

2022 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 Potato and Gruyere Croquettes Mini Croque Monsieur 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