

Passed Appetizers

Fresh Fruit Kebabs

Domestic and Exotic Fruit on
Bamboo Skewers
\$4

Beef Carpaccio

Thinly Sliced Filet Mignon On Herbed Croustinis.
Presented on Truffled Arugula and
Garlic Capers
\$6

Lobster Canapes

Sliced Lobster Meat on Pumppernickel Toast
and Boursin Cheese
\$7

Crab Cakes

Tail Fin, Lump Crab Meat Marinated in
a Bleu Cheese Aoli with a Cornmeal
Crust
\$6

Portabella and Roasted Tomatoes

Portabellas baked with Roasted
Shallot Vinaigrette Garnished with
Roasted Heirloom Tomato Wedge
\$4

Baked Brie

Warm Danish Brie on Honey and
Graham Flat bread with Homemade
Preserves
\$4

Smoked Trout

Fresh Local Rainbow Trout Smoked In-House
on Lavosh Crackers and Almond
Cream Cheese Spread
\$5

Oyster Shooters

Shot Glasses filled with Russian Vodka and
Spicy Cocktail Sauce with a Fresh
Raw Oyster
\$6

Dark Cove Goat Cheese
and Roasted Garlic Croustinis

\$5

Beef Satay

Thinly Sliced Beef Skewers Marinated
in and Asian Hoisen Sauce and Grilled
\$6

Cheese Puffs

4 year old Vermont Cheddar coated
in Almonds and Fried
\$4

Lamb Chop Lollipops

Frenched, Rosemary Lamb Chops
Grilled to Perfection
\$6

Grilled Flat bread Pizza

Assorted Gourmet Flat breads Filled with
Chef Selected Toppings
\$5

Artesian Cheese Display

Domestic and International cheeses to include
Carr crackers
\$5

Fresh Vegetable Display

Fresh cut carrots, celery, broccoli, cauliflower,
Grape Tomatoes, cucumbers and scallions with
Ranch, Dill and Red Wine Vinaigrette sauces
\$5

Fresh Fruit Platter

Watermelon bowls with Assorted fruit to include
Watermelon, Honey Dew,
Cantaloupe, Pineapple, Grapes,
Strawberries and bowls of whipped cream.
\$5

Shrimp Display

U-15 shrimp p/d served with house made cocktail
and bourbon mustard sauces.
\$7