

Hors D' Oeuvres Selections

Cold

Minimum Order of 25 Pieces Per item

Shrimp Shooter & Amber Ale Cocktail Sauce

Sweet Potato Latke with Smoked Salmon & Crème Frîache

Tomato Mozzarella Crostini

Rosemary Chicken, Grapes, Walnuts & Bleu Cheese in Phyllo Cup

Balsamic Glazed Fig & Goat Cheese Canapé

Shrimp Taco

Cilantro Lime Crab salad with Avocado Pico de Gallo on an cilantro & cumin edible spoon

Polenta, Mushroom Duxelle, Goat Cheese, Sage, Crostini

Salmon Tartar, Shaved Fennel & Parsley in Lemon Chive Vinaigrette
Served on Corn & Lime Edible Spoon

Quinoa Bruschetta

Beef Carpaccio, Pickled Onion, Watercress Aioli

Tuna Tartare, Wonton Crisp, Scallion, Wasabi Yuzu

Pear, Bleu Cheese Mousse, Walnut

Profiterole with Lobster Salad

Ahi Tuna, Sesame Soy Rice Noodles & Pickled Ginger on Wasabi Spoon

Portobello Mushroom, Shallot Jam, Bruschetta, Truffle Oil

Grilled Steak, Bleu Cheese Mousse, Tomato, Basil Crostini

Watermelon, Feta & Balsamic Reduction Skewer

Vegetable Summer Rolls, Wasabi Yuzu

Gazpacho Shots, Cilantro Crème Frîache

Eggplant Caponata & Hummus Crostini

Lemon Poppy Canapé with Feta & Pickled Onion Relish

Prosciutto, Caramelized Onion, Fig & Brie Cheese on 5 Spice Spoon

Hors D' Oeuvres Selections

Hot

Minimum Order of 25 Pieces Per item

Vegetable Spring Roll, Sesame Soy
Sweet Potato Latkes, Apple Chutney, Ginger Crème Frîache
Lump Crab Cakes, Horseradish Aioli
Brie & Raspberry in Phyllo
Buffalo Chicken Stuffed with Bleu Cheese Slider
Asparagus and Mushroom Risotto Croquette
White Truffle Potato Croquette with Mushroom Crème Frîache
Sweet Potato and Coconut Chicken
Chicken & Lemongrass Dumpling, Wasabi Yuzu
Steamed Kale & Vegetable Dumpling with Sweet Chili Sauce
Brandy Butter Shrimp
Curry infused Cous Cous & Eggplant Relish on Coconut Spoon
Shrimp Spring Roll
Pan Seared Beef, Truffle Potato, Mushroom Duxelle, Peppered Spoon
Chicken Pot Pie
Southern Fried Chicken, Honey Mustard
Chicken Quesadilla, Avocado Crème
Chicken Piccata & Orzo on Parmesan & Basil Spoon
Scallop & Bacon Au Poivre
Mustard & Mint Crusted Lamb, Cranberry & Orange Chutney
Quinoa & Hummus Stuffed Mushroom
Duck & Apricot Phyllo
Turkey Dinner: Roasted Turkey, Garlic Mashed Potato & Gravy on Cranberry Edible Spoon
Vegan Caponata
Tikka Masala Chicken Satay, Cucumber Yogurt
Mini Burger, Pickled Onion, Chipotle Aioli
Petite Beef Wellington, Red Wine Au Jus
Braised Short Rib & Manchego Empanada
Gorgonzola, Fig & Onion Profiterole
Crab Wonton, Port Reduction
Mushroom & Artisan Cheese Tart
Coconut Lobster Tail

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Please inform your Sales Person if a person in your party has a food allergy*

Carving Stations

Chefs Selection of Dinner Rolls and Focaccia Bread will accompany the Carving Stations

Herb Rubbed Turkey Breast

Bistro Sauce, Roasted Garlic Aioli, Turkey Gravy, Cranberry and Orange Chutney,
Brioche and Cornbread Stuffing

Sirloin Steak Frites

Dijon and Pepper Crusted Sirloin, Horseradish Aioli, Bleu Cheese Butter,
Balsamic Infused Rosemary & Onion Chutney, French Fries, Smokey Ketchup

Cumin & Cilantro Flat Iron

Pico De Gallo, Corn and Black Bean Salsa, Flour Tortilla, Cilantro Lime Aioli, Corn Chips

Pineapple & Rum Glazed Ham

Sweet & Sour Sauce, Dijon Aioli, Pineapple and Cherry Chutney, Roasted Garlic Aioli

