



STAGE NECK

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Passed and Stationary Hors d'Oeuvres Menu

In planning hors d'oeuvres and appetizers for your cocktail reception, we suggest 4 pieces per person if dinner is to follow. If no dinner is to follow the hors d'oeuvres, we suggest 8 to 10 piece per person

COLD SELECTIONS

pricing per 50 pieces

- House Chicken Liver Pâté Mousse ~ mango jam • herb crostini \$150
- Tomato Mozzarella Skewers ~ basil • smoked Maine sea salt • balsamic glaze \$150
- Ahi Poke ~ marinated tuna • pineapple • sweet peppers • soy glaze • crispy wonton \$175
- Smoked Salmon Maki ~ wakami • cucumber • bonito • salmon roe • tamari \$200
- Oysters on the Half ~ local • wasabi tobiko • citrus cocktail \$200
- Lobster Sliders ~ tarragon mayo • lettuce • tomato • bacon \$225
- Chicken Salad Phyllo ~ herbs • toasted rice • carrot • lemongrass • peppers \$165
- Shrimp Cocktail \$225

HOT SELECTIONS

pricing per 50 pieces

- Assorted Flatbread Pizzas \$120
- Asiago Arancini ~ lemon aioli • basil 125
- Swedish Meatballs ~ demi-glace • crème fraiche • herbs \$150
- Shrimp, Roasted Tomato & Mushroom ~ butter crostini • micro greens \$145
- Coconut Chicken Satay ~ curry marinade • cashew chili purée \$150
- Spicy Pork, Chicken Lemongrass or Edamame Dumplings ~ sweet chili sauce \$150
- Philly Cheese Steak Eggrolls ~ spicy kimchi ketchup \$165
- Scallops & Pork Belly ~ citrus maple dust \$200
- Lobster Cakes ~ lemon aioli \$210
- Beef Wellington ~ asiago \$185
- Crab Cakes ~ remoulade sauce or creole tartar \$195
- Lamb Lollipops ~ mint glaze • feta gremolata \$225

All prices are subject to change and correction without notice. Maine State Meals Tax and service charges are additional.



STAGE NECK INN

DISPLAYED HORS D'OEUVRES

All items in this section are priced per person

Stage Neck Raw Bar market price

locally-harvested oysters & little neck clams, jumbo gulf shrimp
citrus cocktail and kombu mignonette

Pizza Bar \$14

margherita, scallop, shrimp & pesto, meat lovers,
caramelized onion & goat cheese, five cheese

Platters are served with toasted When Pig's Fly Artisan Bread

Cheese & Fruit Board \$7

imported & domestic cheeses, fruit garnish

Charcuterie \$10

local sausages and cured meats, pickled vegetables
house-made grain mustard, parmigiano reggiano

Salmon Gravlax \$13

cured and smoked salmon, caper relish, red onion
Backyard Farms tomato, crème fraiche, dijon

Hummus & Seasonal Veggies \$7

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