

# 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

SHORT RIB SLIDER  
braised beef, horseradish cream, smoked cheddar

BACON WRAPPED FIGS  
herb goat cheese, local honey

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

GRILLED SHRIMP AND CHOURICO SKEWERS  
romesco sauce, gremolata

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

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

## STUFFIES

GRILLED JERK CHICKEN SATAY  
cranberry sauce

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

# HEMENWAY'S

## STATIONARY HORS D'OEUVRE

### JUMBO SHRIMP COCKTAIL

*\$42 per dozen*

### ASSORTED SEAFOOD PLATTER

stuffies, 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% taxable administration fee, 8% tax