



## COCKTAIL RECEPTION

### PASSED HORS D' OEUVRES

**Jonah Crab Salad**  
Fines Herbes, English Cucumber

**Caprese Crostini**  
Fresh Mozzarella, Basil, Cherry Tomatoes

**Pigs in a Blanket**  
Honey-Dijon Mustard

**Fried Vermont Goat Cheese**  
Green Apples, Honey Drizzle

**Grilled Hanger Steak on Baguette**  
Caramelized Onions, Horseradish Cream

**Five-Spice Chicken Satay**  
Lemongrass, Coconut-Peanut Dipping Sauce

**Spicy Tuna Tartare**  
Scallions, Crispy Wonton

**Corn & Clam Fritters**  
Cilantro-Lime Aioli

**Shrimp Tempura**  
Mae Ploy Dipping Sauce

**Pulled Pork Sliders**  
Tasso BBQ Sauce, Red Cabbage Slaw,  
Aged Grafton Cheddar

**Pan Seared Scallops**  
Sweet Corn, Candied Bacon

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**Choice of five passed hors d'oeuvres**  
\$23 per person

**Additional hors d'oeuvres**  
\$5 each per person

### STATIONARY PLATTERS

**Vegetable Crudite**  
Seasonal Vegetables,  
Assorted Dips  
\$3 per person

**Seasonal Fruit & Berries**  
Selection of Fresh Fruit  
\$3 per person

**Artisanal Cheese Board**  
Apricot Mostarda, Grilled Baguette  
\$5 per person

**Guacamole and Chips**  
Crispy Corn Tortillas  
\$4 per person

**Grilled Seasonal Vegetables**  
Sea Salt, Lemon Zest  
\$3 per person

**Assorted Rustic Pizza**  
Fresh Mozzarella, Tomato, Basil  
Smoked Mushroom  
Fig and Prosciutto  
BBQ Chicken  
\$5 per person

**New England Raw Bar**  
Island Creek Oysters,  
Chilled Jumbo Shrimp  
Wellfleet Littleneck Clams, Ceviche,  
Mignonette, Cocktail Sauce, Horseradish  
\$9 per person / \$2.50 per person

**Antipasto Platter**  
Cured Italian Meat, Cheese,  
Marinated Vegetables,  
Olives, Peppers  
\$6 per person