Dry Rubbed Braised Beef Brisket

Broccoli & Bacon Salad, Corn Bread, Assorted BBQ Sauces

Porchetta

Gremolata, Fried Plantains, Grilled Apple Relish, Apple Cider Broth

Pommery Cedar Plank Salmon

Braised Brussel Sprouts, Buerre Rouge, Stone Fruit Chutney

Lemon-Oregano Leg of Lamb

Cucumber Tzatziki, Olive Tapenade, Flat Bread, Dolmades

Veal Osso Buco

Roasted Veal Loin, Dijon & Butter Sweet Peas, Chimichurri Sauce, Prosciutto & Caper Chicken Broth

Wasabi Crusted Salmon

Spiced Wontons, Rice Noodle Salad, Vegetable Summer Rolls, Mirin Butter, Sesame Soy

Herb Crusted Roast Beef Tenderloin

Horseradish Aioli, Béarnaise Sauce, Gorgonzola, Fig & Onion Profiterole & Caramelized Shallots Demi

Dijon Infused Beef Steamship (minimum 75 people)

Horseradish Aioli, Roasted Garlic Aioli, Red Wine Demi, Truffle Mushroom Ragout

**Attendants Required at \$75.00 each for Minimum of 2 hours
\$50.00 for Additional Hours**

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Hors D' Oeuvres Stations

Nacho Bar

Corn Tortilla Chips, Chili, Salsa, Guacamole, Sour Cream, Queso Sauce and Diced Tomatoes

Longwood Grille Hors D' Oeuvres Station

Please Select Three of the Following:

Chicken

Buffalo Chicken Tart
Chicken Quesadilla
Southern Fried Chicken, Honey Mustard
Chicken Pot Pie

Beef

Mini Burgers
Steak & Cheese Roll
Short Rib Potato Skin
Bacon & Cheese Stuffed Tater Tot

Vegetarian

Brie & Vegetable Stuffed Mushroom
Fried Pickles
Pretzel Bites w/ Cheese Sauce
Petite Potato Skins
Risotto Fritters
Served with Assorted Condiments, Corn Chips & House Salsa

Tailgating

Warm Pretzels, Sweet & Spicy Chicken Wings
Hot Dog Sliders, Mini Burgers
Assorted Sauces
Assorted Cookies
Fresh Lemonade

Slider Station

Please Select Two of the Following:

Angus Burger
Turkey Burger *"Contains Dairy"*
Hot Dog
Jalapeno & Black Bean Veggie
Crab Cake
Buffalo Infused Ground Chicken *"Made In House with Lean Ground Chicken"*
BBQ Infused Ground Chicken *"Made In House with Lean Ground Chicken"*
Served with House Made Chips, Pickled Vegetables, Assorted Toppings and Condiments

Latin Infused Hors D' Oeuvres Station

Please Select Three of the Following:

Corn & Edamame Quesadilla
Arepa, Chorizo & Manchego
Chipotle Shrimp Empanada
Skirt Steak Fajita
Chicken Adobe Phyllo
Braised Short Rib Pierogi
Citrus Scallop & Shrimp Ceviche Martini *"Served Cold"*
Pork Carnita Empanada
Roasted Vegetable Empanada
Chicken Quesadilla

Served with Assorted Condiments, Fried Plantains & Avocado Watercress Salad

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Hors D' Oeuvres Stations Continued

Create Your Own Taco Station

Assorted House Made Soft and Hard Shells
Corn Salsa, Pico de Gallo, Cilantro Cream, Cabbage, Shredded Cheese, Spicy Jicama, Arroz Verde Rice

Please Select Two of the Following:

Chicken, Red Snapper, Shrimp, Chili Lime Beef, Mojo Pork

Asian Infused Hors D' Oeuvres Station

Please Select Three of the Following:

Chicken

Steamed Chicken Sui Mei
Fried Chicken Dumplings
Sesame Chicken Skewer

Beef

Asian Short Rib Pie
Beef Yahatori

Vegetarian

Vegetable Spring Roll
Kale & Vegetable Dumpling
Steamed Edamame Dumplings

Seafood

Scallop & Ginger Phyllo
Crab Rangoon
Shrimp Chop Sticks

All served with Fried Rice & Noddle Salad

Assorted Savory Appetizer Shots Station

Grilled Vegetable with Pepper Tapenade & Manchego Cheese *"Served Cold"*

Smoked Salmon Tartare & Lemon Jelly *"Served Cold"*

Tomato Tartare, Tzatziki Cream & Dried Fruit Pesto *"Served Cold"*

Served with Edible Spoons & Parmesan Bread Sticks

Cold Canape Station

Please Select Three of the Following:

