



## Large Party Menu Passed Canapés

Prices are Per Dozen

Shrimp Sandwiches \$26  
Sun dried tomatoes, guacamole

Grilled Lamb Chop "Lollypops" \$28  
Pomegranate Molasses glaze

Prosciutto wrapped grilled asparagus \$24

Filet Mignon tarts \$30  
Grilled steak, Figs, Blue cheese

Smoked Salmon Potato Chips -\$24  
Crème fraiche, caviar

Tomato & Mozzarella sandwiches \$28  
Basil, grilled ciabatta

Ahi tuna sandwiches -\$30  
Shiitake, cucumber, ginger soy dressing

Prosciutto & brie sandwiches - \$28  
Spiced apples, grilled ciabatta

Brie stuffed Potato Skins \$22  
Pancetta & Aged balsamic vinegar

N.Y. Cheesesteaks \$60  
Cheddar, caramelized onions

Shrimp cocktail \$42  
Fresh horseradish cocktail sauce

Crunchy coconut shrimp \$42  
Sweet thai chile sauce

Shiitake Mushroom Caps \$26  
Edamame puree, wonton crisps

Tuna Tartar on Cucumber Discs \$30  
Siracha & Sesame

Crab, Fennel, & apple salad \$28  
On Cucumber discs

Vegetable Tart \$28  
Mushroom, spinach, sun dried cherries

Satay Skewers \$28  
Chicken or beef, peanut and soy

Crab "Button" Cake crostini \$36  
Lemon aioli

Maine lobster salad tarts \$42



**Large Party Menu  
Platters & Mirrors**  
**Platters feed about 25 people**

**Cheese Platter \$149**  
Artisan cheeses, dried fruit, candied nuts

**Cured Meat Platter \$119**  
Green olive tapenade, orange marmalade, ciabatta

**Sausage Platter \$89**  
Wild game sausages, vegetable mustard salad

**Smoked Fish Platter \$149**  
Crème fraîche, croutons, mangos

**Salmon Grava Lox \$199**  
Whole filet, caper aioli, crostini

**Vegetable Crudite \$65**  
Mixed fresh vegetables with dipping sauce

**Caviar Service \$125/ounce**  
Traditional condiments, crostinis, blinis