

## RECEPTION

### CHILLED HORS D'OEUVRES

#### BY EARTH

Watermelon, Basil and Feta Skewer (gf)	\$6.50 per piece
Roasted Garlic Hummus with Tapanade on a Crostini	\$6.50 per piece
Roasted Plum Tomato with Fresh Mozzarella and Pesto on a Crostini	\$7.00 per piece
Marinated Artichoke Cup Stuffed with Vegetable Tabbouleh	\$7.00 per piece
Dry Apricot, Massachusetts Blue Cheese and Spicy Pecan (gf)	\$6.50 per piece

#### BY SEA

Smoked Salmon and Bibb Lettuce on Rye Toast Points	\$7.00 per piece
Smoked Salmon Roulades on a Cucumber Round (gf)	\$6.50 per piece
Tuna Tartare in a Cucumber Cup (gf)	\$6.50 per piece
Pickled Scallop on Cabbage Slaw	\$7.00 per piece
Assorted Sushi with Wasabi, Scallion Soy Sauce and Pickled Ginger	\$7.00 per piece
Vodka Oyster Shooters	\$7.00 per piece
Iced Jumbo Shrimp, Cocktail Sauce (gf)	\$7.00 per piece
Seared Tuna with Celeriac and Pickled Ginger Slaw on a Crispy Wonton	\$7.00 per piece
Chilled Crab Salad in a Cucumber Cup	\$6.50 per piece
Chilled Lobster Salad Roll	\$7.00 per piece

#### BY AIR

Grilled Chicken with Mango and Papaya Salsa on a Crispy Blue Tortilla	\$6.50 per piece
Thai Chicken Salad on Belgian Endive (gf)	\$6.50 per piece
Smoked Duck with Cranberry and Pear Chutney on Pumpkin Bread	\$7.00 per piece

#### BY LAND

Roasted Lamb with Chèvre and Almond Mint Pesto on a Crostini	\$7.00 per piece
Grilled Beef Tenderloin on a Garlic Crostini with Tapenade	\$7.00 per piece
Grilled Beef Tenderloin with Roasted Corn Salsa on a Crispy Tortilla	\$7.00 per piece
Pickled Vegetable and Baby Greens Wrapped with Air Dried Beef	\$7.00 per piece

### HOT HORS D'OEUVRES

#### BY EARTH

Vegetarian Spring Rolls, Sweet Chili Sauce	\$6.50 per piece
Spinach and Feta in Phyllo	\$6.50 per piece
Crispy Yukon Gold Potato Pancake, Sour Cream and Apple Chutney	\$6.50 per piece
Roasted Tomato and Eggplant Crisp	\$7.00 per piece
Crispy Sweet Potato Pancake with Dried Fruit Chutney	\$6.50 per piece
Cranberry, Walnut and Brie Wrapped with Phyllo	\$6.50 per piece
Risotto Croquettes with Asparagus, Wild Mushrooms and Roasted Tomato Coulis	\$7.00 per piece
Gourmet Miniature Grilled Cheese Sandwiches with a Tomato Soup Shooter	\$7.00 per piece
Baked Three Cheese Macaroni Spoons with Buttered Herb Crumb Topping	\$6.50 per piece
Grilled Flatbread with Roasted Plum Tomatoes and Chèvre	\$7.00 per piece
Portobello and Ricotta Puff	\$6.50 per piece
Baby Spinach and Artichoke Tart	\$7.00 per piece

#### BY SEA

Crab Cakes, Spicy Remoulade	\$7.00 per piece
Tempura Shrimp, Spicy Mango Sauce	\$7.00 per piece
Grilled Spiced Shrimp, Lime Aioli (gf)	\$7.00 per piece
Salmon and Asparagus Tip Encroute	\$7.00 per piece
Seared Scallop with Tomato, Chive Butter (gf)	\$7.00 per piece
Scallops Wrapped with Bacon (gf)	\$7.00 per piece
New England Lobster Pot Pie	\$7.00 per piece
Shrimp Chopstick, Cilantro Sweet Chili Sauce	\$7.00 per piece

#### BY AIR

Miniature Chicken Pot Pie	\$7.00 per piece
Tandori Chicken Skewer, Cilantro Sauce (gf)	\$6.50 per piece
Crispy Sesame Chicken Skewer, Orange Ginger Sauce	\$6.50 per piece
Buffalo Chicken Spring Roll, Blue Cheese Dip	\$6.50 per piece
Miniature Chicken Wellington	\$7.00 per piece

#### BY LAND

Miniature Beef Bourguignonne	\$7.00 per piece
Miniature Shepherd's Pie	\$6.50 per piece
Moroccan Lamb Kabob with Figs and Apricots, Spicy Red Pepper Aioli (gf)	\$7.00 per piece
Date Stuffed with Massachusetts Blue Cheese and Wrapped with Applewood Smoked Bacon (gf)	\$7.00 per piece
Balsamic Marinated Baby Lamb Chops (gf)	\$7.00 per piece

