



Hors d'Oeuvres Sample Menu

Vegetarian

Tomato, Parmigiano-Reggiano & Basil Bruschetta
Roasted Beet & Pistachio Crostini
Wild Mushroom Pierogi w/ Herb Aioli
Fava Bean, Pecorino, Mint & Chili Crostini
Thyme-Scented Ratatouille w/ Aged Goat Cheese
Zucchini & Mint Flatbread
Wild Mushroom Flatbread
Arancini w/ Truffled Sottocenere Cheese

Meat

Curried Chicken Salad w/ Apple
Braised Short Rib Pierogi w/ Truffle Aioli
BBQ-Spiced Beef Skewer
Pigs in a Blanket
Spiced Lamb Meatballs w/ Harissa Yogurt
Prosciutto & Mozzarella Flatbread
Grilled Lamb Chops w/ Mint Salsa Verde

Seafood

Chilled Marinated Shrimp Skewer w/ Cilantro Aioli
Salmon Gravlax w/ Dill Crème Fraîche on Pumpernickel
Grilled Rosemary Shrimp
Mini Crabcake w/ Saffron Aioli
Mini "New England Style" Lobster Roll
Salmon Tartare w/ Fennel, Cucumbers

Half Hour of Passed Hors d'Oeuvres

Selection of Four Items

45 Minutes of Passed Hors d'Oeuvres

Selection of Four Items

One Hour of Passed Hors d'Oeuvres

Selection of Six Items

Two Hours of Passed Hors d'Oeuvres

Selection of Eight Items



Displays Sample Menu

Can be served to begin a meal or to accompany hors d'oeuvres for cocktail receptions

Crostini & Crudités

Market Vegetables w/Chef's Selection of Dipping Sauces
Toasted Crostini - Tomato & Basil, Fava Bean & Pecorino Salad and Black Olive Tapenade

Selection of Artisanal Cheese

Hand Crafted Cheese from Local and International Producers Garnished w/Berries, Grapes, Fig Jam & Quince Paste, Freshly Baked Breads

Mezze Assortment

Hummus, Baba Ghanouj, Tzatziki, Fava Beans, Goat Cheese, Cracked Green Olives
Served w/House-Baked Flatbread

Antipasto Display

Vine Ripened Tomatoes & Buffalo Mozzarella Salad w/Basil Oil, Mediterranean Olive Salad,
Seasonal Vegetable Salad, Jumbo Asparagus w/Lemon Aioli, Marinated Mushrooms,
Regional Cheeses, Serrano Ham, Sopressata & Saucisson

Charcuterie Board

Veal Ballotine, Chicken Liver Mousse, Serrano Ham, Chicken Galantine, Country Pâté,
Cornichons, Conserves & Assorted Mustards w/Grilled Country Bread

Seafood Raw Bar

Jumbo Shrimp, Littleneck Clams & Market Oysters



Reception Stations Sample Menu

(Minimum of 2 Stations per Event)

Comfort Food

(Please Select 3)

Mini Sliders: Please Select 1 (Lamb, Beef, Tuna)
Fried Chicken
Short Rib Meatball Sliders
New England Lobster Rolls
BBQ Brisket w/Potato & Egg Salad, Corn Bread
Beef Cheek Pierogi w/ Horseradish Cream
Pancetta Mac & Cheese

Pasta Station

(Please Select 2)

Rigatoni w/ Roasted Peppers, Sausage & Sundried Tomatoes
Orechiette w/ Porcini, Peas, Prosciutto & Romano Cheese
Penne w/ Rock Shrimp, Arugula
Gnocchi w/ Wild Mushrooms & Shaved Parmesan
Gemelli Pasta Cauliflower, Golden Raisins & Saffron

Taqueria Station

Braised Chicken & Crispy Pork Shoulder Tacos
Stewed Black Beans & Calabasa Squash
Mexican Rice & Poblano Peppers
Tortilla Chips w/ Pico de Gallo & Guacamole

Seafood Station

Marinated Seafood Salad
Crispy Crab Cakes w/ Seasonal Accompaniments
Seafood Bouillabaisse w/ Paprika Aioli & Crouton
Red Snapper Vera Cruz

Slider Board

(Please Select 2)

Mediterranean Lamb Burger w/ Feta, Cucumber & Tahini Dressing
Ahi Tuna Burger w/ Cilantro, Lime & Sriracha Mayo
Angus Beef Daily Burger w/ Cheese & Ale Sauce
Falafel Patties w/Tzatziki & Piri Piri Sauce
Station comes with Stadium Fries

Peking Duck & Dim Sum Station

Peking Duck w/Hoisin, Scallions, Cucumber & Lily
Bun Thai Noodle Salad w/ Bok Choy, Mango &
Cashews Vegetable Spring Rolls
Dim Sum Inspired Dumplings

Tuscan Station

Baked Gigantone w/Short Rib Ragù, Sheep's Milk Ricotta
Rosemary Fennel Sausage w/ Mascarpone Polenta, Prosciutto & Herbs
Grilled Italian Flatbread w/Sea Salt & EVOO
Roasted Clams w/ Broccoli Rabe, Potatoes & Chili Flakes

Carving Board*

(Please Select 2)

Filet of Beef
Prime Rib
Leg of Lamb
Stuffed Pork Loin
Sage Crusted Breast of Turkey
Whole Roast Pig

Osetra Caviar Service*

Osetra Caviar Served W/Chopped Egg,
Crème Fraîche, Chopped Parsley, Capers
Potato Blinis Made to Order, Toast Points

Additional Sides

Crispy Onion Rings
Seasonal Vegetables
Green Salad

*Additional Chef Required
Additional / Customized Stations Available by Request

Executive Chef | Scott Burnett

Dessert Sample Menu

Passed Petits Fours

Chef's Selection (Examples of Selections Below)

Mixed Fruit Tart, Opera Cake, Chocolate Brownie, Tiramisu, Rum Baba, Blueberry Financier, Chocolate Raspberry Cake, Pistachio Cherry Financier, Honey Pecan Tart

Artisanal Cheeses

Hand Crafted Cheese from Local and International Producers

Garnished w/ Berries, Grapes, Fig Jam, Quince Paste & Freshly Baked Breads

Sweets Table

Petits Fours, Seasonal Fruit, Biscotti & Cookies

Sundae Bar

House Made Vanilla, Chocolate & Strawberry Ice Cream

Bananas, Hot Fudge, Whipped Cream, Sprinkles, Maraschino Cherries

American Coffee & Tea Station Included with Dessert