

Capers

CATERING

Cocktail Reception

Passed Hors D'Oeuvres

Mini Lobster Rolls with Dill
Ahi Tuna Poke with Pineapple Ponzu
Open Faced Duck Sliders with Blackberry Mostard
Mac and Cheese Bite with Oxtail Ragout
Fig and Goat Cheese Pizzettes with Fresh Thyme and Port Syrup
Fresh Thai Summer Rolls with Spicy Cucumber Sauce

Stationary Hors D'Oeuvres

Charcuterie:

Chef's Selection of House-made and Local Pates, Cured and Air Dried Meats, Chili Glazed Bacon, Sausage en Croute served with Pickled Vegetables, Trio of Mustards and Artisan Bread

Mediterranean Mezza Station:

Red Pepper Hummus, Artichoke & Spinach Dip, Baba Ganoush, Tabbouleh, Stuffed Grape Leaves, Fresh and Moroccan Spiced Pita Chips