

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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