



Butler passed hors d'oeuvres

COLD

- Smoked Salmon Canapé with Capers, Dill & Boursin Cheese
- Maine Fresh Lobster Salad on Brioche
- Prosciutto and Melon Skewers Vin Cotto drizzle
- Beef Tenderloin Crostini with Horseradish Cream
- Tomato and Basil Bruschetta on Grilled Baguette
- Deviled Eggs with Paprika and Olive
- Pesto and Fresh Mozzarella Bruschetta
- Beef and Brie on garlic Crostini
- Champagne poached shrimp, horseradish sauce on crisp

HOT

- Mini House made Jonah Crab cakes
- Maine Scallops wrapped in Smoked Bacon, Lemon Aioli
- Pork and vegetable Pot stickers
- Coconut crusted Shrimp, sweet Chili sauce
- Mini Beef Wellington, Black Truffle Aioli
- Raspberry and Brie wrapped in Phyllo
- Asparagus and Asiago cheese in Phyllo
- Vegetable Samosa
- Mini House made meatballs with Smokey tomato sauce
- Petit Duck Confit Tarts
- Spinach and Feta Turnover