

Passed Cold Canapés and Hot Hors d'oeuvres (per piece)

Cherry Tomatoes Filled with Arugula Cream Cheese

Roasted Red Pepper Wrap with Chipotle Black Bean Spread and Cumin Sour Cream

Grilled Chicken Breast, Green Apple and Cranberry Mayonnaise Tartlet

Fig and Vermont Gorgonzola Crostini

Mussels Remoulade

*Asparagus and Gruyere Mini Quiches

*Spinach, Chevre and Shitake Mushrooms in Phyllo

\$2.75

New Potatoes with Domestic Caviar, Crème Fraiche and Chives

Smoked Turkey Crostini with Leek Ragout and Cranberry Cream Cheese

*Chicken Satay with Oriental Dipping Sauce

*Sea Scallops Wrapped in Cob Smoked Bacon

*Mushroom Caps with Red Onion, Sausage and Cream Cheese

*Fried Mushroom Purses with Spicy Tomato Sauce

*Baby Portobello Tempura with Horseradish Cream

\$3.25

Atlantic Smoked Salmon on New England Brown Bread with Herbed Citrus Crème Fraiche

Thai Tuna - Marinated, Finely Chopped and Served with Basil, Cilantro,

Sake and Lime Presented in a Porcelain Spoon

Seared Tuna in a Wonton Cup with Ginger Lime Relish

Tenderloin of Beef Crostini with Green Onion, Roasted Pepper and Horseradish Cream

Tenderloin Carpaccio Crostini with Vermont Gorgonzola and Red Onion Jam

*Grilled Seafood Sausage with Citrus Chive Aioli

*Grilled Lobster and Jalapeno Jack Cheese Quesadillas

*Coconut Shrimp Tempura with Green Curry Spiced Chutney

*Grilled Pancetta Wrapped Shrimp with Lemon Basil Mascarpone

*Petite Crab Cakes with Spicy Caper Remoulade

*Marinated Tenderloin of Beef Kabob with Oriental Dipping Sauce

\$3.75

***indicates hot item**

Our Chef suggests 4-6 hors d'oeuvres per person, per hour at a cocktail reception that precedes dinner.

Please add Vermont state tax and service charge.

Consuming raw and undercooked food items may increase your risk of food borne illness.

Prices subject to change without prior notification due to market price fluctuations.