



PASSED HORS D'OEUVRES

HOT

Maple Glazed Scallops Wrapped in Apple Wood Smoked Bacon - \$24/doz.

Pan Seared Sea Scallop with Pomegranate or Citrus Burre Blanc Drizzle - \$26/doz.

Mini Maine Crab Cakes with Lemon Dill Aioli - \$28/doz.

Crab Stuffed Mushrooms - \$26/doz.

Lobster Thermidor Tartlets - \$30/doz.

Grilled Swordfish Mini Soft Tacos - \$30/doz.

Grilled Swordfish, Mini Corn Tortilla, Slaw & Cilantro Cream Drizzle

Cilantro Grilled Jumbo Shrimp - \$24/doz.

Spicy Grilled Shrimp with Cilantro or Basil Cream Dipping Sauce - \$24/doz.

Mini Lobster Grilled Cheese - \$28/doz.

Mini Lobster Mac N' Cheese - \$28/doz.

COLD

Fresh Maine Lobster Salad in Crimson Endive - \$30/doz.

"Mini Lobster Rolls" - \$36/doz.

Fresh Maine Lobster Salad on a Toasted Brioche Round with Microcelery

"Mini Lobster BLT" - \$38/doz.

Butter Toasted White Bread with Sundried Tomato & App/ewood Smoked Bacon Aioli, Sliced Cherry Tomato & Microgreens with a Fresh Chunk of Maine Lobster

Jumbo Poached Shrimp with Spicy Cocktail Sauce - \$25/doz.

Sesame Seared Ahi Tuna on a Crispy Won ton with Pickled Ginger Salsa - \$26/doz.

Asian Style Tuna Tartare served in a Mini Bamboo Boat - \$28/doz.

Smoked Salmon Pate on a Cucumber Round or Mini Toast - \$19/doz.

Smoked Salmon Canapes - \$22/doz.

Smoked Salmon, Creme Fraiche or Herbed Cream Cheese, Capers & Dill on Mini Rye

Baby Red Potatoes with Creme Fraiche & Caviar - \$22/doz.

**All Pricing on Seafood Appetizers are Subject to change with current market prices.*

MEAT & POULTRY

HOT

Pigs in a Blanket with Honey Mustard or Spicy Ketchup Dipping Sauce - \$16/doz.

Mini Reuben - Corned Beef, Thousand Island, Sauerkraut on Mini Rye - \$19 /doz.

Prosciutto Wrapped Asparagus with Garlic & Herb Cheese - \$22/doz.

Mini Beef Wellingtons - Mushroom Duxelle & Puff Pastry-\$25/doz.

Petite Rib Lamb Chops with Mint Pesto Dipping Sauce - \$32/doz.

Sesame Chicken on a Bamboo Pick - \$18/doz.

Chicken Satay Skewers with Spicy Peanut Sauce - \$18/doz.

Coconut & Green Curry Chicken on a Bamboo Pick - \$20/doz.

Smoked Duck & Dark Rum Fruit Chutney in a Curried Tart Shell - \$24/doz.

Mini Quesadillas with Chipotle or Cilantro Cream Drizzle
- *Chicken: \$20/doz. Steak: \$22/doz. Veggie-\$18/doz.*

Beef Sliders with Cheddar, Ketchup, Pickle & Mustard - \$22/doz.

Figs in a Blanket - Fig with Gorgonzola Wrapped in Prosciutto & Aged Balsamic Drizzle - \$24/doz.

BBQ Pulled Pork on a Mini Corn Muffin - \$20/doz.

Mini Mac N' Cheese with Apple Wood Smoked Bacon - \$20/doz.

Mini Meatball Marinara in a Parmesan Cup - \$20/doz.

COLD

Filet of Beef Tenderloin with Horseradish Cream on Crostini - \$26/doz.

Filet of Beef Carpaccio with Arugula Pesto Drizzle & Shaved Parma - \$30/doz.

