

# **Hors D'oeuvres**

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## **Cold**

### **Antipasto**

Cured meats, Olives, Crostini, Whipped ricotta...\$5.00/person

### **Formaggio**

Artisan cheeses, Crostini, Lavender honey...\$5.00/person

### **Crudite'**

Seasonal vegetables, Extra virgin olive oil, Blue cheese dressing...\$5.00/person

### **Shrimp Cocktail**

Peppercorns, Cocktail sauce, Lemon...\$2.75 each

### **Oysters**

Cocktail sauce, Prosecco, Lemon...\$2.75 each

### **Clams**

Little necks, Cocktail sauce, Prosecco, Lemon...\$1.75 each

### **Deviled Eggs**

Black truffle, Dijon mustard, Crème fraiche...\$1.50 each/ Add Osetra caviar...\$3.50

## **Tasting Spoons**

### **Tuna**

Tartare, Capers, Lemon...\$5.00 each

### **Beets**

Roasted, Goat cheese, Walnuts, Greens...\$3.00 each

### **Carpaccio**

Wolfe's Neck Farms beef tenderloin, Reggiano, Arugula, Aioli...\$ 3.50 each

### **Duxbury Oyster**

Island Creek, Prosecco, Lemon, Osetra caviar...\$5.00 each

### **Sirloin**

Tartare, Capers, Dijon, Black truffle...\$5.00 each

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## **Hot**

### **Sliders**

#### **Meatball**

Mozzarella, Reggiano, Red sauce...\$3.50 each

#### **Foie Gras**

Green apple, Caramelized onion, Honey mustard...\$7.50 each

#### **Hamburger**

Wolfe's Neck Farms, Farmhouse cheddar, Char-grilled...\$3.50 each/ add Bacon...\$1.00

#### **Pastrami**

Slow cooked, Swiss, Mustard...\$3.50 each

#### **Steak-n-Cheese**

Horseradish, Crispy onions, Swiss...\$4.50 each

#### **Grilled Cheese**

Farmhouse cheeses, Fresh herbs, Black truffle...\$3.00 each

#### **Mr. Marliave**

Ham, Gruyere, Bercy style...\$3.00 each

#### **Reuben**

Corn beef, Sauerkraut, Thousand Islands dressing...\$5.00 each

#### **Beef Tenderloin**

Char grilled, Blue cheese, Wild mushrooms...\$7.50 each

#### **Portobello**

Red bell peppers, Goat cheese, Arugula...\$3.50 each

# Tasting Cups

## Mac-n-Cheese

House cut ziti, Farmhouse cheeses, Bread crumbs...\$4.00 each

## Risotto

Wild mushroom, Reggiano, Fresh herbs...\$4.00 each

## Gnocchi

House prepared, Roasted tomatoes, Basil...\$4.00 each

## Tomato

Soup, Reggiano, Extra virgin olive oil...\$3.00 each

## Eggs

Scrambled, Cheese, Black truffle...\$3.00 each

## Short ribs

Gnocchi, Mushrooms, Gorgonzola...\$5.00 each

## Escargot

Garlic, Butter, Cognac...\$3.00 each

## Polpette

Meatball, Reggiano, Tomato sauce...\$3.00 each

# Small Bites

## Scampi

Jumbo shrimp, Garlic, White wine...\$3.00 each

## Rockefeller

Duxbury oyster, Spinach, Parmesan...\$3.50 each

## Casino

Little neck clam, Apple wood smoked bacon, Red bell pepper...\$3.50 each

## Diver Scallop

Roasted, Apple wood smoked bacon, Fresh herbs...\$4.00 each

## Gougeres

Cheese "puffs", Gruyere, Black truffle...\$3.00 each

*\*All prices are based upon placed Hors d'oeuvres...to have items passed please add \$10.00 for each passed selection.*