

Stationary & Passed Appetizers

Tuscan Tables & Country Hearths

- Imported and domestic artisanal cheeses with rustic breads, dipping oils, crackers and grapes
- Baked brie with caramelized onions or apples and almonds
- Charcuterie Board with crostini, prosciutto di Parma, Genoa salami, Mediterranean olives, pickles and melon
- Gorgonzola with candied pecans and cranberries
- Vegetable antipasti of marinated mushrooms, artichoke hearts, roasted sweet peppers, pepperoncinis and olives
- Italian cured meat antipasti of genoa salami, soppressata venezia and prosciutto di parma
- Grilled white and green asparagus with sea salt and black pepper
- Grilled portobello mushrooms smoked Atlantic salmon with lemons, red onions, capers and dill
- Tuscan white bean dip with crisp flatbreads
- Crisp and colorful vegetable crudités with fresh dips
- Hummus with pita wedges

Hot & Cold Passed Appetizers

- Native clam fritters with lemon tartar sauce
- Deep-fried macaroni and cheese balls
- Mini grilled cheese sandwiches – gorgonzola with fig jam, Virginia ham and gruyere or white cheddar with pepper jam
- Cheeseburger sliders with tomato and caramelized onion relish
- Falafel fritters with tzatziki dip
- Mini corn dogs with dipping mustard
- Assorted vegetable thai summer rolls with sweet chili sauce
- Bourbon and molasses glazed artisan sausage bites with sweet and hot mustard
- Pulled pork sliders with pickled cole slaw
- Grilled vegetable, seafood or picadillo beef empanadillas
- Chicken with roasted pepper quesadillas
- Sesame beef skewers with ginger soy
- Thai chicken sate with spicy peanut sauce
- Spinach and feta phyllo triangles
- Tortellini skewers dressed with aged balsamic
- Coconut chicken skewers with tangy citrus dip
- Mini meatballs in Asian, barbeque or southwest adobo sauces
- Caprese or tomato and goat cheese bruschetta
- Italian sausage with parmesan or spinach with feta cheese baked stuffed mushroom caps

How many can I choose?	How long will it be passed?	Price Per Person
4	30 minutes	\$18
6	60 minutes	\$24
8	90 minutes	\$36

*Chef's choice (3) - \$14/person

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*For Slightly More...

- Peking duck and kim chee slaw mini tacos with hoisin sauce
- New England clam chowder shots
- Tuna poke filled mini waffle cones with soy, ginger and scallions
- Deep-fried macaroni and cheese balls with fresh lobster
- Seared tuna on cucumber rounds with soy and wasabi cream
- Scallop and shrimp cerviche with limes, sea salt, and cilantro in tortilla cups
- Mini fresh lobster rolls
- Lobster quesadillas with roasted corn salsa
- Maine peekytoe crab cakes with house-made herb and lemon mayonnaise
- Shrimp and vegetable thai summer rolls with sweet chili sauce
- Chilled jumbo shrimp with classic cocktail sauce
- Day boat scallops wrapped in bacon or prosciutto
- Maki rolls and sushi with wasabi, soy, and pickled ginger
- Smoked salmon canapés with dill cream and capers
- Grilled "lollipop" lamb chops with rosemary, sea salt and cracked pepper
- Peppered beef tenderloin slices on crostini with horseradish cream sauce
- Baked stuffed mushroom caps with crabmeat and herbs
- Lobster salad on endive
- Duck quesadillas with brie and tart cherries

**Ask your chef / event contact about pricing*