Smoked Salmon Canape

Balsamic, Fig & Goat Cheese Focaccia

Sundried Tomato & Parmesan Canape

Roasted Tomato, Fresh Mozzarella, Basil Oil & Caramelized Shallot on Profiterole

Shitake Mushroom on Brioche

Cherry Tomato Stuffed with Hummus

Beet Bruschetta: Red Beets, Balsamic, Basil & Whipped Goat Cheese

Brie Cheese, Caramelized Onion & Fig Jam Crostini

BLT on Parmesan & Black Pepper Spoon

Prosciutto, Burrata, Walnuts and Cranberry Chutney Crostini

Searred Scallop & Devilled Egg

Black Bean, Corn, Tomato & Grilled Chicken on Lemon & Corn Spoon

Dried Apricot stuffed with Bleu Cheese & Walnut

Japanese Poke Station

Sesame Soy Raw Salmon Poke

Sesame, Soy & Rice Wine Vinegar Raw Tuna Poke

Assorted Vegetarian Sushi Rolls *"Serves 3 per person"*

Served with Fried Wontons & Tortillas, Soy Sauce, Pickled Ginger, Wasabi, Seaweed Salad and

Avocado Chopped Salad

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Specialty Displays

Cheese Display

Assortment of Hard and Soft Cheeses, Individual Baked Brie, Berries, Crackers, Mixed Nuts

Baked Cheese Display

Hazelnut & Honey Goat Cheese Wrapped in Phyllo
Maple, Almond & Cranberry Brie Enfolded in Puff Pastry
Fig & Balsamic Feta Wrapped in Phyllo
Sliced Baguettes, Crackers, Mixed Nuts, Seasonal Berries

Cheese & Crudité Appetizer Combo

Local Cheese Platter
Fig & Goat Cheese Focaccia Crostini
Crisp Vegetable Shot w/ Roasted Red Pepper Aioli
Tomato Mozzarella Crostini
Served with Mixed Nuts, Crackers & Berries

Mediterranean Display

Salami, Prosciutto, Capicola, Marinated Artichokes, Olives, Roasted Peppers, Truffle Roasted Mushrooms,
Fresh Mozzarella, Provolone, Sun Dried Tomato & Basil Feta Cheese,
Roasted Tomatoes, Grilled Eggplant & Zucchini Caponata, Garbanzo Bean & Cucumber Salad
Falafel Fritters, Roasted Tomato, Eggplant & Feta Tortilla Cup,
Tabbouleh, Hummus, Tzatziki, Warm Spinach & Artichoke Dip
Mixed Greens, Flat Bread, Parmesan Crisps, Pita Chips, Garlic Oil & Balsamic Vinegar

Vegetable Crudité

Array of Grilled, Chilled and Pickled Vegetables
Accompanied by Roasted Red Pepper Aioli, Balsamic Dressing, Bleu Cheese Dipping Sauce

Flat Bread Pizza & Crostini Station

Flat Breads

Please Select Two:

Fig, Brie Cheese, Walnuts, Balsamic, Arugula & Prosciutto
Pancetta, Grilled Pear, Caramelized Onions, Watercress & Goat Cheese
Grilled Chicken BLT with Herb Pesto
Grilled Chicken, Artichoke, Spinach and Parmesan Cheese
California Chicken: Avocado, Fresh Mozzarella, Roasted Red Pepper Pesto, Chipotle Aioli & Cilantro

Crostini's

Please Select Two:

Grilled Avocado, Roasted Tomato & Mozzarella
Olive Relish, Red Pepper Hummus & Parmesan Cheese
Basil Pesto Hummus & Roasted Tomatoes
Honey, Walnut & Goat Cheese
Brie Cheese, Strawberry & Balsamic Glaze
Mushroom Ragout, Caramelized Shallots, Goat Cheese & Thyme
Served with Marinated Olives & Arugula, Garbanzo Bean & Parmesan Salad

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Reception Enhancements

Pasta Station

Fusilli, Pomodoro, Fresh Mozzarella
Garlic Bread

Please Select Two of the Following:

