

Hors d'Oeuvre

PASSED BUTLER STYLE FROM FLORAL GARNISHED SILVER TRAYS (3 choices from our Hors d'Oeuvres list - optional \$4.50 - \$9 per person, based on selection)

Cocktail Buffet Menu B

FROM DRAPED BUFFET(S)

Choice of Three:

Mini House-Roasted Round of Beef or Beef Tenderloin Sandwiches on silver dollar rolls, with Whipped Horseradish Cream and Dijon Mayonnaise on the side Mini Chicken Sandwiches on Ciabatta with Roasted Tomatoes & Pesto Mini House-Roasted Turkey or Corned Beef Sandwiches, assorted condiments Mini Crabcake Sandwiches with Lemon Cilantro Mayonnaise Chilled Jumbo Shrimp, Lemon Aioli, cocktail sauce and lemon wedges on the side Mini Warm Glazed Country Ham Sandwiches House-baked Rosemary Potato Foccacia Squares

Choice of Three:

Assorted Martini Appetizers
New England Crabcakes, Remoulade Sauce
Chicken Springrolls, Sweet Chili Garlic Sauce
Bacon Wrapped Apricot & Waterchestnut Rumaki
Mixed Mushroom Phyllo Tarts
Spinach Stuffed Mushrooms
Spanish Chorizo and Manchego Cheese Tarts
Warm Brie and Raspberry Tarts
Vegetable Tartar Tartlets
Caprese Skewers

Choice of Two:

Assorted Dips and Hummus with Flatbeads,
Crisps and Veggies
Bruschetta with Assorted toppings
Pate and Cheeses with Flatbread, Wafers,
Blackbread, apples and grapes
Assorted Fruit Platter with Dip

From Dessert Bar:

Assorted House-made Mini Pastries Mini Créme Brulee Wedding Cake (optional - yours) Coffee. Tea. Decaf



