



COCKTAIL RECEPTION

PASSED HORS D' OEUVRES

Choice of five passed hors d'oeuvres
\$25 per person

Additional hors d'oeuvres
\$5 each per person

Jonah Crab Salad

Fines Herbes, English Cucumber

Caprese Skewer

Fresh Mozzarella, Torn Basil, Raspberry Vinaigrette

Pigs in a Blanket

Honey-Dijon Mustard

Fried Vermont Goat Cheese

Green Apples, Honey Drizzle

Steak Frites

Potato Crisp, Roasted Tenderloin, Bearnaise

Confit BBQ Chicken

Crispy Mac & Cheese

Spicy Tuna Tartare

Scallions, Crispy Wonton

Lobster & Brie Beignets

Chili Honey

Shrimp Tempura

Sweet Chili Dipping Sauce

Cheeseburger Sliders

Gruyere, Black Truffle Aioli,
Cornichon

Pan Seared Scallops

Sweet Corn, Candied Bacon

Endive Spears

Gorgonzola, Fig, Hazelnut

STATIONARY PLATTERS

Vegetable Crudite

Seasonal Vegetables, Assorted Dips
\$3 per person

Seasonal Fruit Platter

Selection of Fresh Fruit
\$5 per person

Artisanal Cheese Board

Fig Jam, Membrillo, Crostini
\$5 per person

Dips & Spreads

Hummus, Baba Ganoush
Guacamole & Chips
Truffled White Bean Dip
\$4 per person

Grilled Seasonal Vegetables

Sea Salt, Lemon Zest
\$3 per person

Assorted Rustic Pizza

Fresh Mozzarella, Tomato, Basil
Smoked Mushroom, BBQ Chicken,
White Clam & Bacon
\$5 per person

New England Raw Bar

Island Creek Oysters, Chilled Jumbo Shrimp
Wellfleet Littleneck Clams, Ceviche,
Mignonette, Cocktail Sauce, Horseradish
\$9 per person / \$3 per piece

Charcuterie

A Selection of Cured Meats, Pate,
Whole Grain Mustard, Cornichon
\$7 per person

Vegetarian options are available

Menus are subject to seasonal changes