

## **Hors D'oeuvres**

*All items are priced by the dozen Minimum of three dozen required per order*

*Must be pre-ordered*

### ***Pulled Pork Sliders \$25***

*BBQ braised pulled pork, house made brioche rolls, creamy slaw*

### ***Braised Beef Sliders \$27***

*Horseradish mayo, house made brioche rolls, pickled shallots*

### ***Lobster Sliders \$ Market Price***

*Claw and knuckle meat, homemade brioche roll, dill mayo*

### ***Bruschetta Crostinis \$24***

*Tomato, basil, parmesan shreds*

### ***Smoked Salmon Crustinis \$24***

*Dill cream cheese, pickled beets*

### ***Bacon Wrapped Scallops \$30***

*Homemade tartar sauce*

### ***Shrimp Cocktail \$22***

*Cold shrimp, cocktail sauce*

### ***Chicken Cordon Bleu Skewers \$22***

*Breaded chicken, ham, mushrooms, mozzarella*

### ***Baby Back Pork Ribs \$20***

*Honey chili sauce*

### ***Stuffed Mushroom Caps***

*Herb goat cheese \$17*

*Carb \$22*

### ***Caprese Salad Skewers \$22***

**Extra Bites (to add to your event)**

**Priced per person**

**Raw Oyster bar \$2.50 per oyster**

*Cocktail sauce, mignonette, horseradish, lemon, hot sauce*

**Local Cheese \$5**

*Homemade bread, crackers, and condiments*

**Local Charcuterie \$ 6**

*Homemade bread, crackers, condiments*

**Chilled Seafood Platter \$8.50**

*Shrimp, mussels, crab, lobster, condiments*

**Chips and Dip \$4**

*All made inhouse*

**Crudit  and Dip \$4**

*Sliced and whole raw vegetables and homemade dip*

**Fruit and Dip \$4**

*Vanilla cream cheese dip*

**Taco Bar \$7**

*Garnish: Pico de gaillo, lettuce, cheddar cheese, corn salsa, sour cream, lime*

**Mac & Cheese Bar \$5**

*Garnishes: green onion, tomatoes, red onion, cheddar cheese, bacon, sour cream*

*Add- Pulled pork for extra \$1 per person*

**Candy Bar \$3**

*Assorted kinds*

**Popcorn bar \$2**

## Starters

*All items are priced per person*

*Give your guests no more than two options, items must be pre-ordered 2 weeks before your event. You must supply a seating chart when there are options to your guests.*

## Salads

### **Green Salad \$8**

*Mixed greens, julienne apples, sliced grapes, smoker cheddar, cider vinaigrette*

### **Beet Salad \$10**

*Mixed greens, roasted and pickled beets, spiced granola, goat cheese, maple vinaigrette*

### **Caesar Salad \$8**

*Romaine lettuce, torn garlic croutons, bacon lardons, parmesan shreds*

## Soups

### **Seafood Chowder \$10**

*Mussels, salmon, bacon, charred corn*

### **Potato and Leek \$6**

*Bacon and fried leek*

### **Roasted Red Pepper and Tomato Bisque \$6**

*Herb crème fraiche*

## Others:

### **Salmon Wellington \$10**

*Puff pastry, creamy roasted garlic spinach*

### **Portobello Wellington \$8**

*Puff pastry, roasted garlic, spinach, red onion*

## Mains

*Served with seasonal roasted vegetables and baby red potatoes with caramelized onions, maple and herb butter unless otherwise stated.*

### **10 oz Prime Rib Dinner \$35**

*Yorkshire pudding, horseradish cream, and beef jus*

### **Roasted Pork Loin \$30**

*Mustard herb crusted loin, mushroom tarragon cream sauce*

### **Pan Seared Atlantic Salmon \$28**

*Heirloom tomato, lemon basil vinaigrette, pickled shallots*

### **Oven Roasted Halibut \$30**

*Summer Salsa; mango, cilantro, jalapenos, pickled shallots*

### **Traditional Lobster Dinner \$ Market Price**

*Pre Cracked, drawn butter, potato salad*

### **Island Beef Short Ribs \$32**

*Malbec and molasses braised*

### **Chicken Supreme \$29**

*Caramelized onion, bacon, and goat cheese filling*

### **Traditional Turkey Dinner \$26**

*Dressing, cranberry sauce, gravy*

### **Summer Squash Tart \$20**

*Caramelized onion, bacon, and goat cheese filling with heirloom tomato and herb salad*

### **Mushroom Ravioli \$20**

*Roasted red pepper cream, arugula salad*

**Dessert \$8 per person**

***Strawberry Shortcake***

*Whipped cream, fresh strawberries*

***Peach Melba Cake***

*Vanilla cake, peach compote, raspberries*

***Double Chocolate Mouse***

*Layered white and dark chocolate mousse*

***White Chocolate and Brown Butter Bread Pudding***

*Rum toffee sauce*

***Baked Apple Crisp***

*Whipped cream, spiced pecans*

***Cupcakes:***

***Carrot Cake***

*Cream cheese icing*

***Reices Pieces***

*Peanut butter mouse*

***Chocolate Stout***

*Espresso buttercream*

***Raspberry and White Chocolate***

*Raspberry buttercream*

***Traditional Cheesecake***

***Choice of:***

*Chocolate, Caramel, or Local berries*

## **Dessert Table**

*Items are priced by the dozen. Minimum of three dozen per order*

### **Eclairs \$32**

*Traditional style, espresso chocolate, lemon meringue*

### **Crème Brule (GF) \$34**

### **Chocolate Mousse (GF) \$30**

*Choice of the white chocolate or dark chocolate*

### **Cheesecake \$38**

*Assortment*

### **Doughnuts/Beignets**

*Assorted kinds, includes donut holes*

### **Fudge \$20**

*Assortment*

### **Cookies and Squares \$20**

*Assortment*

### **Cupcakes \$42**

*Old fashioned Vanilla Pod, Carrot Cake, Chocolate Espresso Buttercream*

### **Fruit Tarts \$30**

*Very berry, blueberry and lemon curd, cheese*

### **Tiramisu \$30**

*Lady Fingers, espresso, mascarpone*

### **Dark Chocolate Truffles \$20**

**\*\*\*Tasting fee starts at \$250.00\*\*\***