

TIER ONE - our most elegant selections

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 Ginger Fried Wontons with Ponzu Dipping Sauce

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

Deviled Eggs with House Cured Gravlox, Cream Cheese and Sesame Seeds

Asian Spoon Tuna Tartar

Grilled Tuna Nicoise Salad in Cucumber Cups

Mini Maryland Style Crab Cakes with Lemon Chive Aioli

Pesto Crusted Grilled Beef Tenderloin and Red Pepper Kebabs

Braised Short Ribs and Mushroom Puff

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

Duck, Caramelized Onions and Goat Cheese Filo Triangles

Oregano Crusted Baby Lamb Chops with Chevre-Ouzo Dip

Greek Style Lamb Kofta (meatballs) with Greek Tzaziki

Mini BBQ Pulled Pork Sliders with Carrot Cabbage Slaw

*Iggy's Grilled Bruschetta with Narragansett Creamery Mozzarella
Parma Prosciutto and Longnook Farm Truro Honey*

Tomato Soup with Grilled Cheese Bites

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

Curried Vegetables wrapped in Scallion Crepes with Coriander Yogurt

Sweet Potato B'steeya (Moroccan Filo Cup) (v)

TIER TWO - our mid level selections

Cosmos Clam Chowder passed in Demitasse Cups

Cod and Corn Chowder passed in Demitasse Cups

Thai Salmon Cakes with Ginger Lime Tartar

Cod Cake with Lemon Caper Aioli

Prosciutto Wrapped Mustard Crusted Grilled Day Boat Scallops

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

Spicy Cilantro Shrimp with a Roasted Garlic Mayo

Jalapeno Grit Cakes with Shrimp and Chorizo

Curried Shrimp with Almonds and Toasted Coconut in Endive Cups

Thai BBQ Salmon Kebabs

Prosciutto Wrapped Grilled Spring Asparagus with Scallion - Chevre Spread

Corn and Thyme Waffles with Bacon Jam

Spicy Korean Gochu-jang Beef Kebabs

Thai Coconut Curry Beef Sate

Herbed Roast Beef, Horseradish Sauce and Arugula on a Crostini

Mini Beef Sliders with Aged Cheddar and Bacon

Italian Meatball with Marinara Sauce in a Bamboo Boat

Memphis Style Hot Chicken Tenders with Homemade Buttermilk Ranch Dip

Jamaican Jerk Salad Mini Sliders with Cucumber Slaw

Housemade Chicken, Apple and Herb Sausage with Cranberry Chutney

Peanut and Herb Crusted Chicken Satay

Mini Risotto Cakes with Wilted Spinach and Gorgonzola

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

Whole Grain Mustard Deviled Eggs with a Prosciutto Chip

Chili Spiced Deviled Eggs with Pickled Jalapenos

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

Skewered Tomato, Mozzarella and Basil with Balsamic and Olive Oil

Mango Gazpacho Soup Sips with Cucumber Mint Garnish (v)

Spicy Summer Gazpacho Soup Sips

Turkish Zucchini and Feta Cakes with Cucumber Riata

Savory Bread Pudding with Tomatoes and Pamesan

Goat Cheese and Herb Stuffed Mushrooms

Mushroom Duxelle and Asiago Cheese Puffed Pastry Triangles

Cesar Salad with Mini Crouton in Endive Spears

Mini Mac and Cheese Bites

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

TIER THREE - for those on a budget

Jumbo Shrimp Cocktail with Cocktail Sauce

Smoked Local Bluefish Pate on a Crostini

Southwestern Shrimp Salad in Cucumber Cups

Spicy Chicken Salad in Cucumber Cups

Chicken Cranberry Salad Mini Sliders or in Cucumber Cups

Thai Coconut Curry Chicken Sate

Cuban Style Mojo Chicken Kebabs with Black Bean Dip

Cornflake Crusted Chicken Tenders with Cosmos Tangy BBQ Sauce

Chicken Skewers with Romesco Sauce

Mini Pizza Bites with Spicy Sausage, Caramelized Onion Marinara and Mozzarella Cheese

Sweet Potato and Crispy Bacon in Endive Spears

Punjabi Turkey Sticks with Mint Raita

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

Swiss Chard and Walnuts Turkish Boreks (savory phyllos turnovers)

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