

-HORS D'OEUVRES MENU-

-From the Farm-
(Vegetarian)

Watermelon & Feta

Fresh watermelon, feta cheese, mint, basil, local honey

Caprese Skewers

Heirloom grape tomatoes, fresh mozzarella, basil, nut free pesto, balsamic glaze

Mini Crudité

Mini bamboo boats with fresh vegetables and roasted garlic & lemon hummus

Beets & Goat Cheese

Roasted local beets, whipped goat cheese, pistachios, microgreens

Bruschetta

*Local tomatoes, basil, extra virgin olive oil, roasted garlic, balsamic. Served on crostini
Topped with balsamic glaze and aged parmesan*

Arancini

Crispy fried risotto balls stuffed with mozzarella and served with marinara

Goat Cheese, Fig & Honey

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

Brie with Fig

Triple cream French brie cheese and fig preserves baked in mini phyllo cups

Sweet & Spicy Cauliflower

*Crispy cauliflower tossed with sweet & spicy chili sauce
Topped with scallions and toasted sesame seeds*

Wild Mushroom Phyllo

Creamy wild mushroom filled phyllo cups with white wine, fresh herbs, touch of cream

Grilled Cheese & Tomato Soup

Mini grilled cheese sandwiches on artisan white bread served with creamy tomato soup

