



-HORS D'OEUVRES MENU-

-PASSED HORS D' OEUVRES-

-From the Farm-

Grilled Watermelon

Grilled watermelon, feta cheese, mint, basil, and local honey

Arancini

*Deep fried risotto balls stuffed with mozzarella and served with house made
marinara sauce*

Fried Goat Cheese with Honey

Fried goat cheese, fig jam, and local honey with microgreens

Brie with Fig

Brie cheese and fig jam baked in mini phyllo cups

Bruschetta

*Local tomatoes, basil, parmesan, extra virgin olive oil, served on crostini and
Topped with balsamic glaze*

Wild Mushroom Phyllo

*Creamy wild mushroom filling inside phyllo cups. Featuring mushrooms from
[RI Mushroom Company](#)*

-From the Land-

Grilled Cheese

Miniature grilled cheese with sharp cheddar, bacon, and apricot jam

Prosciutto Wrapped Fig

Fresh fig and arugula wrapped with prosciutto and topped with balsamic glaze

Orange Glazed Duck

Sliced duck breast seared and glazed in orange

Served on fried wonton

Filet with Horseradish

Sliced filet served medium topped with horseradish crème

Served on crostini

Candied Bacon

Thick cut bacon candied in brown sugar and accented with black pepper

-From the Sea-

Ahi Tuna

Seared Ahi tuna, pickled ginger, wasabi crème, soy glaze and cucumber

Crab Salad

Lump crab, cilantro, avocado, corn, tomatoes, and lime served on corn tortilla

Crab Cakes

Miniature lump crab cakes pan fried, served with a duo of siracha and lemon aioli's

Salmon Cakes

Miniature salmon cakes pan fried, served with a duo of siracha and lemon aioli's

Scallops Wrapped in Bacon

Scallops sourced from local Scallop Company Bomster Scallops wrapped in bacon and roasted to perfection

Smoked Salmon

Smoked salmon, crème fraîche, dill, and capers served on house made crackers

Shrimp Cocktail

Chilled poached jumbo shrimp served with cocktail sauce and lemon

Shrimp Peapod

Shrimp with garlic and herb mascarpone served in sugar snap pea pods

Panko Fried Shrimp

Panko crusted tail on shrimp, fried and served with soy ginger aioli

-STATIONARY HORS D' OEUVRES-

Antipasto

*Prosciutto, pancetta, genoa salami, parmesan, mozzarella, artichoke hearts,
Roasted red peppers, and a selection of olives*

Cheese and Charcuterie

*Cheese and Charcuterie boards/ grazing table with a variety of local cheeses from
Narragansett Creamery and **Sweet & Salty Farm**, a variety of locally cured
meats from **New England Charcuterie**, olives, jams, and mustards
Served with a selection of crackers including gluten free crackers from **Beth Bakes**
and artisan bread from **Seven Stars Bakery***

Crudité

*Carrots, celery, cucumbers, red and yellow sweet peppers, grape tomatoes,
And pita chips. Served with house made hummus and sour cream dip*

Kettle Chips

*House made kettle style potato chips and pita chips
Served with a warm gorgonzola artichoke dip*