

# HORS D'OEUVRES

*Please select five from the following:*

## *Hot Hors D'oeuvres*

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### GOAT CHEESE FLATBREAD

On warm flat bread with herbed goat cheese

### CRAB STUFFED MUSHROOMS

A large mushroom cap filled with crabmeat stuffing

### MAINE CRAB CAKES

Fresh Maine crab cake seasoned with whole grain Maine mustard, lemon aioli and panko bread crumbs

### SHRIMP SPRING ROLLS

Baby shrimp and fresh vegetables in a fried won-ton wrap

### MINI BEEF WELLINGTON

Beef tenderloin and wild mushroom duxelles wrapped in a French puff pastry

### MAPLE GLAZED SEA SCALLOPS

Wrapped in hickory smoked bacon

### SPANAKOPITA

Fresh spinach, feta cheese and spices in crispy phyllo dough

### CHICKEN SATAY

Served with an Asian dipping sauce

### VEGETABLE SPRING ROLL

Fresh crispy vegetables wrapped in rice paper and a soy dipping sauce

## *Cold Hors D'oeuvres*

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### LOBSTER CANAPÉ

With deviled eggs and lemon mayonnaise

### SHRIMP COCKTAIL CANAPÉ

With Roquefort cream cheese and cocktail sauce

### SMOKED SALMON CANAPÉ

With cornichons and dill

### PORTOBELLO CANAPÉ

With sun-dried tomatoes, pesto and goat cheese

### SHRIMP COCKTAIL

Sautéed and chilled served with cocktail sauce

### SMOKED SALMON MOUSSE

Locally smoked salmon pureed into a rich mousse with fresh dill and shallots served in a puff pastry cup

*Please add Maine State tax, seven percent and a service charge of nineteen percent. Prices are subject to change.*

THE CLIFF HOUSE RESORT & SPA

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