RECEPTION
## Passed Hors d’Oeuvres

### Earth
- **Cucumber Crudité**: Herbed Goat Cheese, Asparagus Tips, Basil Blossoms, Fried Leeks, Basil Oil  
  - V GF
- **Ramen Burger Bites**: Asian-Spiced Micro Burger, Kimchi Relish, Miso Shiitake Ketchup, Mini Noodle Cake
- **Favacado Toast**: Avocado and Fresh Fava Purée, House-Made Ricotta, Candied Pecans, Lavender Honey, Brioche Toast  
  - V
- **Fig and Fontina Grilled Cheese**
- **Crisp Avocado Fries**: Tomato Chutney  
  - VG GF
- **Watermelon Gazpacho**: Chili, Mint  
  - VG GF
- **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 Mushroom  
  - V

### Land
- **Ginger Lemongrass Chicken**: Pickled Ginger Salad, Crispy Lotus Root Chip  
  - GF
- **Braised Short Rib Confit**: Mushroom Duxelles, Gruyère Gougères
- **Glazed Korean-Style Barbecued Beef Short Ribs**
- **Crispy Pork Belly**: Palm Sugar Caramel
- **Buttermilk Fried Chicken and Waffles**: Ranch Dressing  
  - GF
- **Serrano Ham and Manchego Cheese Croquetas**: Quince Jam
- **Slow-Braised Duck Bánh Mi**: Pineapple, Kimchi
- **Mini Spaghetti and Parmesan-Crusted Cups**: Arugula Pesto, Mini Meatball, Tomato, Basil
- **Spring Citrus Salad Crostini**: English Peas, House-Smoked Chicken, Heirloom Tangerine
- **Beet-Pickled Deviled Egg**: Pickled Radish Compote  
  - GF

### Sea
- **Lobster Beignet**: Lemon Jalapeño Aioli
- **Shrimp Cocktail**: Bloody Mary  
  - Cocktail Sauce  
  - GF
- **Daikon Cannolini**: Crab Salad, Avocado, Lemon Oil, Mint Wood Sorrel  
  - GF
- **Pink Shrimp Cast-Iron Flatbread**: Charred Tomatoes, Romesco Sauce, Burrata, Calabrian Chile
- **Salmon Tartare**: Sesame Seed Tuile Cracker, Crème Fraîche, Citrus Zest, Chive
- **Spiked Lobster**: Pico de Gallo Tomato Water, Avocado, Crispy Corn Tortilla, Cilantro  
  - GF
- **Hickory-Smoked Salmon**: Vaudovan Curry, Red Onion, Green Apple, Flatbread  
  - GF
- **Grilled Shrimp**: Grapefruit, Calabrian Chile
- **Maine Lobster Rolls**: Split-Top Roll, Tarragon, Celery
- **Lobster Paella Croquetas**: Saffron Rice
- **Crab Cakes**: Meyer Lemon Aioli
- **Smoked Salmon**: Beet Latkes, Crème Fraîche
- **Scallop Salad**: Fennel, Olives  
  - GF

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**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.
ANTIPASTI AND PICCOLI PIATTI
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
Shaved Fennel and Orange Salad VG
Arancini Risotto, Meat Ragù, 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
Herbed Feta and Pepperoncini Spread V
Tuscan White Bean Dip VG
Plum Tomato and Basil Relish GF

RAW BAR  22.00
Locally Sourced Oysters, Clams, Shrimp, Maine Crab Claws
Seaweed Salad
Cocktail Sauce, Lemon, Mignonette

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

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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