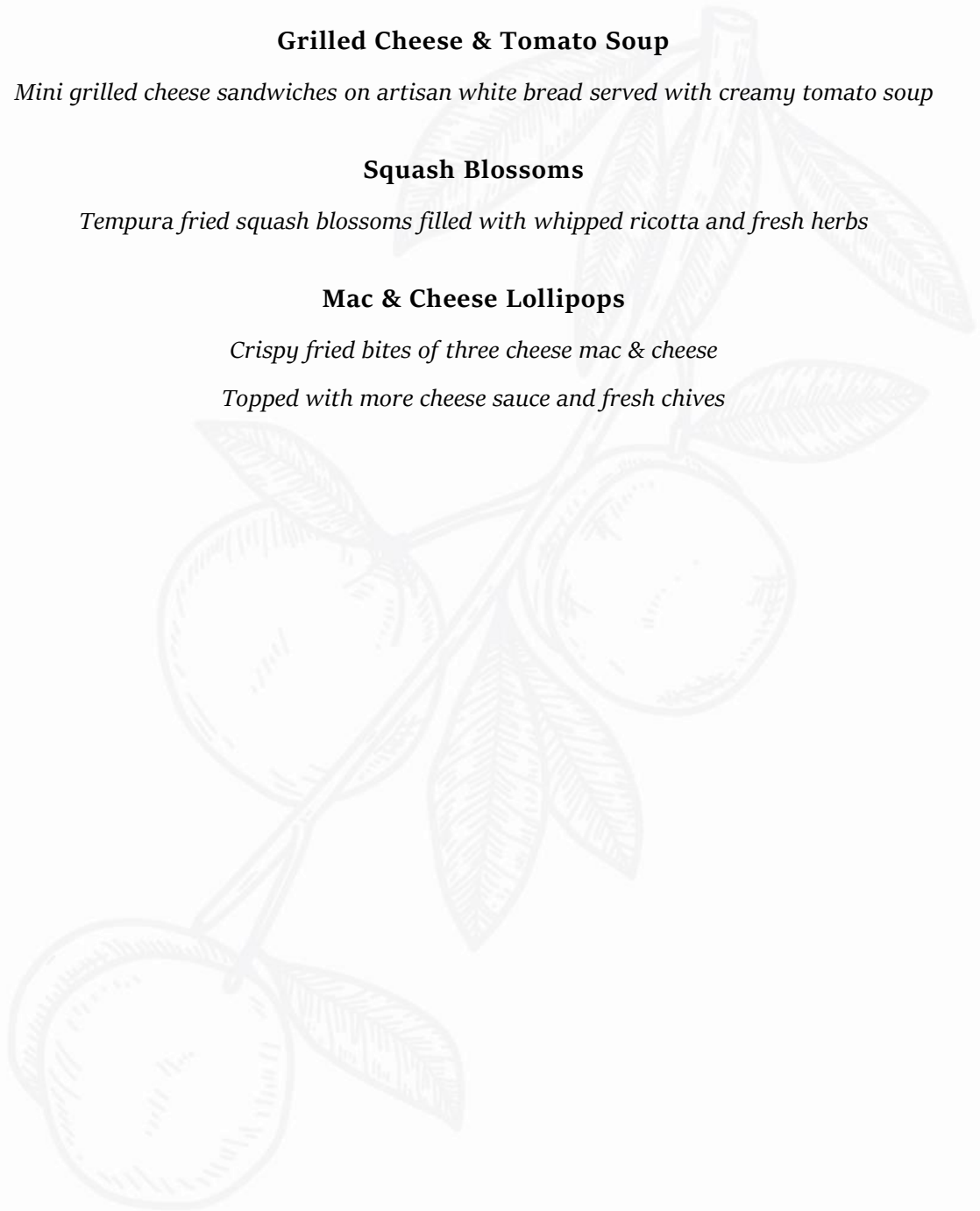
Squash Blossoms

Tempura fried squash blossoms filled with whipped ricotta and fresh herbs

Mac & Cheese Lollipops

Crispy fried bites of three cheese mac & cheese

Topped with more cheese sauce and fresh chives



-From the Land-

Prosciutto Wrapped Melon

Fresh cantaloupe and arugula wrapped in prosciutto

Topped with balsamic glaze and local microgreens

***Orange Glazed Duck**

Seared and sliced duck breast coated in a house made sweet orange glaze

Served on fried wontons

***Filet with Horseradish**

Roasted and sliced filet mignon topped with horseradish crème and fresh chives

Served on crostini

Candied Bacon

Thick cut slab bacon candied in brown sugar. Finished with cracked black pepper

Cheese Burger Sliders

Grass fed burgers, cheddar cheese, local greens, tomato, aioli, crispy fried onion strings

