

2018 NORTHERN LIGHTS STATIONARY HORS D' OEUVRES

STATIONARY ITEMS

Choose 2 Platters for \$26/guest

Choose 3 Platters for \$36/guest

Choose 4 Platters for \$49/guest

Northern Lights Fruit Platter

Selection of seasonal fruits

Spinach & Artichoke Dip

Freshly made dip with toasted flat breads

Crudité

Assorted fresh vegetables with a creamy dip

Brie and Fig on brioche

Bruleed Brie with figs on toasted brioche

Mediterranean Platter

Pine nut hummus, Kalamata olives, roasted red peppers, pita wedges

Nova Scotia smoked salmon+

Capers, red onion, goat cheese, and crostini

Shrimp cocktail+

Cucumbers, lemon grass poached shrimp, cocktail sauce

Charcuterie board

Assorted cured meats, cornichons, whole grain bread, fresh bread

Cheese board

Assorted cheese, fig jam, sliced apples, fresh breads

Chicken and Beef Satays

Skewered chicken and beef, peanut sauce, cilantro, and Asian slaw

Broiled Meatballs

Pork and veal meatballs broiled with basil marinara sauce

Coconut Shrimp+

Breaded shrimp served with chili garlic sauce

Lamb Chop Lollipops

Hosin sauce marinated, fresh herbs

+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