

Gilfeather's Fine Provisions Appetizers

Asparagus wrapped in prosciutto and philo with parmesan \$2.25 ea

Mexican "firecrackers"-crispy tortilla w/chicken, cheddar and poblano chilis \$1.00 ea

Spinach and feta in phyllo pastry (spanakopita) \$1.00 ea

Veggie Spring Rolls with sesame-ginger dipping sauce \$2.00 ea

Cuban "Cigar" - roast pork, ham, Swiss, mustard and dill pickles in crispy spring roll wrapper \$2.50 ea

Mini Reuben "Sliders" - a 2 bite classic Reuben sandwich \$2.25 ea

Crispy Buffalo Shrimp - a whole shrimp, Bayley Hazen blue cheese, celery, garlic and butter in the traditional Buffalo preparation, wrapped in a crispy hot sauce-painted wonton wrapper \$

Veggie Horn -VT cheddar and jack cheese, cream, scallions, and sweet peppers rolled in a mini tortilla \$2.25 ea

Adoba Pineapple Caritas Empanada - pineapple adobo sauce, pork carnitas, queso fresco and cilantro in empanada dough \$2.50 ea

Artichoke fritters with garlic and herbs – rolled in bread crumbs and Parmesan cheese \$2.00 ea

Kobe beef franks in a blanket – Dijon cream sauce \$1.65 ea

Wild mushrooms in phyllo \$1.65

Phyllo triangles filled with artichokes and parmesan \$1.00 ea

Cocktail Meatballs (sauce as you wish!) \$15 per #

Spinach and Artichoke Dip w/crispy pita chips \$13 per #

Roasted Veggie Stuffed Mushrooms \$1.65 ea

Meat Stuffed Mushrooms \$1.65 ea

Tuna tartar on cucumber chips w/sesame-ginger dressing. market price

Marinated Beef Brochettes- sesame orange glaze

Premium Cheese and Fruit Platters

\$4.50 per person (\$45 minimum)

Add cured meats, pickles, olives \$6.50 per person (\$65 minimum)

Caprese Skewers –mozzarella, fresh basil and tomato \$1.00 ea

Classic Deviled Eggs \$.90 ea

(custom flavors and accoutrements available)

Duck and Apricot Beggar's Purses duck confit, brandy and apricots in phyllo \$2.25 ea

Mini Crab Cakes w/Caper-Dill Sauce \$1.75 ea

Bacon Wrapped Sea Scallops- maple glazed \$2.00 ea

Roasted Veggie Platter – designed to order- talk to the Chef!

Crostini w/asst. toppings-designed to order (duck confit, beef and sweet onion jam, marinated veggies and cheese, etc...)- ask the Chef!

Fresh Jumbo Shrimp Cocktail w/sauce – the classic, freshly steamed and shelled. Market price.

Hummus and Veggie Platter w/crunchy pita chips \$3.00 per person

(\$30 minimum)

Classic Antipasto Platter – designed to order- ask the Chef!

Chicken Satay w/spicy peanut sauce \$1.50 ea

**Oysters on the Half Shell w/cocktail and mignonette sauces
Market price**

**Lamb Chop “Lollipops” w/balsamic-berry glaze
Market price- generally in the \$3.25-\$3.75 ea range**