



CRUISE BOSTON  
YACHT CHARTERS

## PASSED HORS D'OEUVRES

**\$31.75 per dozen**

Minimum 3 dozen per order

### SERVED WARM

Spicy Crab Cake with Cajun Remoulade  
Sesame-Sea Scallops with Citrus-Cilantro Sauce  
Scallops Wrapped in Maple Glazed Bacon  
Chicken Cordon Bleu Pinwheel with Grainy Mustard Dipping Sauce  
Chicken & Lemongrass Sticks with Sweet Cucumber Dipping Sauce  
Chicken Pot Pie | Petite Puff Pastry Cup with Whipped Yukon Gold Potatoes  
Spicy Chicken Quesadilla Cigar with Cilantro Sour Cream  
Petite Beef Wellington Cigar with Horseradish Crème  
Italian Quesadilla | Spinach, Prosciutto, Roasted Red Pepper, Pesto & Mozzarella in a Flour Tortilla  
BBQ Pulled Pork | Corn Relish & Red Pepper Relish in a Tortilla Cup  
Crispy Asparagus & Prosciutto Phyllo Straws  
Spanakopita | Spinach and Feta Cheese Phyllo Triangle with Toasted Sesame  
Apple & Brie Phyllo “Kisses”  
Mini Spinach & Feta Falafel Balls | Spicy Yogurt Dipping Sauce  
Herbed Artichoke, Parmesan & Feta Cheese Phyllo Roll  
Swiss Chard & Feta “Bon-Bon” with Greek Goddess Dipping Sauce

### SERVED COLD

Seared Tuna on a Sushi Rice Cake with Wasabi Mayo & Black Sesame  
Thai Chicken & Lime Salad with Red Pepper Confetti in a Wonton Cup  
Chicken Caesar Salad in a Crispy Parmesan Cone  
Grilled Beef Tenderloin Canapé with Gorgonzola & Port Wine Glaze  
“BLT” Cherry Tomato Cup | Lettuce Chiffonade, Herb Aioli & Bacon Crisp  
Whipped Goat Cheese & Sundried Tomato Tartlet  
Watermelon Cube | Whipped Feta Cheese & Balsamic Drizzle  
Fresh Vietnamese Rice Paper Summer Roll with Thai Basil Sauce

*\*Additional fee may apply for hors d'oeuvre only menus\**

*Exclusive of 15% Taxable Administration Fee  
Exclusive of 7% MA/Local Tax on Food, Beverage, and Administration Fee*