

TIER ONE - our most elegant selections

Grilled Wellfleet Oysters with Tequila Lime Butter

Oysters on the Half Shell with Traditional Cocktail Sauce or Cosmos Mignonette

Chilled Cape Cod Lobster Kebabs with Tarragon Aioli

Fresh Lobster Chive Salad in Profiterole

Mini Lobster Salad Rolls

Homemade Lobster Bisque passed in Demitasse Cups

Lobster and Ginger Fried Wontons with Ponzu Dipping Sauce

Lobster and Herb Vietnamese Fresh Rolls with Nuoc Cham Dip

Fresh Day-Boat Scallop Ceviche in Ceramic Spoons with Avocado and Cilantro

House Smoked Scallops on Pumpernickle with Whole Grain Mustard Aioli

Southwestern Crab and Corn Cakes with Black Bean Salsa and Lime Crème Fraiche

Mini Fish and Chips in a Bamboo Boat

Pesto Crusted Grilled Beef Tenderloin and Red Pepper Kebabs

Mini Braised Brisket Sliders with Roasted Carrot and Onion Slaw

Braised Short Ribs and Mushroom Puff

Seared Duck Breast, Housemade Ginger Plum Sauce in a Scallion Pancake

Duck, Caramelized Onions and Goat Cheese Filo Triangles

Oregano Crusted Baby Lamb Chops with Chevre-Ouzo Dip

Greek Style Lamb Meat Balls with Sundried Tomato Aioli

Mini BBQ Pulled Pork Sliders with Carrot Cabbage Slaw

Tomato Soup with Grilled Cheese Bites

Curried Vegetables wrapped in Scallion Crepes with Coriander Yogurt

Sweet Potato B'steeya (Moroccan Filo Cup) (v)

TIER TWO - our mid level selections

Cosmos Clam Chowder passed in Demitasse Cups

Cod and Corn Chowder passed in Demitasse Cups

Mini Maryland Style Crab Cakes with Lemon Chive Aioli

Thai Salmon Cakes with Ginger Lime Tartar

Cod Cake with Lemon Caper Aioli

Asian Spoon Tuna Tartar

Monkfish Carpaccio in Asian Spoons

Smoked Salmon Quesadilla with Scallion Cream and Tomato Salsa

Proscuitto Wrapped Mustard Crusted Grilled Day Boat Scallops

Ancho and Orange Marinated Grilled Shrimp Cocktail with Cilantro-Lime Aioli

Wonton Cups with Asian Shrimp Slaw

Jalapeno Grit Cakes with Shrimp and Chorizo

*Maki Rolls: Vegetarian and/or Seared Scallop (v)
soy dipping sauce, wasabi and pickled ginger*

Grilled Tuna Nicoise Salad in Cucumber Cups

Southwestern Crab Stuffed Mushrooms with Asiago Cheese

Crab and Wasabi Deviled Eggs

Curried Shrimp with Almonds and Toasted Coconut in Endive Cups

Thai BBQ Seared Salmon Kebabs

Smoked Salmon Bon Bons (Croquettes)

Chorizo and Herb Stuffed Wellfleet Littleneck Clams

Proscuitto Wrapped Grilled Spring Asparagus with Scallion - Chevre Spread

Corn and Thyme Waffles with Bacon Jam

Korean BBQ Beef and Asparagus Kebabs

Thai Grilled Coconut Beef Sate

Herbed Roast Beef, Horseradish Sauce and Arugula on a Crostini

House Ground Beef Sliders with Aged Cheddar and Bacon

Italian Meatball from House Ground Beef Tenderloin with Marinara Sauce

Pork Picadillo Empanadas

Moorish Style Grilled Pork Kebabs

Housemade Chicken, Apple and Herb Sausage with Cranberry Chutney

Korean BBQ Chicken and Asparagus Kebabs

Peanut and Herb Crusted Chicken Satay

Buttermilk Biscuits with Roasted Turkey, Caramelized Onions, Mixed Greens and Honey Mustard

*Vietnamese Fresh Rolls with Mango and Cucumber Salad (v)
Hoisin Peanut Dip*

Mini Risotto Cakes with Wilted Spinach and Gorgonzola

Plantain Chips with Black Bean Puree and Roasted Poblano Avocado Salsa (v)

Bruschetta with Arugula Pesto, Goat Cheese, Sun-Dried Tomatoes and Caramelized Onions

Chilled Mango Gazpacho Soup Sips with Cucumber Mint Garnish(v)

Spicy Summer Gazpacho Soup Sips

Skewered Tomato, Mozzarella and Basil with Balsamic and Olive Oil

Chilled Sweet Corn Soup Sips

Turkish Zucchini and Feta Cakes with Cucumber Riata

Savory Bread Pudding with Tomatoes and Pamesan

Goat Cheese and Herb Stuffed Mushrooms

Cesar Salad with Mini Crouton in Endive Spears

Mini Mac and Cheese Bites

TIER THREE - for those on a budget

Jumbo Shrimp Cocktail with Cocktail Sauce

Smoked Local Bluefish Pate in Profiterole

Southwestern Shrimp Salad in Cucumber Cups

Mini Pizza Bites with Spicy Sausage, Caramelized Onion Marinara and Mozzarella Cheese

Spicy Sesame Pork in Cucumber Cups

Sweet Potato and Crispy Bacon in Endive Spears

Punjabi Turkey Sticks with Mint Raita

Roasted Turkey and Cranberry Salad with Herbed Aioli served in Mini Profiteroles

Spicy Chicken Salad in Cucumber Cups

Grilled Chicken, Almond and Tarragon Salad in Cucumber Cups

Lemon Piccata Chicken Kebabs

Cornflake Crusted Chicken Tenders with Cosmos Tangy BBQ Sauce

Chicken Skewers with Romescou Sauce

Grilled Bruschetta with Pesto, Brie Cheese and Roasted Red Peppers

Endive Cups with Gorgonzola, Walnuts and Candied Apples

Zucchini - Carrot Fritters with Charred Tomato Jam

Curried Carrot Fritters with Onion Chutney

Corn Fritters with Real Maple Syrup

Mini Falafels with Tahini-Yogurt Sauce

Mushroom Duxelle and Asiago Cheese Puffed Pastry Triangles

Greek Spinach and Feta Spanakopita

Swiss Chard and Walnuts Turkish Boreks (savory phyllos turnovers)

Asiago and Herb Stuffed Mushrooms

Polenta Cakes with Sun-dried Tomato Tapenade

Arugula wrapped Portobello Skewers with Rosemary and Roasted Garlic Oil

Artichoke Parmesan Phyllo Rolls with Lemon Mayo

Cherry Tomatoes stuffed with Sun-Dried Tomato Olive Tapenade (v)