



HORS D'OEUVRES

30 pieces per tray

	per piece	per tray
Prawn Cocktail with traditional cocktail sauce	\$3.00	\$ 90.00
Summer tomato, basil & garlic crustini with truffle oil	\$1.50	\$ 45.00
Spinach & feta cheese spanicopita	\$1.65	\$ 50.00
“Lobster Roll” lobster salad wrapped in a light phyllo dough	\$3.50	\$105.00
Goat cheese & roasted red pepper on a garlic crustini	\$1.35	\$ 40.00
Smoked salmon with capers & cracked pepper on Cucumber	\$1.75	\$ 52.00
Roast chicken, quacamole & salsa on a warm tortilla chip	\$1.50	\$ 45.00
Grilled sirloin with Oregon blue crustini	\$2.00	\$ 60.00
Crustini with black olive tapanade	\$1.50	\$ 45.00
Sea Scallops wrapped in a light potato chip	\$2.50	\$ 75.00
Tempura Shrimp with peanut soy sauce	\$3.50	\$105.00
Hawaiian Tuna Poke with taro chips	\$3.00	\$ 90.00
Mini Maine Jonah crabcakes on cucumber rounds	\$2.00	\$ 60.00
Platter of imported & domestic cheese		\$ 60.00
Braised vegetables with hummus & calamata olives		\$ 50.00
Fruit Platter		\$ 55.00
Seafood Antipasta Grilled prawns & scallops with steamed mussels, artichokes, calamata olives & roasted red pepper in a lemon, olive oil vinaigrette		\$125.00
Foie Gras with sundried cherries		\$125.00
Smoked Lamb Loin w/olive tapenade crustini		\$125.00