

Cocktail Reception

Special Events

617-973-5205
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Passed Hors D'Oeuvres

Meat and Poultry Selections

Hot


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

Cold


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

Seafood Selections

Hot

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

Cold

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

Vegetarian Selections

Hot

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

Vegetarian Selections

Cold

Tomato relish and boursin on grilled foccacia

Baked white bean, pancetta and Gorgonzola tartlet

Blue cheese-stuffed grapes with almonds



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

Mediterranean Display

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

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

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

New England Clam Chowder

Accompanied by freshly mixed green salad and rolls

Replace this station with lobster bisque

Enhance this station with lobster bisque

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)

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



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