



### ***Hot Hors d'Oeuvres***

*Spanikopita*

*Honey Mustard Scallops wrapped in Crispy Bacon*

*Lemoncello Seared Scallops, Mascarpone, Micro Greens*

*Ginger Roasted Scallops, Pumpkin Butter*

*Seafood Stuffed Mushrooms*

*Chorizo Sausage Stuffed Mushrooms*

*Gorgonzola and Pecan Stuffed Crimini Mushrooms*

*Thai Coconut and Sweet Chili Chicken Skewers*

*Spicy Chicken Quesadilla, Avocado Dip*

*Asian Duck Spring Rolls, Orange Wasabi Cream*

*Mini Crab Cakes, Chipotle Aioli*

*Sun Dried Tomato Quiche*

*Chicken Sate, Spicy Peanut Sauce*

*Lobster and Roasted Shallot Tartlet*

*Cajun Beef Skewers, Gorgonzola Dipping Sauce*

*Bon Fire Chicken Skewers, Cool Ranch Dipping Sauce*

*Chicken Saltimbocca Skewers, Pesto Cream*

*Ginger Carrot Pancakes, Mango Chutney*

*Vegetable Spring Rolls with Spicy Plum Sauce*

*Artichoke and Spinach in Herbed Phyllo*

*Mini Clam Fritters, Lemon Caper Sauce*

*Steamed Tuscan Chicken Bundles, Roasted Tomato Cream*

*Harissa and Honey Shrimp with Lime Crème Fraiche*

### **Cold Hors d'Oeuvres**

*Grilled Bistro Filet Crostini with Horseradish Cream, Chive Oil, Cracked Pepper Parmesan*

*Smoked Atlantic Salmon on Pumpernickel with Herbed Cream, Capers, Red Onion*

*Waldorf Chicken Salad on Cinnamon Crisp, Apple Glaze*

*Fresh Asparagus wrapped with Cracked Pepper Turkey, Herbed Cream*

*Ginger Roasted Shrimp, Wrapped in Crisp Snow Peas*

*Sun Dried Tomato and Fresh Mozzarella Bruschetta*

*Crab and Mascarpone Crepe, Micro Sprouts*

*Seared Ahi Tuna on Wonton Crisps with Micro Sprouts and Wasabi Drizzle*

*Blistered Grape Tomatoes, House Made Mozzarella Skewers, Basil Infused Olive Oil*

### **Enhanced Offerings**

*Colossal Poach Shrimp, Spicy Cocktail Sauce*

*CG Beef Sliders, a crowd favorite*

*Individual Crudités with Mystic Market's Hummus*

*Lobster Macaroni and Cheese Parfait*

*Petite Beef Wellingtons*

*Coastal Gourmet Sushi Sampler to include, California Rolls, Veggie Maki and Ahi Tuna with Pickled Ginger, Wasabi and Ponzu*

### **Stationary Hors d'oeuvre Selections**

*Artistic Display of International Cheeses with Seasonal Fruit, Berries and Gourmet Crackers*

*Grilled Parmesan Herb Flat Breads, Tapenade Trio*

*Hot Crab Dip with Water Crackers*

*Seasonal Vegetable Crudités with Roasted Tomato Basil, Curry Mango, or Hummus*

*Coastal Gourmet's own Pico di Galo and Guacamole with House Made Spiced Flour Tortilla Chips*

*Double Cream French Brie baked in Flaky Pastry with Sweet Plum Jam*

*Smoked Salmon Board with Classical Garnishes, Crème Fraiche and Dark Bread*

**Coastline Seafood Bar**

*A Seafaring Display of Colossal Shrimp, Freshly Shucked Little Necks and Oysters served with our Own Spicy Cocktail, Orange Mignonette, Cholula Hot Sauce and Fresh Lemon*

**Antipasto Display**

*An array of Marinated Artichokes, Fresh Mozzarella, Balsamic Onions and Mushrooms, Roasted Red Peppers, Roasted Tomatoes, Pepperoncini, Olives, Aged Provolone, Soppresatta, Prosciutto, Ciabatta and Grilled Flat Breads*

**Artisan Cheese and Breads Station**

*Our answer to the after dinner cheese cart.*

*Local and International Cheeses and Artisan breads presented by an attending chef. Selections may include Aged Stilton with Vintage Port, Brie D’Affinois, and Humboldt Fog with Crystallized Ginger, Spanish Manchego with Quince Paste or English Cheddar. This is just a sampling from our extensive cheese case.*

**Sushi Station**

*A beautiful display of Sushi and Sashimi with Ponzu, Pickled Ginger and Wasabi  
To include Smoked Salmon, California, Spicy Tuna, Unagi and Vegetable Rolls*