Teriyaki Grilled Pork Tenderloin on Crostini with Fresh Mango Chutney - \$23/doz.

VEGETARIAN

HOT

Truffled Mushroom Risotto in a Phyllo Flower - \$20/doz.

Spiced Fig & Goat Cheese in a Phyllo Purse - \$20/doz.

Grilled Pear & Blue Cheese Crostini with Honeyed Pecans - \$18/doz.

Figs in a Blanket - \$22/doz.

Warm Mission Fig with Gorgonzola, Wrapped in Prosciutto, Aged Balsamic

Spicy Asian Spring Rolls with Sweet & Sour Dipping Sauce - \$20/doz.

Artichoke & Parmesan Crostini - \$16/doz.

Spicy Black Bean Empanadas with Cool Cilantro Cream Dipping Sauce - \$20/doz.

Mini Artichoke Cakes with Spicy Remoulade Sauce - \$20/doz.

Baked Brie Tartlets - \$16/doz.

- Hot Pepper Jelly Fig & Ginger Jam Apricot Preserves & Toasted Walnuts

Kalamata Olive Cheese Straws - \$20/doz.

Classic Mini Mac N' Cheese - \$18/doz.

VEGETARIAN

COLD

Crimson Endive Stuffed with Gorgonzola & Walnuts or Herbed Chevre - \$18/doz.

Deviled Eggs with Chive - \$15/doz. *with Smoked Salmon or Caviar-* \$20/doz.

Cherry Tomatoes Stuffed with Gorgonzola or Herbed Chevre - \$19/doz.

Mini Caprese Salad Bites with Aged Balsamic Drizzle - \$19/doz.

Tex Mex Tartlets *Blue Corn Tortilla Tart Cup, with Guacamole, Sour Cream & Tomato* \$20/doz.

SOUP SHOOTERS

HOT

New England Clam Chowder- \$25/doz.

Lobster Bisque - \$35/doz.

Curried Butternut Squash - \$22/doz.

Roasted Butternut Squash and Apple - \$22/doz.

Pumpkin with Creme Fraiche - \$22/doz.

COLD

Spicy Shrimp with Gazpacho - \$28/doz. or with a Freshly Shucked Oyster- \$30/doz. Lime Grilled Shrimp & Margarita - \$28/doz.

Sweet Pea & Mint with an Edible Blossom -\$24/doz.

STATIONARY HORS D'OEUVRES

Fresh Fruit & Cheese Platters - \$4.75 per person

Imported & Domestic Artisan Cheeses, Green & Red Grapes, Seasonal Fruits & Berries, Assorted Crackers

Antipasti Platters -\$4.75 per person

Imported Olives, Hummus, Tapenade, Feta & Aged Parmesan, Italian Salamis, Marinated Artichokes, Marinated Mushrooms, Roasted Peppers, Pita Chips & Crostini

Pate Platter - Market Price

Country Style Veal & Pork, Truffle Mousse, Vegetable Pate, corichons, grainy mustard & sliced baguette

Crudités with Dips - \$3.25 per person

Assorted Fresh Vegetable Crudités (seasonal availability may affect your platters offering) - Baby Carrots, Cucumber, Tomatoes, Radishes, Celery, Cauliflower, Asparagus

DIP CHOICES: *(choose two per platter - add \$0.50 per guest for additional dips)* Sweet Vidalia Onion, Smoked Bacon & Clam, Green Goddess, Hummus, Tapenade, Eggplant Caponata, Roasted Red Pepper Aioli

Tri - Color Tortilla Chips with House Made Guacamole & Salsa - \$1.75 per guest

Tea Sandwiches - Roast Beef & Herb Cheese, Turkey & Brie, Curried Egg, Chicken Salad, Cucumber & Watercress, Cream Cheese & Olive, Shrimp Salad, Maine Crab Salad - on assorted white, wheat and wraps- \$18/doz. Min. Order is 1 dozen each kind

