



THEMED HORS D'OEUVRES

Items include both Passed and Table Items
Prices do not reflect 9% sales tax or 18% service charge

THE BASICS

The Vermont Cheese and Fruit Platter and Vegetable Crudités with Dip
\$6.50pp

LIGHT AFFAIR

Assorted Tea Sandwiches, Hand Wrapped Vegetable Spring Rolls with Vietnamese Sauce,
Vegetable Crudités with Dip, Fresh Fruit Platter, Vegetable Canapés,
Prosciutto Wrapped Asparagus, and Mini Crab Cakes
\$15.00pp

AMERICAN

Vermont Cheese and Fruit Platter, Vegetable Crudities with Dips, Pulled Pork with Cornbread,
Shrimp and Corn Fritters with Herb Dipping Sauce, Scallops Wrapped in Bacon, Prosciutto wrapped
Asparagus, Mini Crab Cakes, and Petite Barbeque Chicken Salad on Biscuit
\$18.00pp

ITALIAN

Antipasto, Tomato Bruschetta with Crostini, Meatballs with Caponata, White Bean
and Rosemary Canapés, Tomato and Arugula Canapés, Marinated Pecorino Romano,
and Arancini with Marinara Sauce.
\$14.00pp

MEDITERRANEAN

Vegetable Crudités with Hummus and Flatbread Wedges, Spanakopita, Rosemary Marinated Lamb
Kabob, Antipasto, Tomato Relish with Crostini, Roasted Red Pepper Pockets, Crispy Fried Calamari
with Marinara Sauce, and Marinated Pork and Grape Kebobs
\$18.00pp

ASIAN

Sesame Tuna Canapé, Pork Dumplings and Spring Rolls, Chinese Spare Ribs, Tempura Vegetables,
Hoi Sin Beef and Scallion Rolls, and Fried Cheese Wantons; served with Thai Chili Sauce,
Spicy Peanut Sauce, and Vietnamese Sauce
\$16.00pp

BAR EATS

Vermont Cheese and Fruit, Chicken Wings with Bleu Cheese and Crudités, Chinese Spare Ribs,
Crispy Fried Calamari with Marinara Sauce, and Chipotle Beef Nachos
\$14.00pp

INDIVIDUAL PLATTERS FOR TABLES

Vermont Cheese and Fruit Platter	\$4.00pp
A Variety of Local Cheeses with Fresh Seasonal Fruit and Crackers	
Vegetable Crudités and Dip Platter	\$3.50pp
Seasonal Vegetables with Roasted Red Pepper Spread & Bleu Cheese Dip Accompanied with Hummus and Fresh Fried Corn Chips	
Asian	\$6.25pp
Tempura Vegetables, Hoi Sin Beef and Scallion Rolls, Vegetable Spring Rolls and Pork Dumplings; served with Thai Chili Sauce, Spicy Peanut Sauce and Vietnamese Sauce	
Antipasto Platter	\$6.00pp
Prosciutto wrapped Melon, Salami, Pepperoni, Fresh Mozzarella and Vine Ripened Tomato, Olive Tapenade, Pepperoncini, Oven Dried Tomatoes, White Anchovies and Marinated Roasted Vegetables, and imported Olives	
Smoked Fish Platter	\$9.00pp
House Cured Canadian Salmon Gravlox, Smoked Mussels, Smoked Scallops, Smoked Shrimp, Smoked Trout, Smoked Blue Fish Spread, Capers, Chopped Hard Egg, Cornichons, Diced Red Onion, Crackers and Rye Bread	
Shrimp Cocktail	\$2.00ea
Jumbo Gulf of Mexico Shrimp served with Traditional Cocktail Sauce	

A LA CARTE HORS D'OEUVRES

Shrimp and Corn Fritters w/ Cilantro Dipping sauce	\$2.25pp
Assorted Tea Sandwiches	\$2.50pp
Tomato and Basil Bruschetta	\$1.75pp
Scallops Wrapped in Bacon	\$2.00ea
Mini Crab Cakes	\$2.25pp
Hot Wings with Bleu Cheese Dressing and Crudités	\$3.50pp
Spanakopita	\$1.75pp
Grilled Asparagus wrapped in Prosciutto	\$1.50pp
Petite Meatballs	\$2.00pp
Grilled Marinated Lamb "Lollipops"	\$2.50ea
House Cured Salmon Gravlox with Accompaniments	\$4.00pp
Chipotle Nachos	\$3.50pp
Cheese Fried Wontons	\$2.50pp
Crab Stuffed Fried Wontons	\$3.50pp
Hummus and Corn Chips	\$1.50pp
Chinese Spare Ribs	\$3.00pp
Calamari with Marinara Sauce	\$2.75pp
Grilled Pork and Grape Kebobs	\$2.50pp
Hoi Sin Beef and Scallion Rolls	\$2.00pp
Assorted Canapés	\$1.75pp