



## WINTER 2017 MENU

### *Passed Hors D'oeuvres*

#### Seafood Options

- Lobster Salad in tiny Rolls or Soft scalloped Taco
- Smoked Salmon, dill crème fraiche, fried caper on toast points
- Jumbo Shrimp Cocktail with Asian inspired Cocktail sauce- with grapefruit and ginger- Delicious!!
- Mexican Ceviche with Shrimp, whitefish, tomato, lime and avocado
- Grilled Jerk Shrimp with mango salsa
- Ahi Tuna Poke with soy, ginger, togarashi, cuke in wonton cones
- Scallops n'Bacon with Maple Dijon Cream Dip
- Rosemary Garlic Grilled Shrimp
- Rock Shrimp Fritters (gluten free flour) with grapefruit relish
- Ahi tartare with a wasabi mustard sauce in fried taro chip with pickled jicama
- Crab cakes w remoulade
- Clams casino
- Oysters Rockefeller

#### Meat and Poultry Options

- Mini short rib and leek grilled cheese
- Argentinian Grilled Flank Steak Crostini topped with Chimichurri sauce
- Tenderloin Crostini with horseradish cream and pickled onions
- Brioche toast box with beef carpaccio, lemon oil, capers, parmesan grana
- Tenderloin Crostini with horseradish cream and pickled onions
- Ultimate grilled cheese... prosciutto, fontina, sliced black truffles, truffle oil
- Crispy Pan-fried Chicken Dumpling with Soy Sesame Dip
- Chicken Scallion Yakitori Skewer
- Long Island Braised Duck Breast on a crispy wonton
- Bacon wrapped Medjool dates with goat cheese
- Flank Steak Crostini with blue cheese and caramelized onions
- Sweet potato or buttermilk bisquit with pulled pork, slaw and chipotle aioli
- Beef and Cheddar Sliders with special sauce

Lamb Lollipops with mint  
Gruyere and Prosciutto wrapped Asparagus tips with truffle drizzle  
Pulled Chicken or Pork Taco with pickled cabbage, Mexican Crema, shredded cheese  
Pigs in a blanket  
Hoisin Meatballs

#### Vegetarian Options

Pear, Gorgonzola and Hazelnut Crostini  
Zucchini Feta Pancakes with Eggplant Concasse  
Mexican street corn (Elote) in a cup with with corn, cojita cheese, Mexican crema, chipotle  
Vietnamese Summer Rolls (fresh) with Nuoc Cham dipping sauce  
Crostini with roasted pear, gorgonzola and hazelnuts  
Deviled Eggs  
Goat Cheese Crostini with sundried tomatoes and pistou (no nuts)  
Margarita Pizza with Italian roma tomatoes and fresh mozzarella  
Flatbread with gruyere, preserved lemon, asparagus  
Truffled Harvest flatbread with butternut squash, arugula, caramelized onions, fontina cheese, white truffle oil  
Wild mushroom, goat cheese, rosemary flatbread  
Yucca Fritters with chipotle mayo dip

#### Stations

##### Manned Grilled Flatbread Station

Flatbreads grilled on site with self-serve condiments of:  
mozzarella slices  
garlic olive oil  
balsamic syrup  
chopped tomatoes and basil  
arugula pesto  
**and**  
hummus  
lemon spiked tahini  
za'atar olive oil  
feta  
sundried tomato and olive tapenade  
fattoush salad with tomato, cukes, mint, olive oil and lemon

##### Interactive "Make your own Ceviche" station ....

with shrimp, bay scallops and tuna... mango, tomato, cilantro, tortilla strips, corn, scallion... lime, orange and lemon wedges

*Manned New England Seaside Station- Choose from these options*

Homemade New England Clam Chowder with oyster crackers  
Corn Chowder  
Mini Crab Cakes with Remoulade  
Jumbo Shrimp Cocktail with Cocktail Sauce/ Asian inspired cocktail sauce with  
grapefruit, ginger and cilantro  
Chilled Oysters and Clams on the half shell with Cocktail Sauce, lemons, hot  
sauce and Mignonette  
Oysters Rockefeller with spinach, parmesan, shallot, fennel, anise liqueur and panko  
Clams Casino with bacon, shallots, white wine, lemon and panko  
Fish Tacos with corn tortillas, chipotle lime crema, shredded cabbage and lime  
wedges  
Mini lump crab cakes with Remoulade  
Maki and Nigiri Sushi  
Spicy Tuna; Salmon Avocado; Yellowtail with Scallion Maki  
Salmon, Tuna and Yellowtail Nigiri  
With soy, ginger and wasabi

*Sushi Bar*

Assorted Maki Sushi- California rolls, Avocado Cucumber Maki, Spicy Tuna Maki,  
Yellowtail Negamaki, Salmon Avocado Maki, Yellowtail Spicy Maki

Fresh Nigiri to include tuna, salmon, and yellowtail  
Served with pickled ginger, soy sauce and wasabi

*Asian Tapas Station- choose from these options*

Chicken and Vegetarian lettuce wraps  
Ahi Tuna Poke with soy, ginger, togarashi, and cucumber in Asian Spoon  
Pan fried chicken dumplings  
Crunchy crab shumai  
Korean grilled beef skewer with ginger scallion sauce  
Chicken yakitori  
Japanese maki or nigiri

With ginger scallion soy sesame dip, chili sauce

OR

Maki and Nigiri Sushi  
Spicy Tuna Maki; Salmon Avocado Maki; Avocado Maki; Yellowtail with Scallion Maki  
Salmon and Yellowtail Nigiri  
With soy, ginger and wasabi

