

**STATIONARY PLATTERS:**

Small: 10-20 | Medium: 30-40 | Large: 50-60

Vegetable Crudites <i>w/ assorted dips</i> (VEG, GF)	90	180	270
Marinated & Grilled Vegetables (VEG, GF)	120	240	360
Baked Brie en Croute <i>w/ crackers, dried fruit & chutney</i> (VEG)	80	160	270
Assorted Fruit (VEG, GF)	85	170	255
Assorted Artisan Cheese <i>w/ crackers</i> (VEG)	110	230	330
Charcuterie (GF)	175	350	525
Antipasto (GF)	180	360	540
Smoked Salmon (GF)	220	440	660

COLD PASSED HORS D'OEUVRES: (Prices based on 50 pieces)

Potato Pancake, <i>dried blueberries, maple crème fraîche</i>	150
Tuna Tartare <i>in cucumber cups w/ wasabi caviar</i> (GF)	140
Beef Tartare <i>on crostini w/ horseradish cream and leek jam</i>	150
Bruschetta	90
Lobster Salad <i>in phyllo cup</i>	250
Deviled Eggs: <i>Lardons, Dijon mustard seed, Aleppo pepper</i> (GF)	90
Asparagus wrapped in Prosciutto <i>w/ fig jam</i> (GF)	100
Gazpacho shooters (VEG, GF)	50
Salmon Tartare on rice crackers (GF)	100
Smoked Salmon <i>on crostini w/ red onion, caper cream cheese, dill</i>	90
Caprese Skewers: <i>Marinated mozzarella, grape tomatoes, basil</i> (VEG, GF)	85
Chilled Shrimp <i>w/ classic cocktail sauce</i> (GF)	170

HOT PASSED HORS D'OEUVRES: (Prices based on 50 pieces)

Chicken Satay <i>w/ Thai peanut sauce</i> (GF)	120
<i>Award-winning</i> Lobster Bisque shooters	165
Fried Chicken Skewer <i>w/ buffalo-mango</i>	100
Beef Skewers <i>w/ chimichurri</i> (GF)	150
Marinated Shrimp <i>w/ cilantro-lime aioli</i> (GF)	160
Pulled Pork Arancini, <i>Korean barbeque sauce</i>	65
Crab Cakes, <i>lemon aioli</i>	225
Scallops Wrapped in Bacon, <i>maple-mustard glaze</i> (GF)	260
Corn Cakes, <i>tomato-pepper jam</i> (VEG)	65
Spanakopita (VEG)	70
Assorted Flatbreads	60
Stuffed Mushrooms <i>w/ Boursin and sausage</i>	90
Shrimp Toast, <i>spicy aioli</i>	100
Mushroom Toast, <i>cured egg yolk</i>	100
<i>Award-winning</i> Lobster Brioche	170
Sausage en Croute	65
Truffled Grilled Cheese, <i>tomato aioli</i>	75
Mini Quiche <i>assortment</i>	60
Chef's Assorted Hot & Cold	80

** Menus, prices, and presentations are subject to change • All menus subject to tax, service charge, server & bartender fees

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