

HEMENWAY'S

PASSED HORS D'OEUVRE

selection of four \$16 per person

selection of three \$12 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 AND 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 and 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