###### Hors d’Oeuvres 2020

###### Prices listed per piece

Chicken and Fowl

Sesame Chicken and Cabbage Spring Rolls, Scallion Soy Sauce $ 3.75

Chicken Satay Skewers, Thai Peanut Sauce $ 3.25

Chipotle Chicken Breast and Jack Cheese Quesadilla $ 3.50

Goat Cheese and Chicken Chorizo Empanadas with Scallion-Date Chutney $ 4.00

Duck Confit and Pear Chutney with Pie Spice Aioli $ 4.00

Bacon Wrapped Quail, Raspberry Preserve $ 4.00

Mini Chicken Taco with Cheddar and Guacamole $ 3.75

Foie Gras Mousse on Texas Star Toast $ 4.50

Beef, Lamb and Pork

Lamb Meatballs with Cucumber-Yogurt Tzatziki $ 3.50

New Zealand Lamb ‘Lollipops’ with Dried Apricot Chutney $ 5.00

Crispy Pork Spring Rolls with Sweet Soy and Scallion Sauce $ 3.75

Brazilian Style Beef Skirt Steak Skewers with Chimichurri Sauce $ 4.75

Mini Beef Taco with Sour Cream and Salsa $ 3.75

Mini Beef Wellington with Horseradish Cream $ 4.50

Gochujang BBQ Pork Kabobs $ 3.50

Prime Beef Tartar, Cornichon, Truffle and Parmesan on Brioche Toast $ 5.00

Franks en Croute (pigs in a blanket) with Dijon $ 3.00

Mini Buttermilk Biscuit with Mustard Butter and Shaved Virginia Ham $ 4.00

Green Asparagus Spears with Boursin and Shaved Prosciutto $ 3.75

Seafood

Firecracker Shrimp Spring Rolls with Sambal Cilantro Aioli $ 3.75

Jumbo Lump Crab Cakes with Rémoulade Sauce $ 4.75

Ahi Tuna Poke with Seaweed Salad on Taro Chip $ 4.50

Smoked Salmon Tartar with Caviar in Cucumber Cup $ 4.50

Sesame Seared Tuna with Wasabi Aioli on Wonton Crackers $ 4.25

Maine Lobster Grilled Cheese, Gruyere and Mascarpone $ 5.00

Shooters

Clam Chowder Shooter with Tabasco Foam $ 3.75

Chilled Oyster and Vodka Mignonette Shooter $ 4.00

Chilled Spicy Mango Soup with Poached Lobster Shooter $ 5.00

Vichyssoise with Poached Shrimp Shooter $ 3.50

Bloody Mary Shrimp Cocktail Shooter $ 3.75

Strawberry and Island Rum Soup Shooter, Coconut Foam $ 3.25

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###### Prices listed per piece

Vegetarian

Vegetarian Spring Rolls with Sweet Chili Sauce $ 3.50

Spinach and Feta Cheese in Phyllo Cup $ 3.25

Sautéed Forest Mushrooms with Gruyere in phyllo cup $ 3.75

Warm Brie with Roasted Grape and Pecan Crostini $ 3.50

Chevre Cheese with Black Pepper and Apple Chutney Canapé $ 3.25

Miniature Croque Monsieur $ 3.50

Golden Beet, Orange and Goat Cheese Canapé $ 3.25

Truffle Parmesan Arancini $ 2.75

Petite Salad Cups

Beef Tenderloin, Baby Arugula, Dried Tomatoes, Horseradish-Herb Dressing $ 3.50
Spicy Thai Beef Salad $ 3.50

Sesame Chicken Breast, Orange-Cabbage Slaw, Curried Cashews, Wonton Crisp $ 3.25

Char Grilled Chicken Salad Caesar with Parmesan Tuile $ 3.25

Blackened Salmon, Baby Greens, Goat Cheese and Dried Cranberries $ 3.50

Nicoise Charred Tuna, Boiled Egg, Potatoes, Green Bean, Olives and Tomatoes $ 4.00
Heirloom Tomatoes, Black Pepper, Burrata and Basil $ 3.50

**Late Night Bites**

Wild Mushroom, Gruyere and Truffle Flatbread (10 in flatbread cut into 4 quarters) $ 3.00
Margarita Flatbread (10 in flatbread cut into 4 quarters) $ 3.00

Parmesan-Truffle Frites $ 3.00

Mini Vanilla or Chocolate Milk Shakes $ 3.25

Southern Fried Chicken Breast Slider, Buttermilk Biscuit, Mustard Butter $ 4.50

Grilled Angus Beef Sliders, Cheddar, Dill Pickles, Toasted Brioche $ 5.00

New England Clam Chowder Demi Cup (3 oz) $ 3.00

Chipotle Chicken Breast and Jack Cheese Quesadilla $ 3.50

The Adult Grilled Ham & Cheese, Baguette, Mustard, Sliced Prosciutto & Gruyere $4.75

