



## Hors d'Oeuvres Sample Menu

### Vegetarian

Tomato, Parmigiano-Reggiano & Basil Bruschetta  
Roasted Beet & Pistachio Crostini  
Fava Bean, Pecorino, Mint & Chili Crostini  
Thyme-Scented Ratatouille w/ Aged Goat Cheese  
Wild Mushroom Pierogi w/ Herb Aioli  
Ricotta & Vegetable House-Made Flatbread  
Chickpea Panisse w/ Scallion & Black Pepper  
Arancini w/ Truffled Sottocenere Cheese

### Meat

Curried Chicken Salad w/ Apple  
Braised Short Rib Pierogi w/ Truffle Aioli  
BBQ-Spiced Beef Skewer  
Pigs in a Blanket  
Spiced Lamb Meatballs w/ Yogurt Sauce  
Speck & Mozzarella House-Made Flatbread  
Crisp Chicken Wings w/ Korean BBQ Sauce  
Grilled Lamb Chops w/Mint Salsa Verde

### Seafood

Chilled Marinated Shrimp Skewer w/ Cilantro Aioli  
Salmon Gravlax w/ Dill Crème Fraîche on Pumpnickel  
Grilled Rosemary Shrimp  
Mini Crabcake w/ Saffron Aioli  
Mini "New England Style" Lobster Roll  
Tuna Tartare w/ Basil Oil & Crispy Capers

Half Hour of Passed Hors d'Oeuvres  
*Selection of Four Items*

45 Minutes of Passed Hors d'Oeuvres  
*Selection of Four Items*

One Hour of Passed Hors d'Oeuvres  
*Selection of Six Items*

Two Hours of Passed Hors d'Oeuvres  
*Selection of Eight Items*



## Displays Sample Menu

Can be served to begin a meal or to accompany hors d'oeuvres for cocktail receptions

### **Crostini & Crudités**

Market Vegetables w/Chef's Selection of Dipping Sauces

Toasted Crostini - Tomato & Basil, Fava Bean & Pecorino Salad and Black Olive Tapenade

### **Selection of Artisanal Cheese**

Hand Crafted Cheese from Local and International Producers Garnished w/Strawberries, Grapes, Fig Jam & Quince Paste, Freshly Baked Breads

### **Mezze Assortment**

Hummus, Baba Ghanouj, Tzatziki, Fava Beans, Goat Cheese, Cracked Green Olives

Served w/House-Baked Flatbread

### **Antipasto Display**

Vine Ripened Tomatoes & Buffalo Mozzarella Salad w/Basil Oil, Mediterranean Olive Salad,

Seasonal Vegetable Salad, Jumbo Asparagus w/Lemon Aioli, Marinated Mushrooms,

Regional Cheeses, Serrano Ham, Sopressata & Saucisson

### **Charcuterie Board**

Veal Ballotine, Chicken Liver Mousse, Serrano Ham, Chicken Galantine, Country Pâté,

Cornichons, Conserves & Assorted Mustards w/Grilled Country Bread

### **Seafood Raw Bar**

Jumbo Shrimp, Littleneck Clams & Market Oysters



## Reception Stations Sample Menu

(Minimum of 2 Stations per Event)

### Comfort Food

(Please Select 3)

Mini Sliders: Please Select 1 (Lamb, Beef, Tuna)  
Fried Chicken  
Short Rib Meatball Sliders  
New England Lobster Rolls  
BBQ Brisket w/Potato & Egg Salad, Corn Bread  
Beef Cheek Pierogi w/ Horseradish Cream  
Pancetta Mac & Cheese

### Pasta Station

(Please Select 2)

Rigatoni w/ Roasted Peppers, Sausage & Sundried Tomatoes  
Orechiette w/ Porcini, Peas, Prosciutto & Romano Cheese  
Penne w/ Rock Shrimp, Arugula & Smoked Mozzarella  
Gnocchi w/ Wild Mushrooms & Shaved Parmesan  
Gemelli Pasta Cauliflower, Golden Raisins & Saffron

### Taqueria Station

Braised Chicken & Crispy Pork Shoulder Tacos  
Stewed Black Beans & Calabasa Squash  
Mexican Rice & Poblano Peppers  
Tortilla Chips w/ Pico de Gallo & Guacamole

### Seafood Station

Marinated Seafood Salad  
Crispy Crab Cakes w/ Seasonal Accompaniments  
Seafood Bouillabaisse w/ Paprika Aioli & Crouton  
Red Snapper Vera Cruz

### Slider Board

(Please Select 2)

Mediterranean Lamb Burger w/ Feta, Cucumber & Tahini Dressing  
Ahi Tuna Burger w/ Cilantro, Lime & Sriracha Mayo  
Angus Beef Daily Burger w/ Cheese & Ale Sauce  
Falafel Patties w/Tzatziki & Piri Piri Sauce  
Station comes with Stadium Fries

### Peking Duck & Dim Sum Station

Peking Duck w/Hoisin, Scallions, Cucumber & Lily  
Bun Thai Noodle Salad w/ Bok Choy, Mango &  
Cashews Vegetable Spring Rolls  
Dim Sum Inspired Dumplings

### Tuscan Station

Baked Gigantone w/Short Rib Ragù, Sheep's Milk Ricotta  
Rosemary Fennel Sausage w/ Mascarpone Polenta, Prosciutto & Herbs  
Grilled Italian Flatbread w/Sea Salt & EVOO  
Roasted Clams w/ Broccoli Rabe, Potatoes & Chili Flakes

### Carving Board\*

(Please Select 2)

Filet of Beef  
Prime Rib  
Leg of Lamb  
Stuffed Pork Loin  
Sage Crusted Breast of Turkey  
Whole Roast Pig

### Osetra Caviar Service\*

Osetra Caviar Served W/Chopped Egg,  
Crème Fraîche, Chopped Parsley, Capers  
Potato Blinis Made to Order, Toast Points

### Additional Sides

Crispy Onion Rings  
Seasonal Vegetables  
Green Salad

\*Additional Chef Required

Additional / Customized Stations Available by Request

Executive Chef | Richard Corbo

## **Dessert Sample Menu**

### **Passed Petits Fours**

Chef's Selection (Examples of Selections Below)

Mixed Fruit Tart, Opera Cake, Chocolate Brownie Mousse, Key Lime Tart, Lemon Tart, Tiramisu, Rum Baba, Pineapple Financier, Blueberry Financier, Chocolate Raspberry Cake, Pistachio Cherry Beignet, Honey Pecan Tart

### **Artisanal Cheeses**

Hand Crafted Cheese from Local and International Producers

Garnished w/ Strawberries, Grapes, Fig Jam, Quince Paste & Freshly Baked Breads

### **Sweets Table**

Petits Fours, Seasonal Fruit, Biscotti & Cookies

### **Sundae Bar**

House Made Vanilla, Chocolate & Strawberry Ice Cream

Bananas, Hot Fudge, Whipped Cream, Sprinkles, Maraschino Cherries

**American Coffee & Tea Station Included with Dessert**