Served on classic mini slider buns

Chicken Satay

Skewers of Indian spiced chicken topped with peanut sauce, cilantro, and lime

Chicken & Waffles

Mini Belgian style liege waffles with fried chicken tenders

Topped with honey mustard and maple syrup

Short Rib & Cambozola Crostini

6 Hour braised short rib, cambozola cheese, black cherry jam

Served on crostini and topped with fresh chives

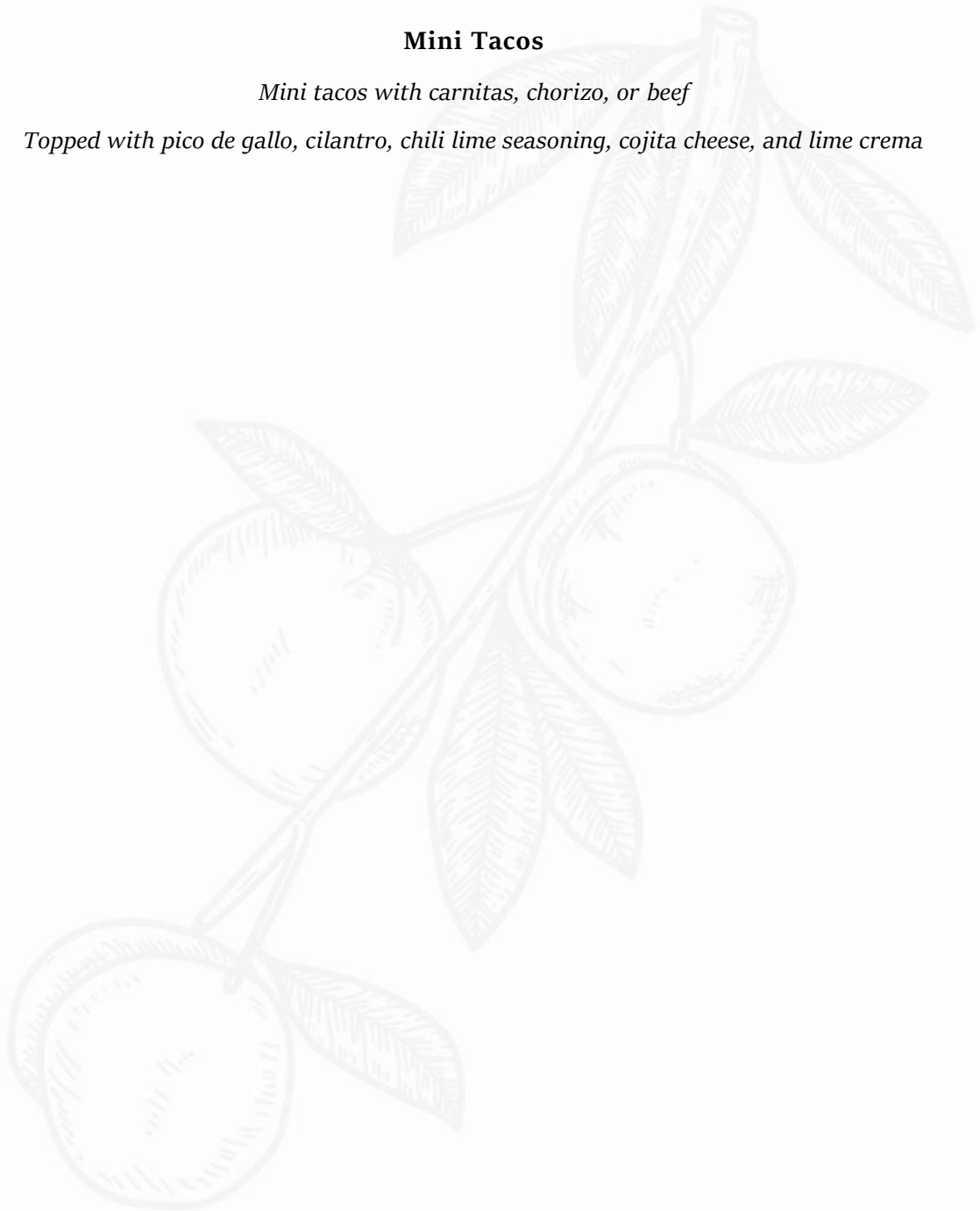
Charcuterie Cones

Bamboo cones filled with locally cured meats, assorted cheeses, fruit, and olives

Mini Tacos

Mini tacos with carnitas, chorizo, or beef

Topped with pico de gallo, cilantro, chili lime seasoning, cojita cheese, and lime crema



-From the Sea-

Ahi Tuna

Seared sesame encrusted ahi tuna, pickled ginger, wasabi crème, soy glaze

Served on cucumber rounds or fried wontons

***Crab Cakes**

Mini pan seared lump crab cakes

Drizzled with siracha and lemon aioli's

***Scallops Wrapped in Bacon**

Seared Connecticut caught sea scallops wrapped in bacon and roasted until crispy

Smoked Salmon

Smoked salmon, crème fraiche, dill, and capers served on mini toast crackers

Shrimp Cocktail

Chilled poached jumbo shrimp served with cocktail sauce and lemon

Panko Fried Shrimp

Panko crusted fried shrimp topped with soy ginger aioli and local microgreens

N.E. Clam Chowder & Clam Cakes

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

***Lobster Rolls**

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

***Lobster Lollipops**

Skewers of tempura fried lobster tails topped with creamy lemon aioli and fresh chives

