



# HORS D'OEUVRES

## Stationary Displays

### Raw Bar

**20pp++**

*Cape Oysters on the half shell, Littleneck Clams on the half shell*

*Shrimp Cocktail, Cocktail Sauce, Mignonette, Horseradish, Lemon*

### Additions

*Clams Casino*

**3pp++**

*Oysters Rockefeller*

**5pp++**

*Jonah Crab Claws*

**5pp++**

*Lobster Tail Cocktail*

**16pp++**

### Flatbread Pizza *(choose 3)*

**16pp++**

*Tomato and Mozzarella with Basil*

*Goat Cheese and Red Pepper with Arugula*

*Fig and Blue Cheese with Balsamic*

*Toasted Tomato and Prosciutto with Asiago*

*Chorizo and Manchego with Pimento*

*BBQ Chicken and Bacon with Ranch*

*Shrimp and Spinach with Fennel*

\*Prices are subject to change. All prices subject to 23% taxable house fee and 7% State and Local tax (++)  
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## Slider Station *(choose 3)*

**14pp++**

*Hamburger and Cheeseburger*

*Tomato & Avocado*

*Turkey & Bacon*

*Falafel & Pickled Vegetable*

*Pulled Pork*

*Lobster Salad (add 4pp++)*

*Grilled Chicken*

*Fried Clam (add 4pp++)*

*Crab Cakes*

## Vegetable Crudité

**7pp++**

*Chef's Selection of Seasonal Vegetables, Served with Ranch Dipping Sauce*

## Cheese Board

**14pp++**

*Chef's Selection of Local and International Cheeses*

*Served with Fruit, Rustic Breads and Crackers*

*Add Crudité (3pp++)*

## Mediterranean Display

**18pp++**

*Spanish Meats and Cheeses, Regional Salads and Spreads*

*Olives and Marinated Vegetables, Served with Assorted Breads and Pita Chips*

## Antipasto Display

**18pp++**

*Assorted Meats, Sausages, Vegetables, Salads, Imported Cheeses, Served with Rustic Breads*

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1887

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Passed		Stationary	
<i>Choice of 4 for One Hour</i>	<b>15pp++</b>	<i>Choice of 4 for One Hour</i>	<b>18pp++</b>
<i>Choice of 6 for One Hour</i>	<b>19pp++</b>	<i>Choice of 6 for One Hour</i>	<b>22pp++</b>

\*Items not available as stationary

## Beef & Pork *(cold)*

*Roast Tenderloin Canapé, Boursin Spread*

*Beef Carpaccio on Grilled Ciabatta, Fennel Mustard*

*Tenderloin Tartar on Brioche, Horseradish Gremolata*

*Sesame Beef Salad on Wonton Crisp*

*Seared Sirloin on Peppered Flatbread, Brandy Cream*

*Seared Lamb Loin on Pita, Roasted Tomato Hummus*

*Rosemary Roasted Lamb Crostini, Artichoke & Tomato Salad*

*BBQ Pulled Pork on Tortilla, Chipotle Sour Cream*

*Serrano Ham and Apricot, Balsamic Glaze*

*Fig & Prosciutto, Gorgonzola Cream*

*Melon & Prosciutto Canapé*

*Seared Duck Breast on Brioche, Gingered Cherry Jam*

*Smoked Duck Breast on Rye, Blackberry Syrup*

## Poultry *(cold)*

*Smoked Chicken Salad Profiteroles*

*Truffled Asparagus and Chicken Salad in Phyllo*

*Pan Blackened Cajun Chicken on Tortilla Crisp, Avocado Cream*

*Curried Chicken Pinwheel, Mango Chutney*

*Roast Turkey on Multigrain, Maple Cream & Spiced Walnut*

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## **Seafood** *(cold)*

*Poached Lobster and Vanilla Canapé*

*Crabmeat Salad in Endive*

*Poached Shrimp & Avocado Crostini*

*Lobster Summer Rolls, Cilantro and Rice  
Vinegar\**

*Baby Shrimp & Dill Canapé*

*Crabmeat Stuffed Cucumber, Lemon & Chive  
Cream*

*Smoked Salmon & Dill Canapé*

*Tuna Tartare on Wonton Crisp, Sesame  
Vinaigrette*

*Peppercorn Crusted Tuna on Brioche, Green  
Olive & Pimento*

*Smoked Trout on Multi Grain, Grain Mustard*

*Shrimp Cocktail\**

*Smoked Salmon Pinwheel*

## **Vegetarian** *(cold)*

*Cherry Tomato, Boursin*

*Artichoke with Feta & Olive Salad*

*Basil Marinated Tomato & Mozzarella  
Brochette*

*Celery & Apple Slaw in Endive and Spiced  
Walnuts*

*Beet & Chèvre Canapé*

*Grilled Portabella & Red Pepper on Focaccia,  
Gorgonzola Cream*

*Great Hill Blue Stuffed Celery*

*Mozzarella Crostini, Roasted Tomato  
Tapenade*

*Toasted Pita with Hummus and Kalamata  
Olive*

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## **Beef & Pork** *(hot)*

*Mini Beef Wellingtons*

*Burgundy Braised Short Ribs, St. Andre in Phyllo*

*Asia Sirloin Chopsticks, Ginger Peanut Sauce*

*Tuscan Tenderloin Brochette, Arugula Pesto*

*Marinated Beef Satay, Thai Chili Sauce*

*Forest Mushroom & Spinach Beef Roulade*

*Roast Baby Lamb Chops Dijonnaise \**

*Oregano and Roasted Olive Lamb Kebabs*

*Sausage Stuffed Mushroom*

*Italian Sausage & Fennel Frittata*

*Duck Leg Confit in Phyllo, Truffled Garbanzo Bean Puree*

*Soy Marinated Duck Satay, White Turnip & Ginger Honey*

## **Poultry** *(hot)*

*Grilled Chicken and Black Bean Quesadilla*

*Tandoori Style Chicken Skewers, Minted Yogurt Dip*

*Braised Chicken & Mushroom in Puff Pastry*

*Marinated Chicken Skewers, Thai Chili Dip*

*Tempura Chicken Bites, Sweet & Sour Sauce*

*Sesame Chicken, Hoi Sin Dipping Sauce*

*Grilled Chicken & Arugula on Focaccia, Balsamic & Fontina*

## **Seafood** *(hot)*

*Mini Crab Cakes, Tartar Sauce*

*Scallop & Bacon*

*Coconut Fried Shrimp, Chili Dipping Sauce*

*Lobster Fritters, Thyme Remoulade*

*Tempura Fried Lobster, Sesame Soy Dipping Sauce*

*Fried Oyster, Cajun Mayonnaise*

*Lump Crab Stuffed Mushroom*

## **Vegetarian** *(hot)*

*Grilled Vegetable Flatbread*

*Spinach & Artichoke Stuffed Mushroom*

*Fried Artichoke Hearts Saffron Aioli*

*Broccoli Rabe & Roasted Mushroom Frittata*

*Spanakopita*

*Vegetable Spring Rolls*

*Fontina Arancini Roasted Red Pepper Coulis*

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