

# Hors d'Oeuvres

## **PASSED HORS D'OEUVRES**

\$25 Per Guest, Per Two Hours

Select 5 Items

Caprese Skewer

Heirloom Tomato, Buffalo Mozzarella,  
Arugula Pesto, White Balsamic

Curried Eggplant

Sumac, Minted Yogurt,  
Preserved Lemon, Toasted Almonds

Smoked Cod Crostini

Local Cod Salad, Sunny-Side Quail Egg,  
Garlic Chives

Gravlax Toast

House-Cured Salmon, Creme Fraiche,  
Fried Capers, Red Onion, Dill

Beef Carpaccio

Baby Arugula, Red Onion Jam,  
Cracked Pepper, Radish

Chickpea Fritter

Sesame-Garlic Aioli

Crab-Stuffed Mushroom

Old Bay Sabayon, Chives

Coconut Shrimp

Jalapeno-Citrus Marmalade

Bacon-Wrapped Dates

Local Blue Cheese, Balsamic Reduction

Short Rib Arancini

Braised Short Rib, Aged Gouda

## **STATIONARY DISPLAYS**

Priced Per Guest



Roasted Vegetable Crudités \$5  
Seasonal Accompaniments

Hummus and Guacamole \$5  
Oregano & Sea Salt Pita Chips

New England Cheese \$7  
Fruit, Seasonal Accompaniments

Brie En Croute \$7  
Baked Brie, Puff Pastry, House-Made Jam

Charcuterie \$7  
Cured Meats, Cornichons, Mustard Duo

Lobster & Crab Dip \$8  
Old Bay Pita Chips

Crispy Chicken Sliders \$6  
Bacon, Lettuce, Tomato,  
Chipotle Aioli

BBQ Brisket Sliders \$6  
Shredded Brisket, House-Made Pickles,  
Whiskey Mustard, Arugula

Lobster Roll \$8  
Butter-Poached Lobster, Lemon Aioli,  
Micro Celery



Please Note:  
Menu is Subject to Seasonal Adjustments