



## **ADDITIONAL STATIONARY APPETIZERS**

### **Mediterranean**

House Cured Olives, Imported Feta Cheese  
Tirokafteri, Hummus, Tzatziki, Stuffed Grape Leaves  
Roasted Peppers, Sweet Drop Peppers  
Roasted Tomatoes, Artichokes

### **Baconator**

Crispy Neuske's Applewood Smoked Bacon Strips  
Grafton Cheddar Cubes  
*(add Sriracha Bacon for \$3 per person)*  
*Seasonal Pine Bough or Rosemary Sprig Display*

### **Imported & Domestic Cheese Board**

Local Brie, Grafton Cheddar, Flower Crusted Goat  
Smoked Gouda, Great Hill Blue  
Red Grapes, Strawberries, Fresh Herbs, Flowers  
Assorted Crackers, French Baguettes

### **Charcuterie & Cheese Board**

Prosciutto di Parma, Finochietta Salami, Genoa Salami, Saucisson Sec Soppressata,  
Local Brie, Grafton Cheddar, Flower Crusted Goat, Smoked Gouda Great Hill Blue,  
Fresh & Dried Fruits, Assorted Nuts, Cornichons  
House Marinated Olives, Whole Grain Mustard  
Assorted Crackers, French Baguettes



## **ADDITIONAL PASSED HORS D'OEUVRES**

### **Skewers**

Tomato, Mozzarella, Basil Caprese Skewer  
Herb Marinated Tenderloin Skewers, Horseradish Dip  
Grilled Shrimp, Ginger Cilantro Mignonette

### **Grilled Cheese Minis**

Black Forest Ham, Gruyere  
Prosciutto, Onion, Goat Cheese  
Cheddar, Roasted Tomato, Basil  
Cheddar, Creamy Tomato Soup Demitasse  
Bacon, Brie, Fig Jam

### **Pizzettas**

Fig, Gorgonzola  
Buffalo Chicken, Blue Cheese  
Prosciutto, Arugula, Shaved Parmesan, Balsamic Glaze  
Sausage, Goat Cheese, Spinach, Lemon Aioli

### **Seafood**

Grilled Shrimp, Harissa  
Crabmeat Stuffed Mushrooms  
Cajun Grilled Shrimp, Avocado Salsa, Tortilla Rounds  
Seared Scallops, Spicy Aioli  
Jonah Crab, Endive

### **Vegetarian**

Crispy Vegetable Spring Rolls, Candied Ginger Soy  
Truffle Fontina Arancini

### **Vegan**

Fried Edamame Spring Rolls, Falafel, Lemon Tahini,  
Blistered Shishito Peppers, Vegan Lemon Aioli



## **ADDITIONAL DESSERTS**

### **Petite Desserts**

Crème Caramels  
Key Lime Tartlets  
Homemade Chocolate Pudding  
Lemon Poppy Seed Strawberry Shortcake  
Fresh Fruit Tartlets  
Mini Apple Crisps  
Lemon Mousse

### **Housemade Cookies & Bars**

Pecan Sablés  
Peanut Butter  
Heath Bar Brownies  
Golden Raisin Brown Butter Oatmeal  
Classic Chocolate Chip  
Raspberry Linzer Bars  
Lemon Squares  
*(Nut Free Selection Available)*

### **Plated Desserts**

Crème Brûlée  
Pavlova, Lemon Curd, Fresh Berries  
Lemon Poppy Seed Strawberry Shortcake, Fresh Mint, Whipped Cream  
Flourless Chocolate Torte, Raspberry Coulis, Crème Anglais  
Apple Blueberry Cobbler



## LATE NIGHT SNACKS

### **Flatbreads**

Pepperoni, Mozzarella  
Thai Chicken, Cilantro, Fried Wontons  
Marini Farm Tomato, Valley Farm Goat Cheese  
Butternut Squash, Dried Cranberries, Sage, Manchego  
Baked Potato, Bacon, Cheddar, Chives, Sour Cream  
Duck Confit, Caramelized Onion, Fontina  
Wild Mushroom, Gruyere

### **Chicken Fingers**

Crispy Original & Spicy Buffalo  
Barbeque Sauce, Ancho Aioli, Ketchup, Blue Cheese Sauce

### **Accompaniment**

*Homemade Potato Chips*

### **Party Fries**

*(please select two)*

Classic Fries  
White Truffled Fries  
Sweet Potato Waffle Fries  
Parmesan and Rosemary Shoestring Fries  
Cajun Dusted Fries  
Onion Rings

### **Accompaniments**

*Assorted Dipping Sauces*