

NORTHERN LIGHTS

PASSED HORS D' OEUVRES

PASSED ITEMS

Tomato Bruschetta (\$6 per guest)

Grilled bread, heirloom tomatoes, fresh mozzarella, basil oil

Brie and fig on brioche (\$6 per guest)

Bruleed Brie with figs on toasted brioche

Broiled Meatballs (\$10 per guest)

Pork and veal meatballs broiled with basil marinara sauce

Coconut Shrimp+ (\$7 per guest)

Breaded shrimp served with chili garlic sauce

Lamb Chop Lollipops (\$12 per guest)

Hoisin sauce marinated, fresh herbs

Lobster on Puff Pastry+ (\$12 per guest)

Lobster salad on flaky pastry with tarragon

+Contains seafood

Consuming raw or under cooked poultry, beef, eggs, or seafood may increase your risk of food borne illness.

Please inform the chef about any allergies someone in your party may have before placing your order.

Chef Nick Clanton 508-560-2546 nickclanton@gmail.com