



-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*

**Beets & Goat Cheese**

*Roasted local beets, whipped goat cheese, pistachios, microgreens*

**Caprese Skewers**

*Heirloom grape tomatoes, fresh mozzarella, basil, pesto, balsamic glaze*

**Fresh Fig & Arugula Tart**

*Fresh figs, baby arugula, crumbled goat cheese, and a touch of local honey*

**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*

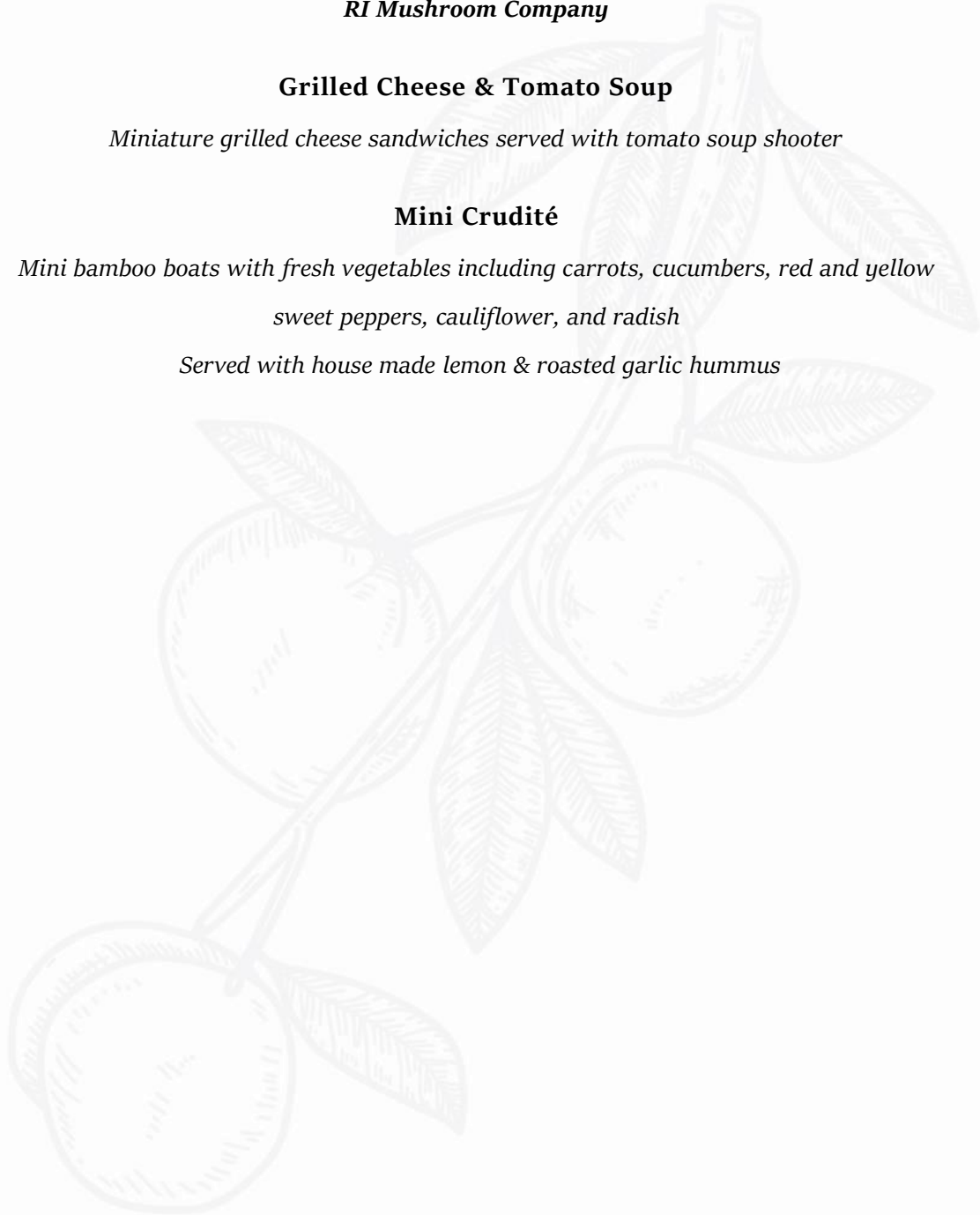
### **Grilled Cheese & Tomato Soup**

*Miniature grilled cheese sandwiches served with tomato soup shooter*

### **Mini Crudité**

*Mini bamboo boats with fresh vegetables including carrots, cucumbers, red and yellow  
sweet peppers, cauliflower, and radish*

*Served with house made lemon & roasted garlic hummus*



**-From the Land-**

**Grilled Cheese**

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

**Prosciutto Wrapped Melon**

*Cantaloupe and arugula wrapped in 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*

