

HEMENWAY'S

PASSED HORS D'OEUVRE

selection of three \$12 per person | selection of four \$16 per person

MARINATED BEEF SATAY
roasted garlic cream sauce

STEAK BUNDLES
crispy onion strings, pea greens, sriracha aioli

GRILLED JERK CHICKEN SATAY
cranberry sauce

BACON & SCALLION WRAPPED SCALLOPS
shellfish dipping sauce

MINI CRAB & LOBSTER CAKES
chipotle aioli, corn and bacon succotash

SPICY TUNA CANAPE
crispy wonton, wasabi, radish, chilis

LOBSTER FRITTERS
lemon herb aioli

CLAMS CASINO, SMOKED BACON

CAPRESE BRUSCHETTA
focaccia, fresh mozzarella, basil, seasonal tomato, balsamic gastric, extra virgin olive oil

MINI TUNA TACO
wasabi cream, cilantro, fresh chili, radish, chili soy glaze

SHORT RIB SLIDER
braised beef, horseradish cream, smoked cheddar

BACON WRAPPED FIGS
herb goat cheese, local honey

DUCK RILLETTES
pickled vegetables, grainy mustard aioli

GRILLED SHRIMP AND CHOURICO SKEWERS
romesco sauce, gremolata

SMOKED SALMON CANAPE
red onion, toasted rye, dill crema, crispy capers

HEMENWAY'S DEVILED EGGS
choice of spicy crab, truffle, or smoked salmon

HEMENWAY'S

STATIONARY HORS D'OEUVRE

JUMBO SHRIMP COCKTAIL

\$42 per dozen

ASSORTED SEAFOOD PLATTER

clams casino, bacon and scallion wrapped scallops, RI calamari

\$9 per person

RAW BAR

jumbo shrimp cocktail, oysters & littleneck clams

\$22 per person

add baby lobster tail

market price

ARTISAN CHEESE PLATTER

assorted artisan cheeses, fresh locally harvested fruit and berries

\$7 per person

MEDITERRANEAN PLATTER

fresh vegetables, hummus, olives and potato chips

\$6 per person

DESSERT PLATTER

assorted miniature pastries and cookies

\$9 per person

plus beverages, 2% administration fee, 8% tax