



Passed Hors D'oeuvres

Crab cakes with homemade tarter sauce or lemon aioli

Fig and melon wrapped in procsuitto

Grilled vegetable quesadilla

Sliced tenderloin on cristini with garlic hummus
Horseradish sauce

Asparagus wrapped with procsuiito studded with Parmesan

Mini Brie in phyllo cups with apricot jam and slivered almonds

Pigs in blankets

Lamb (tennis racket) chops with my pesto

Beef teriyaki and pineapple skewers

Seared tuna a round tortilla chip with guacamole and a sweet
chili sauce drizzle

Abram's Point pesto pizzas

Gruyere cheese puffs

Mini lobster rolls

Mini hamburgers (sliders)

Asparagus and mushroom spring rolls

Smoked salmon on pumpernickel toasts with an herb cream
cheese

Sliced cucumber on pumpernickel toasts with an herb cream
cheese

Alaskan King salmon caviar on cucumber

Mini lamb burgers with lemon yoghurt

American Sturgeon caviar on a crispy chip with crème fresh

Pulled pork on crustini with smoked cheddar

Mini beef wellington with horseradish sauce

Clams casino

Oysters on the half shell with mignonette

Stationary Hors D'oeuvres

Spinach artichoke dip

Crispy sausage with 3 mustards

Baked Brie wrapped in phyllo dough

Cheese platter with a mixture of crackers and fruit

Crudités platter with mixed homemade dips

Homemade onion dip with sea salt and pepper Kettle chips

Homemade guacamole and salsa with tortilla chips

Clam chowder station with all the fixings and corn bread

The best 7 Layer dip

Clam dip with pumpernickel toasts

Shrimp cocktail platter with my homemade