

PASSED HORS D'OEUVRES

Items are priced per piece and may be selected in orders of 50 pieces

HOT HOR D'OEUVRES

Stuffed Mushrooms (V) with Sausage and Fontina Cheese	\$2.75
Mini Vegetable Quiche (V)	\$2.75
Mini Vegetarian Spring Rolls (V)	\$2.75
Sesame Chicken Sticks (GF) with Orange Marmalade	\$2.75
Beef Satay with Thai Peanut Sauce	\$3.00
Scallops Wrapped in Bacon (GF)	\$3.25
Jumbo Shrimp (GF) sautéed in Garlic Herb Butter	\$3.50
Tempura Shrimp with Ginger Scallion Dip	\$4.00
Maryland Style Crab Cakes with Roasted Pepper Aioli	\$4.00
Fried Oysters with Wasabi Cream	\$4.50
Seafood Cakes with Lobster Sauce	\$4.00
Lamb Lollipops (GF) Mini Lamb Chops with Black Muscat Sauce	\$7.00
Mini Potato Latkes with Smoked Salmon and Garnishes	\$3.75
Steamed Shomai Dumplings with Tamari Dip	\$2.50
Baked Clams Casino	\$3.75
Spanakopita (V) Spinach and Feta Phyllo Triangles	\$2.75
Kobe Beef Sliders	\$6.00
Mini Lobster Pot Pie	\$5.50
Grand Cru Grilled Pizzas	\$5.00
Quesadilla Triangles with Grilled Shrimp, Avocado and Corn	\$6.50
Boursin Chicken en Croute	\$4.00
Maine Lobster Cakes	\$6.00
Mini Braised Short Rib Pot Pie	\$5.00

COLD HORS D'OEUVRES

Fresh Tomato Bruschetta (V)	\$3.00
Belgian Endive (V) (GF) with Chevre Cheese, Grape & Pistachio Garnish	\$2.75
Stuffed Euro Cucumber (GF) with Smoked Salmon Cream Cheese	\$3.25
Jumbo Chilled Shrimp Cocktail (GF)	\$4.00
Oyster Shooters (GF) with Bloody Mary Sauce	\$3.75
Smoked Salmon on Black Bread Triangles with Cream Cheese & Capers	\$3.75
Chilled Cucumber and Cream Cheese on Black Bread Triangles (V)	\$3.00

(GF) = Gluten Free

(V) = Vegetarian

GLUTEN FREE OFFERINGS The (GF) symbol identifies items made with gluten free products. It does not mean "allergy free" as our kitchens are not 100% gluten free and cross contamination may occur. Please inform your server if a person in your party has a food allergy.

Guarantees are due 3 business days prior to your event. All prices are per person unless otherwise noted.

All food and beverage, meeting room rental, and audio-visual equipment 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. 7-2018

STATIONARY DISPLAYS

Each order serves 50 people. Priced per order unless otherwise indicated.

Baked Brie <i>with a Fig and Port Wine Drizzle served with Toasted Pita Chips</i>	\$140
Mezza Platter <i>Hummus, Tabouleh, Feta Cheese, Kalamata Olives and Pita Chips</i>	\$100
Hot Deviled Crab Dip <i>served with Toasted Crostini</i>	\$175
Hot Buffalo Chicken Dip <i>served with Tortilla Chips</i>	\$125
Hot Spinach and Artichoke Dip <i>served with Pita Triangles</i>	\$100
Traditional Italian Antipasto <i>Assorted Cheeses, Italian Meats and Pickled Vegetables</i>	\$300
Smoked Salmon <i>with Sour Cream, Tomatoes, Capers, Red Onion, Lemons and Brown Bread Triangles</i>	\$125
Smoked Seafood Platter <i>seasonal selection of five different varieties of Smoked Seafood with Sour Cream, Tomatoes, Capers, Red Onion, Lemons and Brown Bread Triangles</i>	\$300
Cape Cod Raw Bar <i>with Chef attended Shucker Cherrystones, Oysters, Chilled Shrimp and Crab Legs</i>	Market Price
Chips & Dips <i>Tomato Cilantro Pico de Gallo, Black Bean Salsa and Ripe Avocado Guacamole with Tortilla Chips</i>	\$9 per person
International Cheeses and Crudités <i>served with Assorted Crackers</i>	\$9 per person
Domestic Cheeses <i>with Crackers</i>	\$6 per person
Veggie Crudités <i>with Dip</i>	\$5 per person
Mashed Potato Bar <i>toppings include Caramelized Onions, Sour Cream, Chives, Bacon Pieces, Butter Balls and Cheddar Cheese</i> <i>*Add Sliced Sirloin for an additional \$5.00/pp</i>	\$7 per person
Mac 'n Cheese Bar <i>with three toppings</i> <i>Choose from: Bacon, Ham, Sausage, Buffalo Chicken, Peas, Broccoli, Diced Tomato, and Caramelized Onion</i> <i>*Add additional toppings at \$1.00 each per person</i>	\$5 per person
Custom Ice Carving	\$450

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