



*(All prices based on 50 pieces unless otherwise noted)*

**PLATTERS**

Domestic & Imported Cheeses with Seasonal Fruit & Assorted Crackers.....	4.00	per person
Vegetable Crudités with Dip.....	3.00	per person
Assorted Grilled & Roasted Vegetable Platter.....	3.00	per person
Fresh Fruit Platter (SEASONAL).....	3.50	per person
Greek Platter (hummus, baby ganuoch, tahini, tzatziki, grape leaves, olives & toasted pita.....	4.25	per person
Smoked Fish & Seafood Assortment (based on 100).....	368.00	
Side of Smoked Salmon.....	98.00	
Assorted Patés.....	345.00	
Antipasto (based on 100).....	300.00	
Tomato, Mozzarella & Fresh Basil Platter drizzled with extra virgin olive oil (SEASONAL).....	86.00	
Baked Artichoke Dip with Toasted Pita Bread.....	81.00	
Spinach and Roasted Red Pepper Dip served in a bread bowl.....	46.00	
Baked Crab & Artichoke Dip served in a bread bowl.....	92.00	
Raw Bar (Oysters, Clams on the half shell, Lobster, Shrimp, Crab & Mussels).....	Market Price	

**COLD PASSED HORS D'OEUVRES**

Chicken Salad Puffs.....	58.00
Shrimp Salad Puffs.....	69.00
Lobster Salad Puffs.....	81.00
Prosciutto Wrapped Peaches (SEASONAL).....	75.00
Prosciutto Wrapped Melon (SEASONAL).....	58.00
Prosciutto Wrapped Pineapple (SEASONAL).....	58.00
Smoked Salmon Crostini with Crème Fraîche.....	75.00

**HOT PASSED HORS D'OEUVRES**

Lobster Bisque Cups.....	75.00
Mini Crab Cakes.....	86.00
Spanakopita (spinach & feta turnovers).....	69.00
Phyllo Wrapped Asparagus with Fontina & Asiago.....	85.00
Crab Stuffed Mushrooms.....	81.00
Bacon, Bleu Cheese & Walnut Stuffed Mushrooms.....	69.00
Caramelized Onion and Goat Cheese Stuffed Mushrooms.....	69.00
Escargot served in a puff pastry.....	86.00
Scallops Wrapped in Bacon.....	98.00
Scallops Wrapped in Peapods with a soy-ginger glaze.....	92.00
Assorted Mini Quiches.....	67.00
Crab Toasts.....	60.00
Shrimp Toasts.....	60.00
Artichoke Toasts.....	60.00
Lobster Toasts.....	75.00
Beef Tips Wrapped in Bacon with Horseradish Sauce.....	115.00
Vegetable Tempura with Hoisin Sauce.....	69.00
Grilled Shrimp Skewers with Pesto.....	115.00
Grilled Shrimp Skewers with Cocktail Sauce.....	98.00
Grilled Chicken Satay with Thai Peanut Sauce.....	90.00
Grilled Beef Skewers with Roasted Garlic Aioli.....	94.00
Mini Potato Pancakes with Sour Cream and Dill.....	60.00
Wild Mushroom Strudel.....	81.00
Shrimp Shumai with Soy-Ginger Dipping Sauce.....	69.00
Assorted Grilled Sausages with Gourmet Mustards.....	52.00
Grilled New Zealand Lamb Chops with berry/balsamic reduction.....	161.00
Chef's Choice Assorted.....	48.00
Executive Chef's Choice Assorted.....	75.00

*All prices subject to Maine State Sales Tax & 20% service charge ~ All prices subject to change and availability*