



## Cocktail Parties

Half Hour (choice of 4) \$15.00 per person  
One Hour (choice of 4) \$20.00 per person  
Two Hours (choice of 6) \$40.00 per person  
Three Hours (choice of 8) \$50.00 per person  
Excluding Tax, Service Charge and Beverages  
\*\* Most Popular

### Hors d'oeuvre Choices

- \*\*Marinated Balsamic Beef Skewers
- Halibut and Chips, Caper Rémoulade
- \*\*Croque Monsieur
- Blue Cheese Gougère
- Foie Gras Torchon, Brioche Crouton
- \*\*Prawn Cocktail
- \*\*Lump Crab and Green Apple Salad in Endive
- Crab Fritter, Caviar, Crème Fraiche
- Salt Cod Cake, Truffle Aioli
- \*\*Truffled Quiche, Chanterelle Mushroom
- Truffled Beef Tartar, Gaufrette and Chive
- \*\*Twice-Baked New Potato with Truffle Crust
- Deviled Quail Egg with Truffle Essence
- \*\*Crisp Pancetta and Parmesan Risotto Cake
- Eggplant Caviar, Artichoke, Tomato Confit
- \*\*Ratatouille Tartlet with Goat Cheese
- \*\*Kumamoto Oysters, Granny Smith Mignonette
- Crisp Malpeque Oysters, Caper Rémoulade
- Quail Egg, Crème Fraiche, Caviar
- \*\*Potato Shallot Cake, Smoked Salmon, Caviar
- \*\*Parmesan Tuile, Goat Cheese Mousse, California Walnuts
- Smoked Trout Profiteroles
- \*\*Lobster Spring Rolls, Soy Lime Emulsion
- Blood Orange Marinated Hamachi, Spiced Mint
- Ceviche of Florida Rock Shrimp, Tiny Cilantro
- \*\* Miniature Burgers, Cheddar, and Cured Tomato
- \*\*Cajun Chicken Spring Rolls
- \*\*Crisp Crab Cake, Caper Rémoulade
- \*\*Yellowfin Tuna Tartare, Crisp Wonton, Wasabi Tobiko
- Buffalo Wings with Blue Cheese

## Cocktail Party with Food Stations- For Parties over 40 guests

Three Hours (Choice of 8 passed hors d'oeuvres, plus food stations)  
\$90.00 per person  
Or A La Carte

### **Appetizer Station** (choose 1)

Charcuterie plate, Parma Ham, Garlic Sausage, Chorizo, and Bresaola, Olive Scented Crostini  
Chilled Shellfish Bar, Oysters, Clams, Prawns, and Maine Lobster (\$30 supplement per person)

Steamed Dumplings with Dipping Sauces

Ceviche and Marinated Fish and Shellfish

Pates & Terrines, Pickled Vegetables, Assorted Mustards and Crostini

Crisp Chicken wings with Dipping Sauces

Sushi and Sashimi

Steak Tartare Mixed to Order, Crisp Sesame Crackers

### **Salad Station** (choose 2)

Mashed Potato Bar with Selection of Toppings

Double Smoked Bacon, Vermont Cheddar, Scallions

Marinated grilled vegetables with assorted condiments

Tabbouleh, Hummus

Caesar salad Bar with Grilled Chicken

Red Oak with Walnuts, Pears, Goat Cheese & Sherry Shallot Vinaigrette

Spinach Salad with Warm Bacon Vinaigrette

### **Carving Station** (choose 1)

Chipotle Rubbed Smoked Pork Loin

Steak and Homemade Potato Chips with Garlic Aioli

Smithfield Ham

Sesame Crusted Rare Tuna Loin

New Hampshire Turkey Stuffed with Sweet Sausage

### **Pasta Station** (choose 2)

Build Your Own Pasta Station

Risotto with Blue Crab and Citrus

Orecchiette with Roasted Shiitake Mushroom Cream

Risotto with Sweet Peas and Wild Mushrooms

Penne Pasta with Sweet Sausage and Grated Pecorino

Linguini with Littleneck Clams

Penne With Spicy Tomato and Toasted Garlic

### **Dessert Station** (choose 3)

Chocolate Fondue with Seasonal Berries, Vanilla Scented Pound Cake, Marshmallows

\$200.00 Supplementary Fee

Infused Hot Chocolate, Dark, Milk and White chocolates, Kahlua, Rum, and assorted Marshmallows

Warm Shortcakes with Fresh fruit Compotes and Infused Sweet Creams

Assorted Mini Cakes, Brittles, Chocolates, and Fancied Fruits