

-Passed Hors d' oeuvres-

From the Farm

(Vegetarian)

Arancini

Deep fried risotto, buffalo mozzarella, tomato sauce

Brie w/ fig

Brie cheese and fig jam served in phyllo cups

Bruschetta

Tomato, basil, parmesan, served on crostini w/ balsamic glaze

Caprese

Mozzarella, tomato, basil, balsamic glaze

Fried goat cheese w/ honey

Fried goat cheese, arugula, drizzled with honey

Grilled Watermelon

Watermelon, goat cheese, touch of mint and basil, honey

From the Sea

Ahi Tuna

Seared Ahi Tuna, pickled onion, pickled ginger, wasabi cream, soy, served on cucumber

Crab Salad

Crab, cilantro, avocado, corn, and lime served with house made tortilla chips

Crab Cakes

Miniature crab cakes served with lemon and dill aioli

Shrimp Cocktail

Jumbo shrimp, cocktail sauce, lemon aioli

Shrimp in Peapod

Shrimp, garlic and herb mascarpone served in pea pods

Salmon Cakes

Pan fried salmon cakes served with sracha aioli

Smoked Salmon

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

From the Land

Brie and Bacon

Grilled cheese bites with brie, bacon, and apricot jam

Candied Bacon

Thick cut Bacon candied in brown sugar, accented with black pepper

Filet w/ horseradish

Filet mignon sliced thin, horseradish sauce, served on toast

Fig wrapped in Prosciutto

Fresh fig, prosciutto, arugula, balsamic glaze

Lamb Lollipops

Seared lamb ribs served with pomegranate glaze

Orange Glazed Duck

Duck breast glazed in brown sugar, orange, soy. Served on wontons

-Stationary Hors d' oeuvres-

From the Farm

Artichoke Dip

Artichoke hearts, parmesan, sour cream, lemon, served with house made tortilla chips and vegetables

Cheese Board (for table)

Selection of cheeses, fruit, and house made crackers

Crudité

Selection of fresh vegetables, house made sour cream dip

From the Sea

Smoked Salmon and Trout Pate

House made smoked salmon pate, house made smoked trout pate, served with melba toast

Raw Bar

Oysters on the half shell, little neck clams, PEI mussels, shrimp, crab legs, served with cocktail sauce, aioli, tabasco, lemon wedges

From the Land

Antipasto

Prosciutto, pancetta, genoa salami, parmesan, mozzarella, marinated artichoke hearts, roasted red peppers, selection of olives

Chicken wings

Thai peanut, Jamaican jerk, pineapple habanero

Beef Carpaccio

Beef tenderloin sliced razor thin, olive oil, shaved parmesan, arugula, touch of vinaigrette