



# BEFORE AND AFTER DINNER

## HORS D'OEUVRES FOR YOUR ONE HOUR COCKTAIL RECEPTION

**Bronze Selection** Vegetable Crudit  | Chef's Selection, Assorted Dips and Choice of Two Passed Hors d'oeuvres

**Silver Selection** Choice of One Stationed and Choice of Three Passed Hors d'oeuvres

**Gold Selection** Choice of Two Stationed and Choice of Three Passed Hors d'oeuvres

**Platinum Selection** Choice of Two Stationed and Choice of Five Passed Hors d'oeuvres

## STATIONED HORS D'OEUVRES

Vegetable Crudit  | Chef's Selection, Assorted Dips

Chef's Cheese Board | Imported and Domestic Cheeses, House-made Accoutrements,  
Seasonal Fruits, Crackers, French Breads

Mediterranean | Marinated Mixed Olives, Grilled Vegetables, Roasted Peppers,  
Marinated Artichoke Hearts, Tapenade, Plum Tomatoes with Basil, Grilled Pita, Focaccia

Baked Brie En Crou te | French Bread, Spiced Pecans, Seasonal Berries, Assorted Crackers

Charcuterie | Chef's Selection, Pate, Pickled Vegetables, Assorted Mustards and Spreads, Focaccia (upgrade)

Roasted Truffled Mushroom Dip | Cr me de Brie, Assorted Crackers, Focaccia

### A La Carte Add-Ons

Sushi Station | Maki-style Sushi Rolls, Classic Accompaniments

Raw Bar | Build-Your-Own, Horseradish Cocktail Sauce, Seasonal Mignonette, Fresh Lemon

Shucked Oysters

*Add:* Live Shucker for One-Hour Reception Only

Littleneck Clams

Jumbo Shrimp

Chilled Poached Lobster Tail

## PASSED HORS D'OEUVRES

### Seafood

Asian-Inspired Tuna Tartar | Seaweed Salad, Wasabi Cr me, Won Ton Crisp

Smoked Salmon | Lemon-Dill Crema, Cucumber Round

Miniature Lobster Roll | Chilled, Fresh Lemon

Bacon-Wrapped Shrimp | Cinnamon-Honey Drizzle

Pesto-Rubbed Swordfish | Lemon-Basil Aioli

Smoked Salmon | Whipped Chive Cream Cheese, Capers, Flaky Phyllo

Scallops | Crisp Applewood-Smoked Bacon

Miniature Crab Cakes | Spiced Aioli

Tempura Shrimp | Thai Chili Sauce

### Poultry

Duck Confit | Cherry-Mascarpone, Orange Zest, Mint on Crostini

Indian-Spiced Chicken Skewer | Coconut-Curry Sauce

Buffalo Chicken Spring Rolls | House-made Bleu Cheese

Mini Chicken Pot Pie

Coconut Chicken | Coconut-Crusted Chicken, Orange Marmalade

Southern Chicken | Buttermilk-Brined, 5-Spice, Whiskey-BBQ Sauce

Chicken and Lemongrass Pot Sticker | Sesame-Soy Sauce



# BEFORE AND AFTER DINNER

## Meats

Beef Tartare | Capers, Red Onion, Parmesan Touille  
Shaved Roast Beef | Caramelized Onion, Goat Cheese, Focaccia  
Teriyaki Beef Satay | Sesame, Scallion  
Raspberry-Balsamic Meatball | Sesame Seeds, Scallion  
Blackened Tenderloin | Nut-Free Pesto Cream Cheese, Crostini  
Ham and Vermont Goat Cheese | Local Honey Drizzle, Filo Cup  
Blackened Tenderloin | Bleu Cheese Cream on Crostini  
Asian-Inspired Quinoa Meatballs | Beef, Sriracha, Soy

## Vegetarian

Brie on Flatbread | Dried Apricot Relish  
Spanakopita Triangles | Spinach, Feta, Phyllo  
Four-Cheese Arancini | House Marinara  
House-made Bruschetta | Marinated Grape Tomato, Roasted Garlic Ricotta, Focaccia  
Kalamata Olive, Roasted Red Pepper, Marinated Feta on Skewer  
Quinoa, Kale, Feta Arancini | House Marinara  
Polenta Cake | Tomato Jam, Goat Cheese, Fresh Basil  
Kale and Vegetable Dumpling | Sesame-Soy (vegan)  
Caponata Filo Star | Eggplant, Tofu, Pine Nuts (vegan)

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## LATE-NIGHT SNACKS & TREATS

### New England Tailgate: Pat's Nation

Grilled Sausages | Sautéed White Onions, Green and Red Peppers, Mini Rolls, Mustard  
BBQ Pulled Pork | Crisp Onion Strings, Sliced Jalapenos, Coleslaw, BBQ Sauce, Slider Rolls  
Warm Pretzel Bites | Cinnamon-Sugar

### North Shore Eats!

Roast Beef "Three Way" Sliders | American Cheese, Mayonnaise, James River Barbecue Sauce  
Seasoned Curly Fries | Ketchup  
Mozzarella Sticks | Marinara

### A Day at Fenway

Salted Soft Pretzels | Mustard, Dips  
Mini Franks | Rolls, Classic Accompaniments  
Ballpark Nachos | Tortilla Chips, Warm Queso  
Bottled Old Fashioned Root Beer

### Fries, Fries, Fries

Classic French, Sweet Potato, and Tater Tots | Ketchup, Horseradish-Sour Cream, Curried Mayonnaise

### Donut Bar

Assorted Gourmet Donuts

### Pizza Bar

*Select Three*

BBQ Chicken | Pepperoni, Mushroom | Hawaiian with Jalapeño | Margherita | Buffalo Chicken  
Spinach, Tomato, Feta | Sausage, Pepper, Onion | Classic Cheese