**Chicken Satay**

*Indian spiced chicken skewered and served with creamy peanut dipping sauce*

**Chicken & Waffles**

*Mini house made waffles with fried chicken*

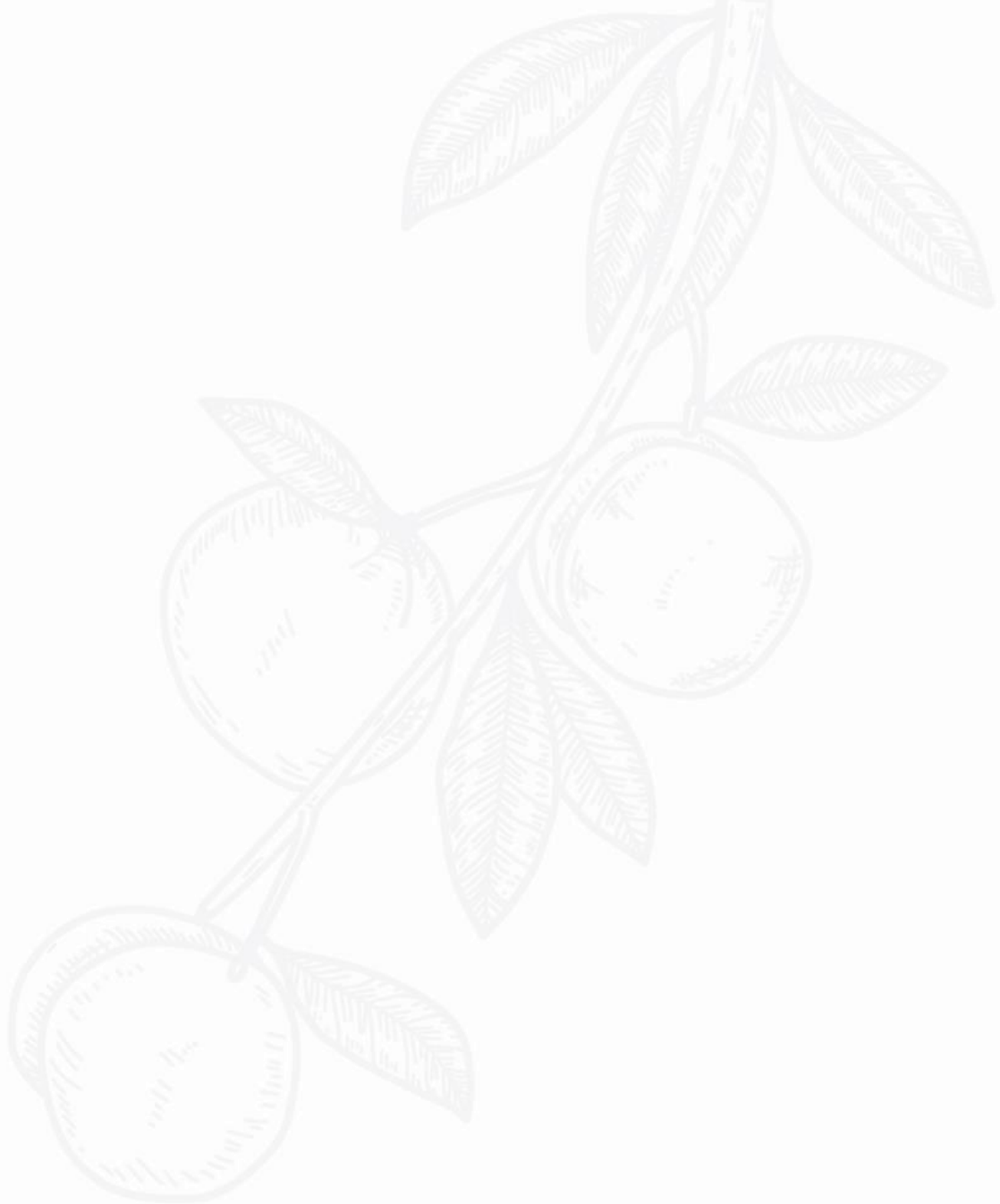
*Served with honey mustard and maple syrup*

**Charcuterie Cones**

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

## Mini Tacos

*Mini tacos with your choice of carnitas, shrimp, chorizo, or ground beef  
Topped with pico de gallo, cilantro, chili lime seasoning, cojita cheese, and lime crema*



**-From the Sea-**

**Ahi Tuna**

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

**Crab Cakes**

*Miniature classic 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 fried shrimp topped with soy ginger aioli*

