

SOCIAL HOUR HORS D'OEUVRES

Prior to dinner only

GOURMET CHEESE DISPLAY / \$5

An assortment of international and domestic cheeses, gourmet cheese dip, assorted vegetables, crostinis and flatbreads

THE SPECIAL WELCOME / \$5

A flowing display of domestic and imported cheeses, fresh seasonal fruit, vegetables and dip.

Add for \$2 gourmet cheese dips with assorted breads and chips (Artichoke & Spinach, Roasted Red Pepper, Horseradish Cheddar or Gorgonzola & Sharp Cheddar)

ANTIPASTO DISPLAY / \$7.50

Includes: Prosciutto, Salami, Sopresatta, Mortadella, Provolone, Fontina, Mozzarella, Roasted Peppers, Pepperoncini, Portobello Mushrooms and Breads including Focaccia and Italian and assorted accompaniments.

THE GRAND SOCIAL HOUR / \$13.50

Contains the "Special Welcome" with butler-style hors d'oeuvres. Includes your choice of six items plus some chef-selected hors d'oeuvres. (Under 30 guests chef-selected hors d'oeuvres only.)

Gorgonzola Croquettes
with chive dipping sauce
Tempura Shrimp *with Thai sauce*
Lobster Risotto Balls
Artichoke Florentine
Roasted Pepper Napoleon
Cheddar & Bacon Potato Cups
BBQ Salmon *with red onion jam*
Gorgonzola Potato Pancake
with shaved sirloin
Mini Philly Cheese Steak
Garlic Shrimp Toast
Sweet Potato and Maple Turkey Risotto
Buttermilk Fried Chicken
with honey mustard glaze
Shrimp and Lobster Quesadilla
Garlic Mussels with Tarragon
Asparagus Fries *with horseradish sauce*
Open Face Seafood Salad
Roasted Curried Zucchini
with cucumber dipping sauce

Cajun Fried Dough Marinara
Beef Teriyaki
Chicken Teriyaki
Chicken Fingers
with sweet and sour sauce
Mini Bruschetta
Beer-battered Vegetables
Barbecued Kielbasa
Swedish or Italian Meatballs
Deviled Eggs
Potato Pancakes *with sour cream*
Vegetable Spring Rolls
Buffalo Chicken Tenders
Hot or Sweet Sausage *with red onion*
Cajun Scallops
Thai Dumplings
Tenderloin Mini-kabobs
Quesadillas
Escargot in Puff Pastry
Baby Fried Shrimp
Stuffed Artichokes

Asparagus Wrapped in Prosciutto
Clams Casino
Fried Brie *with raspberry sauce*
Seafood Stuffed Mushroom Caps
Fried Mozzarella Sticks
Lox & Black Bread
Scallops in Bacon
Melon Wrapped in Prosciutto
Stuffed Grape Leaves
Coconut Chicken *with Thai sauce*
Bleu Cheese Bread
Spicy Crab Cakes *with remoulade sauce*
Smoked Salmon Canapes
Grilled Chicken or Beef Satays
Vegetable Pot Stickers
Pork Shu Mai
Mini Chicken Cordon Bleu
Mini Griddled Lobster Sandwiches
Fried Ravioli
Cumin Seared Tuna *with mango relish*
Apricot Chicken Salad *in pastry cups*

SHRIMP

Butler-Style Shrimp / \$4.50

Jumbo Shrimp Display per pound; 4 shrimp per person / \$25, Add On A Custom Ice Carving for Displaying Jumbo Shrimp / \$350

THE NEW ENGLAND SEAFOOD STATION / \$12.50

(with a minimum of 75 guests) (Add Sushi \$3)

Fresh Oysters, Shrimp and Clams Shucked to Order, Marinated Mussels, Half Shelled Green Lip Mussels, Snow Crab Claws with Mignonette, Horseradish, Cocktail Sauce, Tabasco and Lemon

ADDITIONAL STATIONS AVAILABLE UPON REQUEST / \$4

To complement your social hour or add on as a late night 2nd meal option. Some of our choices are: Pasta Station, Crab Cakes Prepared to Order, Carving Station and More.