

P A S S E D A P P E T I Z E R S M E N U

THESE HORS D'OEUVRES ARE PASSED BY SERVERS TO YOUR GUESTS
EACH PASSED APPETIZER ITEM CONSISTS OF **ONE DOZEN** HORS D'OEUVRES
(MINIMUM ORDER OF TWO DOZEN PER ITEM)

DUCK CONFIT SPRING ROLLS | 48 (DF)
ORANGE-GINGER SAUCE

NEW ENGLAND CRAB CAKES | 49
LEMON DIJONNAISE & CHARRED CORN
SALSA

BLACKENED BEEF BROCHETTE | 45 (GF)
CHIMICHURRI & PINK PEPPERCORNS

SPINACH PANEER SPANAKOPITA | 38 (VG)
LEMON-DILL RAITA

BEEF SLIDERS | 43
ROASTED GARLIC AIOLI, MICRO-ARUGULA, &
PICKLED ONION

WILD MUSHROOM WELLINGTONS | 42 (VG)
FETA, SHAVED ASPARAGUS, &
BALSAMIC REDUCTION

ROASTED RED PEPPER ARANCINI | 37 (VG)
WHIPPED FETA & OLIVE TAPENADE

PULLED PORK SLIDERS | 43 (DF)
SPICED MAPLE AIOLI & CITRUS SLAW

FRESH FIG CROSTINIS | 37 (VG)
GOAT CHEESE, MICRO-ARUGULA, &
BALSAMIC REDUCTION

BEET TARTARE | 35 (VG)
SESAME WONTON CHIPS, HORSERADISH
CRÈME FRAÎCHE & PUFFED CAPERS

TUNA SASHIMI & AVOCADO | 48 (DF)
WONTON CUPS, MANGO-LIME SALSA, &
TOASTED SESAME SEEDS

HARISSA-SPICED CHICKEN SATAY | 42 (GF)
HOT PEPPERCORN HONEY &
TOASTED CASHEWS

A P P E T I Z E R S T A T I O N S M E N U

APPETIZER STATIONS ARE SET UP ON YOUR TABLES WHERE GUESTS CAN SERVE THEMSELVES
SERVING SIZES ARE LISTED WITH EACH ITEM

CHEESEBOARD (VG)

225 | REGULAR SERVES 15-20

300 | LARGE SERVES 25-35

FOUR CHEESES, BERRIES, FIG COMPOTE, &
CROSTINIS

CHEESE & CHARCUTERIE BOARD

375 | REGULAR SERVES 15-20

450 | LARGE SERVES 25-35

FOUR CHEESES, FOUR CURED MEATS, BERRIES,
PICKLES, OLIVES, HOUSEMADE MUSTARD,
FIG COMPOTE, & CROSTINIS

ANTIPASTO BOARD (VG)

175 | REGULAR SERVES 15-20

210 | LARGE SERVES 25-35

PICKLED & GRILLED VEGETABLES, HUMMUS, &
CROSTINIS

BEET-CURED SALMON GRAVLAX

125 | SERVES 24

DILL CRÈME FRAÎCHE, CAPERS, & CROSTINIS

SHUCKED OYSTERS (DF, GF)

MP | CONTACT FOR PRICING

CUCUMBER MIGNONETTE & HOT SAUCE