



# APPETIZERS



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## APPETIZER PLATTERS

### COLD

#### Shrimp Ceviche

shrimp, shallots, chives, tomatoes, red and yellow peppers, apple cider vinegar, extra virgin olive oil / 3.25

#### Smoked Salmon

alder wood-smoked salmon with capers, red onion, lemon, toast points / 6.00

#### Domestic Cheese Platter

artisanal domestic cheeses, crackers, fresh fruit / 3.50

#### Imported Cheese Platter

artisanal imported cheeses, crackers, fresh fruit / 4.50

#### Crudités

fresh seasonal vegetables with two dipping sauces / 3.00

#### Antipasto Platter

assorted house-cured meats and sausages, olives, peppers / 5.00

#### White Bean Dip

Great Northern white bean, rosemary, extra virgin olive oil, with crostini / 3.00

#### Oyster Bar

with cocktail sauce and lemon / sold per piece

### WARM

#### Baked Brie en Croûte

brie in puff pastry with raspberry coulis / 4.00

#### Spinach and Artichoke Dip

asiago cheese and cream with toasted pita points / 3.00

#### Baked Salmon

whole Atlantic salmon, brie, spinach, red onion / 8.00

#### Meatballs with Dipping Sauces

Marinara, Mornay sauce, mushroom gravy / 3.50

Appetizers are priced per person @ 2 pieces each



# APPETIZERS



## PASSED APPETIZERS

### COLD

#### House-Made Mozzarella

extra-virgin olive oil, aged balsamic vinegar,  
toasted brioche / 3.50

#### Peppered Beef Carpaccio

shaved beef tenderloin, horseradish aioli,  
toasted brioche / 3.75

#### Shrimp Cocktail

poached shrimp, lemon, cocktail sauce / priced per piece

#### Tuna Tartar

grade -A tuna, shallots, chives, aged balsamic vinegar,  
crostini / market price

#### Pâté

seasonal pâté, toast points, house-made jam / 3.00

#### Crostini

goat cheese, seasonal vegetables,  
extra virgin olive oil / 2.50

#### Smoked Salmon

alder wood-smoked salmon with capers, red onion,  
lemon, toast points / 3.00

#### Smoked Trout

alder wood-smoked trout with lemon-chive aioli,  
roasted garlic, bruschetta / 3.00

### HOT

#### Fried Stuffed Mushrooms

crimini mushrooms, roasted red pepper, bread crumbs,  
peppered cream / 3.00

#### Buffalo Sausage in Pastry

house-made sausage, honey mustard, puff pastry / 3.50

#### Mushroom and Leek Tartlets

roasted mushrooms, cream, leeks, balsamic vinegar / 3.00

#### Grilled Flatbread Pizza

seasonal selections / 3.00-5.00

#### B.L.T.

house-smoked bacon, poached lobster, arugula,  
shaved fennel, tomato aioli, brioche / 4.75

#### Grilled Ham and Cheese

Black Forest ham, whole-grain mustard, brioche / 2.50

#### Grilled Quail

local quail, house-made barbeque sauce / 4.00

#### Stuffed, Grilled Pancetta-Wrapped Shrimp

tiger prawns, pancetta, brie, aged balsamic vinegar / priced per piece

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