RECEPTION
PASSED HORS D'ŒUVRES

EARTH
Butternut Squash Bisque Herb Oil V
Ramen Burger Bites Asian-Spiced Micro Burger, Kimchi Relish, Miso Shiitake Ketchup, Mini Noodle Cake
Fig and Fontina Grilled Cheese V
Anjou Pear Tartlet Gorgonzola, Candied Walnut and Thyme V
Roasted Eggplant Relish Cracked Coriander, Sesame Rice Cracker VG GF
Humboldt Fog Goat Cheese Croquettes Quince, Thyme Panko V
Salt-Roasted Marble Potatoes Fleur de Sel, Citrus Salsa Verde, Chives VG GF
Mushroom Toast Points Mushroom Fondue, Porcini-Rubbed Brioche, Gruyère, Wild Mushrooms V

LAND
Ginger Lemongrass Chicken Pickled Ginger Salad, Crispy Lotus Root Chip GF
Braised Short Rib Confit Mushroom Duxelles, Gruyère Gougères
Savory Short Rib Pie Sweet Potato Mash, Grass-Fed Barbecued Beef Short Ribs, Cornbread Crust, Mini Mason Jars
Glazed Korean-Style Barbecued Beef Short Ribs
Crispy Pork Belly Palm Sugar Caramel
Miniature Chicken Pot Pie Carrots, Peas, House-Made Gravy
Mini Short Rib and Gruyère Grilled Cheese Grain Mustard
Buttermilk Fried Chicken and Waffles Ranch Dressing GF
Serrano Ham and Manchego Cheese Croquetas Quince Jam
Foie Gras French Toast Strawberry and Rhubarb Compote, Truffle Honey
Chorizo Sausage and Fig-Stuffed Mushrooms GF
Prosciutto-Wrapped Asparagus Saffron Aioli GF
Slow-Braised Duck Bánh Mi Pineapple, Kimchi
Mini Spaghetti and Parmesan-Crusted Cups Arugula Pesto, Mini Meatball, Tomato, Basil
Brussels Waldorf Salad Roasted Brussels Sprouts, House-Smoked Chicken, Apples, Pecans, Green Apple Gelee, Crostini
Beet-Pickled Deviled Egg Pickled Radish Compote GF

SEA
Lobster Beignet Lemon Jalapeño Aioli
Shrimp Cocktail Bloody Mary Cocktail Sauce GF
Smoked Salmon Deviled Egg Chive-Whipped Custard, Fried Caper, Dill GF
Pink Shrimp Cast-Iron Flatbread Charred Tomatoes, Romesco Sauce, Burrata, Calabrian Chile
Salmon Tartare Sesame Seed Tuile Cracker, Crème Fraîche, Citrus Zest, Chive
Petite Lobster Pot Pie Sherry Sauce
Hickory-Smoked Salmon Vaudovan Curry, Red Onion, Green Apple, Flatbread GF
Lobster Paella Croquetas Saffron Rice
Crab Cakes Meyer Lemon Aioli

V = vegetarian   VG = vegan   GF = made without gluten

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 30 people. Does not include 19% event management fee plus 6.25% Massachusetts sales tax and 0.75% Boston meals tax.
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.
COCKTAIL RECEPTION

ANTIPASTI
Salumi e Formaggi, Prosciutto di Parma, Finocchiona, Hot Coppa Ham, Aged Parmigiano-Reggiano, Fontina Val d’Aosta, Fior di Latte Mozzarella
Sicilian Eggplant Caponata VG
Verdure Wood-Oven Roasted Brussels Sprouts, Cauliflower, Pine Nuts, Golden Raisins
Arancini Risotto, Meat Ragu, Mozzarella, Marinara Sauce
Marinated Olives Lemon, Herbs

ROOT CHIPS & DIPS
House-Made Taro Root, Sweet Potato, Plantain and Watermelon Radish Chips VG
Black and Green Olive Tapenade VG GF
Spinach Artichoke Spread V
Herbed Feta and Pepperoncini Spread V
Eggplant Caponata VG GF
Tuscan White Bean Dip VG
Plum Tomato and Basil Relish GF
Black Mission Fig Jam VG
Smoked Tomato Jam GF

FONDUE STATION
Chardonnay and Gruyère Fondue
Rye Whiskey and Sharp Cheddar Fondue
Landscape of Chef’s Seasonal Vegetables
Crusty Breads, Flatbreads, Crackers, Pretzels, Dried Fruit

GUACAMOLE STATION
Hand-Crushed Haas Avocado, Fresh-Squeezed Lime Juice, Jalapeños, Cilantro
House-Made Blue and Yellow Tortilla Chips, Crisp Plantain Chips, Tostones
Pico de Gallo, Chipotle Salsa, Salsa Verde, Corn Salsa

RAW BAR
Locally Sourced Oysters, Clams, Shrimp, Maine Crab Claws
Seaweed Salad
Cocktail Sauce, Lemon, Mignonette

CHEF’S SELECTION OF FARMSTEAD CHEESES
Imported and Domestic Cheese, Seasonal Fresh and Dried Fruit, Seasonal Jam
Gourmet Crisps, Flatbreads, Crackers

FARMERS MARKET CRUDITÉ
Chef’s Seasonal Selection of Fresh Vegetables
Selection of House-Made Dips and Hummus

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