

## **2021 Hors d' oeuvres Menu**

### **Light Hors d' oeuvres (\$28 per person)**

Display of Fromage (Cheese) and Charcuterie (Meat) with Accompaniments  
Choice of 3 from the Hors d'oeuvres list

### **Medium Hors d' oeuvres (\$37 per person)**

Display of Fromage (Cheese) and Charcuterie (Meat) with Accompaniments  
Choice of 4 from the Hors d'oeuvres list

### **Heavy Hors d' oeuvres (\$46 per person)**

Display of Fromage (Cheese) and Charcuterie (Meat) with Accompaniments  
Display of Chilled Shellfish (Mussels, Littleneck Clams, Oysters & Shrimp)  
Choice of 5 from the Hors d'oeuvres list

### **Hors d' oeuvres**

Spinach, Tomato, and Gruyere Tarte Mini Croque Monsieur Potato and Gruyere Croquettes Duck Confit, Pickled Red Onion, Crostini Salmon Rilette, Cucumber Shaved Beef, Shallot Confit, Horseradish Aioli, Crostini
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**Bite sized desserts can be added to any package for \$8 per person**