

HORS D'OEUVRES ROASTING IN OUR OPEN OVENS

Elegantly Passed Hors D'Oeuvres

Baked Figs with Stilton and Maple
Cinnamon Rubbed Lamb Crostini with Mustard Onions and Stone Fruit Relish
Crabmeat and Goats Cheese Stuffed Mushrooms
Mini Apple Bread Pudding with Honey Seared Foie Gras and Walnut Chutney
Maple Roasted Scallops and Water Chestnuts Wrapped in Bacon with Warm Maple Dip
Tamari Grilled Duck on Toasted Banana Bread with Papaya Shallot Jelly
Jumbo Shrimp Cocktail with Chili Sauce and Lemon Pepper Dressing
Skewers of Rosemary Sirloin with Cranberry Vinegar Relish
Sweet Potato Latkes with Cinnamon Apple Sauce and Crème Fraîche
Savory Chèvre Tarts with Winter Pear Relish and Dark Honey English Cream
Crisp Wontons Topped with Sesame Crusted Tuna, Wasabi Aioli and Sweet Chili Relish
Roasted Pumpkin Soup Shooters with Cinnamon Crème Fraîche Bulls Eye
Wild Mushroom and Black Truffle Bisque Soup Shooters with Fresh Thyme Snow Fall
Lobster and Hubbardston Blue Cheese Turnovers
Hot Baby Lamb Chops with Dried Cherry Compote and Mint Jelly
Miniature Pecan Scones with Bourbon Molasses Ham, Grain Mustard and Brie
Miniature Maine Lump Crab and Lobster Cakes Topped with Caper Rémoulade
Pan Fried Pork Dumplings with Scallion Ginger Dip
Sesame Crepes of Asian Pork with Scallions and Candied Ginger
Country Pate Canapés with Cumberland Spread
Roast Duck and Fig Salad in Phyllo Cups with Warm Gorgonzola
Barquettes of Smoked Salmon Mousse with Crème Fraîche and Caviar
Warm Lobster, Tomato and Basil Ragout in Tartlet Shells
Smoked Trout Canapé Topped with Avocado Mousse and Radish
Littleneck Clams Casino on the Half Shell
Sage and Butternut Squash Risotto Cakes with Nutmeg Aioli
Alternating Red & Green Apple Slices with Blue Cheese Dollop and Spiced Walnut
Golden Fried Coconut Shrimp with Orange Horseradish Dip
Pastry Turnovers of Massachusetts Camembert and Pear Relish
Currant and Apricot Noodle Kugel
Savory Beef and Potato Knishes

Deck the Halls with Stationary Hors D'Oeuvres

Mascarpone Torte

Holiday Wreath Terrine of Mascarpone, Basil and Sun-dried Tomatoes
with Garlic Bruschetta, Mixed Nuts with Smiling Nutcrackers

Baked Brie

Snowflake Crusted Baked Brie with Winter Fruit Relish, Purple Grape Basket
and Crusty Baguette Slices

Blue Cheese En Croûte

Saga Blue Cheese Baked En Croûte with Spiced Walnuts
and Apple Chutney Served with French Baguettes and Assorted Crackers

International Cheese Display

An artistic presentation of select imported and domestic cheeses from some of the worlds
finest cheese makers. All cheeses are labeled by name, displayed on a Granite Boardwalk,

International cheese table is adorned with fresh berries, grapes, dried fruits, spiced nuts,
fancy crackers, bread stix and sliced French baguettes

Display also includes our most popular
Sun-dried Tomato, Basil and Mascarpone Cheese Torta with Crunchy Bruschetta

Smoked Salmon Mousse

A Beautifully Sculpted Smoked Salmon Mousse
Traveling with Traditional Shaved Red Onion, Capers, and Pumpernickel Toasts

Middle Eastern Classics

A Succession of Classic Middle Eastern Dishes to Include:
Hummus, Red Lentil Chutney, Onion Yogurt Dip and Baba Ghanoush,
Served with and Crudités Vegetables, Crisp Pita Chips Middle Eastern Flat Breads
and Pappadam Crisps

Jumbo Shrimp Pine Trees

Classic Poached Shrimp Artistically Displayed to Resemble a Pine Tree
Served with Lemon Crowns and Jeweled Cocktail Sauce
(Minimum 100 pieces shrimp per tree)

Seafood Martini Bar

A delicious concoction of mouthwatering seafood elegantly presented in contemporary
martini glasses accented with lemon wheel twists and chive stirrers.

Shaken Seafood Composition of:

Native Maine Rock Shrimp, New England Cape Scallops, Prince Edward Island Mussels
& Tender Calamari atop Chiffonade Greens with Cocktail Rémoulade

A Trio of Cured Salmons

Our Chef prepares salmon three different ways,
embellishing them with a succession of savory accoutrements.

Station includes:

Lemon Stolichnaya Vodka Cured Salmon
Margarita Lime Salmon with Agave Tequila Splash
Anise Cured Salmon with Orange Fennel Accents

Trio of Salmon are Thinly Sliced and Artistically arranged
with sides of Brioche Toasts, Sliced Baguettes, Cilantro Crème Fraîche,
Shaved Bermuda Onion, Salsa Fresca, and Capers

Classic Half Shell Raw Bar

Freshly Shucked Wellfleet Oysters and Littleneck Clams Presented on the Half Shell

Accoutrements include Fresh Lemon and Lime Wedges, Traditional Cocktail Sauce,
Prepared Horseradish, Tabasco and Shallot Mignonette

All Seafood is artistically presented in large silver bowls atop crushed ice with seashore
motif of seashells, sea gull statures, sea grass and sea glass

Tuscan Bruschetta Table

Let your guests enjoy the tastes of Tuscany as they create their own bruschetta
with our sumptuous array of savory vegetarian toppings. Display includes:

Pureed Tuscan Cannelini Beans with Rosemary Accent
Char Grilled Eggplant Caponata
Olive Tapenade, Arugula Pesto, Basil Tomato Chutney
Caramelized Onions, Marinated Artichoke Relish

French Country Charcuterie

Our Chef's Signature Charcuterie Platter inspired from French Country Butcher Houses.

Platter features a savory array of Country Foie Gras Pate, Normandy Pork Pâté,
Colorful Vegetable Terrine, Smoke Cured Meats, and Saucisson
Cascading Display of Artisan Hearth Baked Breads
Pommeray Mustard, Minced Onions and Cornichons

Swedish Meatballs

This is Our Chef's Own Exquisite Recipe
Tender Ground Beef, Pork and Veal Meatballs with Brunoise Vegetables Shallots and
Garlic,
Simmered in Madeira Sour Cream Demi Glace with Portobello Mushrooms

The Three Kings

Fire Grilled Linguiça, Kielbasa and Chorizo Simmered in Sam Adams Winter Lager
Accented with Pommeray Grain Mustard and Sautéed Onions