

Stationary Hors D'Oeuvres

(Prices Available Upon Request)

Raw Bar

East Coast Oysters

Pat Woodbury's Wellfleet Littleneck Clams

Shrimp Cocktail

Maine Lobster Tail

Artisanal New England Cheese Station

Assortment of Local Cheeses with Port Soaked Pears, Red Wine Soaked Grapes, Green Apple, Fig Compote, Apricot & Cranberry Chutney and Homemade Garlic Crackers

Seasonal Fruit with Assorted Dips

Wildflower Honey Vanilla Yogurt

Granola and Yogurt

Grand Fresh Vegetable Display

Sour Cream & Cucumber Dill Dip

Minted Yogurt Dip

Roasted Red Pepper Arugula Pesto

American Antipasto

Hand-crafted Charcuterie: Basque Domestic Spicy Salami, Gentile Parma-style American Salami, Assorted Artisanal New England Cheeses, Country Ham, Smoked Turkey, Olives, Oven Cured Plum Tomatoes, Roasted Red Peppers, Grilled Zucchini & Squash, Marinated Mushrooms

Citrus-Cured Salmon Platter

Homemade Garlic Crackers & Chive Crème Fraiche, Capers, Red Onion, Lemon

Fondue

Sensational Local Cheese with Country Bread & Cubed Apples

New England (Ingredients) Mediterranean Salads

Hummus, Tabouli, Baba Ganoush

Gourmet Cornmeal Johnnycake (Taco) Station

Duck Confit, Braised Beef Short Rib, Spit Roasted Chicken, Pulled Pork, Seared Shrimp or Scallop
(With appropriate sauces based on the season)

Hot Pressed Sandwich Station

Guests Create Their Own Hot Pressed Sandwiches by Choosing Their Favorite Meats,
Vegetables and Cheeses.

Ciabatta Bread with Choice of:

Meats

Roasted Turkey, Roast Beef, Corned Beef & Roast Pork

Vegetables

Artichokes, Tomatoes, Roasted Red Peppers, Zucchini, Squash, Mushrooms,
Red Onion, Caramelized Onions, Chopped Pickles, Black Olives and Capers

Cheeses

Mozzarella, Gruyere & Cheddar

Grain & Game Station

(You Choose & We'll Sauté)

Beef, Chicken, Shrimp, Fish or Duck Confit

Pasta, Risotto, Quínoa, Barley, Faro

Asparagus, Red Pepper, Garlicky Broccoli, Roasted Cauliflower, Artichoke, Beets.

Sauces: Lemony White Wine, Roasted Garlic Cream, Caramelized Shallot Vegetable

Table Snacks

Assorted Mini Pretzel Bites

with Cherrywood Smoked Sea Salt

with Truffle Salt

with Fennel Thyme Salt

Served with a Variety of Dipping Sauces

Whole Grain Creamy Horseradish Mustard

Garlic Roasted Cauliflower Puree

Roasted Red Pepper and Toasted Pine Nut Dip