

-STATIONARY-

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| SEAFOOD TOWER | 25pp |
| lobster tail, oysters, clams, shrimp, marinated mussels | |
| LOBSTER TAILS | 16 ea |
| lime dijonaise | |
| SHRIMP COCKTAILS | 3 ea |
| housemade cocktail sauce | |
| LOCAL OYSTERS | 3 ea |
| rose mignonette, cocktail sauce | |
| MINI LOBSTER ROLLS | |
| touch of aioli, chive | |
| | 10 pp |
| BURGER SLIDERS | |
| american cheese, smoked bacon, onions | |
| | 7 pp |
| CHICKPEA SLIDERS | |
| brioche, avocado, lettuce, pickles, tomato | |
| | 7 pp |
| SEAFOOD BOARD | |
| tuna tartar, smoked brandade, citrus smoked salmon, shrimp ceviche | |
| | 17 pp |
| CRAB DIP | |
| lump crab, pita chips | |
| | 17 pp |
| CHARCUTERIE | |
| marinated olives, pickled vegetables, artisan bread | |
| | 10 pp |
| LOCAL CHEESE | |
| seasonal fruit, artisan bread | |
| | 10 pp |
| VEGETABLE CRUDITE | |
| green goddess | |
| | 7 pp |
| DESSERT | |
| assorted mini pastries | |
| | 9 pp |

-PASSED-

❖ COLD ❖

ROASTED BEETS

goat cheese, orange, toast

SMOKED SALMON ROULADE

boursin, endive

BRUSCHETTA

rosemary, balsamic reduction

DEVILED EGGS

bacon, black garlic aioli, crispy leaks

TUNA TARTARE*

ginger, sesame, crispy wonton

❖ WARM ❖

CROSTINI

fig, goat cheese

BACON WRAPPED SCALLOPS

maple syrup

SEARED TENDERLOIN

horseradish aioli, pickled red onion, toast

MINI CUP OF CHOWDER

bacon

MUSHROOM ARANCINI

truffle oil, parmesan

MINI CRAB CAKE

remoulade

COCONUT SHRIMP

spicy ginger sauce

CHICKEN SKEWER

TBD

**Choice of five passed hors d'oeuvres
\$35 per person, per two hours**