



Hors D'oeuvres

Fork Menu

Gorgonzola Truffle Gnocchi-	braised lamb shank, braising liquid syrup
Lobster Roll Martini-	steamed Maine Lobster, avocado, tomato mayo
Jumbo Lump Crab Cocktail-	salt, pepper and a dash of house made cocktail sauce
Tuna Sashimi Martini-	creamy avocado, tobiko, wasabi drizzle
Tuscan Martini-	forever braised pork belly, garlic laced cannellini beans

Crostini

Tomato and Basil-	tossed with garlic and hand made mozzarella
Wild Boar-	with poached black truffle and onion, currant jam, brioche
Goat Cheese Crostini-	soft local goat cheese, local honey, toasted nuts
Shaved hanger steak-	focaccia crouton with melted Gorgonzola

Raw Bar- Available individually or as a station-3 sauces

Jumbo Shrimp Cocktail	house made cocktail sauce
Champagne Oysters-	Blue point oysters baked with Champagne, caviar cream
Raw Oysters-	east coast oysters on the half shell. Cucumber mignonette

Skewers

Surf and Turf Skewers-	diver scallops wrapped in smoked bacon or ancho chili rubbed
	prime tenderloin with garlic laced grilled jumbo shrimp
Ahi Tuna Skewer-	sushi grade tuna rubbed with 5-spice and seared, soy dipping sauce
Grilled Portabellas-	grilled/marinated local mushrooms, whipped mascarpone dip
Chili glazed shrimp-	grilled pineapple
Skewered Shrimp-	southern style remoulade
Beef Wellington Skewers-	topped with creamy boursin cheese
Strip Rolls-	thinly sliced strip steak wrapped on lemongrass skewers
	lemongrass soy dipping sauce

Tarts

Blue Cheese Tart-	mascarpone and blue cheese baked with red onion
Kennett Square Tart-	local mushrooms and triple creamed brie baked in filo



Served Crispy

Vegetable spring roll-	hand rolled, tamari dipping sauce
Lobster spring roll-	hand rolled, Old Bay remoulade
Short rib spring rolls-	Bp bbq dipping sauce
Shrimp tempura-	Thai chili sauce

Dips-price varies depending on number of guests

Spinach Blue Cheese-	Served warm with house made crisps
Red pepper hummus-	Roasted with garlic served with house made crisps
Chili lime avocado-	Creamy dipping sauce, served cool, served with house made chips

Mini Sandwiches

Ham and Cheese-	Serrano ham, soft gouda, toasted buttery brioche, tomato fondue
Waldorf Chicken Salad-	buttery croissant, sun-dried cherries, granny smith apple
Cali BLT-	buttery croissant, bacon, avocado, arugula, tomato, garlic mayo Sub portabella for bacon for a veggie sandwich
Short Rib-	Forever braised, house made BBQ and cole slaw
Ancho rubbed beer tenderloin-	spicy mayo, ciabatta
Crab Cake BLT-	Lump crab cake, Old Bay and tomato remoulade

Single Bites

Herbed Goat Cheese in Cherry Tomato Cups
Goat Cheese and Caramelized Onion Phyllo Cups
Roasted Tomato and Brie in Phyllo Cups
Mushroom Stuffed with Spinach and Gorgonzola

Other creative bites

Mini Crab Cakes-	Chili, lime cream
Grilled Lamb Lollipops-	rosemary and garlic
Goat Cheese Profiteroles-	sun-dried tomato, herb oil
Party Nuts	sautéed with herbs and spices, served warm

Meats, Cheeses and Veggies

Charcuterie Tray	Thinly sliced prosciutto di Parma, sopressata, bresaola, crisps and, spicy mustardo
Local asparagus- Vegetable Crudités-	wrapped with prosciutto di Parma House cut seasonal vegetables; choose from one of our house made dips
Cheese Plate	Local and imported artisan cheeses, crackers and house made sides, grissini



Pasta Station-with house made bread sticks

Hand rolled tortellini-	Ricotta cheese filling, sun-dried tomato cream sauce
Hand made agnolotti-	filled with baby spinach and ricotta, velvety cream sauce
Short rib ravioli-	exotic mushroom cream sauce
Hand made gnocchi-	gorgonzola cream sauce
Penne pasta-	roasted garlic, fresh basil, fresh tomatoes

Assortment of Petite Soup Cups

Exotic mushroom soup
 Creamy asparagus soup with lump crab
 Tomato Bisque
 Butternut squash bisque

Dessert Station

Mini Desserts-

- mini almond cone with fresh berries and Bavarian cream
- mini apple crisps vanilla whipped cream
- chocolate strawberries
- profiteroles filled with hazelnut cream-chocolate sauce
- mini crème brûlée-chocolate, bourbon or vanilla
- macaroons
- mini carrot cakes with chocolate drizzle
- warm pan of chocolate bread pudding
- mini fruit tarts