

COCKTAIL HOUR

Harvest Display

International Cheese Display
Seasonal Vegetable Crudités with Assorted Dips Bruschetta
Display with Assorted Crostini, Crackers and Breads

Selection of 5 Butler Passed Hors D'oeuvres

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Individual Lobster Mac & Cheese Steamed
Shrimp Dumplings with Ouzo Wasabi
Shrimp Arancini with Roasted Lemon Aioli Scallops
Wrapped in Bacon with Maple Glaze Potato Wrapped
Shrimp with Sweet Chili Sauce Spicy Asian Shrimp,
Wakame Salad, Wonton Crisp
Mini Sweet Maryland Crab Cake, Spicy Remoulade
Seared Tuna with Wakami Salad and Wabasbi Aioli Tart Smoked
Salmon, Dill, Caper, Crème Fraiche on a Cucumber

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Artichoke Tartlets
Mini Caprese Skewers
Moroccan Chicken Salad Tarts Vegetable Samosas with Marmalade Sauce
Vegetarian Potstickers with Sweet Soy Sauce
Mini Grilled Cheese & Roasted Tomato Soup Shooters
Mushrooms Stuffed with Spinach and Boursin

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Chicken Satay with Spicy Peanut Sauce
Sweet Potato Pancakes with Short Ribs and Onion Jam
Mini Beef Wellingtons with Béarnaise

UPGRADES AVAILABLE

Each Selection \$8.00 pp

Mini Lobster Roll, Tarragon Mayo
Maine Lobster Tempura, Roasted Pineapple Sauce
Grilled Baby Lamb Chops, Wild Berry Chutney

Excludes all taxes, gratuities and fees | Pricing subject to change