

HORS D'OEUVRES

Stationary

Cheese & Charcuterie Board

*bountiful amounts of local & imported cheeses/meats, pickled items,
fresh & dried fruits, charred focaccia, other accompaniments
or Full Harvest Table*

*Raw Bar (market price) \$150 raw bar fee
fresh, hand-shucked oysters only, or pair with any:
clams, shrimp, crab claws
fresh lemons, hot sauce, signature mignonettes*

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Stationary or Passed

Arancini with Marinara

Sweet Potato Round, Tahini Chickpea Puree, Tomato Tapenade

Butternut Squash Fritter, Maple Dijon Aioli

Panko Crusted Mac & Cheese Bites, Roasted Poblano Aioli

Fried Artichoke Hearts with Lemon Aioli

Mini Micro Herb Biscuits, Onion Jam, Ricotta

Stuffed Cherry Tomato with Herbed Chèvre

Rice Noodle Chopstick, Spicy Peanut Sauce

Watermelon, Feta, Mint Skewer, Balsamic Drizzle

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Cajun Shrimp & Avocado on Rice Cracker

Tomato & Lemon Poached Shrimp, Dill Aioli

Seared Ahi Tuna, Wasabi Creme, Cucumber, Black Sesame

Salmon Belly Steamed Bun

Salt Cured Salmon on Buckwheat Blini, Black Pepper Crème

Fried Oyster Rockefeller, Lemon Butter & Parsley

Mini Fried Crab Cakes, Lemon Garlic Aioli

Mini Crab & Scallion Egg Rolls

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Chicken and/or Vegetable Skewers, spicy peanut sauce

Coconut & Hoisin Duck Lollipops

Mini Fried Chicken & Waffle Sliders

Bacon Wrapped Gorgonzola Dates

Prosciutto Wrapped Asparagus

Japanese Panko-Encrusted Pork, Tonkatsu Glaze

Maple & Fennel Lamb Meatballs, Garlic & Turmeric Aioli

Candied Pork Belly, Gochujang Glaze

Bacon Wrapped Jalapenos, Aged Cheddar & Scallions

Mini Baked Potato, Bacon & Chipotle Sour Cream

Bacon Wrapped BBQ Shrimp

Pork Belly Steamed Bun

Duck Bacon, Fried Polenta Square, Fig Jam, Spicy Greens

Mini Philly Cheesesteak Egg Rolls

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CROSTINIS:

Ricotta, Honey, Lemon Zest, Black Pepper

Chèvre, Fig, Balsamic

Sun-dried Tomato & Olive Tapenade, Fig Jam, Manchego

Chevre, Pickled Beet, Crushed Macadamia

Ricotta, Wild Berry Compote, Lemon Oil

Buffalo Mozzarella, Heirloom Tomato, Basil Oil

Gruyere, Caramelized Onion, Duck Bacon

Whipped Gorgonzola, Buffalo Shrimp, Micro Greens

Crab, Lemon Aioli, Tarragon

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SHOOTERS:

Classic Gazpacho

White Gazpacho, Chilled Lobster

Butternut Squash Bisque, Toasted Pepitas, Maple Drizzle

Tomato Bisque, Asiago Crouton

Lobster Bisque