

# Reception

## HOT PASSED HORS D'OEUVRES

### La Quercia Prosciutto Shrimp

Roasted garlic butter

### Phyllo

Warm brie, raspberry

### Arancini

Maplebrook Farm mozzarella, spicy red pepper sauce

### Potato Ships

Mushrooms, cream, peas, mascarpone

### Smoked Duck

Spiced cabbage, mustard aioli

### Atlantic Crab Cakes

Spicy rémoulade

### Caribbean Spicy Chicken

Crispy tortilla, habanero sour cream

### Steamed Bacon Buns

Sriracha hoisin, scallion, sweet pickles

### Vegetable Cakes

Hearts of palm, grilled corn, rémoulade sauce

### Pork Dumplings

Crushed pearl rice, soy ginger dipping sauce

### Stuffing Bites

Chicken sausage, apple, sage, dried currants

### Crunchy Mac 'n' Cheese

Lobster, chives

### Teriyaki Salmon Spoon

Grilled pineapple slaw

### Sweet Potato Latke

Smoked salmon, dried onion, sour cream

### Mushroom Bouchées

Chive tartlet, Swiss cheese

### Lamb Cigars

Moroccan spiced lamb, phyllo, chutney

### Chicken Pot Pie

Spring peas, carrots

### Arepas

Chorizo, manchego cheese, salsa verde

### Caramelized Pear

Prosciutto, goat cheese, flatbread

### Beef Wellington

Stout, grainy mustard

### Asian Pancake Cone

Duck, scallions, cucumber, plum ginger hoisin

### Minted Pea Croquette

Coconut sour cream

## COLD PASSED HORS D'OEUVRES

### House-Smoked Wild Salmon

Roasted fennel, Vermont crème fraîche

### Olive Oil-Poached Shrimp

Tomato agrodolce

### Herb-Roasted Tomato Crostini

Smoked bacon, mozzarella

### Spiced Cured Beef Tenderloin

Taylor Farm gouda, honey onions

### Citrus-Cured Char

Capers, crème fraîche

### Roasted Fig Tartine

Honey, thyme, cashews

### Spanish Potato and Egg Tortilla

Garlic aioli

### Classic Shrimp Cocktail

Cocktail sauce

### Roasted Red Grape and

### Ricotta Crostini

Rosemary, EVOO, pignoli

### Sweet and Spicy Shrimp Cups

Cream cheese, chili sauce, orange marmalade

List continues on the back.



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

Prices are per person, based on a minimum of 50 people. Please add 19% event management fee plus 6.25% Massachusetts sales tax and 0.75% Boston meals tax to the above price. Menu items, prices, and tax are subject to change.

Our chef and the City of Boston Health Department would like to remind you that eating undercooked meat, poultry, or seafood poses a risk to your health. Before placing your order, please inform your coordinator if anyone in your party has a food allergy.

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## COLD PASSED HORS D'OEUVRES

### Tuna Niçoise Tomato

Olives, Dijon mustard

### Roquefort Grapes

Crushed pistachios

### Watermelon Cube

Chèvre, tarragon, white balsamic glaze

### Lobster Jicama Salad

Edible spoon

### Chèvre Tartine

Lavender honey, pistachios, chervil

### Cucumber Round

Dilled shrimp, tarragon

### Summer Roll Cone

Crisp vegetables, Thai five-flavors dipping sauce

## RECEPTION DISPLAYS

### New England Clam Chowder

Oyster crackers, Tabasco sauce

### Vegetable Crudo

Field-to-table seasonal variety of vegetables, dips

### Artisan Cheeses

Select small-batch cow's milk, goat's milk, and sheep's milk cheeses, quince paste, black pepper honey, Marcona almonds

### Tailgate

Buffalo chicken sliders, mini muffaletta, chili and corn chips, truffle popcorn, pretzel bites, mustards

### Country Cheese Table

Stilton, brie, English cheddar, manchego, aged provolone, water crackers, tomato jam

### Mozzarella Bar

Fresh and smoked mozzarella, roasted peppers, grilled asparagus and mushrooms, Sicilian eggplant caponata, white anchovies, prosciutto di Parma, artichokes, capers, smoked cherry tomatoes, basil pesto, arugula, 'nduja, EVOO, balsamic, focaccia, crostini

### Asian Crudités Bar

Sugar snap and snow peas, edamame, long beans, cucumbers, daikon radish, steamed carrots, water chestnuts, mandarin orange, Thai sauces

### Mezze Display

Stuffed grape leaves, olives, hummus, falafel, baba ghanoush, grilled halloumi, whipped feta, tzatziki, muhammara, fattoush salad, toasted pita

### Raw Bar

East Coast oysters, Wellfleet clams, U.S.-farmed shrimp, Maine crab claws, cocktail sauce, lemon and mignonette



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