

hors d'oeuvres are priced per piece, except for items followed by an * which indicates selections priced per person. moxie recommends 4-5 pieces per person for a cocktail hour.
~ denotes a minimum order of 20 pieces

selections @ 2.50

shot glasses with petite vegetables, housemade ranch dressing

belgian endive leaves, blue cheese mousse, candied walnuts

westfield farms goat cheese croquettes,
roasted tomato vinaigrette

crostini toscani - chicken liver pate and red onion "jam"

fried mozzarella bocconcini, peter's red sauce~

seasonal soup "shooters"~

selections @ 2.75

grilled flatbreads*

- caramelized killbuck valley mushrooms, grana padano, scallions
- roasted asparagus, red peppers, fontina and pesto
- roasted tomato, calabrese salami, arugula, mozzarella
- duck confit, buttermilk blue, caramelized shallot
- caramelized onion, roasted tomatoes, mozzarella cheese, basil

house made italian sausage stuffed baby sweet peppers and pecorino pistou~

caprese salad on a pick - grape tomato, baby mozzarella, pesto genovese~

fingerling potato skins~

- applewood smoked bacon, adam's reserve cheddar and chives
- seared shiitake mushrooms and grand cru gruyère

selections @ 3.00

duck confit empanadas and cilantro lime crema

mini carolina style pulled pork sandwiches with low country slaw~

moxie sliders - certified angus beef, neuske bacon,
adam's reserve cheddar, herb aioli, grilled onion, mesclun, tomato~

jb's handmade spanikopita - crispy phyllo, spinach, garlic, feta~

little yukon potato & caramelized onion pierogies, chive crème
fraîche~

selections @ 3.25

beef tartare crostini, caper dijon vinaigrette, pickled shallots

brochette of beef tenderloin, rosemary parmesan crust~

mini beef tenderloin kabobs, horseradish tomato drizzle

inside out spicy tuna maki - toasted sesame, sambal aioli~

house smoked salmon, potato gaufrette, chive and crème fraîche

mini louisiana style crab cakes, pickled sweet peppers, avocado &
lime puree

selections @ 3.50

prime beef canapé oscar style - crab, asparagus, béarnaise

lollipop baby lamb chop, roasted tomato & olive tapenade

coriander & cumin rubbed baby lamb chops, pickled bell peppers

crispy shrimp spring rolls, mango jam, cilantro & chilies~

poached gulf shrimp, picholine olive tapenade~

tempura shrimp, tomato horseradish aioli

spice poached shrimp, avocado & chili salsa

lobster sandwich - marinated lobster, arugula, moxie tartar sauce,
potato chip

lobster summer roll, spicy scallion aioli

Displays*
Minimum 20 guests

artisanal cheese board - 3.25

- housemade date chutney
- fresh fruit
- croustades

antipasti - 8.50

- artisanal cheese board
- assorted Italian salumi
- roasted & marinated vegetables
- pugliese croustades

seafood - market price

- maine lobster salad - tarragon citrus dressing
- ahi tuna poke, rice "crackers"
- shucked oysters, moxie mignonette
- poached shrimp, cocktail sauce
- chile roasted mussels, served cold
- provençal style braised squid salad
- alaskan king crab salad - spicy scallion aioli

latin style "chips & dip" - 4.5

- housemade corn chips & crispy plantains
- salsa fresca
- salsa verde
- guacamole
- pineapple & cumin salsa