



Private Event Hors D'Oeuvres Menu



\$23 per person, select 5 of the following to be passed

Hot

Potato Croquette
Aioli, Olive Crumble, Chives

Saffron Panisse
Lemon Aioli, Parmesan

Gougeres
Chevre Mousse

Tarte Flambee
Leeks, Creme Fraiche, Speck

Crab Cake
Old Bay Aioli, Pickled Onion

Cold

Roasted Yellow Beets
Creme Fraiche, Maple, Caviar

Smoked Bluefish Pate
Candied Lemon, Chervil, Olive Oil Crackers

Chicken Liver Mousse
Brioche, Citrus Confiture

Summer Squash Cannelloni
Ricotta, Almond

Poached Apple
Brie Mousse, Tarragon



Stationary Displays

Vegetable Crudite
Green Goddess \$5 per person

Artisanal Cheese Display
Chef's Selection of Regional Cheese, Traditional Accompaniments \$6 per person

Charcuterie Display
Cured Meats and Pate, House Pickles, Crostini \$6 per person

Chips & Dip
House Made Potato Chips, Sour Cream and Onion Dip \$4 per person

Shellfish Display
Lobster, Oysters, Crab Salad, Littlenecks
Traditional Accompaniments \$8 per person

Fried Calamari
Sweet and Sour Dipping Sauce \$6 per person