



Tuscan Tables and Country Hearths  
(Designed on site to meet your requirements)

We suggest these items, but your choices are as vast as your imagination...

Artisanal Cheeses...domestic and imported, with rustic bread and dipping oils, crackers and grapes  
 Baked Brie...with apples and almonds  
 Gorgonzola...with candied pecans and cranberries  
 Antipasti Plates...  
 marinated mushrooms, artichoke hearts, roasted sweet peppers, pepperoncinis, Mediterranean olives  
 Genoa salami, soppressata Venezia, prosciutto di Parma, fresh mozzarella  
 Portobello Mushrooms...marinated and grilled  
 White and Green Asparagus...grilled with sea salt and black pepper  
 Tuscan White Bean Dip...with crisp flatbreads  
 Hummus...with pita wedges  
 Crisp and Colorful Crudités...with fresh dips  
 Smoked Atlantic Salmon...with lemons, red onions, capers and dill

Plated and Passed Hors d'oeuvres

Cold

Asparagus wrapped in Prosciutto di Parma...cracked black pepper, extra virgin olive oil  
 Tortellini Kebabs...bamboo skewered, dressed with balsamic vinaigrette  
 Thai Summer Rolls...with sweet & spicy ginger sauce  
 Curried Chicken Salad and Golden Raisins...on toasted pita wedges  
 Pinwheels...  
 Roast Beef and Boursin, Smoked Salmon and Dill Cream, Country Ham with Peppered Cheese  
 Bruschetta...  
 Caprese, Tomato and Goat Cheese, Pesto with Pecorino Romano  
 Smoked Salmon Crostinis...with dill cream and capers  
 Gazpacho Shots

Hot

Spanakopita...spinach and feta phyllo triangles  
 Empanadillas...picadillo beef or grilled vegetables in a flaky pastry  
 Falafel Fritters...with tzatziki dip  
 Stuffed Mushroom Caps...  
 Italian sausage with parmesan, spinach with feta cheese, crabmeat and herbs  
 Steamed Asian Dumplings...ponzu dipping sauce  
 Sesame Beef Skewers...ginger soy  
 Thai Chicken Sate'...spicy peanut sauce

Coconut Chicken Skewers...tangy citrus dip  
Vegetable Samosas...Indian tamarind sauce  
Clam Fritters...native Cape Cod clams, house made tartar sauce  
New England Clam Chowder Shots  
Mini Meatballs in Sauce...Asian, barbecue, or southwest adobo  
Calzones...  
spinach, feta and kalamata olives or prosciutto, basil, and provolone  
New Potato Cups...  
gorgonzola and roasted yellow pepper coulis or chive sour cream and caviar  
Artisan Sausages...grilled and sliced, with sweet and hot mustards, bourbon/molasses glaze  
Cheeseburger Sliders...with tomato and caramelized onion relish  
Pulled pork Sliders...with pickled coleslaw  
French Fry Cones...simply hot and salty or with truffles and cheese  
Mini Grilled Cheese Sandwiches...Swiss, cheddar, and American on artisan breads  
Quesadillas...chicken with roasted peppers, duck and brie with tart cherries

Prices per person

\$7 - let our chef choose - \$10 / select four, 30mins / \$14 - select six, 60mins / \$20 - select eight, 90mins

For slightly more...

Lobster Salad on Endive...with chunks of Maine lobster  
Mini Lobster Rolls...cold and fresh  
Maki Rolls and Sushi...wasabi, soy, and pickled ginger  
Seared Tuna on Sesame Crackers with wasabi cream  
Crab & Mango Salad...in crisp tortilla cups  
Scallop and Shrimp Ceviche...with limes, sea salt, and cilantro, in plantain cups  
Peppered Beef Tenderloin Slices...on crostini with horseradish cream sauce  
Chilled Jumbo Shrimp...with classic cocktail sauce  
Grilled Marinated Shrimp... Vera Cruz mignonette  
Wild Mushroom Tartlettes...cognac cream  
Day Boat Scallops...wrapped in Bacon or Prosciutto  
Scallops, Corn, and Pancetta Cakes...sweet pepper coulis  
Grilled Tuna Skewers...honey and ginger aioli  
Maine Peekytoe Crab Cakes...house made herb and lemon mayonnaise  
Grilled "Lollipop" Lamb Chops...  
rosemary, sea salt and cracked pepper crust or seasonal berries and mint glaze  
Lobster Quesadillas... with roasted corn salsa