

hors d' Oeuvres



empanadas

chicken, apple and cheddar baked turnovers.

beef sate

marinated grilled sirloin served with peanut / ginger / soy dipping sauce.

maine sea scallops

wrapped in bacon

california rolls

julienne vegetables, shrimp / crabmeat and sushi rice wrapped in nori sheets and served with ginger wasabi and soy.

spanakopita

phyllo, spinach and feta cheese

smoked maine mussels

with horseradish cream on seasoned crostini

sesame shrimp toasts

seasoned maine shrimp pate on toast points rolled in sesame seeds and deep fried.

sliced duck breasts

seasoned smoked duck breast slices, onion confit and apricot chutney on rice crackers

sesame chicken

sesame crusted chicken served with teriyaki dipping sauce.

maine crab cakes

with chili lime aioli.

smoked salmon

dill cream cheese and capers on potato gaufrette.

seared tuna

spice crusted tuna served on rice crackers with pickled ginger / wasabi sour cream.

tartlets provencal

baked tomato, cheese, chives, olives, caper and basil baked in phyllo cups

lobster canapé

lobster, cream cheese, and tarragon baked on sliced french bread toasts.

vegetable samosas

with cilantro dipping sauce.

crabmeat filled mushroom caps

boursin cheese and wild mushrooms baked in phyllo pastry cup

clam fritters

with spicy tarter sauce

stationary hors d'oeuvres



fruit and cheese

a selection of domestic and imported cheeses, fresh fruits, toasts and assorted crackers.

vegetable crudite

seasonal fresh vegetables with dipping sauces.

baked brie

one kilo wheel wrapped in puff pastry served with raspberry coulis and crackers.

charcutiere

pates, sausages and rillettes served with mustard, grapes and sliced baguettes.

smoked seafood

smoked maine mussels, scallops, shrimp, and trout served with horseradish crème fraiche, toasts and crackers.

hot seafood station

seafood strudel, sauteed garlic lime shrimp, spicy tomato mussels, clams casino and mussels merinere.