

## Butlered Hors d'oeuvres

<b>Hot</b>	<b>Per Dozen</b>
Coconut Crusted Chicken Satay with spicy peanut sauce	\$31.00
Sea Scallops wrapped in apple wood smoked bacon with fresh basil and lemon jus	\$42.00
Roasted Artichoke and Smith's Traditional Farmers Cheese bruschetta	\$27.00
Spanakopita prepared with lemon and Artisanal feta	\$28.00
Raspberry Chutney with Brie wrapped in Phyllo	\$32.00
Asian Angus Beef Skewers with sesame, green onion Hoisin dipping sauce	\$37.00
Beef Tenderloin, bell and poblano pepper and onion empanada	\$43.00
Lamb Chop "Lollipops" with lemon-mint tzatziki	\$52.00
Mini Maryland Crab Cakes with Remoulade Sauce	\$40.00
Grilled Shrimp with lemon saffron glaze	\$41.00
Seared Sea Scallop with Smith's Havarti cheese and sun-dried tomato aioli	\$42.00
<b>Cold</b>	<b>Per Dozen</b>
Roast Filet Mignon on roasted garlic crostini with Great Hill blue cheese mousse and chervil	\$40.00
Cocktail Shrimp, fresh lemon, cocktail sauce	\$41.00
Caprese skewers of tomato, basil and mozzarella with balsamic syrup	\$27.00
Native oyster shooter, Bloody Mary, fresh lemon	\$42.00
Seared tuna on house tortilla chip, sriracha aioli	\$40.00

## Display Stations— 10 person minimum

	<b>Per Person</b>
<b>Massachusetts Cheese Board</b>	
Featuring local Artisanal cheese with fresh seasonal fruits and assorted breads and crackers	\$7.00
<b>Mediterranean Display</b>	\$5.00
Crudite of vegetables, marinated mushrooms, Greek olives, house-made hummus, grilled foccacia	
<b>Assorted Sushi Rolls</b>	\$8.00
Displayed with aged soy sauce, wasabi and pickled ginger	
<b>Roasted Artichoke, Spinach and Caramelized Onion Dip</b>	\$3.75
garnished with white truffle oil and French Bread	
<b>Baked Brie in Sweet Pastry with Walnut Pesto (Serves 15-20)</b>	\$90.00
Served with fresh grapes, balsamic shallot confit and French bread	
<b>Maine Smoked Salmon (Serves 20)</b>	\$125.00
Roasted garlic crostini, cucumber, red onion and capers	
<b>J's Artisanal Cheese and Charcuterie Display (Serves 30)</b>	\$515.00
Featuring Chef's selection of three New England cheeses, sliced wild game sausages, black truffle foie gras mousse and a variety of classic pate preparations.	
Accompaniments to include cornichons, whole grain mustard, pickled red onion, and assorted crackers and breads. (Limited to indoor events)	
<b>Oysters Rockefeller</b>	\$48/dz
Crispy bacon, baby spinach, lemon, panko bread crumbs	
<b>Shellfish Bar of Raw Oysters, Littleneck Clams or Cocktail Shrimp (min. 3 dozen)</b>	\$50/dz.
Accompanied by cocktail sauce, traditional mignonette, fresh lemon and horseradish	