

NOBLE FIN

STEAKS & SEAFOOD

Hors d'oeuvres

For standing cocktail gatherings or receptions before dinner.
Served by **the two dozen** at **\$65.00** per order
Guests typically consume four per person

Mushroom Arancini
Saffron Sauce - vegan

Stuffed Sweet Peppers
Goat Cheese, Basil – vegetarian
Herb Infused Olive Oil - vegan

Georgia White Shrimp Beignets
Pepper Jelly

Lamb and Ricotta Meatballs
Candied Garlic

Rhode Island Clam Cakes
Lemon Aioli

Duck Skewers
Chimichurri Sauce

Ahi Tuna
Rice Cracker, Yuzu Aioli

Smoked Brisket Tostadas
Charred Corn Relish

Passed New England Clam Chowder
Quahogs, Bacon

Hand Cut Fries
Remoulade Sauce

House Smoked Salmon
Crispy Plantains

Jumbo Shrimp Cocktail +\$4 each
Cocktail Sauce

Sliced Flank Steak +\$3 per slice
Wine Merchant Sauce

Mini Crab Cakes + \$3 each
Old Bay Tartar

Calamari Plate
Priced per plate & center of the table
Red Chili Sauce

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