

Stationary Displays

*Each item serves 50 people
Priced per item unless otherwise indicated*

Baked Brie with a Fig and Port Wine Drizzle served with Toasted Pita Chips	\$140
Mezza Platter Hummus, Tabouleh, Feta Cheese, Kalamata Olives and Pita Chips	\$100
Hot Buffalo Chicken Dip served with Tortilla Chips	\$125
Hot Deviled Crab Dip served with Toasted Crostini	\$175
Hot Spinach and Artichoke Dip served with Pita Triangles	\$100
Warm Nacho Dip Chili, Salsa, Refried Beans, Jack Cheese, Olives and Sour Cream, served with Tortilla Chips	\$125
Traditional Italian Antipasto Assorted Cheeses, Italian Meats and Pickled Vegetables	\$300
Smoked Salmon with Sour Cream, Tomatoes, Capers, Red Onion, Lemons and Brown Bread Triangles	\$150
Smoked Seafood Platter seasonal selection of five different varieties of Smoked Seafood with Sour Cream, Tomatoes, Capers, Red Onion, Lemons and Brown Bread Triangles	\$300
Cape Cod Raw Bar with Chef attended Shucker Cherrystones, Oysters, Chilled Shrimp and Crab Legs	Market Price
Chips & Dips Tomato Cilantro Pico de Gallo, Black Bean Salsa and Ripe Avocado Guacamole with Tortilla Chips	\$9 per person
International Cheeses and Crudités served with Assorted Crackers	\$9 per person
Domestic Cheeses with Crackers	\$7 per person
Veggie Crudités with Dip	\$5 per person
Mashed Potato Bar toppings include Caramelized Onions, Sour Cream, Chives, Bacon Pieces, Butter Balls, and Cheddar Cheese *Add Sliced Sirloin for an additional \$5.00 per person	\$7 per person
Mac 'n Cheese Bar with three toppings Choose from: Bacon, Ham, Sausage, Buffalo Chicken, Peas, Broccoli, Diced Tomato, and Caramelized Onion *Add additional toppings at \$1.00 each per person	\$7 per person

Guarantees are Due 3 Business Days Prior to Your Event. All prices are per person unless otherwise noted. All event charges are subject to a taxable 20% administrative fee and 7% Local and Mass Sales Tax (tax rate and fee are subject to change). The 20% taxable administrative fee does not represent a tip or service charge for wait staff employees, service employees or service bartenders. These employees are compensated by being paid a higher hourly rate. Before choosing your menus, please inform your Catering Sales Manager of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. 2019