

2009 Hors d Oeuvres and Enhancements

Fresh Fruit Display \$8.50 per Person

Watermelon, Pineapple Cantaloupe Honeydew, Oranges, Grapefruit, Grapes and Seasonal Berries

Accompanied by Cottage Cheese and a Mixed Crème Fraiche

Domestic and Imported Cheese Display \$9 per Person

Swiss, Cheddar, Mozzarella and Herbed Cheeses with Chefs Choice Gourmet Cheeses Roasted Parmesan Crostinis and Cracker Varieties

Vegetable Crudités \$7 per Person

A Fresh Garden of Raw Vegetables Celery, Carrot, Mushroom salad, Broccoli, Cauliflower, Asparagus and Other Seasonal Vegetables Accompanied by a Barbeque Ranch Dip and Blue Cheese Dressing

Vegetable Crudités, Fresh Fruit Display, Domestic and Imported Cheese Display \$10.00 per Person

Grilled Vegetable Antipasto \$9 per Person

Seasonal Vegetables to Include Zucchini, Summer Squash, Endive, Asparagus, Tomato and Eggplant

Accompanied by Chick Pea Salad, Tomato and Onion ragout and White Bean Puree Served with Artisanal Grilled Breads

Smoked Fish Platter \$12 per Person

A Trio of Savory Smoked Seafood Salads to Include Smoked Scallop, Whitefish and Salmon

Accompanied with a Variety of Seasonal Vegetable Garnishes and Artisanal Breads

Hand Carved Chilled Meat Platter \$12 per Person

To Include Sirloin, Salami, Capicola, Saucisson and Chef's Choice Selections

Accompanied by Vinegar Peppers, Kalamata Olives, and Pickled Cornichons

Raw Bar \$25 per Person

Littleneck Clams, Chilled Mussels, Oysters on the Half Shell

Lobster Tail station \$25 per Person

Accompanied by Fresh Lemons, Limes, Cocktail Sauce, drawn Butter and Mayonnaise

Beef Sirloin Carving Station \$13 per Person

Slow Roasted Sirloin Carved to Order and Served with Au Jus and Horseradish Cream

Tenderloin of Beef Carving Station \$20 per Person

Angus Beef Tenderloin Roasted and Carved to Order Served with Au jus and Horseradish Cream

Pasta Station \$20 per Person

To Include Cavatappi and Penne Pasta, Marinara and Alfredo Sauce with a Chefs Selection of Vegetables and Meats Tossed to Order

Hors d Oeuvres Selection

Chefs Choice \$8 per Person

Assorted Canapés

Roasted Sirloin on Crostini with Herbed Cheese and Caramelized Onions, Smoked Chicken Salad Tartlet, and smoke Salmon Mousse on Toast Points

Herbed Beggars Purse

Petit Pasta Filled with Fontina and Italian Cheeses

Silver Selection \$11 per Person

Bruschetta- Plum tomato, Basil and Fresh Mozzarella on Herb Toasted Crostini

New England Crab cakes- Served with Dijon Aioli

Sesame Teriyaki Chicken Skewers

Parmesan Pesto Roll- Puffed Pastry filled with Parmesan, Garlic and Basil Puree

Gold Selection \$13 per Person

Sirloin Tostada- Chili Lime Beef with Onions, Tomatoes in a Crisp Black Bean Shell

Wild Mushroom Crostini- Native Mushrooms sautéed with Vermouth and Fresh Herbs served over Herbed Cheese and Toasted French Bread

Curried Chicken Kabob- Skewered and Glazed with a Current Sauce

Coconut Popcorn Shrimp- Served with Sweet Honey Mustard

Platinum Selection \$15 per Person

Shrimp Cocktail- Chilled Jumbo Shrimp with a Classic Cocktail Sauce

Grilled Vegetable Tapenade- Fresh Seasonal Vegetable Medley, Grilled and Served on a Bed of Endive

Scallops in Bacon- Tender Bay Scallops inside Crisp Smoked Bacon

Duck Confit- Duck Breast Shredded with Herbs de Provence Garnished with a Current Jam on Belgian endive

Lots of 50 Pieces

- **Bruschetta**- \$90 Plum tomato, Basil and Fresh Mozzarella on Herb Toasted Crostini
- **Sirloin Tostada**- \$110 Chili Lime Beef with Onions, Tomatoes in a Crisp Black Bean Shell
- **Wild Mushroom Crostini**- \$90 Native Mushrooms sautéed with Vermouth and Fresh Herbs served over Herbed Cheese and Toasted French Bread
- **Parmesan Pesto Roll**- \$90 Puffed Pastry filled with filled with Parmesan, Garlic, Basil Puree
- **Grilled Vegetable Tapenade**- \$90 Fresh Seasonal Vegetable Medley, Grilled and Served on a Bed of Endive
- **Potato Latkes**- \$90 Mini Potato Pancakes Fried and Served with Crème Fraiche
- **Herbed Cucumber Wheel**- \$90 European Cucumber Topped with Garlic Herb Goat Cheese
- **Stuffed Mushrooms**- \$100 Mushroom Caps with Sausage, Parmesan and Herb Stuffing
- **Spanakopita**- \$110 Traditional Greek Spinach Pie
- **Vegetable Spring rolls**- \$110 Served with Ginger Soy Dipping Sauce
- **Assorted Mini Quiche**- \$110 Spinach, Three Cheese and Vegetable Quiche
- **Beef and Caper Crostinis**- \$110 Rare Sirloin, Capers, and Scallions Lightly Dressed with Whole Grain Mustard Dressing on Toasted French Bread
- **Melon and Prosciutto**- \$110 Medley of Melon Balls Skewered with Prosciutto
- **Southwest Chicken Quesadilla**- \$120 Stuffed with Mesquite Chicken Salad and Cheese
- **Smoked Salmon Crisps**- \$100 Chopped Smoked Salmon with Shallots, Black Sesame Seeds, and Chives Marinated with Sesame Oil and Sea Salt on a Homemade Kettle Chip
- **Curried Chicken Kabob**- \$120 Curried Chicken Breast, Skewered and Glazed with a Current Sauce
- **Sesame Chicken Skewers**- \$120 In Sweet Chili Satay
- **Coconut Chicken**- \$120 Served with Sweet Honey Mustard
- **New England Crab cakes**- \$130 Served with Dijon Aioli
- **Coconut Popcorn Shrimp**- \$130 Served with Sweet Honey Mustard
- **Mediterranean Shrimp**- \$120 Baby Shrimp, Green Olives, and Greek Seasonings in Phyllo Cup
- **Figs Wrapped in Serrano Ham** (June-Sept Only)- \$130 Mission Figs Wrapped in Spanish Ham
- **Scallops and Chili**- \$130 Hoisin Braised Scallops with Mild Chinese Chili on a miniature Lettuce Wrap
- **Duck Confit**- \$120 Duck Breast Shredded with Herbs de Provence Garnished with a Current Jam on Belgian Endive
- **Teriyaki Beef Kabob**- \$120 Served with an Asian Dipping Sauce
- **Grilled Lamb Chops**- \$120 Served with a natural Lamb Jus
- **Oysters on the Half Shell**- \$120 Served with Horseradish & Lemon
- **Scallops Wrapped in Bacon**- \$130
- **California Sushi Rolls**- \$150 Served with Pickled Ginger and Wasabi Soy Sauce

Chocolate Dipped Strawberries \$2 per piece

Chocolate Fountain \$500

A Fountain of Milk Chocolate Accompanied by Fresh Baked Cookies & Brownies, Assorted Fresh and Dried Fruits, Marshmallow, Crispy treats and other Dippers