



# Hors d'Oeuvres selection

## Cold Platters

(Serve 25 guests each)

Grilled vegetables with Asiago Cheese and Balsamic Reduction	90	Fresh vegetable Crudités with 2 Dips (choice of curry, bacon/chives or herb dip)	78
Fresh Fruit Salad in a bowl	90	Local, Domestic and Imported Cheeses with Crostinis and Crackers	90
Antipasto Platter with Sliced Meats, Sausages, Olives and Marinated Vegetables	120	Fresh Tomato, Mozzarella and Basil with Balsamic Reduction (seasonal)	90

## Cold Hors d'Oeuvres

(Prices are per dozen - two dozens minimum per item - can be passed or stationary)

Fresh Fruit Brochette	28	Antipasto Brochette w/ Lemon Pepper Aioli (cheese, cured meats & peppers)	28
Smoked Salmon and Dill Cream Cheese Roulade on Cucumber	30	Mini Mozzarella Brochette with olives, cherry tomato and Tomato Aioli	28
Smoked Salmon with Cream Cheese on Brioche	30	Roast Beef Roulade with Whipped Horseradish Cream on Flaky Pastry	26
Truffled Chicken Liver Mousse on Crostinis	26	Black Olive Tapenade & Shrimp Provençale Bruschetta	30
Grilled Vegetables Bruschetta on Garlic Crostinis w/ Balsamic Reduction	24	Ahi Tuna Brochette with Sesame and Wasabi Aioli	32
Fresh Tomato, Onion and Basil Bruschetta	24		
Shrimp Cocktail*	30		

## Hot Hors d'Oeuvres

(Prices are per dozen - two dozens minimum per item - can be passed or stationary)

Pan Seared Goat Cheese Roulade Wrapped in Crispy Potato	26
Mini Quiches - Lorraine or Vegetable	26
Baked Shrimp Provençale in Puff Pastry	30
Grilled Scallops Wrapped in Smoked Salmon*	39
Grilled Scallops Wrapped with Bacon*	33
Mini Crabcake on Flaky Pastry Finished with Chipotle Aioli*	33
Escargot with Garlic Butter in Red Bliss Potatoes	28
Baked Vermont Blue Cheese, Poached Pear & Honey Wrapped in Filo	26
Caramelized Pork Brochette with Grilled Apple & Apple Cider Glaze	26
Grilled Marinated Lamb Brochette with Onion and Red Pepper, Yogurt Mint Sauce	30
Mini Basil Pesto Tomato Pies with Caramelized Onions and Vermont Goat Cheese	28
Spanikopita with Spinach and Feta	22
Baked Asparagus, Asiago and Prosciutto in Filo	26
Chicken and Pineapple Brochette w/ Ginger Sesame Dip Sauce	26
Vermont Cheddar, Bacon and Chives in Mini Potato	22
Stuffed Mushrooms: Mushroom Duxelles & Vermont Cheddar	22
Crabmeat*	32
Florentine: spinach, onion & artichoke cream	22
Spicy Sausage Stuffing	25

Above prices do not include tax or service charge \* price may vary depending on market