

## Passed Offerings

- *Sesame Chicken Salad on Hand-Cut Wonton Crisps*
- *Sweet Potato Pancakes with Creme Fraîche*
- *Baked Halloumi “Fries” with Lemon Aioli*
- *Sweet Corn Fritters with CT Maple Syrup*
- *Hand Made Spring Rolls*
- *Small Batch Boursin Stuffed Summer Pea Pods*
- *Shrimp Louie on Croissant*
- *Mission Fig and Mascarpone Purses*
- *Chilled Grilled Shrimp Skewers Served with a Creamy Pesto Dip*
- *Chicken and Smoked Sea Salted Pineapple Skewers with Sweet Thai Chili Sauce*
- *Slow- Cooked Pulled Pork Sliders on Hawaiian Sweet Rolls*
- *Curried Chicken Salad with Grapes and Toasted Walnuts Inside Freshly Baked Gougères*
- *New England Clam Fritters With Homemade Pickled Vidalia and Tarragon Tartar Sauce*
- *Deviled Asparagus “Fries” with Meyer Lemon Aioli*
- *Eggplant Coins with Sun Dried Tomato Tapenade and Burrata*
- *Seared Sea Scallop on Minted Pea Purée Crostini*
- *Grilled VT Cheddar Cheese Finger Sandwiches with Homemade Creamy Tomato Soup for Dipping (classic or with avocado, tomato and/or bacon)*
- *Sesame Seared Beef Tenderloin on Wonton Crisp*
- *Artichoke Fritters with Tarragon Dijon Drizzle*
- *Mini Lobster Rolls on Brioche*
- *Prosciutto, Fig and Arethusa Farmer’s Cheese Flatbread with Arugula and Balsamic Agave Reduction*
- *Mini Crab Cakes with Caper Remoulade*
- *Classic, Deviled Local Eggs*
- *Spicy Mango and Avocado Uramaki Sushi Rolls- served with pickled ginger*
- *Smokey Beef Chili on Sweet Potato Waffle Fry*
- *Chicken and Waffle Skewers with CT Maple Butter*
- *Smoked Salmon Blini with Creme Fraîche*
- *Olive Bread Toast Points with Mushroom Sage Duxelles and Fontina*
- *Feta Marinated Chicken Sates with Fresh Pita, Fire-Roasted peppers and Tzatziki*
- *Artichoke and Three Cheese Toasts*
- *Toasted Sushi Rice and Chicken Meatballs, Korean Style*
- *Broiled Spicy Mussels*
- *Italian Tuna, Tomato and Calamata Olive Salad on Crostini*
- *“Loaded” Baby Potatoes*
- *Corn Flapjacks with Avocado and Cilantro*