

2018 Reception Menus

Hors d'Oeuvres

Prices are per piece

Hot Hors d'Oeuvres

- Coconut Chicken, Sweet Plum Sauce \$4.25
- Lump Crab Cake, Spicy Remoulade \$5.25
- Risotto Croquette, Fontina Cheese, Marinara \$3.50
- Mini Black Angus Cheeseburger \$3.75
- Atlantic Scallop wrapped with Bacon \$4.50
- Grilled Shrimp Skewer, Ponzu Chili Sauce \$5.00
- Spinach & Fontina Stuffed Mushroom \$3.75
- Vegetable Spring Roll, Sweet Chili Sauce \$3.75
- Citrus Chicken Skewer \$3.75
- Braised Shortrib & Potato Bites, Madeira Sauce \$4.50
- Fuji Apple & Brie Bruschetta \$3.75

Cold Hors d'Oeuvres

- Tartar of Yellowfin Tuna, Sesame Rice Cracker \$3.75
- Chilled Shrimp, Spicy Cocktail Sauce \$5.00
- Blue Cheese Stuffed Date \$3.25
- Smoked Salmon on Boursin Crostini \$4.75
- Crabmeat in Cucumber Cup, Spicy Cocktail Sauce \$4.00
- Smoked Duck on Raisin Walnut Bread, Fruit Compote \$3.75
- Tomato Basil Bruschetta, Olive Oil & Garlic \$3.75
- Lobster & Avocado Canape \$5.00

Consumption of Raw or Undercooked Meats, Poultry, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness

All food & beverage items are subject to a client stipulated gratuity, 7% state & city tax, and a 6% taxable administration fee-which does not represent a gratuity for wait staff, bartenders, or service staff

International Cheese

Imported & Domestic Cheeses,
Dried Fruit, Nuts, Gourmet Crackers & Sliced Baguette
\$13.00 per person

Vegetable Harvest

Fresh and Grilled Vegetables, Assorted Dips
\$8.00 per person

Mediterranean

Pickled Seasonal Vegetables, Roasted Garlic Hummus,
Baba Gannoush, Pita Wedges, Tzatziki Sauce
\$18.00 per person

Antipasto

Proscuitto di Parma, Soppressata, Local Cheeses,
Tomato, Basil & Mozzarella Salad, Marinated Artichoke Salad,
Red Pepper & Portobello Mushroom Salad, White Bean Salad, Olives
\$22.00 per person

Asian Dim Sum

Steamed Baskets of Shrimp & Pork Dumpling, Spring Rolls,
Grilled Chicken Satay with Peanut Sauce, Crab Rangoon,
Ginger Soy Sauce, Sweet Chili Sauce
\$18.00 per person (average of 5 pieces per person)

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New England Raw Bar

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Chilled Gulf Shrimp \$5.00

Alaskan King Crab Legs \$8.00

Local Oysters on the Half Shell \$4.75

Littleneck Clams \$4.75

Spicy Cocktail Sauce, Horseradish Crème Fraiche & Lemon on Crushed Ice

Smoked Atlantic Salmon

Capers, Diced Red Onion, Chopped Eggs,

Crème Fraiche, Toast Points, Bagels

\$18.00 per person

New England Clam Chowder

Oyster Crackers \$9.00 per person

Jumbo Lump Crab Cakes

Spicy Remoulade, Horseradish Crème Fraiche

\$9.00 per crab cake

Sushi Table

California Rolls, Spicy Tuna Rolls, Salmon Rolls

Pickled Ginger, Wasabi, and Ginger Soy Sauce

\$5.00 per piece (100 piece minimum of each)

Lobster Tacos*

Chopped Native Lobster in Wonton Crisp

Pico de Gallo & Avocado Relish

\$10.00 per piece

*Requires chef attendant at \$150.00 each

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Sliders

Kobe Beef & Cheddar \$10.00 each
New England Lobster Rolls \$13.00 each
Kobe Hot Dog on Brioche Roll \$8.00 each
Portobello, Roasted Red Pepper, Sundried Tomato Aioli \$8.00 each
Served with Homemade Potato Chips

