

HORS D'OEUVRES

Items are subject to change.

A La Carte Stations

Gourmet Cheese Display featuring Smoked Gouda, Vermont aged sharp Cheddar, Pepper Crusted Goat Cheese and tangy Havarti accompanied by Crackers and Crostinis garnished with fresh seasonal Fruits

Baked Brie en Croûte accompanied by assorted Preserves, Crackers and Crostinis

\$8 per person

Sliced Smoked Salmon with Miniature Breads, Chopped Eggs, Onions and Capers

A Taste of the Middle East featuring Hummus, Tabouli, assorted seasonal Vegetables accompanied by Flatbreads and Crostinis

\$10 per person

Assorted Mini Cakes and Pastries

\$10 per person each item

Vegetable Crudités with Dip

\$7 per person

Mexican Fiesta Display with Blue and Gold Tortilla Chips, Tomato Salsa, Sour Cream and Guacamole

\$6 per person

Boston Waterfront Raw Bar with Oysters, Littleneck Clams, Cracked Snow Crab Claws and Shrimp served over Crushed Ice with Spicy Cocktail Sauce, Wasabi and Lemon Wedges

Market Price

Japanese Sushi Bar Magura Tuna, Hamachi Yellowtail, Sake Salmon. Grilled Eel, Smoked Salmon, Crab and Vegetables rolled to order and accompanied by Wasabi, Pickled Ginger, Soy Sauce and Seaweed Salad

Market Price

Hors d'Oeuvres Tiers

Tier 1

- ♦ **Individual Crudités** featuring Baby Carrot, Fresh Zucchini and Red Pepper Strips served in a shooter glass with a cool Ranch Dipping Sauce
- ♦ **Dill Cheese Puff en Croûte**
- ♦ **Spanakopita**
- ♦ **Mediterranean Artichoke Tartlets**

\$11 per person

Tier 2

- ♦ **Thai Chicken & Cashew Spring Rolls**
- ♦ **Beef Teriyaki Brochettes**
- ♦ **Brie with Raspberry & Almond in Phyllo**
- ♦ **Crispy Asparagus Tips** with Asiago cheese wrapped in flaky Phyllo

\$13 per person

A La Carte Hors d'Oeuvres Passed

- ♦ **Spanakopita**
- ♦ **Crispy Asparagus Tips** with Asiago Cheese wrapped in flaky Phyllo
- ♦ **Antipasto Skewers**
- ♦ **Assorted Petite Quiche**
- ♦ **Smokey Chicken Quesadillas**
- ♦ **Vegetable Spring Rolls**
- ♦ **Vegetable Quesadillas**
- ♦ **Chicken and Pineapple Brochettes**
- ♦ **Brie with Raspberry & Almond in Phyllo**
- ♦ **Mini Cheeseburger Sliders**

\$30 per dozen

- ♦ **Mini Beef Wellington**
- ♦ **Jumbo Shrimp Cocktail** served with Tomato Horseradish Sauce
- ♦ **Mini Maryland Crab Cakes** with Basil Mayonnaise
- ♦ **Scallops** wrapped in Bacon
- ♦ **Smoked Salmon Tartlets**
- ♦ **Teriyaki Beef Kabobs**
- ♦ **Mediterranean Artichoke Tartlets**
- ♦ **Curried Couscous Chicken Tartlets**
- ♦ **Lobster & Crab Imperial** on a Belgium Endive Leaf
- ♦ **Asparagus & Fontina Cheese** wrapped in Prosciutto Ham
- ♦ **Sliced Beef Tenderloin** with Roasted Red Pepper and Goat Cheese served on a Toasted Baguette
- ♦ **Skewered Chicken Saltimbocca**

\$36 per dozen

Tier 3

- ♦ **Jumbo Shrimp Cocktail** served with Tomato Horseradish Sauce
- ♦ **Beef Tenderloin** with Roasted Red Peppers and Goat Cheese on a Toasted Crostinis
- ♦ **Scallops** wrapped in Bacon
- ♦ **Mini Crab Cake** and Avocado Sliders with Wasabi Mayo
- ♦ **Chicken and Pineapple Brochettes**

\$15 per person



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