

### 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*

*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*

*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 Kofta (meatballs) with Greek Tzaziki*

*Mini BBQ Pulled Pork Sliders with Carrot Cabbage Slaw*

*Iggy's Grilled Bruschetta with Narragansett Creamery Mozzarella, Prosciutto and Longnook Farm Truro Honey*

*Tomato Soup with Grilled Cheese Bites*

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

*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*

*Peruvian Aji Amarillo Chili Shrimp Cocktail with Sweet and Sour Herb Dip*

*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*

*Deviled Eggs with House Cured Gravlox, Cream Cheese and Sesame Seeds*

*Curried Shrimp with Almonds and Toasted Coconut in Endive Cups*

*Thai BBQ 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*

*Spicy Korean Gochu-jang Beef Kebabs*

*Thai Grilled Coconut Beef Sate*

*Herbed Roast Beef, Horseradish Sauce and Arugula on a Crostini*

*House Ground Mini 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*

*Memphis Style Hot Chicken Tenders with Homemade Buttermilk Ranch Dip*

*Housemade Chicken, Apple and Herb Sausage with Cranberry Chutney*

*Peanut and Herb Crusted Chicken Satay*

*Mini Risotto Cakes with Wilted Spinach and Gorgonzola*

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

*Curried Deviled Egg with Mango Chutney*

*Whole Grain Mustard Deviled Eggs with a Prosciutto Chip*

*Chili Spiced Deviled Eggs with Pickled Jalapenos*

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

*Skewered Tomato, Mozzarella and Basil with Balsamic and Olive Oil*

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

*Spicy Summer Gazpacho Soup Sips*

*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*

*Mushroom Duxelle and Asiago Cheese Puffed Pastry Triangles*

*Cesar Salad with Mini Crouton in Endive Spears*

*Mini Mac and Cheese Bites*

*Blue Cheese, Pear and Longnook Farm Honey Toast*

**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*

*Spicy Chicken Salad in Cucumber Cups*

*Grilled Chicken, Almond and Tarragon Salad in Cucumber Cups*

*Jamaican Jerk Salad Mini Sliders*

*Thai Grilled Coconut Chicken Sate*

*Mojo Chicken Kebabs with Black Bean Dip*

*Cornflake Crusted Chicken Tenders with Cosmos Tangy BBQ Sauce*

*Chicken Skewers with Romescou Sauce*

*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*

*Grilled Bruschetta with Pesto, Brie Cheese and Roasted Red Peppers*

*Brie and Homemade Cranberry Jam Toast*

*Endive Cups with Gorgonzola, Walnuts and Candied Apples*

*Zucchini - Carrot Fritters with Charred Tomato Jam*

*Corn Fritters with Real Maple Syrup*

*Mini Falafels with Tahini-Yogurt Sauce*

*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)*