Pizza

Pesto Chicken, Tomato-Basil-Mozzarella, Pepperoni
\$14.00 per person

Pasta

(Choice of two)
Butternut Squash Ravioli, Sage Cream Sauce
Cavatappi, Extra Virgin Olive Oil, Broccoli, Tomatoes & Calamata Olives
Portobello Mushroom Ravioli, Asiago Cream Sauce
Penne, Baby Shrimp, English Peas, Sundried Tomatoes & Spinach
Lobster Ravioli, Cognac Cream Sauce (additional \$5.00)

Served with Housemade Garlic Bread
\$15.00 per person

Salad

(Choice of two)
Chopped Hearts of Romaine, Aged Parmesan, Garlic Croutons, Caesar Dressing
Arugula, Gorgonzola Cheese, Pine Nuts, Balsamic Vinaigrette
Baby Spinach, Goat Cheese, Roasted Walnuts, Creamy Lemon Dressing
Mixed Greens, Cherry Tomatoes, Cucumbers, Sesame Vinaigrette
Baby Iceberg Wedge, Blue Cheese, Crumbled Bacon, Blue Cheese Dressing
\$10.00 per person

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Carving Board

All carved by Chef Attendant at \$150 per Attendant
Served with Spicy Mustard, Herb Mayonnaise, Horseradish Crème Fraiche & Assorted Rolls

Roast Sirloin of Beef

Madeira Sauce \$425.00 (serves 30)

Cedar Plank Roasted Salmon Side

Horseradish Dill Sour Cream \$200.00 (serves 16)

Herb Roasted Tenderloin of Beef

Port Wine Reduction \$425.00 (serves 20)

Roasted Breast of Turkey

Cranberry Orange Relish \$300.00 (serves 30)

Mashed Potato Bar*

Smoked Bacon, Blue Cheese, Fried Onions, Shredded Vermont Cheddar,
Chopped Scallions, Chives, Sour Cream, Romesco Sauce
\$12.00 per person

Truffle Mashed \$15.00, Lobster Mashed \$20.00

Chicken Marsala

Sliced Chicken Breast, Marsala Wine, Mushrooms
Jasmine Rice
\$16.00 per person

Roasted Yukon Gold Potato Wedges

Tossed with Rosemary and Garlic
\$8.00 per person

Seasonal Garden Vegetables

Extra Virgin Olive Oil, Fresh Herbs
\$8.00 per person

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Desserts

Fresh Fruit & Berries

Chantilly Cream

\$12.00 per person

Miniature Pastries \$5.00 each

Whoopie Pies \$5.00 each

Assorted Cupcakes \$6.00 each

Freshly Baked Cookies \$3.50 each

Chocolate Dipped Strawberries \$4.00 each

Chocolate Truffles \$5.00 each

Assorted Macaroons \$5.00 each

Freshly Baked Brownies \$3.50 each

Ice Cream Sundae Bar*

Chocolate and Vanilla Ice Cream, Chopped Walnuts,

M&M's, Crushed Oreos, Heath Bar Crunch,

Caramel Sauce, Chocolate Sauce,

Whipped Cream, Sprinkles & Cherries

\$14.00 per person

Belgian Waffle Station*

Warm Belgian Waffles with choice of Seasonal Berries

Maple Syrup, Chocolate Sauce, Whipped Cream

\$14.00 per person

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Coffee and Tea

Freshly Brewed LavAZza Coffee, Decaffeinated Coffee
Assorted Twinings English Teas
\$4.25 per cup

Cordial Cart*

Freshly Brewed LavAZza Coffee with Shaved Chocolate,
Cinnamon Sticks & Chantilly Cream
Cordial Selection of Irish Whiskey, Kahlua,
Grand Marnier, Sambucca, B&B
Crème de Menthe, Amaretto di Saronno
Baileys Irish Cream
Charged on Consumption

Espresso and Cappuccino Station*

Made to order with Frothed Milk & Chocolate Dusting
Sugar Spoons, Lemon Rind
\$7.00 per cup

Hot Chocolate Station

Mini Marshmallows, Cinnamon Sticks,
Chocolate Shavings, Sprinkles, Whipped Cream
\$8 per cup

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