



## ***Hors d'oeuvres***

*We take pride in starting with the best ingredients chosen from our local farms & fish mongers. We make everything from breads to sauces in our Tea Lane kitchen ensuring that you & your guests enjoy the freshest & tastiest food possible.*

### ***Stationed Hors d'Oeuvres***

*Our clients love roaming, connecting and grazing; our stations are fun, filling, and fantastic!*

#### ***Yellow Boat Raw Bars***

Our **Grand Boat** or our **Little Dinghy**: locally built for our local shellfish oysters and littlenecks are hiding on ice, waiting to be shucked lemons, cocktail sauce, mignonette, lots of napkins!

#### ***Seafood Paella Vineyard Style!***

Our Paella is created on premise; your guests will enjoy the show! shrimp, littlenecks, mussels, calamari, chicken, spicy sausage, vegetables, homemade chicken stock, saffron & arborio rice create a memorable dish

#### ***Caribbean Paella***

Our Paella is created on premise; your guests will enjoy the show! chicken, shrimp, mussels, fresh pineapple, vegetables simmered in coconut, lime & chicken broth with jasmine rice, scallions & cilantro

#### ***Singapore Noodle Bar***

We create a huge stir fry with our three foot pan. Rice noodles, local veggies, choice of chicken, shrimp, beef or tofu infused with our Asian sauce A mini to-go box with chopsticks make this a perfect appetizer for passing as well.

#### ***A Noshing Table - Yiddish: to graze***

Italian tellagio, goat cheese, tractor cheddar, TLC boursin, lemon ricotta, eggplant caviar, smoked salmon mousse, roasted pears, seasonal fruits, nuts & olives, crostini, kettle cooked potato, pita & corn tortilla chips

#### ***Artisan Cheese & Fruit***

Italian tellagio, creamy goat cheese, tractor cheddar, TLC boursin, seasonal fruit, nuts, crostini, kettle cooked potato & pita chips

#### ***Tractor Cheddar and Fruit***

A BIG chunk of Shelburne Farms Tractor Cheddar, seasonal fruit crostini, kettle cooked potato & pita chips

#### ***Baked Brie En Croute***

buttery puff pastry, imported Brie; baked until golden brown and bubbly seasonal berries & baguette

#### ***Stuffed Quahogs***

A very old island recipe made with local quahogs Lemons and hot sauce compliment this perfect go to station.

#### ***Martini Mashed Potato Bar***

a crazy way to serve potatoes! (in a martini glass?) mashed Yukon gold potatoes with a selection of toppers: cheddar cheese sauce, beef demi-glace & mushrooms, sour cream, green onions, bacon

#### ***Our Twist on Vegetable Crudite***

a variety of what's local and fresh: roasted fingerlings and baby carrots, steamed green beans cucumbers, spicy radishes crispy, crunchy, sweet onion dip

#### ***House Made Chips: have all three!***

kettle cooked potato, corn tortilla, pita

#### ***Dips for your chips:***

TLC salsa, hummus, crispy crunchy sweet onion

## ***Soups***

*Always homemade; stationed or passed demi -style*

### ***Quahog Chowder***

a Vineyard classic!

local quahogs, potatoes,bacon, sweet cream & butter  
oyster crackers and hot sauce top off this flour-less chowder

### ***Cream of Tomato Soup***

roasted Roma tomatoes, cream, garlic Parmesan croutons  
Pair it with our sourdough grilled cheese.

### ***Vineyard Corn Chowder***

We roast our local corn and add potatoes and cream.  
simple and yummy!

### ***Gazpacho***

cool and refreshing; topped with creme fraiche and avocado

## ***Passed Hors d'oeuvres***

*Let our servers come to you: a beautiful presentation, a plethora of choices; plenty for everyone!*

## ***Local Fish, Lobster, Shellfish***

### ***Mini Lobster Rolls***

sweet lobster meat, mayo & celery, toasted New England bun; a classic!

### ***Petit Lobster Tacos***

chunks of lobster & avocado nestled in our petit taco shells, creme fraiche & cilantro

### ***Lobby Mac n' Cheese Pie***

our ooey,gooeey, cheesy mac n' cheese pie with lobster

### ***Grilled Cheese & Lobster***

not your mom's grilled cheese!  
excellent paired with one of our soups

### ***Scallop & Bacon***

presented au naturel, smoky bacon vidalia onion jam,  
lemon & sweet butter finish this perfectly!

