



SAMPLING of SEASONAL HORS D'OEUVRES

Hors d'oeuvres are an opportunity to add fun, joy and elegance to your event. We delight in crafting perfect bites that exhibit bold flavors, creativity, and vivid colors to excite your guests. Here, just as with the plated meals, we incorporate seasonal and sustainable produce that we source locally, including from our own farm, the Gibbet Hill Farm, in Groton, MA.

Every menu we create is customized for the unique preferences of the client. Vegetarian dishes, vegan preparations, Gluten restrictions and other special dietary needs are frequently and easily accommodated.

Below is a small sampling of seasonally appropriate hors d'oeuvres we offer. We have many others to choose from for your event, and we are frequently adding to the list! If you have something specific in mind, Chef Ethan Paige will be happy to craft a custom bite for your event.

PASSED HORS D'OEUVRES

SPRING

(available April, May and June)

Spring Baby Lamb Chop
with Dijon, Panko & Rosemary

Beef Tenderloin Tartar on
Baguette Crostini with
Shaved Parmesan Reggiano

Jumbo Lump Crab Meat in English
Cucumber Cup with
Crab Louie Sauce & Tobiko

Mission Fig Canapé with Cabrales
Blue Cream & Serrano Ham

Smoked Salmon Canapé with
Lemon Crème Fraîche, Dill &
Salmon Roe on Rye Toast

Maine Lobster Salad in Profiterole

Fried Triple Cream Brie with
Lime-Apricot Conserve

Spring Pea Emulsion with
Truffle Mascarpone &
Vermont Pork Lardon Crouton

Fennel Cured Scallops with
Pancetta & Potato Purée

SUMMER

(available July and August)

Olive Oil Slow Poached Tuna with
Saffron-Blood Orange Aioli
on Grilled Ciabatta Toast

Smoked Salmon Bocconcini with
Fresh Cow's Milk Mozzarella, Fresh
Basil, Extra Virgin Olive Oil &
Orange-Aged Balsamic Paint

Heirloom Tomato & Basil Shooter with
Maplebrook Farms Mozzarella

Lobster Summer Roll
with Lime-Ginger Ponzu

Watermelon Gazpacho with Vanilla
Mascarpone & Fresh Mint

Smoked Chicken Hushpuppies with
Peach-Habanero Relish

Foie Gras & Strawberry Brûlée on
Toasted Shortcake Crouton

Westfield Farms Goat Cheese,
Caramelized Onion
& Sweet 100 Tomato Tartlet

Roasted Beet & Belgian Endive
Canapé with Crumbled Goat
Cheese, Walnuts, Watercress &
Aged Sherry-Shallot Vinaigrette

PASSED HORS D'OEUVRES

AUTUMN

(available September, October & November)

Peppered Beef & Great Hill Blue
Fondue

Seared Salmon Cake with Parsnip
Mousse & Herb Emulsion

White Truffle Chicken Gougère

Sustainable Domestic Sturgeon
Caviar on Miniature Potato Bliny
with Crème Fraîche

Duxbury Oyster on ½ Shell;
Champagne Gelée with Apple,
Jicama, Jalapeno & Cilantro

Autumn Arancini with Wild Boar &
River Rock Beef Bolognese
& Wild Mushrooms

Seared Duck with Port Cherry Sauce
on Brioche

Grilled Pear, Beef Marrow &
Blue Cheese Phyllo Purse

Day Boat Scallops with Maplewood
Smoked Bacon

WINTER

(available November to March)

Long Island Duck Confit Tartlet
with Pear Jam

Hubbardston Capri with Butternut
Arancini & Sweet Onion Jam

Braised Beef Short Rib Cassoulet
Tartlet with White Bean Purée

Pastrami Spiced Tuna with
Ploughman's Pickle &
Coarse Mustard

Roasted Quail Lollipop with
Pomegranate-Balsamic Reduction &
Candied Almonds

Local Mushroom Tartlets with
Sweet Garlic Custard

Miniature Jumbo Lump Crab Cake
with Remoulade

Pâté de Campagne with Cognac
Poached Cherries & Toasted
Pistachios on Baguette Crostini

Duck à l'Orange with Candied
Kumquat & Grand Marnier Butter
on Brioche