

# Cocktail Reception

## Special Events

617-973-5205  
events@neaq.org



## Passed Hors D'Oeuvres

### Meat and Poultry Selections

#### Hot


Sesame chicken with duck sauce	\$2.50
Smoked chicken-and-apple-stuffed mushroom	\$2.75
Pulled pork crostini topped with Gruyère cheese	\$2.95
Andouille sausage en croûte with mustard cream	\$3.25
Mini beef Wellington with whole grain mustard dipping sauce	\$3.50
Rosemary and garlic lollipop lamb chop	\$3.95

#### Cold


Roasted sirloin, blue cheese and chive canapé	\$2.95
Curried chicken salad on cucumber round	\$2.95

### Seafood Selections

#### Hot

Scallops wrapped in bacon	\$2.95
Maple-glazed shrimp wrapped in bacon	\$2.95
Miniature crab cakes with spicy rémoulade	\$3.25
Clams casino made with farm-raised clams 	\$3.95
Crab-stuffed artichoke hearts	\$3.95

#### Cold

Grilled shrimp with cucumber wasabi crème fraîche	\$3.50
Maine lobster with deviled egg and lemon aioli	\$3.75
Gingered scallop on grilled cornbread	\$3.95
Shrimp cocktail canapé with Roquefort mayonnaise	\$3.95
Buckwheat blini with farm-raised sturgeon caviar 	\$3.95
Lobster profiterole	\$3.95
Bloody Mary shrimp cocktail	\$3.95

### Vegetarian Selections

#### Hot

Polenta cake with sweet onions and sun-dried tomato	\$2.75
Ratatouille-stuffed phyllo star	\$2.95
Portobello mushroom with sun-dried tomato, goat cheese and pesto	\$3.50

*Prices are per person, based on a minimum of 50 people. Please add 19% event management fee plus 6.25% Massachusetts sales tax and .75% Boston meal tax to the above price. Menu items, prices and tax are subject to change.*



*We proudly feature ocean-friendly seafood choices recommended by the New England Aquarium's Sustainable Seafood Programs.*

## *Vegetarian Selections*

### **Cold**

Tomato relish and boursin on grilled foccacia	\$2.50
Baked white bean, pancetta and Gorgonzola tartlet	\$2.95
Blue cheese-stuffed grapes with almonds	\$2.95



## Cocktail Displays

### *Vegetable Crudités*

Green beans, carrots, sweet peppers, broccoli florets, zucchini and summer squash, cherry tomatoes and celery along with additional seasonal offerings served with Roquefort cheese dip and herbed crème fraîche dip

\$4.95

### *Mediterranean Display*

Hummus, tabouleh and baba ghanoush served with flatbread and crisp pita wedges garnished with kalamata olives and feta cheese

\$4.95

### *Imported Cheese Display*

Aged gouda, double cream brie, boursin, manchego, Danish havarti, stilton, hard Swiss and chèvre served with classic crackers, crostini and a fresh fruit garnish

\$6.95



### *Antipasti*

Sliced sopressata, grilled eggplant, roasted red peppers, marinated zucchini ribbons, braised fennel, cherry tomatoes, cherry peppers, balsamic marinated mushrooms, marinated artichoke hearts and shaved asiago served with insalata caprese and focaccia

\$6.95

### *New England Clam Chowder*

Accompanied by freshly mixed green salad and rolls

Replace this station with lobster bisque (add \$3.95)

Enhance this station with lobster bisque (add \$2.95)

\$7.95

### *Assorted Sushi Display*

Smoked salmon roll, California roll, tekka maki and spring vegetable roll served with wasabi, pickled ginger, sweet chili sauce and soy sauce (4 pieces)

\$9.95

### *Raw Bar*

Littleneck clams, oysters and shrimp (2) served with classic cocktail sauce, rémoulade, lemon wedges and horseradish

*Lobster tails also available at market price*

\$15.95



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