

Passed & Table Appetizers

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 and Virginia ham and gruyere
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
Korean bbq beef tacos with kimchi slaw
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 and 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	\$22
6	60 minutes	\$28
8	90 minutes	\$40

*For Slightly More...

Peking duck mini tacos with scallions and 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 ceviche 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 about pricing

Table Appetizers

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, pepperoncini 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

(Table appetizers are priced individually)