

Hors d'oeuvres/ Appetizers- Stationary or Passed

- Polenta Squares, Parmesan, Pancetta, Candied Tomatoes
- Baby Lamb Chops, Mint Aioli
- Fresh Salmon Cakes, Dill Sauce
- Lobster Salad on Endive Leaves
- Curried Chicken Salad in Phyllo Cup
- Deviled Eggs, Maple Glazed Bacon
- Salmon or Tuna Tartare on Cucumber
- Pineapple & Swordfish Skewers
- Mini BLT's
- Crab Cakes, Cajun Remoulade
- Fluke Ceviche on Tortilla Chip
- Seared Sea Scallop, Avocado Aioli
- Mini Pulled Pork Tacos
- Vegetable Spring Rolls, Red Thai Chili Sauce
- Smoked Salmon & Dill Crème Fraiche on 7 Grain Bread
- Yellow Gazpacho Shooter, Spicy Grilled Shrimp
- Prosciutto Wrapped Melon
- Seared Tuna on Cucumber, Ponzu Sauce
- Sliced Filet of Beef on Crostini, Horseradish Cream
- Mini Rosemary Scone, Virginia Ham, Mango Chutney
- Lamb Meatballs, Tomato-Mint Sauce
- Spanakopita
- Spicy Shrimp Summer Rolls
- Pigs in a Blanket
- Edamame & Kale Dumplings
- Ginger Chicken Skewers, Red Thai Sauce

Station Options-

(exp. can be paired with passed hors d'oeuvres, a continuous cocktail style party, or a buffet)

- Raw Bar- Shrimp Cocktail, Oysters, Clams, Ceviche, Caviar
- Sushi Bar- Assorted Rolls
- Antipasti/ Mediterranean Table- Cheeses, Meats, olives, breads, crackers, spreads, bruschetta, hummus, crudités, dips
- Gourmet Pizzas-grilled thin crust with assorted toppings
- Taco Bar
- Mac & Cheese Bar
- Assorted Sliders
- Biscuit Station- Flavored Biscuits and Scones, Sandwiches, Honeys, Jams
- Potato Bar- tots, wedges, baked, mashed