



HORS D'OEUVRES MENU

Hors D'Oeuvres Tray Displays, Specialty Carving Stations, Cold and Hot Selections Gluten-Free (GF) or Vegan (V) as noted

TRAY DISPLAYS

ARTISANAL CHEESE TRAY. . . .5.00 per person

Selection of hard and soft artisan cheeses from around the world, served with a variety of Nantucket Baking Co. breads and gourmet crackers; cheeses include, but are not limited to Manchego (Spain), Double Gloucester (England), Stilton (England), Havarti (Denmark), and Boursin (France)

DOMESTIC CHEESE TRAY. . . .3.50 per person

Domestic cheese selections include cheddar, swiss, dill Havarti, smoked Gouda, and pepper jack, served with Nantucket Baking Co. breads and gourmet crackers

FRESH FRUIT PLATTER (GF). . . .3.50 per person

Served with chocolate mint crème chantilly

HOUSE-SMOKED WILD SALMON

\$75 each (priced to serve 35 guests)

Side of salmon, smoked and served with capers, minced onions, lemon, chopped egg, cream cheese, a horseradish Dijon sauce, and Nantucket Baking Co. rye bread

MARTHA'S SIGNATURE ANTIPASTI. . . .5.00 per person

A flavorful mix of prosciutto, salami, smoked provolone, fresh mozzarella, feta cheese, roasted peppers, marinated artichoke hearts, gourmet olives, and Nantucket Baking Co. breads

MEZZE PLATTER. . . .4.50 per person

Mom's original-recipe traditional garlic hummus, served with Al-Shams Bakery pita, gourmet mixed olives, feta, and pickled vegetables

MOM'S RECIPE HUMMUS. . . .3.00 per person

Mom's original-recipe traditional garlic hummus served with Al-Shams Bakery pita and raw vegetables

ROASTED BEEF TENDERLOIN

\$45 per pound

Sliced thin, with horseradish sauce, whole grain mustard, and Nantucket Baking Co. artisan rolls

ROASTED PORK LOIN

\$16 per pound

Sliced thin, with sweet pickles, gourmet mustard, and Nantucket Baking Co. artisan rolls

ROASTED TURKEY BREAST

\$17 per pound

Sliced thin, with Dijon mustard, cranberry chutney, and Nantucket Baking Co. artisan rolls

WOOD-GRILLED VEGETABLE CRUDITÉS (GF). . . .3.00 per person

Grilled vegetables served chilled with spinach & onion dip and Mom's garlic hummus

SPECIALTY CARVING STATIONS

Prices do not include culinary staff hours or carving station equipment

ROASTED BEEF TENDERLOIN. . . .11.00 per person

Chef-carved roasted tenderloin, served with a mushroom bordelaise, a horseradish sauce, and assorted Nantucket Baking Co. artisan breads

ROASTED PORK LOIN. . . .7.00 per person

Chef-carved garlic and herb pork loin, served with apple chutney, Dijon mustard, and assorted Nantucket Baking Co. artisan breads

ROASTED PRIME RIB. . . .9.00 per person

Chef-carved roasted prime rib served au jus with horseradish sauce

SESAME SEARED TUNA. . . .13.00 per person

Chef-carved tuna loin served with wasabi, ginger soy, and fried wontons

COLD HORS D'OEUVRES

ANTIPASTI SKEWERS (GF)

\$24 per dozen

Salami, fresh mozzarella, marinated artichokes, kalamata olives, and grape tomatoes

ASPARAGUS PROSCIUTTO WRAPS (GF)

\$21 per dozen

Grilled asparagus wrapped in thinly sliced prosciutto

BACON & BRUSSELS SPROUT CANAPÉS

\$20 per dozen

Bacon and Brussels sprout leaves topped with Sriracha aioli on a crostini

BEEF TENDERLOIN CANAPÉS

\$25 per dozen

Served medium-rare, with horseradish sauce and roasted red pepper on a crostini

BLACK AND BLUE BITES

\$19 per dozen

Blackened strip loin cubes topped with roasted sweet potato and Gorgonzola

BRUSCHETTA

\$15 per dozen

Traditional tomato-basil served with Nantucket Baking Co. crostini

CAPRESE SKEWERS (GF)

