

**HORS D' OEUVRE**

**HOT/ROOM TEMPERATURE**

Coconut Shrimp with Mango Dipping Sauce\*  
Lobster & Grilled Corn Fritter w/ Cilantro Lime Dipping Sauce\*  
Lobster Frittata with Chive Cream\*  
Grilled Shrimp with Sweet Chile Dipping Sauce\*  
Lump Maine Crab Cake with Roasted Red Pepper Dipping Sauce\*  
Applewood Bacon Wrapped Scallops with Balsamic Mustard Glaze  
Shrimp and Crabmeat "Quesadilla" with Goat Cheese and Avocado\*  
Grilled Local Oysters with Chorizo, Spinach, and Goat Cheese  
Wellfleet Oysters with Exotic Mushroom Ragout & Crispy Pancetta

Beef Satay with Bourbon and Molasses Marinade  
Pulled Pork and Baked Beans atop Boston Brown Bread  
Grilled Lamb Chops with Mint Infused Mustard Glaze  
Duck Confit and Caramelized Onion Tartlets  
Grilled Duck with Marinated Peach  
Beef Tenderloin Medallion with Red Onion Confit\*  
Beef and Black Bean Empanada with Chipotle Dipping Sauce

Lemongrass Chicken Satay with Spicy Peanut Dipping Sauce  
Grilled Chicken & Black Bean Quesadilla  
Seasonal Grilled Pizza Assortment  
Mini Chicken Fajita with Cilantro Cream  
Chicken Empanada with Chipotle Dipping Sauce  
Coconut Chicken with Lime Aioli

Wild Mushroom and Goat Cheese Tartlet with Caramelized Onion  
Brie Wonton with Port Wine Dipping Sauce  
Grilled Vegetable Satay with Balsamic Glaze  
Parmesan Basket Filled with Goat Cheese Mousse  
Seasonal Soup "Sips" in Demi-Tasse Cups  
Grilled Flatbread with Fig and Caramelized Onion  
Marsala & Duxelle Stuffed Mushrooms with Crispy Shallots  
Stuffed Jalapeno Peppers with Herb Crust and Cream Cheese

Hors D' Oeuvre Continued:

**COLD**

Fork Skewered Shrimp with Avocado & Red Onion "Salsa"\*  
Chilled Shrimp with Lemon Chile Sauce\*  
Lump Crab "Salad" Atop English Cucumber Round  
Thai Salad Rolls with Lobster and Black Sticky Rice\*  
Smoked Salmon on Pumpernickel Toast Point with Fresh Dill Aioli  
Seared Tuna Carpaccio with Soy Ginger Vinaigrette  
New England Lobster Salad Roll\*  
Latin Ceviche with Banana & Lime on English Cucumber Round  
Miso Marinated U-10 Scallop w/ Citrus Mousse

Beef Carpaccio with Caramelized Red Onion & Watercress Aioli  
Rare Duck Breast on Toast Points with Bing Cherry Confit

"Love Bites" Piquillo Peppers with a goat cheese mousse  
California Rolls with Wasabi Aioli and Pickled Ginger  
Grilled Polenta "Bruchetta" with Basil Chiffonade  
Roma Tomato, Basil, and Fresh Mozzarella Crostini with Drizzled Virgin Oil &  
Balsamic

Mission Fig and Caramelized Goat Cheese Crostini (seasonal)  
Grilled Pear Wrapped in Prosciutto with English Stilton and Walnut  
Asparagus Tips wrapped in Prosciutto with Hummus Dip  
Goat Cheese & Pistachio "Lollipop"

\*Hors d' Oeuvres are priced from \$12 - \$16 per person, per hour, for full-service events