### ***Jumbo Shrimp Cocktail***

chilled, sweet, perfect!  
a classic cocktail sauce

### ***Grilled Spicy Shrimp***

TLC spicy rub, grilled then chilled; fresh pineapple salsa

### ***Shrimp & Spring Onion Cakes***

petit cake filled with shrimp & scallions, drizzle of lemon aoli

### ***Dim Sum Shu Mai***

shrimp & pork filled dumpling steamed in ginger & scallion, the perfect Peking sauce

### ***Our Version Crab Rangoons***

lump crabmeat, scallions & cream cheese pan seared with Rangoon sauce

### ***Asian Crab Cakes***

lump crabmeat, fresh bread crumbs,scallion & ginger with lemon aoli

### ***Crab Louis Au Gratin***

lump crabmeat, artichokes & cream cheese served warm on crostini

### ***Clams Casino***

on the half shell; peppers, onions & bacon

### ***Oysters Rockefeller***

Vineyard oysters, spinach, cream & a hint of Pernod

***Mini Fish and Chips***

deep fried local cod & hand cut fries

***Pao de Queijo*** (Brazilian cheese puffs)

filled with your choice of lobster salad, shrimp mousse or smoked salmon mousse

***Smoked Salmon Canape***

salmon, capers & scallion cream cheese on crostini

***Smoked Bluefish Canape***

local water, locally smoked! on homemade pita

***Beef, Lamb, Pork***

***Mini Sirloin Burgers***

fresh ground sirloin, special sauce, cheese & kosher pickles  
house made mini buns are gluten-free

***Roasted Tenderloin of Beef***

sliced paper thin, piled high on French bread rounds, topped with horseradish cream and cracked black pepper

***Lamb Kabobs***

pasture fed ground lamb seasoned perfectly, Chef's selected sauces

***Mini Lamb Burgers***

pasture fed ground lamb, cilantro mint chutney  
house made mini buns are gluten free

***Mini Meatballs***

beef, pork, fresh ricotta, spicy marinara, Parmesan encrusted rolls

***Swedish Meatballs***

petit beef & veal meatballs with Swedish gravy and lingonberries

***Franks in Blanks***

all natural hot dogs wrapped in puff pastry and baked golden, a drizzle of honey mustard sauce

***BBQ Pulled Pork Slider***

slow-cooked pork butt with our special sauce on mini buns

***Organic Fresh Chicken***

***Jerk Chicken with a Mango Puree***

It's jerk chicken! roasted jalapeno & mango puree to balance the heat

***Chicken Tzatziki (za -DZEE-kee)***

tender chicken, Greek spices, tzatziki sauce with local yogurt

***Chicken Satay***

tender chunks of chicken, spicy Thai peanut sauce

***Chicken Cilantro Bites***

Asian style mini meatball with scallions, water chestnuts, soy sauce

***BBQ Chicken Sliders***

smothered in spices & sauce, piled high on a soft bun

***Buffalo Chicken***

tender chunks of chicken, Frank's Red Hot sauce, bleu cheese dressing & celery

***Vegetarian***

***French Onion Tarts***

petit, flaky cream cheese tarts, caramelized onions, sherry & Gruyere

***Sweet Tomato Canape***

fresh mozzarella, basil, garlic in puff pastry

***Gorgonzola Tartlets***

imported gorgonzola, ricotta, cream cheese, sun-dried tomatoes, phyllo

***Petit Mac 'n' Cheese Pie***

Ooey, gooey, cheesy says it all; served with hot sauce

***Vietnamese Fresh Spring Rolls***

rice paper wrappers filled with greens, cucumbers, carrots & rice noodles; Thai chili sauce

***Vineyard Corn Cake***

roasted Vineyard corn, scallions, cheddar  
Sriracha aoli

***Skewered Salad Capri***

fresh mozzarella, grape tomatoes, basil, balsamic reduction

***Greek Pastry***

buttery puff pastry, spanakopita filling

***Stuffed Mushrooms***

baby portabellas, fresh bread crumbs, white wine, herbs & Parmesan

***Wild Mushroom Strudel with Truffle Oil***

crimini, shiitake & button mushrooms, cream, sherry, puff pastry & white truffle oil

***Grilled Flat Breads***

regular or gluten free, toppings AMORE!

***Bruschetta with Heirloom Tomato***

a classic with vine ripe tomatoes, fresh mozzarella, basil aoli

***Pao de Queijo*** (Brazilian cheese puffs)

stuffed with your choice: TLC boursin, house ricotta or imported gorgonzola mousse

***Egg Rolls***

hand rolled; filled with Asian vegetables served with spicy honey mustard

***Pommes Frites***

hand-cut with our special sauce, served in a French fry to -go box

***Petit Sweets***

***See our extensive selection of desserts that can be made petit & perfect for passing to guests at the end of the party. A great way to say thanks for coming and finish the evening on a sweet note***