\$22 per dozen

Fresh mozzarella, grape tomatoes, and basil

DUCK CONFIT CANAPÉS

\$18 per dozen

Braised duck topped with cucumber garnish on a crostini

FRESH FRUIT KABOBS (GF)

\$24 per dozen

Mixed fresh fruit on a skewer

GAZPACHO SHOOTERS

\$17 per dozen

Chilled vegetable soup served with a cheese straw garnish

GOAT CHEESE GRAPE TRUFFLES (GF)

\$20 per dozen

Grapes coated in goat cheese and rolled in your choice of pistachios, cranberries, or bacon

GRAPE LEAVES (V)

\$12 per dozen

Stuffed grape leaves

GRILLED SHRIMP & ANDOUILLE SAUSAGE BITES

\$33 per dozen

Shrimp and Cajun andouille topped with aioli

JUMBO SHRIMP COCKTAIL (GF)

\$3 each

Served with cocktail sauce, roasted bell pepper aioli, and lemon wedges

MINIATURE AHI TUNA TACOS

\$28 per dozen

Ginger soy tossed tuna tartare in a sesame wonton shell topped with avocado

PETITE FRUIT SKEWERS (GF)

\$19 per dozen

Mixed fresh fruit on a short stick

RICOTTA, FIG, AND PROSCIUTTO CANAPÉS

\$18 per dozen

Thin-sliced Prosciutto with Ricotta and fig on a crostini

ROASTED PORK CANAPÉS

\$18 per dozen

Slow-roasted pork with pimento onion chutney on a crostini

ROASTED TOMATO BRUSCHETTA CANAPÉS

\$17 per dozen

Roasted Roma tomatoes, basil, and balsamic reduction

SMOKED SALMON SPREAD

\$55 per half gallon (priced to serve 40 guests)

Smoked salmon, cream cheese, lemon, capers, red onion, and dill

SPINACH, ARTICHOKE, AND GOAT CHEESE CANAPES (GF)

\$19 *per dozen*

Sesame seed crackers topped with wilted spinach, artichokes, and goat cheese

STUFFED BELGIAN ENDIVE LEAVES (GF)

Choose from the following options:

Port-poached pears, gorgonzola mousse, and smoked almonds (\$23 per dozen)

Roasted red pepper hummus (\$15 per dozen)

Smoked salmon mousse (\$16 per dozen)

Chicken salad (\$13 per dozen)

Ahi tuna (\$27 per dozen)

California quinoa (\$19 per dozen)

STUFFED STRAWBERRY BITES (V)

\$19 per dozen

Fresh strawberries filled with vegan-nut cheese, basil, and a touch of garlic

WILD MUSHROOM & GOAT CHEESE CANAPÉS

\$18 *per dozen*

Soft goat cheese topped with sautéed mushrooms on a crostini

HOT HORS D'OEUVRES

BACON-WRAPPED CHORIZO STUFFED DATES (GF)

\$23 *per dozen*

Applewood-smoked bacon in a sweet tomato sauce

BACON-WRAPPED SEA SCALLOP (GF)

\$31 *per dozen*

Applewood-smoked bacon in a honey glaze

BACON-WRAPPED SHRIMP (GF)

\$31 *per dozen*

Applewood-smoked bacon in a chipotle barbecue sauce

BACON-WRAPPED WATER CHESTNUTS (GF)

\$18 *per dozen*

Applewood-smoked bacon in a sweet tomato sauce

BAKED BRIE

\$70 *each (serves 20 guests)*

Served with fresh berries, praline almonds, and Nantucket Baking Co. artisan breads

BLACK BEAN LAYERED DIP

\$35 per half gallon (serves 40 guests)

Layers of spicy black beans, cheddar cheese, guacamole, salsa, and sour cream, served with tortilla chips

