



Hors d'oeuvres

The Harvest Display Crudité Table

Farmhouse Cheddar, Smoked Gouda, Stilton and Baked Brie displayed with an artful collection of Fresh Fruits, Berries and Crudité Vegetables. Assorted Crackers, Baguettes and Sweet Vidalia Onion dip complete this presentation.

Butlered Hors d'oeuvres

(Passed butler style by our friendly staff)

Bruschetta with Pesto, Plum Tomatoes and Mozzarella Cheese
Shrimp Cocktail with Spicy Cocktail Sauce and Fresh Lemon
Cajun Sautéed Gulf Shrimp
Shoreline Style Fried Shrimp with Tartar Sauce
California Rolls with Shaved Ginger and Wasabi
Scallops Wrapped in Bacon
Gulf Shrimp Canapés with Lemon Herb Goat Cheese
Potato Pancakes with Smoked Salmon and Dill Cream
Atlantic Salmon Salad with Fresh Dill in a Phyllo Cup
Coconut Crusted Shrimp with Spicy Plum Sauce
Mushroom Caps filled with Sweet Italian Sausage and Fontina Cheese
Pigs in a Blanket with Honey Mustard
Sliced Beef Tenderloin of Beef on Garlic Crostini with Horseradish Cream
Vegetarian Spanakopita filled with Spinach and Feta Cheese
Portobello Mushroom Pinwheels with Madeira and Pepperjack Cheese
Jalapeno Pepper Poppers
Vegetarian Spring Rolls with Sweet and Sour Sauce
Bruschetta with Pepperoni, Wilted Spinach and Asiago Cheese
Crispy Asparagus with Asiago Cheese in Phyllo Dough
Raspberry, Brie and Almond Turnovers
Spicy Chicken Tenderloins with Orange Horseradish Sauce
Smoked Chicken Quesadilla
Grilled Chicken Satay with Curried Peanut Sauce
Crab Rangoon with Red Pepper Relish
Pork and Shrimp Potsticker Dumplings with Cilantro Salsa
Vegetarian Potsticker Dumplings
Beef Satay with Teriyaki Glaze

Additional Offerings

Raw Bar • Chef Attended Carving Station
Asian Stir Fry Station • Mashed Potato Bar
Please inquire for pricing and additional details and menu selections

All prices are subject to 18% service charge and 6% CT Sales Tax.

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