

## PASSED HORS D'OEUVRES

*All items are priced out per piece*

**Westfield Farms Goat Cheese and Caramelized Onion Tart**

*\$2.50*

**Petite Braised Short Rib, Aged Cheddar Panini**

*\$2.50*

**Blue Crab, Lemon Crème Fraiche on English Cucumber**

*\$3.50*

**Roasted Fennel and Sausage Stuffed Mushroom Caps**

*\$2.50*

**Fried Oysters, Lemon Caper Remoulade on Saltines**

*\$3.50*

**Peppered Steak Brochette, Great Hill Bleu Cheese Fondue**

*\$3.50*

**Applewood Bacon Wrapped Bay Scallops**

*\$3.50*

**Crisp Crab Cake, Chipotle Aioli**

*\$3.50*

**Spinach and Feta Triangles**

*\$2.50*

**Tuna Tartare, Citrus Scented Avocado, Wonton Crisps**

*\$3.50*

**Maine Lobster Salad on Brioche, Crisp Shallot Rings**

*\$3.50*

**Mini Beef Wellington, Sauce Béarnaise**

*\$3.50*

**Crab Cakes with Lime Aioli**

*\$3.50*

**Lamb Noisette, Whole Grain Dijon**

*\$3.50*

## STATIONARY DISPLAYS

### **Baked Brie en Croute**

*Served with French Bread*

***\$90.00 (feeds 20 people)***

### **Warm Crab and Vermont Cheddar Dip**

*Assorted flat bread crackers*

***\$6.00 per person***

### **Farm Vegetable Crudites**

*Assorted dips*

***\$4.00 per person***

### **New England Raw Bar**

*Shrimp, Oysters and Littlenecks on the Half Shell,*

*Lobster Tails, Crab Salad*

*Served with Cocktail Sauce, Horseradish and Lemon*

***\$22.00 per person***

### **Tuscan Antipasto**

*Assorted Cured Meats, Balsamic Marinated Mushrooms, Roasted Peppers*

*Olives, Fresh Mozzarella and Shaved Parmesan*

*Served with Hearth Baked Breads*

***\$9.00 per person***

### **Artisanal New England Cheese Board**

*Seasonal Fruit and Assorted Crackers*

***\$5.00 per person***

### **Iced Jumbo Shrimp**

*Lemon and Cocktail Sauce*

***\$4.00 per piece***

### **Warm Housemade Tavern Chips**

*Caramelized onion dip*

***\$8.00 per person***