



VINA ANN'S APPATIZER MENU

PASSED APPETIZERS

*PRICE PER DOZEN
THREE DOZEN MINIMUM

Bacon Wrapped Figs

sweet figs wrapped in smoky bacon

Stuffed Mushrooms

Crab or spinach stuffed mushrooms
*market price

Caramelized Onion & Blue Cheese Tarts

Puffed pastry with sweet, caramelized
onions and a sprinkle of blue cheese

Caprese Skewers

Cherry tomatoes, fresh mozzarella, basil
and balsamic vinegar

Smoked Salmon Crostini

Smoked salmon, cream cheese, dill red
onion & capers

Crab Cakes

Tender crab cakes served with a roasted
red pepper dipping sauce.
*market price

Shrimp Cocktail

STATIONS

*PRICE PER PERSON 25 PERSON
MINIMUM

Charcuterie • Antipasto

cured meats • cheeses • stuffed
peppers • mushrooms • olives •
roasted garlic • sweet roasted
peppers • pickled vegetables •
whole grain mustard • jam •
focaccia • olives

Veggie crudité

local & seasonal vegetables • fruit •
cheese crackers • hummus •
seasonal dips • honey • jam • nuts •
pickles

Oyster Bar

local Maine oysters • three
oysters per person
seasonal mignonette • hot
sauce • lemon • cocktail sauce
served on ice
*market price

DIPS & FINGER FOODS

*PRICE PER PERSON 25 PERSON MINIMUM

Warm Artichoke Dip

Creamy artichoke, garlic & parmigiana dip
with crostini

Hot Crab Dip

Creamy hot crab dip served with crackers.
*market price

Baked Brie

Baked wheel of brie with seasonal fruit
spread & crostini

Mediterranean Bruschetta

Tomato, greek olive & feta

Sliders

Choose your flavor!
Pulled Pork & Slaw
Muffaletta w/ meat & cheese
Cubano w/ pork, pickles & cheese

Deviled Eggs

With bacon or vegetarian

Feta wrapped in phyllo

Creamy feta cheese wrapped and baked in
phyllo and drizzled with honey.