



Heavy Hors D'oeuvres Options

(All portions are priced by platter with 25 pieces)

Seafood

- Crab Toast – \$75
- Smoked Salmon with Cream Cheese & Chives - \$75
- Almond Crusted Scallops – \$82
- Bacon Wrapped Scallops - \$90
- Crab Cakes -- \$90
- Stuffed Shrimp -- \$80
- Baked Clams Casino - \$70
- Shrimp Cocktail – \$100
- Ahi Tuna Rolled with Avocado & Veges - \$100

Meats

- Coon Rock Farm Meatballs - \$55
- Coon Rock Farm Chicken Skewers - \$75
- Lamb Kabob with Tchernina Sauce - \$75
- Chicken Liver Pate with Brioche -- \$75
- Lamb Chops with Rosemary – \$125
- Assorted Cured Meats - \$80

Vegetarian

- Stuffed Mushrooms - \$60
- Mushroom Polenta - \$50
- Hummus & Pita - \$50
- Caramelized Onion Tart with Gruyer Cheese- \$60

- Olive Tapenade on Brioche - \$62
- Grilled Organic Vegetables - \$55
- Assorted Olives & Nuts - \$35
- Spinach Feta Cheese in Puff Pastry – \$55
- Assorted Cheese Plate with Hand Crafted Local Cheeses – \$75
- Butternut Squash Risotto - \$65

Desserts

- Chocolate Truffle Cake - \$65
- Chocolate Mousse Cake - \$65
- Chocolate Covered Strawberries - \$55
- Pear Tart - \$50
- Fruit Platter - \$55
- Panna Cotta - \$50