Shrimp Ceviche

Shrimp ceviche with red onion, tomato, avocado, cilantro, and lime

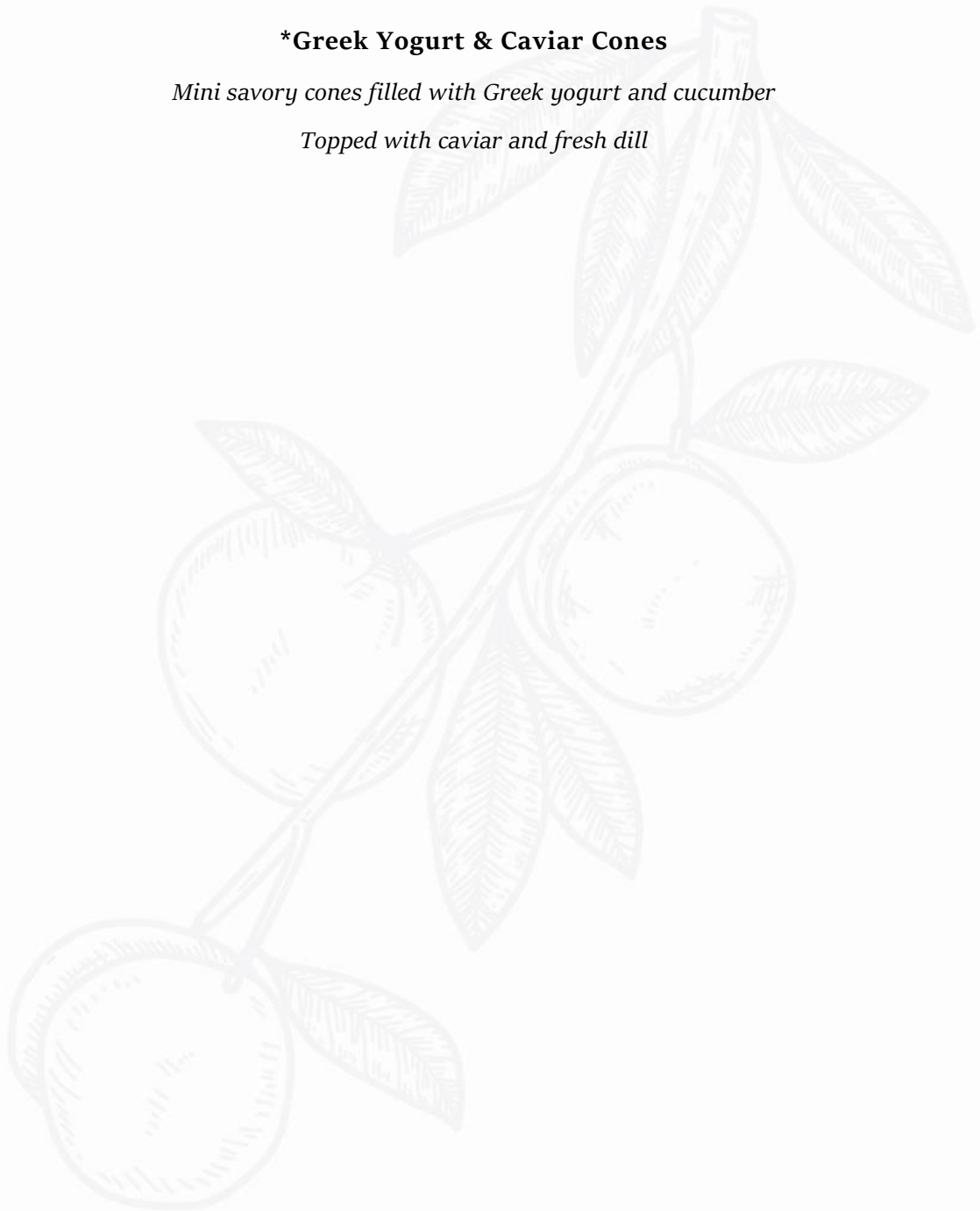
***Sweet Potato Crisps w/ Crème Fraiche & Caviar**

Crispy sweet potato rounds topped with crème fraiche, caviar, chives

***Greek Yogurt & Caviar Cones**

Mini savory cones filled with Greek yogurt and cucumber

Topped with caviar and fresh dill



-Stationary Additions-

Raw Bar

A variety of local oysters, little necks, and shrimp cocktail

Served on ice with cocktail sauce, tobasco, and lemon wedges

Cheese and Charcuterie

Cheese and Charcuterie boards/ grazing table featuring cheeses from local artisans, a variety of locally cured meats, olives, jams, dried and fresh fruits

Served with a selection of artisanal crackers including gluten free crackers

Charcuterie Cones

Bamboo cones filled with locally cured meats, assorted cheeses, fruit, and olives

Crudité

Selection of fresh vegetables including carrots, cucumbers, sweet peppers, cauliflower, radish, and heirloom grape tomatoes

Served with house made lemon & roasted garlic hummus and dill sour cream dip