## **PASSED HORS D'OEUVRES**

(minimum orders apply)

## <u>TIER ONE - our most elegant selections</u>

Grilled Wellfleet Oysters with Tequila Lime Butter

Oysters on the Half Shell with Traditional Cocktail Sauce or Cosmos Mignonette

Chilled Cape Cod Lobster Kebabs with Tarragon Aioli

Mini Lobster Salad Rolls

Lobster Salad in Endive Cups

Lobster and Herb Vietnamese Fresh Rolls with Nuoc Cham Dip

Fresh Day-Boat Scallop Ceviche in Ceramic Spoons with Avocado and Cilantro

Mini Fish and Chips in a Bamboo Boat

Asian Spoon Tuna Tartar

Grilled Tuna Nicoise Salad in Cucumber Cups

Mini Maryland Style Crab Cakes with Lemon Chive Aioli

Proscuitto Wrapped Mustard Crusted Grilled Day Boat Scallops

Pesto Crusted Grilled Beef Tenderloin and Red Pepper Kebabs

Seared Duck Breast, Housemade Ginger Plum Sauce in a Scallion Crepe

Oregano Crusted Baby Lamb Chops with Chevre-Ouzo Dip

Tomato Soup with Grilled Cheese Bites

Vietnamese Fresh Rolls with Mango and Cucumber Salad (v) with Hoisin Peanut Dip

Curried Vegetables wrapped in Scallion Crepe with Coriander Yogurt

Mini Polenta Cakes with Gorgonzola and Wilted Spinach

## TIER TWO - our mid level selections

Cosmos Clam Chowder passed in Demitasse Cups

Cod and Corn Chowder passed in Demitasse Cups

Cod Cake with Lemon Caper Aioli

Ancho and Orange Marinated Grilled Shrimp Cocktail with Cilantro-Lime Aioli

Spicy Poblano Grilled Cilantro Shrimp with a Roasted Garlic Mayo

Jalapeno Grit Cakes with Shrimp and Chorizo

Flatbread with Bacon Jam, Whipped Ricotta, Oven Dried Tomatoes and Arugula

Grilled Asparagus wrapped with Proscuitto Wrapped and Chevre Scallion Spread

Thai Coconut Curry Beef Sate with Coconut Curry Dip

Herbed Roast Beef, Horseradish Sauce and Arugula on a Crostini

Mini Beef Sliders with Aged Cheddar, Bacon and Special Sauce

Italian Meatball with Marinara Sauce in a Bamboo Boat

Housemade Chicken, Apple and Herb Sausage with Cranberry Aioli

Memphis Style Hot Chicken Tenders with Homemade Buttermilk Ranch Dip

Jamaican Jerk Salad Mini Sliders with Cucumber Slaw

Peanut and Herb Crusted Chicken Satay

Mini Pulled BBQ Chicken Sliders with Carrot Cabbage Slaw

Grilled Bruschetta with Arugula Pesto, Goat Cheese, Sun-Dried Tomatoes and Caramelized Onions

Whole Grain Mustard Deviled Eggs with a Proscuitto Chip

Plantain Chips with Black Bean Puree and Roasted Poblano Avocado Salsa (v)

Skewered Tomato, Mozzarella and Basil with Balsamic and Olive Oil

Spicy Summer Gazpacho OR Mango Gazpacho with Cucumber Mint Garnish Soup Sips (v)

Turkish Zucchini and Feta Cakes with Cucumber Riata

Mushroom Duxelle and Asiago Cheese Puffed Pastry Triangles

Caesar Salad with Mini Crouton in Endive Spears

Mini Mac and Cheese Bites

TIER THREE - for those on a budget

Cherry Tomatoes stuffed with Sun-Dried Tomato Olive Tapenade (v)

Jumbo Shrimp Cocktail with Cocktail Sauce

Smoked Local Bluefish Pate on a Crostini

Southwestern Shrimp Salad in Cucumber Cups or Asian Spoon

Spicy Chicken Salad in Cucumber Cups

Chicken Cranberry Salad Mini Sliders or in Cucumber Cups

Thai Coconut Curry Chicken Sate with Coconut Curry Dip

Cuban Style Mojo Chicken Kebabs with Black Bean Dip

Cornflake Crusted Chicken Tenders with Cosmos Tangy BBQ Sauce

Chicken Skewers with Romescou Sauce

Mini Pizza Bites with Spicy Sausage, Caramelized Onion Marinara and Mozzarella Cheese Sweet Potato and Crispy Bacon in Endive Spears

Chili Spiced Deviled Eggs with Pickled Jalapenos

Grilled Bruschetta with Pesto, Brie Cheese and Roasted Red Peppers

Brie and Homemade Cranberry Jam Toast

Endive Cups with Gorgonzola, Walnuts and Candied Apples

Zucchini - Carrot Fritters with Charred Tomato Jam

Corn Fritters with Real Maple Syrup

Mini Falafels with Tahini-Yogurt Sauce

Greek Spinach and Feta Spanakopita

Asiago and Herb Stuffed Mushrooms

Polenta Cakes with Sun-dried Tomato Tapenade

Arugula wrapped Portobello Skewers with Rosemary and Roasted Garlic Oil

Artichoke Parmesan Phyllo Rolls with Lemon Mayo