

Hors D'oeuvres

Stationary

Seasonal Fruit Display

*Chef's selection of fresh fruit, berries, vanilla yogurt sauce
\$6 per person*

Garden Selection

*Zucchini, squash, carrots, broccoli, cauliflower, celery sticks, Greek olives,
chickpeas, pita chips, hummus, tzatziki, tabbouleh
\$7 per person*

Artisan Cheese Display

*Selection of hand-crafted cheeses to include brie, goat, smoked gouda, cheddar, pepper
jack, seasonal fruit and berry garnish, assorted crackers
\$9 per person*

Antipasto

*Imported cured meats and cheeses, Mediterranean olives,
roasted red peppers, artichoke hearts, crostini
\$12 per person*

Shoreline Station

*Clamcakes, stuffed littlenecks, fried popcorn shrimp, choice of one chowder:
New England Clam Chowder/Manhattan Clam Chowder/Rhode Island Clam Chowder
\$23 per person*

Raw Bar

Priced per Piece

Little Neck Clams \$2

Oysters \$4

Shrimp Cocktail \$4

Cocktail sauce, lemon wedges, Tabasco and mignonette

Pasta Station

Pastas Included

Farfalle, Penne, Cheese Tortellini

Sauces Included

Marinara, Alfredo, Basil Pesto

*Assorted accompaniments to include mushrooms, peas, onions, peppers, broccoli,
zucchini, grape tomatoes, minced garlic, sliced meatballs, Italian sausage, sliced chicken
breast, shrimp, fresh herbs, extra virgin olive oil, Italian garlic bread
\$18 pp/(\$125 Chef attendant fee per 50 guests)*

Hors D'oeuvres

Chilled & Passed

Avocado Toast

*Mexican corn salsa
\$3 per piece*

Miniature Tuna Tacos

*Sesame seared Ahi, wakame salad, wasabi aioli
\$3.50 per piece*

Miniature Lobster Rolls

*Tarragon aioli
\$6 per piece*

Crab & Cucumber Canapes

*Spicy remoulade
\$3.50 per piece*

Shrimp Cocktail

*Cocktail sauce
\$4 per piece*

Beef Tenderloin

*Asparagus, Boursin cheese, crostini
\$4 per piece*

Prosciutto and Melon Sailboats

*Balsamic glaze
\$3.50 per piece*

Caprese Skewers

*Grape tomato, mozzarella, basil, balsamic glaze
\$3.50 per piece*

Bruschetta

*Plum tomatoes, mozzarella, basil, balsamic glaze, crostini
\$3.50 per piece*

Individual Crudités

*Carrot, celery, summer squash, creamy dill sauce
\$3.50 per piece*

Hors D'oeuvres

Hot & Passed

Vegetable Stuffed Mushrooms
\$3.50 per piece

Vegetable Spring Rolls
Sweet Thai chili sauce
\$3.50 per piece

Spanakopita
\$3.50 per piece

Fontina Cheese Arancini
Basil pesto
\$3.50 per piece

Asparagus Wrap
Asiago, phyllo dough
\$4 per piece

Chipotle Chicken Cup
Grilled southwest chicken salad, phyllo cup
\$3.50 per piece

Italian Flatbreads

Topping Selections
4-cheeses
\$3 per piece

Pepperoni, Bacon, Sausage
\$3.50 per piece

Prosciutto, Arugula, Fig Spread, Goat Cheese, Balsamic Glaze
\$3.50 per piece

Hors D'oeuvres

Hot & Passed

Philly Steak & Cheese Egg Roll

*Spicy aioli
\$5 per piece*

Miniature Italian Meatballs

*Veal, pork, beef meatball, marinara, parmesan cheese and basil
\$3.50 per piece*

Prosciutto Wrapped Figs

*Goat cheese, balsamic glaze
\$4 per piece*

Miniature Beef Wellingtons

\$5 per piece

Popsicle Lamb Chops

*Garlic herb marinade
\$5 per piece*

Traditional Fish & Chips

*Tartar sauce
\$4.50 per piece*

Shrimp Tempura

*Ginger mango glaze
\$4.50 per piece*

Crab Cakes

*Spicy aioli
\$4 per piece*

Scallops Wrapped in Bacon

\$4 per piece

Short Rib Arancini

\$4 per piece

Soups & Salads

Soup Selections

New England Clam Chowder

\$6

Manhattan Clam Chowder

\$6

Rhode Island Clam Chowder

\$6

Lobster Bisque

\$8

Salad Selections

Organic Field Greens

*Medley of grape tomatoes, English cucumbers,
Italian vinaigrette*

\$6

Caesar

*Crisp romaine, creamy Caesar dressing, croutons, shaved
parmesan, cracked black pepper*

\$7

Caprese

*Medley of grape tomatoes, cilliegine mozzarella, extra virgin olive oil,
balsamic vinegar, basil*