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## RECEPTION

### DISPLAYS

WARM ARTICHOKE AND SPINACH DIP with Sliced Baguettes and Toasted Pita Bread	\$14.00 pp
MARKET VEGETABLES with Caramelized Onion and Massachusetts Blue Cheese Dip	\$16.00 pp
BAKED BRIE EN CROUTE with Toasted Almonds, Raspberries, Dried and Fresh Fruits, Sliced Baguettes	\$16.00 pp
NEW ENGLAND AND IMPORTED CHEESES with Fruits and Berries, Crackers and Sliced Baguettes	\$18.00 pp
TASTE OF TUSCANY Italian Style Meats and Cheeses, Marinated Olives, Tapenade, Roasted Red Peppers, Artichoke Hummus With Sliced Ciabatta and Focaccia Breads, Infused Olive Oil	\$20.00 pp
TUSCANY FEAST Italian Style Meats and Cheeses, Parmesan Carving, Marinated Olives, Tapenade, Roasted Red Peppers, Artichoke Hummus, Grilled Mushroom Salad, Bruschetta, Garden Tomatoes and Marinated Fresh Mozzarella, Grilled Calamari Salad, Sliced Ciabatta and Focaccia Breads, Infused Olive Oil	\$34.00 pp
MEDITERRANEAN SPREADS Hummus, Fava Bean Spread, Tabbouleh, Olives, Baby Carrots, Tomato and Onion Wedges, Pita Bread	\$18.00 pp
MEDITERRANEAN DISPLAY Grilled Vegetables, Hot Peppers, Moroccan Marinated and Stuffed Olives, Nicoise Salad, Stuffed Grape Leaves, Hummus, Tabbouleh, Garden Tomatoes with Marinated Fresh Mozzarella, Grilled Baguette with Tapenade, Parmesan Carving, Fava Spread with Feta, Pita Bread, Grissini and Lavosh	\$32.00 pp
BRUSCHETTA DISPLAY Wild Mushroom, Roma Tomato and Mozzarella, Roasted Red and Yellow Pepper, Asiago Pesto and Roasted Garlic, Olive Tapenade on a Variety of Artisan Breads	\$18.00 pp
GRILLED FLAT BREADS Grilled Chicken with Applewood Smoked Bacon, Pesto, Caramelized Onions and Gouda Three Cheese, Marinara and Roasted Tomato with Spinach, Kalamata Olives and Fresh Mozzarella	\$20.00 pp
VEGETABLE, CHICKEN AND SHRIMP SHU MAI with Sweet Chili and Scallion Soy Sauce	\$20.00 pp
SKEWER DISPLAY Prosciutto wrapped Asparagus with Roasted Red Pepper Aioli Marinated Cherry Mozzarella with Roasted Tomatoes and Pesto Spicy Grilled Shrimp with Lime Aioli Chicken and Pineapple with Spicy Mango Sauce	\$24.00 pp
ASSORTED TAPAS Beef and Vegetable Empanadas, Crab Cakes with Remoulade, Marinated Olives, Marinated Cherry Mozzarella and Roasted Tomato Skewers Chicken Skewers with Cilantro Sauce, Sweet and Spicy Chorizo Sausage with Assorted Mustards	\$32.00 pp
ARRIBA ARRIBA Spicy Tomato Queso Dip, Pico De Gallo, Tri-Colored Tortilla Chips Chicken and Vegetarian Quesadillas Chipotle Steak Kabob, Roasted Pablano Aioli Roasted Eggplant, Tomato and Feta in a Tortilla	\$24.00 pp
GOURMET CHEESE DISPLAY New England and Imported Cheeses with Fresh Berries and Dried Fruits, Parmesan Carving, Baked Brie En Croute with Toasted Almonds and Raspberries, Italian Style Dried and Cured Meats, Moroccan Marinated and Stuffed Olives, Cranberry Nut Bread, Crackers, Sliced Baguettes, Grissini and Lavosh	\$38.00 pp

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### PREPARED IN THE ROOM

#### NEW ENGLAND RAW BAR *(\$150.00 shucker fee)*

Island Creek Oysters	\$6.50 each
Wellfleet Littleneck Clams	\$6.50 each
Jumbo Shrimp	\$7.00 each
Cracked Crab Claws and Lobster Tails	Market Price
<i>(Displayed with traditional accompaniments)</i>	

#### GRIDDLE STATION *(\$150.00 chef fee)* \$18.00 pp

Grilled Mozzarella, Sliced Tomato and Basil Pesto on Herb Focaccia  
Grilled Cheddar, Sliced Tomato and Applewood Smoked Bacon on Marble Rye

