



-HORS D'OEUVRES MENU-

## **-HORS D' OEUVRES-**

### **Grilled Watermelon**

*Grilled watermelon, mint, basil, and local honey or agave*

### **Bruschetta**

*Local tomatoes, basil, extra virgin olive oil*

*Served on crostini and topped with balsamic glaze*

### **Wild Mushroom Phyllo**

*Creamy wild mushroom filling inside phyllo cups. Featuring mushrooms from*

***RI Mushroom Company***

### **Crudité**

*Carrots, celery, cucumbers, red and yellow sweet peppers, grape tomatoes,*

*Served with house made hummus*

### **Beetroot Hummus Crostini**

*House made beetroot hummus on crostini with goat "cheese" and local microgreens*

### **Sweet & Spicy Cauliflower**

*Crispy cauliflower tossed with sweet & spicy chili sauce*

*Topped with scallions and toasted sesame seeds*

### **Grilled Watermelon**

*Grilled watermelon, mint, basil, and agave syrup*

### **Stuffed Grape Tomatoes**

*Red, yellow, and orange grape tomatoes stuffed with "fauxcotta" filling and topped with extra virgin olive oil and chives*