



Cold Hors D'oeuvres

Jumbo Gulf Shrimp with Cocktail Sauce & Lemon Wedge

Little Neck Clams on the Half Shell

Seasonal Oysters on the Half Shell

Tear Drop Red & Yellow Tomato Skewers, Baby Mozzarella, Chiffonade of Basil, Balsamic Reduction

Fig & Ash Aged Goat Cheese with Truffle Honey on Sour Dough Crustini

Ahi Tuna with Crystalized Ginger, Toasted Pine Nuts, and Mint

French Macaroon BLT with Smoked Applewood Bacon and Basil Jam

Raw Bar

Little Neck Clams

Oysters on the 1/2 Shell

Jumbo Poached Shrimp

Colossal Lump Crab Meat

**Served with Cocktail Sauce, Lemon Wedge, Horseradish and Hot Sauces Stations*

Farmers Market Crudité

Red & Yellow Tomato Bruschetta with Fresh Basil, Caramelized Onions,

Extra Virgin Olive Oil and Balsamic Glaze with Toasted Crustinis

Artisanal Cheese and Charcuterie Board with Crackers and Assorted Breads

Antipasto Platter with Prosciutto Di Parma, Cappicollo, Pepperoni, Roasted Red Peppers, Artichoke Hearts,

with Olives & Garden Vegetables with Assorted Italian Cheeses Served with Crusty Breads and Crackers

Mezza Platter with House Made Hummus, Baba Ganoush, Tabouleh, Tzatziki Sauce Served with Naan Bread