BLACK BEAN SLIDERS

\$22 per dozen

Served on a Nantucket Baking Co. miniature bun, with lettuce, tomato, and avocado *aioli* on the side

BRIE AND LEEK TARTLETS

\$25 per dozen

Petite pie shells filled with creamy brie and sautéed leeks

CARIBBEAN JERK BBQ SLIDERS

\$23 per dozen

Pulled pork and banana chips on a Nantucket Baking Co. miniature bun, served with banana ketchup on the side

CHIPOTLE CHICKEN SLIDERS

\$23 per dozen

Served on a Nantucket Baking Co. miniature bun, with lettuce, tomato, and avocado *aioli* on the side

CLASSIC BEEF MEATBALLS

\$18 per pound (approximately 25 per pound)

Choose from:

Barbecue

Italian

Swedish

FAJITA SIRLOIN KEBABS

\$24 per dozen

Beef, bell peppers and onion marinated in lime, cilantro, garlic, and cumin

GRILLED VEGETABLE QUESADILLAS

\$16 per dozen

Served with cilantro pesto and sour cream

KOREAN PORK EGGROLLS

\$18.00 per dozen

Eggrolls filled with barbecued Korean pork and Asian slaw

LOLLIPOP LAMB CHOPS

\$4.00 *each*

New Zealand lamb chops marinated in olive oil, garlic, and rosemary, and served with demi-glace

MARYLAND CRAB DIP

\$60 *per half gallon (serves 40 guests)*

Lump crab, cream cheese, fresh herbs, Riesling reduction, and served with gourmet crackers

MARYLAND-STYLE CRAB CAKES

\$31 *per dozen*

Served with roasted red pepper aioli

PETITE BEEF KEBABS

\$27 *per dozen*

Marinated beef with grilled vegetables

PETITE BLACK ANGUS SLIDERS

\$30 *per dozen*

Topped with cheese on a Nantucket Baking Co. miniature bun, served with lettuce, tomato, ketchup, mustard, and mayonnaise on the side

PETITE CHICKEN KEBABS

\$25 *per dozen*

Grilled cubed chicken with bell peppers, mushrooms, and onions

PETITE COCONUT CHICKEN SKEWERS

\$19 *per dozen*

Served with mango chutney

PETITE COCONUT SHRIMP SKEWERS

\$33 *per dozen*

Coconut-crusting shrimp on a stick

PETITE PESTO CHICKEN SKEWERS

\$19 *per dozen*

Served with tomato *aioli* (*our Pesto is made without nuts*)

PETITE PINEAPPLE PORK SKEWERS(GF)

\$19 per dozen
Grilled pineapple and ancho chili powder-rubbed pork

POLENTA BITES (GF)

\$17 per dozen
With avocado, butternut squash, and jalapeno jelly

REUBEN SLIDERS

\$25 per dozen
Choice of corned beef or turkey, with sauerkraut and Swiss cheese on a Nantucket Baking Co. miniature rye bun

SANTA FE-STYLE EGG ROLLS

\$18 per dozen
Filled with black beans, pepper jack, corn, and spices, and served with salsa

SMOKED SALMON SPREAD

\$55 per half gallon (priced to serve 40 guests)
Smoked salmon, cream cheese, lemon, capers, red onion, and dill

SPANAKOPITA

\$23 per dozen
Greek-style phyllo triangle filled with spinach and feta cheese

STEAK PINWHEELS (GF)

\$28 per dozen
Flank steak rolled with bacon, spinach, and feta, served with a grilled tomato sauce

STUFFED MUSHROOM CAPS

\$16 per dozen
Choose from:
Spinach and smoked Gouda (GF)
Italian sausage
Chorizo and lump crab

TURKEY & CORN QUESADILLAS

\$18 per dozen
Served with guacamole and sour cream

WARM ARTICHOKE DIP

\$50 per half gallon (serves 35 guests)

Served with Nantucket Baking Co. crostini