



Cruiseport Gloucester

Tray Passed Hors d'oeuvres

The following hors d'oeuvres, which during the cocktail hour, are served to your guests on silver trays and garnished with fresh flowers.

- Fresh mushrooms with a stuffing of Atlantic crab and Pecorino Romano cheese
 - Hand rolled bay scallops and smoky bacon
 - Peking ravioli with red raspberry coulis
 - French Brie and asparagus pâté feuilletée
- Flakey puff pastry filled with wilted spinach, Swiss cheese and mushrooms
 - Shanghai chicken saté with a gingered peanut sauce
 - Butterflied coconut shrimp with sweet and sour sauce
 - Petite Wellington beef
- Delicate Maryland crab cakes with horseradish cream
- Kalamata olive tapenade with feta on a seasoned crouton
- Sun dried tomato, basil and mozzarella in puff pastry
 - Teriyaki chicken skewers
- Crisp potato pancakes with parsley laced sour cream
 - Confetti pepper and plum tomato bruschetta
 - Skewers of teriyaki beef
 - Savory quiche style tartlets
- Roasted vegetable and Pecorino Romano crostini
- Crostini of baked apple, walnut and chicken with gorgonzola cheese
 - Raspberry, dried apricot and brie en croute
 - Crispy Oriental crab Rangoon
 - Smoked chicken empanada
- Crimini mushrooms stuffed with Boursin cheese, spinach and sweet red pepper
 - Artichoke hearts accompanied by sauce béarnaise
 - Delicate snow peas stuffed with creamy crab salad
- Cornucopia style quesadilla with smoked cheese and sweet peppers
 - Jamaican jerk chicken with a pineapple mango salsa purée
- Cherry tomatoes filled with a flavorful garlic and herb cheese
 - Southwestern spring roll with chipotle lime sour cream
 - Sesame-cruste salmon with orange miso sauce
- Sweet honeydew and cantaloupe wrapped with prosciutto
 - Sesame chicken with ginger and scallion sauce
- Vegetable spring rolls served with a sweet chili garlic sauce
- Sliced beef tenderloin with smoked tomato jam on a seasoned crostini



Stationary Hors d'oeuvres Displays

The hors d'oeuvres, which are presented during the cocktail segment of the event, are adorned with fresh fruit carvings, elegant serving pieces and fresh flowers.

Expanded Cheese Board

Vermont cheddar, Havarti with dill and Munster cheeses, assorted crackers, cured sausage, kielbasa, whole grain mustard, cocktail breads, and fresh fruit trays including honeydew melon, cantaloupe, strawberries, oranges, pineapple, grapes and kiwi.

Garden Crudités

A colorful arrangement of crisp broccoli, cauliflower, baby carrots, celery, zucchini, summer squash, peppers, cucumbers and cherry tomatoes displayed with an array of flavorful dips.

Raw Bar

Gulf shrimp, Wellfleet oysters and cherrystones attractively displayed on crushed ice in a replica antique dory boat with traditional accompaniments of lemon wedges, horseradish, cocktail sauce and Tabasco.

Sushi Station

Asian themed display to compliment five choices of freshly prepared sushi. All selections are accompanied by wasabi, pickled gingerroot, soy sauce and chopsticks.

Antipasto Misto

A colorful offering of grilled asparagus tips, imported olives, marinated cremini mushrooms, roasted sweet red and yellow peppers, artichoke hearts, smoked meats, seasoned bocconcini, Gorgonzola, and provolone accompanied by bread sticks and focaccia bread.

Middle Eastern Table

An old world presentation of Armenian String cheese, tabbouleh, baba gannoujh, hummus tahini, Calamata olives, pita, naan and lahvosh bread.

Smoked Seafood

A beautiful display of smoked seafood including salmon, trout, bluefish and oysters along with traditional accompaniments.

Mashed Potato Bar

Homemade traditional, baby red and Yukon gold mashed potatoes accompanied by a variety of toppings to include crisp pancetta, roasted garlic, caramelized onion, cheddar, Gorgonzola and julienne grilled vegetables.