

SOCIAL HOUR HORS D'OEUVRES

2024

Prior to dinner only

STATIONARY DISPLAY / \$8

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

THE SPECIAL WELCOME/ \$10

A flowing display of domestic and imported cheeses, fresh seasonal fruit, jams, 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)

CHARCUTERIE TABLE / \$12

Includes: Cured Meats, Variety of Cheese's, Roasted Peppers, Pepperoncini, Portobello Mushrooms and Breads including Focaccia and Italian and assorted accompaniments.

THE GRAND SOCIAL HOUR / \$22 (Premium Package) \$24 (Ultra Premium Package)

Contains the Stationary Display with butler-style hors d'oeuvres. Choose from the Premium package or the Ultra Premium Package. (Under 30 guests chef-selected hors d'oeuvres only.)

Premium Selection

Choose 6 from the list below

(excluding Ultra Premium selection)

Apricot Chicken Salad in pastry

cups Artichoke Florentine

Asparagus Fries with horseradish

sauce Asparagus Wrapped in

Prosciutto Baby Fried Shrimp

Barbecued Kielbasa

Beef Teriyaki

Bleu Cheese Bread

Buffalo Chicken Tenders

Cajun Fried Dough Marinara

Cheddar & Bacon Potato Cups

Chicken Fingers

Coconut Chicken with Thai sauce

Deviled Eggs

Fried Brie with raspberry sauce

Fried Mozzarella Sticks

Fried Ravioli with marinara

Garlic Mussels with Tarragon

Garlic Spinach Crostini

Gorgonzola Potato Pancake

Grilled Chicken or Beef Satays Hot

or Sweet Sausage with red onion

Melon Wrapped in Prosciutto

Mini Philly Cheese Steak

Vegetable Spring Rolls

Potato Pancakes with sour cream

Quesadillas

Mini Bruschetta

Roasted Curried Zucchini

with cucumber dipping sauce

Stuffed Mushroom Caps

Mini Chicken Cordon Bleu

Stuffed Artichokes

Stuffed Grape Leaves

Swedish or Italian Meatballs

Tempura Shrimp with Thai sauce

Tuna Poke with Mango Relish

Vegetable Pot Stickers

Ultra Premium Selection

Choose 10 from the entire list

Cajun Scallops

Clams Casino

Escargot in Puff Pastry

Garlic Shrimp Toast

Lobster Risotto Balls

Lox & Black Bread

Mini Griddled Lobster Sandwiches

Scallops in Bacon

Shrimp & Lobster Quesadilla

Smoked Salmon Canapes

Spicy Crab cakes with remoulade
sauce

Tenderloin Mini Kabobs

ADDITIONAL OFFERINGS

SHRIMP

Butler-Style Shrimp / \$6.50

Jumbo Shrimp Display per pound; 2 pound minimum / \$50, Add On A Custom Ice Carving for Displaying Jumbo Shrimp / \$350

THE NEW ENGLAND SEAFOOD STATION / \$25

(with a minimum of 75 guests)

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 / \$8

To complement your social hour or add on as a late night 2nd meal option. Some of our choices are: Tortellini Alfredo, Crab Cakes Pulled Pork Sliders, and More.