#### A TASTE OF ITALY *(\$150.00 chef fee)* \$28.00 pp

##### SALADS

Traditional Caesar Salad  
Garden Tomatoes with Marinated Fresh Mozzarella

##### FILLED PASTAS *(select one)*

Roasted Eggplant Triangoli	Artichoke and Mascarpone Agnolotti
Spinach Gnocchi	Tri-Color Cheese Tortellini
Roasted Butternut Squash and Amaretto Ravioli	Mushroom Triangoli

##### PASTAS *(select one)*

Penne	Bowtie	Orecchiette	Linguini	Fresh Egg Gemelli
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##### SAUCES *(select two)*

Parmesan Butter	Fresh Tomato Basil
Roasted Garlic, Extra Virgin Olive Oil	Pesto
Wild Mushroom Cream	Roasted Red Pepper Cream

Served with Pine Nuts, Sundried Tomatoes, Roasted Peppers, Tomatoes, Mushrooms,  
Fresh Herbs, Shaved Parmesan, Freshly Cracked Pepper and Garlic Bread

Enhance your pasta station with seafood *(select two)* \$8.00 pp  
Scallops, Shrimp, or Calamari

#### VEGETARIAN STATION *(\$150.00 chef fee)* \$19.00 pp

A Sauté of Forest Mushrooms over Crispy Herb Risotto Cakes  
Creamy Polenta with Fresh Tomatoes, Asparagus Tips, Herbs and Parmesan Cheese

#### SMASHED POTATO BAR \$19.00 pp

Yukon Gold and Sweet Mashed Potatoes  
Sour Cream, Chives, Tomato, Scallions, Broccoli, Caramelized Onions, Applewood Smoked Bacon Crumbles,  
Parmesan, Cheddar Cheese, Sweet Cream Butter and Truffle Oil

#### BALSAMIC MARINATED LAMB CHOPS *(\$150.00 chef fee)* \$25.00 pp

Seared to order with Sweet Chili, Mango, Aged Soy and Garlic Aioli Sauces

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### PREPARED IN THE ROOM

#### **TASTE OF ASIA** (\$150.00 chef fee) \$35.00 pp

DISPLAYED

Sushi Rolls, Sashimi and Nigiri, Wasabi, Pickled Ginger and Soy

Steamed Vegetarian, Chicken and Pork Shu Mai, Sweet Chili, Garlic Chili and Soy Sauces

PREPARED BY A CHEF

Hand Rolled Vegetarian Asian Spring Rolls, Sweet Chilli

Lettuce Wraps with Spicy Chicken, Glass Noodles and Shitake Mushrooms, Hoisin Sauce

#### **SEAFOOD STATION** (\$150.00 chef fee) \$37.00 pp

*(select three)*

Grilled Calamari Salad

Mussels in White Wine, Garlic and Tomato

Pan Seared Sea Scallops, Lime Cilantro

Crab Cakes, Red Pepper Aioli

Shrimp Scampi

Served with Steamed Rice

Steamed Split Lobster Tails with Garlic Crostinis

*Additional Cost: Market Price*

#### **ASSORTED SUSHI** (*made to order by an authentic sushi chef \$250.00*) \$7.00 per piece

California, Tuna, Salmon and Vegetarian Rolls

Tuna and Salmon Nigiri

Pickled Ginger, Wasabi and Scallion Soy Sauce

#### **THE CARVING TABLE** (\$150.00 chef fee)

All Served with Silver Dollar Rolls

Roasted Breast of Turkey with Traditional Stuffing \$22.00 pp  
Cranberry Chutney and Pan Gravy

Breast of Chicken stuffed with Spinach, Sundried Tomatoes and Mozzarella \$22.00 pp  
Red Wine Demi-Glace

Roasted Porkloin stuffed with Braised Spinach, Apricots and Caramelized Shallots \$22.00 pp  
Peppercorn Sauce

Lightly Peppered Sirloin of Beef with Assorted Mustards and Horseradish Cream \$24.00 pp

Classic Roasted Peking Duck in Crepes with Spring Vegetables \$24.00 pp  
Hoisin Sauce and Scallion Brushes

Soy and Balsamic Rack of Lamb with Roasted Red Pepper Relish and Arugula Pesto \$28.00 pp

Roasted Tenderloin of Beef on Grilled Focaccia \$28.00 pp  
Arugula Pesto, Marinated Olive Spread, Horseradish Chive Cream  
Stone Ground Mustard and Sundried Tomato Spread

Loin of Lamb, Braised Spinach, Sautéed Wild Mushrooms and Shallots, wrapped in Phyllo \$28.00 pp  
Madeira Wine Demi-Glace

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