

Party Appetizers

Fresh Fruit Kebabs

Domestic and Exotic Fruit on
Bamboo Skewers
\$4

Beef Carpaccio

Thinly Sliced Filet Mignon On Herbed Crostinis.
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

Crab Stuffed Mushrooms

Lump Crab Meat baked in Button Mushroom Caps
\$5

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 Crostinis
\$5

Beef Satay

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

Chicken Satay

Thinly Sliced Chicken Skewers Marinated
in and Asian Hoisen Sauce and Grilled
\$5

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

Spicy Meatballs

Beef and Pork Homemade Sausage
cooked in Tomato Sauce
\$4

Potatoes and Caviar

Crème Fraiche and Caviar in
Seasoned Red Bliss Potatoes
\$6

Coconut Shrimp

U-15 Shrimp battered with
Coconut Flakes
\$6

Bacon Wrapped Scallops

Large Scallops wrapped with
Thick Bacon and Grilled
\$6

Lettuce Wraps

Lamb Sausage wrapped in
Poached Romain Hearts
\$5

Oysters Rockefeller

Bacon and Spinach Baked on Oysters on
the Half Shell
\$5

Crab Stuffed Tomatoes

Mustard Crab Meat Baked in
Cherry Tomatoes
\$4