



COLD

Chilled Jumbo Shrimp served with homemade cocktail sauce and lemon
Grilled Beef Sirloin Roulade with asparagus, boursin cheese and sweet peppers
Caprese Bites with fresh mozzarella wrapped with prosciutto, tomato and basil
Vietnamese Spring Roll - Oriental vegetables wrapped in rice paper with light soy
Grilled Vegetable Skewers with sun dried tomato aioli
Maine Lobster Salad on challah with crisp lettuce and lemon
Tarragon Chicken Salad on Belgium endive with pepper confetti
Smoked Salmon Roulade with scallion, cucumber, cream cheese and caviar
Goat Cheese Crostini with fresh herbs, basil pesto and sun dried tomato
Baked Olive & Herb Cheese Crostinis
Sushi Tuna Roulades with daikon radish scallion and wasabi aioli
Fresh Fig wrapped in prosciutto with ricotta salata and aged balsamic
Curried Chicken Salad with golden currants in a wonton cone*
Cherry Tomato BLT Bites
Watermelon shooter with feta cheese mousse*
Cucumber Bites with Garlic Herb Filling
Chilled Shrimp Cocktail served on a shot glass of fresh Gazpacho*

HEAT AND SERVE

Mini Maine Crab Cakes with lemon aioli
Scallops wrapped in applewood bacon with a maple-orange glaze
Grilled Lemon Pepper Shrimp with horseradish aioli
Tandoori Shrimp with apricot crème fraiche
Coconut Shrimp with tropical mango puree
Shrimp Dumplings with soy-ginger dipping sauce
Maine Crab Stuffed Mushrooms

Beef Teriyaki Skewers with fresh pineapple
Beef Wellington with wild mushroom duxelle and goose liver pate
Thai Beef Satays with spicy peanut sauce
Mini Lamb Chops with rosemary, dijon and seasonal fruit relish
Grilled Duck Breast on sweet potato chip with raspberry ginger sauce*
Duck Confit on cranberry nut crostini with roast garlic aioli and dried cranberry*
Chicken, Beef, Pork and Vegetable Dumplings, pan seared with a light soy dipping sauce
Chicken or Vegetable Quesadillas with guacamole, salsa and sour cream
Thai Chicken Tenderloin Satays with spicy peanut sauce
Southern Fried Chicken Brochettes with pepper jelly
Coconut Chicken Skewers with tropical mango sauce
Chicken Teriyaki Skewers with pineapple and red pepper
Crispy Potato Pancakes with fresh apple chip and chive crème fraiche
Exotic Wild Mushrooms Filo
Spinach and Feta Cheese Filo
Grilled Polenta with spinach, goat cheese, roast tomato and pine nuts*
St. Andre Tartlets with fresh fig jam and toasted coconut*
Brie en Croute with Raspberry
Sweet Jalapeno Corn Cakes with fresh avocado and cayenne crème fraiche
Roasted Stuffed Fingerling Potatoes with sour cream and chives or bacon and cheese
Artichoke Popper with Boursin Cheese
Sweet Corn Fritters with Spicy Honey Aioli
Steak and Onion Crostini
Fried Mac & Cheese Bites
Grilled cheese with avocado wedged on a shot glass of fresh basil tomato soup*

Please call for more options and pricing

*Requires Chef for Assembly