

## Butlered Hors D'oeuvres

*Asparagus and Goat  
Cheese Puff Pastry*

*Balsamic Onion and  
Roquefort Crostini*

*Bruschetta*

*Chicken Satay*

*Hoisin Glazed  
Scallops*

*Miniature Crab Cakes*

*Prosciutto Wrapped  
Melon*

*Rare Beef Crostini*

*Salmon Tartare*

*Spanakopita*

*Tomato, Basil and  
Mozzarella Skewers*

*Tuna Tartare*

*Wild Mushroom  
Duxelle Crostini*

## Cocktail Hour Stations and Enhancers

### Antipasto Display

*Assorted Grilled Vegetables, Tomato  
Mozzarella Salad, Shaved Cucumber and  
Andouille Salad, Grilled Baguette, Grilled  
Asparagus, Marinated Olives, Balsamic*

### Cheese Display

*Artisan Cheese Selection, Toast Points,  
Seasonal Fruits, Nuts, House Made Jams*

### Crudites

*Garden Vegetables, Herb Dip*

### Cured Meat Display

*Artisan Cured Meat Selection, Whole Grain  
Mustard, Marinated Olives, Cornichons,  
Grilled Crostini*

### Raw Bar Display

*Oysters, Clams, Crab Claws, Cocktail  
Sauce, Mignonette*

### Shrimp Cocktail

*Jumbo Lump Shrimp, House Cocktail  
Sauce, Lemons, Limes, Parsley*

### Sliced Fruit Display

*Sliced Fruits, Seasonal Melons, Berries,  
Grapes*

## **Appetizer Selections**

### **Boston Bibb "Wedge" Salad**

*Applewood Smoked Bacon, Pickled Shallots, Cherry Tomatoes, Roquefort Dressing*

### **Caesar Salad**

*White Anchovies, Parmesan Crisp, House Croutons*

### **Crab and Smoked Salmon Salad**

*Basil Aioli, Mache, Toasted Almonds*

### **Marinated Grilled Shrimp**

*Mango Slaw, Chili Syrup*

### **Mixed House Salad**

*Cucumber, Carrot, Tomato, Red Onion, House Balsamic*

### **Prosciutto, Asparagus and Watercress Salad**

*Aged Balsamic*

### **Rare Beef**

*Haricot Vert Salad, Horseradish Foam*

### **Seasonal Soup**

*(Selections vary depending on time of year.)*

### **Spinach and Poached Pear Salad**

*Balsamic Onions, English Stilton*

### **Tuna Tartare**

*Nicoise Salad, Wasabi Tobiko, Balsamic*

## **Entree Selections**

### **Blackened Mahi Mahi**

*Sweet Pepper Hash, Papaya Vinaigrette*

### **Butter Poached Lobster**

*Potato Gnocchi, Spinach, Oyster Mushrooms, Basil Aioli*

### **Grilled Filet Mignon**

*Garlic Potato Puree, Asparagus, Bordelaise*

### **Grilled Rib Eye**

*Garlic Potato Puree, Asparagus, Bordelaise*

### **Jumbo Lump Crab Cakes**

*Basmati Rice, Sautéed Arugula, Charred Tomato Vinaigrette*

### **Pan Roasted Organic Chicken Breast**

*Herbed Potato Puree, Baby Carrots, Broccoli Rabe, Chicken Jus*

### **Red Snapper**

*Coconut Rice, Bok Choy, Miso Vinaigrette*

### **Scallops**

*Cous Cous, Tomato Marmalade, Arugula, Red Wine*

### **Scottish Salmon**

*Truffle Leeks, Gnocchi, Wild Mushrooms, White Balsamic*

### **Seared Pork Tenderloin**

*Crisp Polenta, Creamed Spinach, Smoked Bacon*

### **Sesame Crusted Tuna**

*Hoisin Barbecue, Vegetable "Stir Fry," Jasmine Rice*

### **Veal Chop**

*Crushed Fingerlings, Haricot Verts, Mushroom Demi*

*Children's Options Available Upon Request. Children 12 Years Old  
and Older Will Be Charged as Adults.*

*Vegetarian Options Available Upon Request.*

## **Dessert Stations and Enhancers**

*Cappuccino Bar*

*Hot Chocolate Bar*

*Ice Cream Sundae Bar*

*Petit Fours*