HOT DIPS

Hot Artichoke Dip with Assorted Crackers & Pita Chips - \$1.50 per person

Hot Crab Dip with Assorted Crackers & Pita Chips - \$2.50 per person

Hot Crab & Artichoke Dip with Assorted Crackers & Pita Chips - \$2.00 per person

Seven Layer Mexican Dip with Tri-Color Tortilla Chips - \$2.00 per person

Baked Brie - \$2.00 per person - served with assorted crackers & sliced Baguette With Pears, Walnuts, & Apricot Preserves or Hot Pepper Jelly or Fig & Ginger jam

HARVEST GRAZING STATIONS FOR WEDDINGS & LARGE EVENTS

Client may select their combination of items from the Fresh Fruit & Cheese, Antipasti, Pate & Crudités Platters.

Harvest Grazing Stations Start at \$8.50 per guest and final pricing is based on market value of items selected for your event.

Raw Bars & Seafood Cocktail Stations - Options Vary - Market Price

2 - 3 Types of local Oysters (Based on availability), Poached Shrimp, Cherrystone Clams, Crab Claws, lobster Tails, Mignonette, Citrus Vinaigrette, Spicy Cocktail Sauce & Lemon Wedges

Smoked Salmon and/or House Cured Gravlax Station - Market Price

MAIN COURSE SELECTIONS

Filet of Beef Tenderloin w/ Horseradish Creme, Wild Mushroom Sauce; Madeira reduction; Gorgonzola or Bearnaise Sauce

Beef Wellington Mushroom Duxelle, puff pastry, Merlot Sauce

Grilled Flank Steak w / Au Jus or Sauce Verte

Beef Stroganoff with Mushroom Cream Sauce

Rib Roast with Au Jus

Chicken Roulades: Boneless Breast stuffed with Spinach, Mushroom & Gorgonzola; or Sundried Tomato, Basil & Chevre

Grilled Boneless Chicken Breasts, herb rubbed, side sauces

Chicken Marbella w/Olives, Capers, Prunes White Wine Sauce

Chicken Piccata with Lemon Caper Sauce

Chicken Marsala with Mushrooms & Marsala Wine Sauce

Teriyaki Grilled Pork Tenderloin with Mango Chutney

BBQ Baby Back Ribs-" Fallin off the bone", extra sauce on the side

Memphis Style Pulled Pork with BBQ Sauce

Roast Pork Loin with Caramelized Sweet Onion and an Apple Cider reduction sauce.

Stuffed Pork Loin with Sundried Tomatoes, Chevre & Basil or Spinach, Feta & Calamata Olives or, Wild mushrooms & Gorgonzola

Crown Roast of Pork with Porcini Mushroom and Roasted Garlic & Herb Stuffing

Atlantic Salmon Poached w / Cucumber Dill Sauce, Grilled or Pan Blackened

Pan Seared Halibut w/ Beurre Blanc Sauce or Herbed Aioli

Grilled Swordfish with Cilantro Pesto

Butterflied Leg of Lamb grilled and served w Couscous & Grilled Veggies

Rack of Lamb with Rosemary, Garlic Crumb Crust

Bourbon Glazed, Spiral Cut, Country Ham

Herb Roasted Turkey & Trimmings - Whole Bird or Breast Only, Variety of Stuffing's & Sides.

Grilled Vegetable Napoleon - Portobello Mushroom with Sundried Tomato & Parmesan Cheese, Peppers & Zucchini

Pasta: Hot or Cold w /various sauces-

Lasagna with meat or Roasted Vegetables

Lobster Thermidor: Fresh Lobster & Sherry Cream Sauce w / Mushrooms Lobster Pot Pie with Puff Pastry Crust Individual Serving

Lobster : Grilled, Baked Stuffed or Steamed.

