

Tray-Passed Hors d'oeuvres (Priced Per Person / Per Hour)

- Citrus Marinated Salmon with Cucumber Roundel \$4.50
- Maine Crab Cake with Piquillo Pepper Aioli \$4.50
- Wild Mushroom Turnover \$4.00
- Bacon Wrapped Enoki Mushroom with Chive Vinaigrette \$4.00
- Chicken Skewer with Coconut Curry \$4.50
- Chilled Spring Roll with Marinated Shrimp and Pickled Cucumber \$4.00
- Bilini with Crème Fraiche and American Caviar \$4.00
- Beer Battered Shrimp with Ponzu Sauce \$4.50
- Ratatouille Spring Roll with Sweet and Spicy Sauce \$4.00
- Seared Hudson Valley Foie Gras and Brioche Crouton \$4.50
- Seared Tuna with Nicoise Olive and Tomato on Wonton Chip \$4.50
- Gravlax and Dill Sauce on Brioche Toast \$4.00
- Mini Lobster Roll \$4.50
- Marinated Beef with Wasabi Cream on Mini Toast \$4.50
- Marinated Baby Rack of Lamb with Mint Pesto \$6.00
- Display Hors d'oeuvres Stations  
(Additional charge)
- Fresh Vegetable Crudités with Two Dipping Sauces \$6.00
- Filet Carving Station with Parker House Rolls \$14.00  
(Additional \$75 up-charge for Carver)
- Imported Cheese Display with Walnut Toast & Assorted Crackers \$8.50
- Jumbo Shrimp Cocktail Station \$18.00
- Seasonal Fresh Fruit with Sweet Dipping Sauces \$6.00
- Mini Dessert Display with Assorted Pastries & Confections \$8.50