

# Hors D'oeuvres

## COLD SELECTION

**Avocado Toast** . . . . . \$42.00

With Feta and candied onions

**Deviled Eggs** . . . . . \$44.00

Classic filling with seasonal garnish

**Roasted Duck Pinwheel** . . \$49.00

Honey Rosemary with cream cheese, fresh dill in spinach tortilla with cranberry green onion jelly for dipping

**Lowell Mixed nuts** . . . . . \$53.00

**Cucumber Medallions** . . . . \$63.00

English cucumber, seasoned cream cheese and vegetable garnish

**Grilled Heirloom** . . . . . \$63.00

**Bruschetta**

**Pork Tender Crostini** . . . . . \$78.00

Garlic crostini, pork tenderloin, mango chutney and rosemary aioli

**Cherry Bruschetta** . . . . . \$80.00

With goat cheese, pecans & fresh herbs

**Shrimp Remoulade** . . . . . \$95.00

On pumpernickel toast points

**Butler Passed Canapes** . . . \$99.00

Chef's choice finger sized canapes

**Petite Tender Crostini** . . . \$125.00

Grilled baguette and seared beef tenderloin with red pepper aioli and candied onion

## COLD DISPLAY

**Fresh Seasonal** . . . . . \$43.00

**Vegetable Tray**

**Seasonal Fruit** . . . . . \$52.00

A colorful display of seasonal fruits

**Gourmet Cheese** . . . . . \$54.00

**Selection**

Garnished with fresh fruit and accompanied by a cracker assortment

**Roasted Vegetable** . . . . . \$61.00

**Display**

Served with pepper aioli for dipping

**Hummus & Pita Chips** . . . . \$62.00

Homemade roasted red bell pepper hummus served with pita chips

**Gourmet Meat & Cheese** \$76.00

Ham, turkey, roast beef, salami and pepperoni with Swiss, colby-jack, colby and provolone

**Shrimp Cocktail** . . . . . \$100.00

Chilled black tiger shrimp.

Accompanied by our special cocktail sauce

**Artisan Cheese Display** \$113.00

With cracker medley, Brie, smoked Gouda, creamy gorgonzola, herb/olive infused cheeses and seasonal selection

**Honey Smoked Salmon** \$185.00

Whole side served with condiments and cracker assortment

# Hors D'oeuvres

## HOT SELECTION

**Maple Chipotle Glazed Meatballs** ... \$53.00

**Swedish Meatballs** ..... \$56.00

**Korean Chicken Meatballs** ..... \$58.00

Sweet and salty, accompanied by pickled cucumber

**Chicken Wings** ..... \$60.00

Crisp fried and tossed with your choice of honey, buffalo, Cajun, ranch, herb or pesto sauce

**Parmesan Risotto** ..... \$62.00

**Fritters**

Served with spicy marinara

**Warm Artichoke Spinach Spread** \$69.00

Baked golden brown and accompanied by baguette

**Brie en Croute** ..... \$71.00

A large wheel of brie wrapped in a golden-brown puff pastry on a bed of baby spinach with raspberry reduction, served with fresh strawberries and crackers assortment

**Asian Dumplings** ..... \$72.00

Pork filling with teriyaki and basil pesto

**Thai Chicken Brochette** ... \$81.00

Skewered breast of chicken marinated with fresh ginger and teriyaki sauce. Served with a Thai peanut dipping sauce

## SHOOTERS

**Chilled Beet Shooter** ..... \$72.00

With Creme fraiche

**Blueberry Soup Shooter** .. \$72.00

With minted yogurt

**Watermelon Ceviche** ..... \$72.00

Mozzarella, chives, and mint

**Chilled Avocado Shooter** \$78.00

With crab

## SLIDERS

**Philly Cheese Steak Slider** ..... \$76.00

With sautéed peppers, onions & provolone cheese

**Meatball Slider** ..... \$74.00

An open-faced slider featuring Mozzarella stuffed meatball smothered in marinara sauce

**Spiced Black Bean Slider** \$76.00

Topped with pico and served with cool cucumber sauce

**Cuban Slider** ..... \$76.00

Made with our famous pulled pork and spicy pickles

**Cheeseburger Slider** ..... \$76.00

Topped with crisp onions