



-HORS D'OEUVRES MENU-

-PASSED HORS D' OEUVRES-

-From the Farm-

(Vegetarian)

Grilled Watermelon

Grilled watermelon, feta cheese, mint, basil, and local honey

Arancini

*Deep fried risotto balls stuffed with mozzarella and served with house made
marinara sauce*

Fried Goat Cheese with Honey

Fried goat cheese, fig jam, local honey, locally grown microgreens

Brie with Fig

Brie cheese and fig jam baked in mini phyllo cups

Bruschetta

*Local tomatoes, basil, parmesan, 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*

Grilled Cheese & Tomato Soup

Miniature grilled cheese sandwiches served with tomato soup shooter

-From the Land-

Grilled Cheese

Miniature grilled cheese with sharp cheddar, bacon, and apricot jam

Prosciutto Wrapped Fig

Fresh fig and arugula wrapped with prosciutto and topped with balsamic glaze

Orange Glazed Duck

Sliced duck breast seared and glazed in orange

Served on fried wonton

Filet with Horseradish

Sliced filet served medium topped with horseradish crème

Served on crostini

Candied Bacon

Thick cut bacon candied in brown sugar and accented with black pepper

Cheese Burger Sliders

Grass fed burgers, cheddar, lettuce, tomato, aioli, crispy fried onion strings

Served on classic slider buns

-From the Sea-

Ahi Tuna

Seared Ahi tuna, pickled ginger, wasabi crème, soy glaze and cucumber

Crab Cakes

Miniature lump crab cakes pan fried, served with a duo of siracha and lemon aioli's

Salmon Cakes

Miniature salmon cakes pan fried, served with a duo of siracha and lemon aioli's

Scallops Wrapped in Bacon

Seared Connecticut caught sea scallops wrapped in bacon and roasted to perfection

Smoked Salmon

Smoked salmon, crème fraiche, dill, and capers served on house made crackers

Shrimp Cocktail

Chilled poached jumbo shrimp served with cocktail sauce and lemon

Panko Fried Shrimp

Panko crusted tail on shrimp, fried and served with soy ginger aioli

NE Clam Chowder & Clam Cakes

Miniature cups of classic New England clam chowder with fried clam cake

Lobster Rolls

Mini grilled brioche rolls filled with classic lobster salad or hot buttered lobster

-STATIONARY HORS D' OEUVRES-

Cheese and Charcuterie

*Cheese and Charcuterie boards/ grazing table with a variety of local cheeses from **Narragansett Creamery** and **Sweet & Salty Farm**, a variety of locally cured meats from **Gastros Craft Meats**, olives, jams, and mustards
Served with a selection of crackers including gluten free crackers from **Beth Bakes***

Crudité

*Carrots, celery, cucumbers, red and yellow sweet peppers, grape tomatoes,
And pita chips. Served with house made hummus and sour cream dip*

Kettle Chips

*House made kettle style potato chips
Served with a warm gorgonzola artichoke dip*

Raw Bar

*A variety of local oysters, little necks, and shrimp cocktail
Served on ice with cocktail sauce, tobasco, and lemon wedges*