

# 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 Fraîche, 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