

Simply with Style

Catering

COCKTAIL PARTY MENU

Tiny Roquefort Popovers
Proscuitto Wrapped Asparagus Spears with Lemon Aioli
Shrimp Scampi Puffs
Cremini Mushrooms stuffed with Spanish Ham
Leek and Red Pepper Mini Quiches
Artichoke and Brie Beggars Purses
Crispy Polenta Circles with Sundried Tomato Feta Salsa
Cucumber Tea Sandwiches with Olive Spread
Golden Currant Cream Cheese on Dark Nut Bread
Grilled Spicy Swordfish & Pineapple Kobs
Creative crudite displays with assorted dips available
Cheese Burger Sliders with Pickled Relish
Mini Fenway Franks in a Bun with Dijon Mustard
Mini Lobster Pot Pies
Herb Profiterole with New England Seafood Salad
Classic Gougeres Puffs
Smoky Shrimp with Chipolte Dip
Rosemary Cashews for the Bar
Provencal Pizza
Classic Deviled with American Caviar
Bartlett Farm Tomato Tea Sandwiches
Deep-Fried Wontons with Creamy Curry Chicken
Lobster & dill profiteroles
Apricot & cranberry chutney spread on zucchini bread
Roasted garlic & eggplant spread on rosemary crostinis
Sun dried tomato and mozzarella crescents
Ricotta and pesto phyllo roll ups
Crawfish cakes with cilantro mayonnaise
Grilled spicy shrimp with tequila lime marinade
Scallop sevice on herb profiterole
Black Forest Sandwiches
Nantucket Farm Tomato-Basil Tea Sandwiches
Mini New England Lobster Rolls
Corn flaps with chive cream & caviar
Wild mushroom & andouille sausage crescent