

Canapés and Reception Stations

Canapés

per dozen

COLD

Heirloom Tomato & Fresh Mozzarella Skewers 40
with Balsamic reduction

House Cured and Smoked Salmon 45
Mini Potato Cakes, Dill Pollen Crème

Marinated Shrimp and Grilled Pineapple Skewers 45

Dried Beef Loin 40
Whipped Blue Cheese, Garlic Crostini, House Jam

Seasonal Bruschetta Whipped Ricotta 35
Petite Greens

Spicy Yellowfin Tuna Cucumber 45
Avocado Cream

HOT

Exotic Mushroom Tart 35
Vermont Goat Cheese, Fig Honey

Chorizo stuffed dates wrapped in Bacon 40

Chef Griff's Vegetable Spring Rolls 35
Sweet Chili Dipping Sauce

Mini Crab Cakes 40
Five Pepper Aioli

Smoked Duck DLT 45
Griddled Sourdough, Dried Cherry Tomato,
House Jam Micro Greens

Smoked Chicken Sliders 50
Pickled Mustard Seed, Brussel Slaw

Reception Stations, Displays and Snack Stations

per guest

Regional Cheese Display 10
House Jam, Dried Fruits, Wildflower Honey, Breads

Artisanal Charcuterie Board 12
Pickled Vegetables, Stone Ground Mustard, Breads

Grilled and Roasted Vegetable Display 10
Roasted Garlic Chickpea Puree, Whipped Ricotta

The Mediterranean 10
Garlic Hummus, Roasted Red peppers, Tabbouleh,
Toasted Pita, Lavash

Grilled Flatbread Station 12
Heirloom Tomato with Whipped Ricotta and Balsamic Syrup
Shaved Copa, Roasted Red Onion,
Fire roasted Tomato Sauce

East Coast Oysters on the Half Shell 18
Chef's Elixirs

Jumbo Shrimp Cocktail 16
Fire Roasted Cocktail Sauce

Sausage Tasting 12
Braised Cabbage, Stone Ground Mustard

Housemade Soft Pretzel Bites 5
Cider Mustard

Hot and Smokey Wings 7
Whipped Blue Cheese Dip

Hand-Cut Sea-Salt and Herb Chips 5
with Sweet Onion Dip