SIDE DISHES

Salads:

Mixed Greens with Grilled Pears, Toasted Walnuts & Gorgonzola, Balsamic Vinaigrette

Baby Spinach with Red Onion, Egg, Bacon and Maple Dijon dressing

Tomato Salad with Vine Ripe Red & Yellow Tomatoes, Fresh Mozzarella, & Basil

Caesar Salad with aged Parmesan and house made garlic croutons

Roasted Gold & Red Beet Salad

Pasta salads - ask about our many different preparations

Coleslaw - traditional creamy style or Light Mango Citrus dressing

Mache with Warm Figs or Grilled Pears, Crimson Endive & Gorgonzola

Potato Salads -: Country Style, French or Herbed Red Bliss with Olive Oil

Wild Rice Salad - Pecans, Golden Raisins, Mint & Orange Zest

Orzo Pasta Salad w / Feta, Grape Tomatoes & Basil

Asian Sesame Peanut Noodles

Bowtie pasta with Roasted Roma Tomatoes, Basil Pesto and aged Asiago

Cuban Style Black Bean Salad

Tuscan White Bean Salad

Chicken Salad with Tarragon, Red Grapes & Walnuts,

Grilled Chicken Salad With Snap Peas, Yellow Peppers & Lemon Thyme Vinaigrette

Ask us for any special salads you may wish to have

VEGETABLES

- Grilled Fresh Summer or Fall Harvest Vegetables
- Asparagus: Roasted with EVO & Sea Salt or Sesame Ginger Vinaigrette
- Haricot Verte with roasted shallots
- Sesame Sugar Snap Peas
- Oven Roasted Acorn Squash with Balsamic
- Asian Style Garlic Broccoli
- Cauliflower Au Gratin
- Sau teed Baby Spinach and Garlic

STARCH:

- Rosemary & Garlic Roasted Potatoes
- Mashed Potatoes -Plain, Gorgonzola, Garlic, Olive or Wasabi
- Garlic & Chevre Au Gratin Potatoes
- Sweet Potatoes Au Gratin with Maple Cream or Whipped with pecans
- Twice Baked Potatoes
- Pasta & Rice Salads -see above salads
- Assorted Fresh Baked Breads and Rolls with sweet cream butter

BRUNCH

- Fresh Fruit Salad with Mint Leaves
- Mini-bagels with cream cheese and smoked salmon
- House Made Gravlax with Mini Bilinis & Creme Fraiche
- Fresh Baked Mini Scones: Pumpkin & Golden Raisin, Ginger, Blueberry Lemon, Choc. Chip
- Coffee Cakes: Wild Blueberry, Sour Cream, Maple Walnut Crumb
- French Toast -Crusty French Bread, Fresh Berries & Nuts, Maple Syrup-Grand Marnier
- Quiches: Smoked Ham & Cheddar, Florentine, Mushroom & Roquefort, Crab & Brie
- Frittatas: Salmon & Leek with Chevre; Tomatoes, Basil, Proscuitto & Gorgonzola, ask for any combination.
- Strata -Veggie & Cheese, Ham & Cheese, Cheese only
- Shrimp Rockefeller: Casserole of Shrimp, Bacon, Spinach & Parsley
- Seafood Chowder
- Mixed Green Salads
- Bloody Mary's, Mimosas, Coffee

DESSERTS

Cookies: Chocolate Chunk, White Chocolate & Macadamia, Cranberry Chocolate

Chip, Peanut Butter, Holiday specialties (Gingerbread, decorated butter cookies)

Chocolate Walnut Torte, Mini Chocolate Truffle Cakes, Raspberry & Chocolate Torte, Chocolate Molten Cakes

Cheesecakes: New York Style with Fresh Berries, Turtle Cheese Cake or Chocolate cheesecake

Assorted Pies: Key Lime Pie, Apple Cranberry Pie, Wild Maine Blueberry, Strawberry Rhubarb, Apple and seasonal specialties

Gelato Fiasco! Gelato & Sorbetto -Assorted Varieties

Dark Chocolate Mousse in an Edible Chocolate Cup