### Middle Eastern Station

Moroccan Chicken Skewers with tzatziki  
Giant Couscous Salad with roasted eggplant, red peppers and a smoky paprika  
lemon dressing  
Muhummara Dip with walnuts, pomegranate molasses, lemon, bread crumbs, red  
pepper paste  
Hummus, red pepper feta dip, baba ghanouj served with a  
Veggie Crudite  
Assorted Olives  
Lemony rice stuffed grape leaves  
Middle eastern breads and spicy pita chips

### Skewer Station- choose from these options

Hoisin or Asian Meatball Skewer  
Korean Beef skewer  
  
Jamaican Jerk Chicken or Shrimp Skewer with Mango dipping sauce  
Rosemary Chicken or Shrimp Skewer  
Chicken Satay  
Mini Chicken Yakitori Kebab  
Spicy Sambal Chicken Skewer  
Rock Shrimp Fritter  
Lemon and Herb Marinated Grilled Shrimp Skewers  
Tomato, Mozzarella, Basil Skewer with pesto drizzle  
Corn Fritter  
Grilled Veg Skewer with Cajun Spices

### Locally-inspired Cheese & Charcuterie Board

Farm stand local Cheeses & Charcuterie with grapes  
Cornichons, Marcona Almonds, Fig Jam, Dried Mediterranean Apricots  
Assorted artisan crackers and breads

### Flatbread Station- choose from these options

Margarita Pizza with Italian roma tomatoes and fresh mozzarella  
Crispy Prosciutto Flatbread with Arugula, Shaved Parmesan and sun-dried tomato  
Chutney  
Grilled Tenderloin with Caramelized Onion, Parmesan and Truffled Potato  
Wild Mushroom, Goat Cheese and Rosemary Flatbread  
Roasted apple, gorgonzola crema, applewood bacon, caramelized onions, and  
sweet balsamic

Truffled Harvest flatbread with butternut squash, arugula, caramelized onions,  
fontina cheese, white truffle oil  
Duck Confit with Fontina Cheese, Caramelized Onions

### *Soup Station*

English Cheddar Chowder & Parmesan Bread Stix  
Chili with Sides of Cheese, Olives & Sour Cream with Cornbread  
Apple butternut squash soup with toasted pumpkin seeds  
Roasted red pepper soup with scallion oil & buttery croutons  
Clam Chowder with oyster crackers

### *Platters*

Cheddar Chutney Cheesecake and Smoked Salmon Cheesecake served with  
breads, rice crackers, fried crispy wontons, green and red apple slices

Crudit  with Jicama, Radishes, Sugar Snaps, Carrot Sticks, Cherry Tomatoes,  
Celery Sticks with **Either** a Blue Cheese dip or a Green Goddess Dip

Paperthin slices of finocchio and one Italian salami, Rondele Cheesecake with  
sundried tomato balsamic tapenade and basil pesto, Fontina cheese, red grapes,  
olives, baguette slices

Spicy voodoo dip with sharp cheddar, chopped toasted pecans, chopped scallion,  
and hot pepper jelly served with homemade kettle chips

**Rare Peppered Tenderloin** with horseradish cream and caramelized onions  
Tiny Rolls

### **Tenderloin of Beef**

Brioche Rolls  
Smoked Tomato Chutney & Horseradish Whipped Cream

### **Smoked Salmon**

with dill cr me fraiche, red onion, capers, lemon and toast points

### **Brown Sugar Baked Spiral Ham**

with Herbed Mayo, whole grain Maple Mustard, Dijon mustard  
Knotted Tea Rolls

### **Tuscan Display**

Grilled eggplant, zucchini, asparagus, red and yellow peppers  
Marinated olives, mushrooms  
Assorted Italian Cheeses- Taleggio, Fontina, Mozzarella, Aged Provolone  
Prosciutto, fennel cured salami  
Tuscan White Bean Dip  
Focaccia and Tuscan breads

## Dessert

### *Our favorites!*

Pear & Ginger Bread Pudding with Bourbon Sauce

Chocolate Banana Bread Pudding with caramel sauce

Mango Panna Cotta

Warm Beignets with chocolate dipping sauce

Berries with Crème Anglaise

Warm dark chocolate or milk chocolate Fondue

With the following dippers

Strawberries, pound cake, marshmallows

Bacon Bourbon Caramel Popcorn

### *Other Options*

Grilled Pineapple Skewers with minted honey yogurt dip

Assorted Mini cupcakes – carrot, lemon strawberry, chai, chocolate, vanilla, red velvet

Mini Cheesecakes topped with berries

Lemon Meringue Tartlets

Lemon Curd Tartlets

Mini Brownies

Chocolate dipped Strawberries

Chocolate Truffles: Grand Marnier, Cookie Dough or Plain

Mini Candies

Chocolate toffee, S'mores Clusters

Mini Cookies

Pear oatmeal, bonbon, caramel filled chocolate, chocolate chip, brownie chocolate chip, oatmeal toffee

Bars

O'henry bar, banana chocolate chip, toffee apple, peanut brittle, S'mores bars, Linzer torte

Whoopie Pies- chocolate, banana, raspberry white chocolate  
Fruit Skewers with Mojito Dip

Gingerbread Decorating Station  
Gingerbread Men and other Holiday shapes complete  
with white Icing and candies in all shapes and sizes

And last but not least... Coffee and Tea Service