

Hors D'Oeuvres

May be served Butler Style or Stationary
All selections are priced per 100 pieces

Cold Selections

Cold Canapé Assortment: 100 pieces	\$475.00
Lobster Stuffed Deviled Eggs	
Halved Shrimp on Avocado Puree	
Roasted Vegetable Relish with Red Pepper Cream Cheese on Wheat Bread	
Smoked Salmon Mousse on Cucumber Round with Dill	
Diver Scallop with Pumpkin-Thyme Puree on Rye Bread	
Forest Mushrooms with Roasted Tomato Chevre and Herb Finnes on Potato Bread	
Belgian Endive Filled with Golden Raisin & Danish Blue Cheese Marscapone Mousse	\$250.00
Potato Pancake with Smoked Salmon, Crème Fraiche and American Caviar	\$350.00
Melon and Prosciutto wrapped in Arugula	\$275.00
Roasted Vegetable Crostinis with Aged Balsamic Glaze	\$225.00
Vine Ripened Tomato, South Farms Mozzarella and Fresh Basil Bruschetta	\$250.00
Focaccia with Seared Tenderloin of Beef and Melted Leeks	\$350.00
Focaccia with Chicken Salad, Red Grapes and Crystallized Walnuts	\$300.00
Focaccia with Roasted Peppers, Chevre Aioli	\$275.00

Hot Selections

Maine Crab Meat Stuffed Mushrooms with Citrus Beurre Blanc	\$300.00
Mini Maine Crab Cakes with Chipolte Remoulade	\$325.00
Crab Rangoon with Sweet & Spicy Sauce	\$275.00
Bacon Wrapped Scallops	\$350.00
Crispy Shrimp Tempura with Banana-Mango Chutney	\$325.00
Wild Mushroom Tartlette with Gruyere-Sweet Onion Fondue	\$225.00
Portabella Mushroom Toasts with Aged Balsamic-Shallot Relish & White Truffle Oil	\$225.00
Kalamata Olives and Atrichokes in Pastry Shell	\$220.00
Beef Tenderloin with Mushroom Duxelle in Puff Pastry	\$400.00
Assorted Mini Quiche	\$225.00
Goat Cheese, Fig and Prosciutto on Flat Bread	\$210.00

We recommend 6 pieces per person per hour

Prices are subject to change and can only be guaranteed 30 days prior to function.
Prices do not include 19% Administrative Fee and 5% Massachusetts Meals Tax.
We like to utilize the freshest of ingredients. Some items are seasonal and subject to availability.