



Signature Passed Hors D'oeuvres
Just a mere sampling of our chef's selection!



Petite Maine Crab Cakes
Smoked paprika rémoulade

Stuffed Crimini Mushrooms
Sausage & spinach with ricotta salata cheese

Sesame Chicken
Grilled Hawaiian pineapple & wasabi aioli

Bronzed Shrimp & Scallops
Drizzled with roasted garlic beurre blanc

Petite Beef Wellington
Wild mushroom duxelle

Grilled Lamb Lollipops
Lemon basil-mint pesto

Roast Duckling
Baked in pastry with sundried cherries & Cabot cheddar

Chilled Gulf Shrimp
Cocktail sauce & citrus wedge

Indian Curry Chicken Salad
Nestled in a crispy phyllo tulip

Smoked Salmon Canapés
On pumpernickel with lemon dill crème fraîche & cucumber

Asparagus Tips
Wrapped in prosciutto with opal basil ricotta

Maki Rolls
Chef's Assortment with pickled ginger, wasabi & dipping sauces

Cucumber Rondelles
Maine lobster mousse & toasted sesame seeds