**NE Clam Chowder & Clam Cakes**

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

**Lobster Rolls**

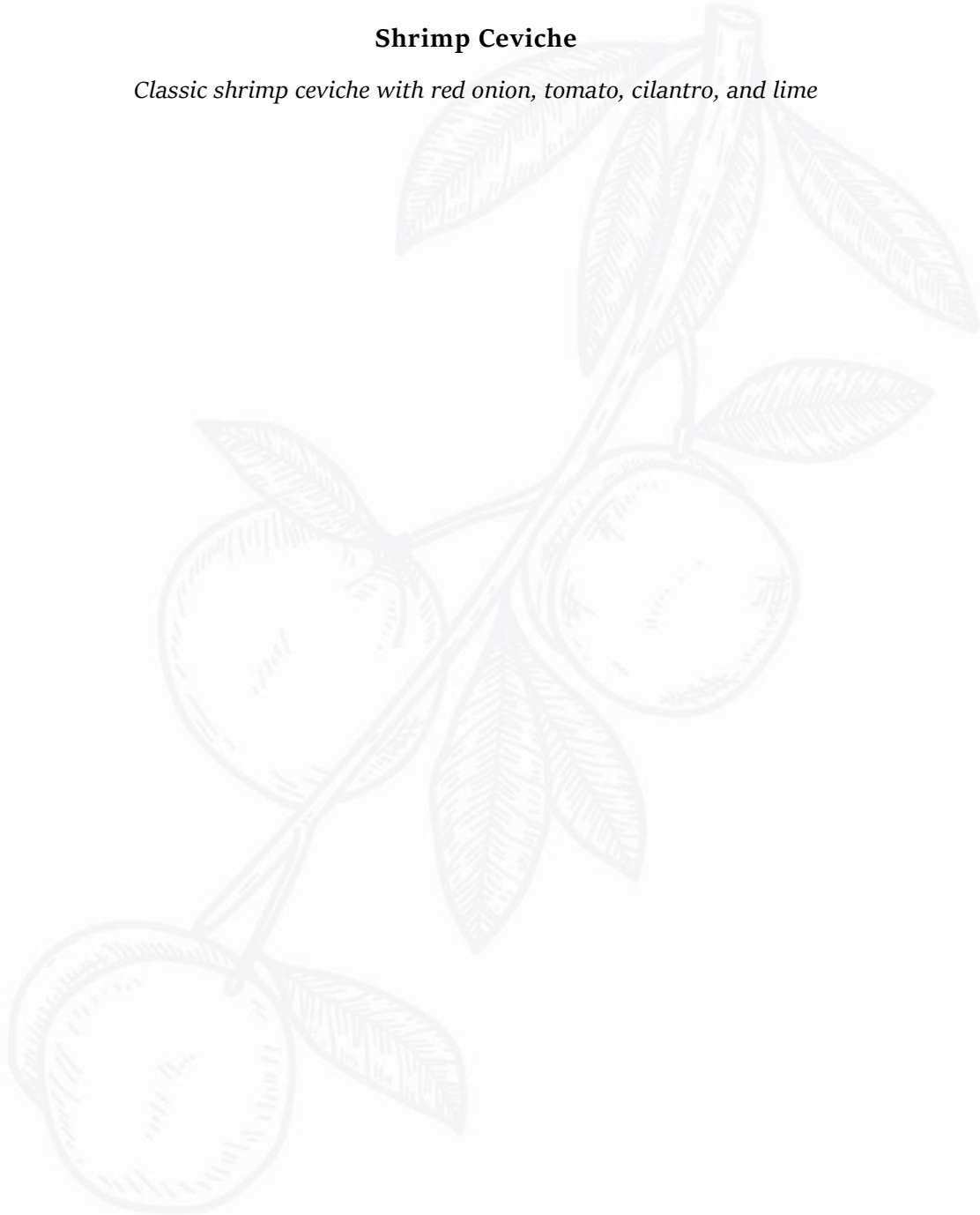
*Mini grilled brioche rolls filled with classic lobster salad or hot buttered lobster*

## **Lobster Lollipops**

*Skewers of tempura fried lobster tails topped with creamy lemon aioli*

## **Shrimp Ceviche**

*Classic shrimp ceviche with red onion, tomato, cilantro, and lime*



**-STATIONARY HORS D' OEUVRES-**

**-From the Farm-**

**(Vegetarian)**

**Crudité**

*Selection of fresh vegetables including carrots, cucumbers, red and yellow sweet peppers, cauliflower, radish, and heirloom grape tomatoes,  
Served with house made lemon & roasted garlic hummus and dill sour cream dip*

**Kettle Chips**

*Kettle style salt & pepper potato chips  
Served with creamy parmesan spinach & artichoke dip*

**Grilled Watermelon**

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

**Beets & Goat Cheese**

*Roasted local beets, whipped goat cheese, pistachios, microgreens*

**Caprese Skewers**

*Heirloom grape tomatoes, fresh mozzarella, basil, pesto, balsamic glaze*

**Fresh Fig & Arugula Tart**

*Fresh figs, baby arugula, crumbled goat cheese, and a touch of local honey*

**Bruschetta**

*Local tomatoes, basil, parmesan, extra virgin olive oil, served on crostini and Topped with balsamic glaze*



**-From the Land-**

**Prosciutto Wrapped Melon**

*Cantaloupe and arugula wrapped in prosciutto and topped with balsamic glaze*

**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*

**Chicken Satay**

*Indian spiced chicken skewered and served with creamy peanut dipping sauce*

**Charcuterie Cones**

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

**-From the Sea-**

**Ahi Tuna**

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

**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*

**Lobster Rolls**

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

**Shrimp Ceviche**

*Classic shrimp ceviche with red onion, tomato, cilantro, and lime*

**-ADDITIONS-**

**Cheese and Charcuterie**

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

*Served with a selection of crackers including gluten free crackers*

**Raw Bar**

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

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