Caprese Ravioli, Oregano, Basil, Grilled Chicken, Sun Dried Tomatoes, Caramelized Shallots, Tomato Broth
Mushroom, Spinach, Pepper & Goat Cheese Ravioli with Herb de Provence, Grilled Chicken, Spinach & Truffle Marsala Au Jus
Asparagus & Fontina Ravioli, Shrimp, Spinach, Artichokes, Tomatoes, Caper Beurre Blanc
Roasted Pepper & Smoked Mozzarella Ravioli, Italian Sausage, Mushrooms, Caramelized Onions, Arugula & Red Pepper Pesto
Rigatoni Bolognese
Autumn Blended Ravioli with Pulled Chicken, Dried Cranberries, Sage & Whiskey Cider Cream Sauce
Prosciutto, Ricotta & Caramelized Onion Ravioli with Scallops, Arugula & Brown Butter
Potato, Cheddar & Bacon Ravioli, Braised Short Rib, Spinach & Beef Broth
Sweet Pea, Pancetta & Caramelized Onion Risotto
Fennel Crusted Scallops & Shrimp with Spinach & Lemon Risotto
Shrimp Parmesan: Orecchiette Pasta, Breaded Shrimp, Mozzarella, Cheese, Basil, Roasted Peppers & Onions & Tomato Cream

Allergy Concerns:

*“Gluten Free Pasta, Gluten Free Chicken & Kale Ravioli, Gluten Free Cheese Ravioli
& Vegan Ravioli are Available for Substitutions for an Additional \$2.00 per Person”*

Mixed Greens & Caesar Salad Station

Potato & Vegetable Station

Please Select Two of the Following:

Rosemary & Garlic Confit Fingerling Potatoes
Basmati Herbed Rice
Potato Au Gratin
Cheese Tortellini with Spinach & Brown Butter
Spinach & Mascarpone Cheese Herb Risotto
Zucchini & Wild Rice Gratin
Cumin Braised Plantains & Yucca
Sweet Pea & Caramelized Onion Orzo
Roasted Tomato, Mozzarella & Basil Polenta
Roasted Garlic Mashed Potato
Roasted Cinnamon Sweet Potatoes
Macaroni & Cheese

Please Select Two of the Following:

White Wine Lacquered Carrots
Haricot Vert Almandine
Seasonal Grilled & Roasted Vegetables
Creamed Spinach
Roasted Cauliflower & Parmesan Mash
Spaghetti Squash Pomodoro
Sesame & Soy Pea Pod Stir Fry
Cauliflower Au Gratin
Grilled Asparagus
Braised Bacon & Brussels Sprouts
Seasonal Vegetable Succotash

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Dessert Stations

Ice Cream Sundae Bar

Chocolate and Vanilla Ice Cream
Hot Fudge, Caramel Sauce
Whipped Cream, Cherries, Jimmies
Chopped Nuts, Seasonal Berry Sauce

*Substitute for Flavored Ice Cream
Increase Price by \$2.95 per Person*

New England Dessert Station

Assorted Gourmet Petite Cup Cakes
Whoopie Pies, Boston Cream Pie, Twinkies
Dessert Shots, Petite Apple Tarts
Freshly Brewed Coffee, Decaffeinated and Selection of Herbal Teas

Italian Dessert Buffet

Tiramisu Shot, Mini Eclairs, Assorted Cannoli
Assorted Italian Pastries, Italian cookies
Freshly Brewed Coffee, Decaffeinated and Selection of Herbal Teas

French Buffets

Mini French Pastries, Truffles, Petite Profiteroles
Crème Caramel Shots, Crème Brûlée,
Lemon Tart, French Macaroons
Freshly Brewed Coffee, Decaffeinated and Selection of Herbal Teas

The Chocolate Lover

Chocolate Dipped Fruit, Dark Chocolate Mousse Cups
Mini Flourless Chocolate Cake, Petite Chocolate Purses & Chocolate Balls
Freshly Brewed Hot Chocolate, Coffee, Decaffeinated and Selection of Herbal Teas

Create Your Own Dessert Station

Choose Your 5 Favorite Sweets:

Assorted Petite Cheesecakes
Assorted Fruit & Chocolate Petite Tarts
Assorted Crème Brûlée
Cake Pops
Gourmet Cup Cakes
Cannoli
Truffles
Flourless Chocolate Cake
Assorted Profiteroles
Dessert Shots
Assorted Cake Bars
Assorted Chocolate Pastries
Assorted Mini Pastries
Petit Fours
Macaroons

Served with Freshly Brewed Coffee, Decaffeinated and Selection of Herbal Teas

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