

Appetizers

Passed or Stationary Selections

Pricing Based on 50 Servings

LEMON TURMERIC GRILLED CHICKEN SKEWERS

\$180

BROWN BUTTER & CHIVE LOBSTER CROSTINI

Market Price

MAINE CRAB CAKES

Remoulade sauce

\$325

BOURBON MEATBALLS

\$165

GRILLED MARINATED STEAK SKEWERS

Honey Sriracha Glaze

\$225

SCALLOPS WRAPPED IN APPLE SMOKED BACON

\$300

CHIMICHURRI GRILLED SHRIMP WITH BAJA SAUCE

\$290

MAINE FRIED CLAM BOATS

(Fryolator rental required)

Whole Belly Clams, Tartar Sauce

\$400

MELTED BRIE CROSTINI

Blackberries, Caramelized Onion & Toasted Pecans

\$135

ROSEMARY & GARLIC BABY LAMB CHOPS

\$335

TENDERLOIN CROSTINI

Truffle Aioli & Radish Micro Greens

\$300

WATERMELON MOZZARELLA SKEWERS

Shaved Mint & Honey Lime Drizzle

\$125

BALSAMIC STRAWBERRY CROSTINI

Lemon Whipped Ricotta, Shaved Basil

\$135

MINI AHI TUNA POKE BOWLS

\$300

ROASTED TOMATO CROSTINI

Garlic, EVOO, Shaved Parmesan

\$150

SMOKED CHORIZO BITES

Manchego, Membrillo, Puff Pastry, Cilantro Lime Crema

\$165

Appetizers

Stationary Selections

Pricing Based on 50 Servings

SHRIMP COCKTAIL

Jumbo Shrimp, Cocktail Sauce & Lemon

\$280 / 2 per serving

FARMERS VEGETABLE BOARD

Charred Broccoli and Cauliflower, Grilled Asparagus, Cucumbers, Tri-Color Carrots, Roasted Tomatoes & Whipped Feta Dip

\$210

FRUIT & CHEESE BOARD

Imported Manchego, Blue Cheese, Honey Drizzled Brie, Herb Dusted Goat Cheese with Grapes, Seasonal Fruit, Berries, Marcona Almonds, Fig Jam, Assorted Crackers & Bread

\$215

CHARCUTERIE BOARD

Dry Cured Saucisson Sec Salami, Hot Chorizo, Prosciutto, Seasonal Fruit, Olives, Cornichons, Marcona Almonds, Jams, Mustards, Bread & Crackers

\$300

FLATBREAD DISPLAY

SAVORY BLUEBERRY ~ Whipped Ricotta, Crumbled Gorgonzola, Red Onion

PROSCIUTTO & FIG ~ Goat Cheese, Arugula, Aged Balsamic Glaze

MUSHROOM ~ Whipped Goat Cheese, Caramelized Onion, Garlic, Shaved Parmesan

\$300

SMOKED SALMON & AVOCADO TOAST

Lemon Crema & Chive

\$215

TENDERLOIN PLATTER

Grilled Beef Tenderloin, Caramelized Onions, Warm Blue Cheese, Arugula & Rustic Bread

\$455

NORTHWEST SALMON PLATTER

Barbecued Salmon Filet, Fresh Mango Salsa, Creme Fraiche & Water Crackers

\$325

SPICED WARM LAMB HUMMUS & NAAN

Pomegranate Arils, Microgreens, EVOO, Creamy Tzatziki

\$210

HOMEMADE SALT & PEPPER CHIPS

Caramelized Onion Dip

\$115

MINI MAINE LOBSTER ROLL

Fresh Maine Lobster Meat Lightly Tossed with Mayo, Salt, Pepper, & Lemon on a Griddled Brioche Roll

Market Price

HOT HONEY FRIED CHICKEN ON A STICK

(Fryolator rental required)

\$180

PULLED PORK BANH MI SLIDERS

\$275

NEW ENGLAND CLAM CHOWDER

\$200