



## PASSED HORS D'OEUVRES

### PACKAGE ONE

Shrimp and Edamame Wontons with Soy Dipping sauce

Chili-Lime Shrimp Cocktail with Grapefruit and Mint

Goat Cheese and Sweet Onion Tartlet

Chicken or Beef Sate with Teriyaki Sauce

Pigs in a Blanket

Miniature Pizzettas

Macaroni and Cheese Bites

Wagyu Beef Slider  
Heirloom Tomato Jam

### PACKAGE TWO

Smoked Bacon Wrapped Sea Scallops

Mini New England Lobster Rolls

Mini Crab Cakes with Remoulade

Beef Tartare on Crostini

Wild Mushroom and Gorgonzola Flatbread

Diablo Chicken Flatbread

Confit Fingerling Potato  
Caviar, Chive Crème Fraîche

Spinach & Black Truffle Risotto Croquette

## CARVING STATION

**Roasted Cornbread Stuffed Turkey Breast...**

Served with Cranberry Relish & Honey Mustard

**Brined Pork Loin...** Stuffed with Spinach, Cranberries and Goat Cheese with a Fig & Port Demi Glace

**Smoked Salmon...** Red Onion, Gherkins, Capers, Heirloom Tomatoes with a Lemon & Dill Sour Crème

**Honey Glazed Ham...** Whole Grain Mustard & Grilled Pineapple

**Slow Smoked Beef Tenderloin....** Creamy Horseradish Sauce, Au Jus

## ACCOMPANIMENTS

Mashed Potatoes

Grilled Asparagus

Oven Roasted Root Vegetables

Creamed Sweet Potatoes

Wild Mushrooms



## SOUP & SALAD STATIONS

**Baby Greens .....** Grilled Corn, Baby Tomatoes and Herb Goat Cheese with Citrus Vinaigrette

**Classic Caesar Salad.....** White Anchovies, Parmesan Cheese Brioche Croutons

**Spinach Salad.....** Pear, Gorgonzola, Red Onion, Balsamic Soy Vinaigrette

**New England Clam Chowder.....** Fresh RI Littleneck Clams, Oyster Crackers

**Northwestern Lobster Bisque....** Fresh RI Lobster Meat, Crispy Tortilla, Sour Cream, Cilantro

## DESSERTS

Holiday Cookies

White and Dark Chocolate Dipped Strawberries

Assorted Truffle Platter

Mini Cheesecakes and Tarts





# PACKAGES

<p><b>Call Brand Bar</b>          Svedka Vodka          Lunazul Tequilla          Tanqueray Gin          Don Q Rum          Dewar's Scotch          Canadian Club Whiskey          Jim Beam Bourbon</p> <p>Choice of Two House Beers          House Red &amp; House White Wines</p>	<p><b>Premium Bar</b>          Absolute Vodka          Cabo Wabo Tequilla          Sapphire Gin          Bacardi Rum          Johnnie Walker Black Scotch          Crown Royal Whiskey          Makers Mark Bourbon</p> <p>Choice of Three House Beers          House Red &amp; House White Wines</p>
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<p><b>Ultra Premium Bar</b>          Grey Goose Vodka (Original, La Poire, L'Orange, Le Citron)          Casa Noble Tequilla          Hendrick's Gin          Mt. Gay Rum          Macallen 12 Scotch          Crown Royal Whiskey          Knob Creek Bourbon</p> <p>Choice of Three House Beers          House Red &amp; House White Wines          \$25 per person supplement</p>
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## OPTIONAL SPECIALTY COCKTAILS

*Butlered for the first ½ hour of your event & available for the evening at the bar.  
**\$8.00 per person supplement per beverage.***

**Rum-Cranberry Fizz**  
 Rum, Cranberry Juice, Grapefruit Juice, Club Soda

**Negroni Punch**  
 Campari, Sweet Vermouth, Gin, Prosecco, Fresh Berries

**Amaretto-Cranberry Kiss**  
 Vodka, Amaretto, Orange Juice, Cranberry Juice

**Cherry Crush**  
 Citron Vodka, Cherry, Fresh Lime Juice

**Pink Tutu**  
 Vodka, Campari, Peach Liquor, Grapefruit Juice



## PRICING

### **Standard Reception**

Selection of 6 hors d'oeuvres from Option One – Butlered for one hour  
Choice of Two: Turkey, Pork Loin or Ham from Carving Station  
Choice of Two Accompaniments  
One Salad  
Dessert Display  
Call Brand Bar

Menu: \$55 per person  
Four Hour Open Bar: \$40 per person  
\*does not include tax or 20% gratuity

### **Premium Reception**

Selection of 8 hors d'oeuvres from Option One or Two – Butlered for one hour  
Choice of Three Carving Station Options  
Choice of Two Accompaniments  
Two Salads  
One Soup  
Dessert Display  
Premium Bar

Menu: \$75 per person  
Four Hour Open Bar: \$50 per person  
\*does not include tax or 20% gratuity

\*\*All pricing based on a four hour reception with a minimum guest count of 35\*\*

For more information or to schedule a walk-thru please contact:

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