

**TIER ONE - our most elegant selections**

*Oysters on the Half Shell  
Traditional Cocktail Sauce or Cosmos Mignonette*

*Grilled Oysters with Tequila Lime Butter*

*Chilled Lobster Kabobs with Tarragon Aioli*

*Prosciutto Wrapped Rosemary Shrimp*

*Lobster and Ginger Fried Wontons with Ponzu Dipping Sauce*

*Lobster and Herb Vietnamese Fresh Rolls with Nuoc Cham Dip*

*Southwestern Crab and Corn Cakes with Black Bean Salsa and Lime Crème Fraiche*

*Pesto Crusted Beef Tenderloin and Red Pepper Kabobs*

*Beef Tenderloin, Horseradish Sauce and Arugula on a Crostini*

*Bordeaux Braised Pulled Beef Short Ribs in Mini Bouchee*

*Poppy Seed Tartlets with Seared Duck Breast and Julienne Scallions*

*Duck, Caramelized Onions and Goat Cheese Filo Triangles*

*Oregano Crusted Baby Lamb Chops with Chevre-Ouzo Dip*

*Curried Vegetables wrapped in Scallion Crepes with Coriander Yogurt*

*Sweet Potato B'steeya (Moroccan Filo Cup)*

*Chilled Mango Gazpacho Martini Sips*

**TIER TWO- our mid level selections**

*Cosmos Clam Chowder passed in Coffee Cups*

*Mini Maryland Style Crab Cakes with Lemon Chive Aioli*

*Thai Salmon Cakes with Ginger Lime Tartar*

*Proscuitto Wrapped Mustard Crusted Grilled Local Scallops*

*Ancho and Orange Marinated Grilled Shrimp Cocktail with Cilantro-Lime Aioli*

*Jalapeno Grit Cakes with Local Maine Shrimp and Chorizo*

*Maki Rolls: Vegetarian, Seared Scallop and Tuna  
soy dipping sauce, wasabi and pickled ginger*

*Grilled Tuna Nicoise Salad in Cucumber Cups*

*Southwestern Crab Stuffed Mushrooms with Asiago Cheese*

*Crab and Wasabi Deviled Eggs*

*Profiterole with Fresh Lobster Chive Salad*

*Southwestern Shrimp Salad in Cucumber Cups*

*Smoked Salmon Bon Bons (Croquettes)*

*Proscuitto Wrapped Grilled Spring Asparagus with Scallion- Chevre Spread*

*Korean BBQ Beef and Asparagus Kabobs*

*Arepas with Slow-Roasted Pork and Pickled Onions  
(cornmeal and cheese pancakes)*

*(Tier Two continued)*

*Pork Picadillo Empanadas*

*Pinchos Morunos (Morish Pork Kabobs)*

*Curried Lamb and Potato Samosas with Mango Chutney*

*Chorizo and Herb Stuffed Littleneck Clams*

*Korean BBQ Chicken and Asparagus Kabobs*

*Peanut and Herb Crusted Chicken Sate*

*Grilled Chicken, Almond and Tarragon Salad in Cucumber Cups*

*Lemon Picatta Chicken Kabobs*

*Roasted Turkey and Cranberry Salad with Herbed Aioli served in Mini Profiteroles*

*Vietnamese Fresh Rolls with Mango and Cucumber Salad  
Hoisen Peanut Dip*

*Mini Falafels with Tahini-Yogurt Sauce*

*Corn Tartlets with Black Bean Puree and Roasted Poblano Avocado Salad*

*Bruschetta with Arugula Pesto, Goat Cheese, Sun-Dried Tomatoes and Caramelized Onions*

*Panko Crusted Hoisen Tofu Lollipops*

*Skewered Tomato, Mozzarella and Basil with Balsamic and Olive Oil*

**TIER THREE- for those on a budget**

*Jumbo Shrimp Cocktail with Cocktail Sauce*

*Buttermilk Biscuits with Smoked Turkey, Caramelized Onions, Mixed Greens and Honey Mustard*

*Mini Pizza Bites with Spicy Sausage, Caramelized Onion Marinara and Mozzarella Cheese*

*Spicy Sesame Pork in Cucumber Cups*

*Punjabi Turkey Sticks with Mint Raita*

*Profiterole with Smoked Local Bluefish Pate*

*Spicy Chicken Salad in Cucumber Cups*

*Cornflake Crusted Chicken Tenders*

*Cosmos Tangy BBQ Sauce*

*Grilled Bruschetta with Pesto, Brie Cheese and Roasted Red Peppers*

*Endive Cups with Gorgonzola, Walnuts and Candied Apples*

*Zucchini - Carrot Fritters with Charred Tomato Jam*

*Curried Carrot Fritters with Onion Chutney*

*Corn Fritters with Real Maple Syrup*

*Mushroom Duxelle and Asiago Cheese Puffed Pastry Triangles*

*Greek Spinach and Feta Spanakopita*

*Asiago and Herb Stuffed Mushrooms*

*Polenta Cups with Sun-dried Tomato Tapenade*