\$8

Strawberry & Arugula

Toasted almonds, goat cheese, zinfandel vinaigrette

\$9

Pears & Gorgonzola

Baby greens, poached pears, gorgonzola cheese, balsamic vinaigrette

\$10

Dinner

All proteins are complimented with your choice of starch and vegetable, baked rolls and butter

Seafood

Baked Stuffed Cod or Yellowtail Sole

Crab stuffed, buttered crackers, citrus beurre blanc

\$30

Pan Seared Salmon

Pesto encrusted, balsamic fig glaze

\$32

Grilled Swordfish

Lobster ginger mango sauce

\$34

Surf & Turf

Filet of Beef and 2 Baked Stuffed Shrimp

\$55

Filet of Beef and a Broiled Lobster

\$70

Grilled Duo

Lemon and Herb Marinated Chicken and Salmon

Citrus Glaze

\$45

Dinner

Chicken

Chicken Cordon Bleu

Sage gravy

\$28

Herb Roasted Statler Chicken Breast

Pan jus

\$28

Chicken Caprese

Grilled or breaded chicken breast, tomato concasse, garlic, basil, mozzarella, arugula, balsamic drizzle

\$28

Chicken Marsala

Mushrooms, herbs, marsala wine sauce

\$28

Chicken Piccata

Capers, lemon, white wine, butter sauce

\$28

Pork

Roasted Pork Loin

Honey rosemary brine, apple chutney

\$28

Dinner

Beef

Tenderloin of Beef

\$48

Grilled Beef Ribeye

\$45

Sliced Sirloin of Beef

\$40

Braised Short Rib

Tomato, herb, red wine

\$34

Available Sauces for Beef Options

- *Port Wine Demi*
- *Bearnaise Sauce*
- *Wild Mushroom Sauce*

Herbed Compound Butter Medallions

Dinner

Plated Vegetarian and Pasta Options

Portobello Florentine

Grilled portobello mushroom, spinach, onions, tomatoes, garlic, marinara sauce, creamy polenta

\$21

Mediterranean Plate

Falafel, tzatziki sauce, white rice, marinated vegetable salad

\$21

Penne Primavera

Medley of fresh vegetables, basil, citrus butter sauce

\$21

Grilled Vegetable Ravioli

Asparagus, yellow squash, grape tomatoes, basil pesto cream

\$24

Starch Options

*Tri Colored Fingerling Potato Medallions,
Caramelized Onions, Herbs*

Mashed or Roasted Yukon Gold Potatoes

Mashed or Roasted Sweet Potatoes

Parmesan Risotto Cake

*Chef's Signature Mashed Potato
Smoked Gouda, Scallions, Pancetta
Additional \$3 per person*

Vegetable Options

Haricot Verts

Grilled Asparagus

Honey and Herb Glazed Carrots

Broccolini

Chef's Choice Seasonal Selection

Late Night Snacks

Taco & Nacho Station

Beef, Chicken, Pork, Shrimp

Hard shell corn tortillas, soft shell flour tortillas, corn tortilla chips

Shredded lettuce, diced tomatoes, black olives, scallions, jalapenos,

pico de gallo, guacamole, salsa, warm nacho cheese,

shredded cheese, sour cream, cilantro

\$15 per person

French Fry Station

Crispy fries, homemade ketchup, brown sugar BBQ sauce, creamy

parmesan sauce, honey mustard, cheddar cheese dip,

chipotle mayo, beef chili, assorted toppings

\$9 per person

Mini Grilled Cheese

\$3 per piece

Pulled Pork Sliders

Citrus BBQ sauce, coleslaw, brioche bun

\$4 per piece

Miniature Burgers

American cheese, pickles, brioche bun

\$4 per piece

Italian Flatbreads

Topping Selections

4-cheeses

Pepperoni, Bacon, Sausage

Prosciutto, Arugula, Fig Spread, Goat Cheese, Balsamic Glaze

\$13 each

Dessert & Beverage Stations

Gelato & Seasonal Fruit Sorbet Station

Chef's selection of assorted gelato and sorbet flavors, chocolate sauce, caramel sauce, raspberry sauce, M & M's, Heath Bar, Reese's Peanut Butter Cups, crushed Oreos, sprinkles, chocolate chips, walnuts, strawberries, whipped cream
\$10 per person

Crepe Station

Warm Crepes, Rum, Grand Marnier or brandy flambéed bananas, seasonal berries, apples, chocolate sauce, caramel sauce, raspberry sauce, walnuts, whipped cream
\$3 per person (\$125 Chef attendant fee per 50 guests)

Mini Pastry Station

Chef's selection of assorted cookies, cakes, tarts, pies
\$10 per person

Coffee

Freshly brewed coffee, decaf and assorted teas
\$3 per person
(Stationed or Served)

Enhanced Coffee

Freshly brewed coffee, decaf, iced coffee, assorted teas, flavored creams, syrups, cinnamon sticks, peppermint sticks.
\$6 per person
(Stationed Only)

Hot Cocoa & Coffee Milk Station

Coffee milk, assorted cocoa flavors, syrups, candies, garnishes, chocolate chip cookies
\$7 per person