

STATIONARY APPETIZER DISPLAYS

GRAND CHEESE BOARD

*Cabot Cheddar and Assorted Cheeses
Accompanied with Raisin Butter and Candied Nuts
Served with Artisan Breads
\$4.99*

GARDEN VEGETABLE CRUDITE

*Grand Array of Fresh Vegetables
Presented with Yogurt Dill Sauce
\$3.99*

FRESH FRUIT PLATTER

*Melons, Grapes, Strawberries, and Pineapple
with Whipped Mascarpone for Dipping
\$3.99*

ANTIPASTO STATION

*Offering Cured Meats, Pepperoncini, Marinated Artichoke Hearts,
Roasted Garlic, Hummus, Olive Tapenade, Provalone, Feta and Fresh Mozzarella
Accompanied by Whole Grain Mustard and Artisan Breads
\$5.49*

BAKED SPINACH ARTICHOKE DIP

*Baby Spinach, Artichoke Heart and Feta Dip
Served Hot with Tortilla Chips and Grilled Breads
\$4.49*

SALSA BAR

*Salsa Fresca, Sour Cream, Guacamole
and Melted Jalapeno Cheese
Served with Tri-Colored Tortilla Chips
\$3.99*

HORS D'OEUVRES

CHICKEN QUESADILLA CONES

*Smoked Chicken, Peppers, Onions and Jack Cheese in a Crispy Tortilla Cone
with Cilantro Sour Cream (also Available in Vegetarian)*

\$4.49

ASIAN SATAYS

*Teriyaki Marinated Chicken or Beef Skewers
Paired with Spicy Peanut Sauce for Dipping*

\$3.99

SCALLOP CEVICHE SHOTS

Mango, Melon, Chili and Fresh Mint

\$5.99

CHEESBURGER SLIDERS

*Ground Beef Patties on Bite-Sized Bun with Cabot Cheddar
Spicy Tomato Ketchup and Cornichon*

\$4.99

SPANAKOPITA

*Chopped Spinach, Onion, and Feta Cheese Rolled in Phyllo Dough
Served with Tzatziki Dipping Sauce*

\$4.59

SMOKED SALMON CROSTINI

*with Herbed Cream Cheese, Capers
and Pickled Red Onion*

\$4.99

BACON WRAPPED SEA SCALLOPS

*Jumbo Sea Scallops Wrapped in Bacon
Topped with a Balsamic Vinegar Glaze*

\$6.99

BREADED CHICKEN WINGS

*Available in Buffalo, Chipotle BBQ, Sweet-N-Spicy, Teriyaki,
or Garlic Parmesan, Served with Celery Sticks*

\$3.99

MINI BEEF WELLINGTON

*Premium Beef Tenderloin with a Creamy Mushroom Duxelle
Wrapped in Puff Pastry
\$5.99*

STUFFED MUSHROOM CAPS

*Button Mushrooms with Maple Sausage Stuffing
\$3.99*

STEAMED DUMPLINGS

*Filled with Ground Pork, Chicken and Vegetables
Served with Chili Garlic Sauce
\$3.99*

HAM AND CHEDDAR STREUSEL

*Savory Warm Slices of Ham and Vermont Cheddar
Wrapped in Puff Pastry
\$3.59*

BRUSCHETTA

*Crostini topped with Fresh Mozzarella
and Tomato Basil Salsa
\$3.49*

SHRIMP COCKTAIL

*Chilled Gulf Shrimp Presented on a Bed of Lettuce
with Cocktail Sauce for Dipping
\$5.99*

WRAPPED ASPARAGUS

*Asparagus Wrapped in Prosciutto
with Parmesan Cheese
\$3.99*

BAKED BRIE PUFFS

*Brie and Raspberry Baked in Puff Pastry
with Balsamic Vinegar Glaze
\$3.49*

SPRING ROLL ASSORTMENT

*Vegetable and Chicken Cashew Spring Rolls
Served with a Spicy Mustard Dip
\$4.99*

BLUE PEAR CRISPS

*Blue Cheese, Pear and Onions
In a Crispy Bite
\$3.49*

PIZZA PINWHEELS

*Available in Cheese or Pepperoni
with Fresh Pomodoro Sauce
\$3.99*

TRUFFLED GOAT CHEESE

*Chèvre Goat Cheese Scented with Black Truffle, Olive Oil
and Chive on a Parmesan Crisp
\$5.99*

CRAB CAKES

*A New England Traditional Favorite
with Rémooulade Sauce
\$5.99*

PIGS IN A BLANKET

*Hot Dogs Wrapped in Puff Pastry
with Spicy Home Made Ketchup and Mustard
\$3.99*

MINI QUICHE ASSORTMENT

*Quiche Lorraine, Garden Vegetable, Mushroom Onion
and Broccoli and Cheese
\$4.99*

TUNA TARTARE

*Sushi Grade Tuna with Soy, Wasabi
and Ginger on a Crispy Wonton
\$5.99*