Mini Shrimp, Spinach and Mushroom Macaroni and Cheddar Casserole $4.50

Reception Displays and Platters

**Seafood on Ice**

Poached Shrimp Cocktail $ 3.00 each

Snow Crab Claw Cocktail $ 4.00 each

New Zealand Green Lip Mussels, Large Size $ 1.50 each

Clams on the Half Shell $ 1.75 each

Oysters on the Half Shell $ 3.00 each

Charred Sea Scallops U-10 $ 4.50 each

All seafood cocktails are accompanied by traditional American cocktail sauce and lemon wedges

Domestic Cheese Board with Seasonal Fruit $7 per person A selection of national Artisan Cheeses, sliced Baguette (3 varieties, $1 per additional variety)

International Cheese Board with Dried Fruit and Nuts $8 per person

A worldly selection of Noble Cheeses, sliced Baguette (3 varieties, $1 per additional variety)

Fresh Fruit Display with Honey-Yogurt Dip $6 per person

Grilled Marinated Vegetable Platter $7 per person

Assortment of Vegetables Served with Balsamic Aioli

Crudité of Vegetables, Hummus and Red Wine Vinaigrette $7 per person

Crispy Corn Chips and Tomato Salsa Display $4 per Person

Baked Brie in Pastry Display (1 wheel serves 20 ppl.) $100 each

Walnuts, Apples and Raspberry Jam with Toasted Baguette

Sliced Smoked Scottish Salmon Platter $12 per person

Served with Capers, Red Onions, Cream Cheese and Mini Bagels

Reception Stations

From the Carving Board

$150 Attendant Fee

Displayed with a variety of rolls and appropriate sauces

Moroccan Spiced Hot Smoked Salmon $14 per Guest

Slow‐Roasted Breast of Turkey $12 per Guest

Honey-Mustard Carved Bone in Ham (50 ppl. Minimum) $10 per Guest

Colorado Leg of Rosemary Roasted Lamb $14 per Guest

Herb‐Rubbed Strip Loin of Beef $15 per Guest

Herb Roasted Prime Rib of Beef $16 per Guest

Roast Rack of Colorado Lamb $18 per Guest

Roast Tenderloin of Beef $17 per guest

Smoked Beef Brisket $12 per guest

Specialty Presentations

$150.00 Attendant Fee

**Pasta Station**

Your choice of any three pastas: $20, any two pastas $16

Served with garlic bread, crushed red pepper and fresh grated parmesan reggiano

Penne with Bolognese Sauce

Fusilli with Vine Ripe Tomato Sauce

Cheese Tortellini with Creamy Pesto

Rotini Arrabiata with Spicy Marinara Sauce

Orecchiette with Peas, Pearl Onions and Porcini Mushroom Sauce

Farfalle Primavera, Garden Fresh Vegetables, Sauce Alfredo

Pasta with Red or White Clam Sauce

**Boardwalk**

Hot Dogs, Popcorn, Giant Pretzels, Cotton Candy, Nachos with Cheese Sauce

$20 (Add Ice Cream Cart $5)

**Mexican Fiesta**

Make‐Your‐Own Taco or Taco Salad with Beef and Chicken Fajitas, Corn and Flour Tortillas

Tortilla Chips and Salsa Rioja

Presented with Sour Cream, Grated Cheddar Cheese, Pico de Gallo, Shredded Lettuce

$18

Reception Stations

**Domestic and Imported Caviars**

Your Choice of Beluga, Sevruga or Osetra Caviar

Chopped Eggs, Chives, Cream Fraiche, Lemon and Toast Points

$ Market Price

**Deluxe Antipasti**

Assorted Imported Meats (3) and Cheeses (2) with Olives

Grilled Marinated Vegetables

Calamari and Mussel Pasta Salad

Focaccia Bruschetta

$24

**New England Coast Line Station**

Clam Chowder Shooters

Maine Lobster Rolls

Corned Beef Brisket with Potatoes, Cabbage and Carrots

Toasted Brown Bread

$36

**Greek Mezze**

Petite Lemon Pepper Lamb Rack

Dolmas and Tzatziki

Tomato, Cucumber, Olive and Onion Salad with Oregano Dressing

Red Pepper Hummus and Grilled Pita

$28

**Spanish**

Traditional Paella with Chicken, Chorizo, Shellfish and Saffron Rice

Tortilla de Papas, Brava Sauce

Chopped Kale, Manchego and Currant Salad

Crispy Flatbread and Romesco

$32

Dessert Stations

Chef Attended

$150.00 Attendant Fee

French Crepe Station

 Suzette Sauce Flambéed with Grand Marnier

and Orange Sections over Fresh Crepes

filled with Vanilla Cream

Cherries Jubilee

Bing Cherries Flambéed with Cherry Brandy

 over White Chocolate Ice Cream

Bananas Fosters

Sautéed Bananas in the Classic Sauce served over Vanilla Bean Ice Cream

Sundae Bar

Deluxe Ice Cream Sundae Bar with Vanilla Bean Ice Cream,

Strawberries, Whole Bananas, Chocolate Chips,

Oreo Cookies, Nuts, Heath Bar, M & M's,

Cherries, Whipped Cream, Butterscotch & Hot Fudge

$12 Per Person, Per Station