

Cocktail Hour

INCLUDES

Top Shelf Open Bar

Artisanal Beers & Wines

All Nonalcoholic Beverages

Passed Hors d'oeuvres

SELECT 6

Seared scallops and chorizo with a saffron garlic aioli.

Duck and vegetable spring rolls with sweet chili sauce.

Roasted pulled chicken tostada with crispy tortilla and chipotle guacamole.

Mini lump crab cakes with whole grain mustard remoulade.

Steamed shrimp and scallion dumpling with tamari ginger sauce.

Pressed bite size pulled pork Cubanita.

Grilled filet mignon with a spicy horseradish cream.

Heirloom cherry tomatoes and fresh mozzarella with arugula pesto.

Cumin spiked New Zealand lamb chops with Adams' "Ya Ya" sauce.

Roasted beets and local "Catapano Farms" goat cheese skewers.

Sesame crusted seared tuna and avocado with sriracha aioli in a wonton spoon.

Mini fish tacos with spicy mango salsa.

Beef carpaccio micro arugula rolls with basil olive oil and cracked pepper.

Beef and scallion satays with a Thai peanut dipping sauce.

Gourmet sausage wrapped in puff pastry with Dijon mustard.

Crispy calamari skewers with green onions and curry dipping sauce.

FOR AN
ADDITIONAL
CHARGE

Raw Bar

local oysters and clams, bouillon poached jumbo shrimp, cocktail sauce, champagne minuet, fresh grated horseradish, tabasco sauce and quartered lemons

Dinner

Stationary Tables

INCLUDED

Mediterranean

sliced prosciutto, capocollo, Genoa salami, roasted red pepper and herbs, baby artichoke quarters, marinated olives, hummus and cucumber dip with imported extra virgin olive oil, grilled vegetables, Fontina and Gorgonzola cheeses with fresh figs, local artisanal breads

SELECT 3

Pasta “Il vostro modo” Stazione

Let our chef prepare your favorite pasta dish “Your Way” with the choice of linguini or penne pasta; sauces of pomodoro, Alfredo, pesto or garlic and oil; pan tossed with any or all: shrimp, roasted chicken, sweet sausage, mushrooms, roasted onions, spinach, chopped parsley and fresh basil. Of course, you must add our house made meatballs! Classic Caesar salad, fresh herb and citrus marinated seafood salad of shrimp, mussels, calamari and shaved fennel, local artisanal breads with extra virgin olive oil, Parmigiano-Reggiano cheese and red pepper flakes.

Chef Manned “Mexican Mesa”

a trio of corn tortillas filled with:

- spiced halibut and mango salsa
- roasted ancho chicken with a sauce made from green roasted chiles
- braised beef with red toasted guajillo chili sauce

platters of pork and pablano empanadas, mini nacho bowls with plantain chips and black bean dip, crisp romaine hearts and roasted corn salad

Asian and Ramen Noodle Bowl Station

offering both ramen and rice noodles; sauces of shoyu, miso, and red curry; blended with any or all: ginger braised beef, roasted pork belly, Szechuan spiced duck breast; marinated egg, shiitake mushrooms, scallions, bok choy, snow peas, chili paste and peanuts; accompanied with traditional steamed pork dumplings and Thai green papaya salad

New England's Finest

A contemporary presentation of a classic New England Clambake consisting of mussels, medallions of freshly cooked lobster and littleneck clams; boiled salted parsley potatoes, iron kettle baked beans, Boston bib lettuce and radish salad, completed with brown bread.

Tapas Bar

SELECT 3

- coriander spiced “Free Range” chicken kebobs
- cazuela terra cotta pot of garlic shrimp, smoked paprika and extra virgin olive oil
- slow braised short ribs over creamy polenta
- lamb kofta, grilled seasoned ground lamb with cumin, coriander, garlic, parsley and lemon accompanied with Greek tzatziki dipping sauce
- meatballs of pork and beef blend, fresh basil, Parmigiano-Reggiano cheese over a light fresh herbed pomodoro sauce
- seared white fish filet with a chilled saffron and champagne vinegar infusion

platters of bruschettas of white bean puree with artichokes and grilled vegetables with feta cheese

Personalized Stations Available Upon Request

Dessert

Served Family Style

Assorted petit pastries, mini cakes and a variety of classic “Feel Good” cookies.