

# *Hors d'Oeuvre Menu*

## *Cold Hors d'Oeuvre*

*Pork Tenderloin Crostini with Gin Pickled Onion and Apricot Vinaigrette*  
*Endive Petals filled with Gorgonzola Mascarpone, Walnuts and Grape Compote*  
*BLT Cherry Tomatoes*

*Lobster Mango Stacks with Wasabi Aioli*  
*Miniature Peking Duck Pancakes with Ginger-Plum Sauce*  
*Tuna Tartare on Wonton Chips with Ponzu and Wasabi Aioli*  
*Smoked Salmon on Savory Olive Biscotti with Lemon Crème Fraiche*

*Colossal Shrimp Cocktail, Classic Cocktail Sauce*  
*Beef Tenderloin Crostini, Tuscan White Bean-Truffle Slather, Balsamic Tomatoes*  
*Sake Marinated Green Tea Smoked Shrimp with Wasabi Aioli*

## *Hot Hors d'Oeuvre*

*Pan Seared Chicken Pot Stickers with Sweet Soy Reduction*  
*Goat Cheese and Artichoke Fritters with Fresh Basil*  
*Corn, Cilantro and Red Pepper Fritters with Roasted Red Pepper Coulis*  
*Caprese Pizzetta-Fresh Mozzarella, Basil and Tomato*  
*Sausage, Spinach and Fontina Stuffed Mushrooms*  
*Sesame Chicken Wonton with Apricot Dipping Sauce*  
*Pecan Crusted Chicken with Orange-Dijon Aioli*  
*Shrimp Shui Mai served in Asian Steam Baskets with Red Pepper Sweet and Sour Sauce*

*Cashew Chicken Spring Rolls with Apricot Dipping Sauce*  
*Swordfish-Corn Cakes with Caper-Lemon Aioli*  
*Baby Red Bliss Potatoes "Twice Baked" with Bacon and Cheddar Cheese*  
*Teriyaki Salmon Skewers*  
*Maine Crab Cakes with Horseradish-Dijon Aioli*

*Maple Glazed Sea Scallops with Apple Wood Bacon*  
*Lobster and Brie in Phyllo with Lemon and Fresh Dill*  
*Miniature Beef Wellington with Mustard Cognac Béarnaise Aioli*  
*Coconut Shrimp with Apricot -Ginger Dipping Sauce*  
*Spicy Duck and Shiitake Spring Rolls with Ginger Plum Sauce*

*Baby Lamb Lollipops with Sour Cherry-Mint Compote*  
*Prosciutto and Rosemary wrapped Shrimp, Balsamic Glaze*  
*Thai Peanut Crusted Shrimp with Sweet-Spicy Chili Sauce*  
*Shaved Beef Tenderloin in Miniature Yorkshire Puddings with Horseradish Cream*

## *Stationary Hors d'Oeuvre*

***A Fine Selection of Imported and Domestic Cheeses***  
*graced with Fresh Fruit, Breads and Crackers*  
*minimum 25 guests*

***Mediterranean Display***  
*Hummus, Baba Ganouj, Tabouleh, Lebanese Chick Pea Salad, Feta, Kalamata Olives, Stuffed Grape Leaves and*  
*Marinated Roasted Red Peppers Served with Pita and Spiced Pita Chips*  
*minimum 25 guests*

***Warm Spinach and Artichoke Dip***  
*Crisp Flour and Corn Tortilla Chips*  
*serves 25-35*  
*serves 40-50*

***Warm Crab and Cheddar Fondue***  
*Sliced Baguettes and Crackers*  
*serves 25-35*  
*serves 40-50*

***Fresh Seasonal Vegetable Crudite***  
*Choose from: Creamy Gorgonzola, Sesame Sage or Tomato-Cognac Dipping Sauces*  
*minimum 25 guests*

***Balsamic and Rosemary Grilled Seasonal Vegetable Display***  
*Roasted Garlic Aioli*  
*minimum 25 guests*

***Six Layer Mascarpone Torte***  
*served with Grilled Focaccia*  
*(pesto, gorgonzola-pine nut, sun dried tomato-artichoke)*  
*To serve 25 To serve 50*

***French Cream Brie wrapped in Puff Pastry***  
*served warm with Breads and Crackers, Choose from:*  
*Cranberry Relish with Caramelized Onions or Apricot Compote, Pistachios and Candied Ginger*  
*To serve 25 To serve 50*

***Mexican Chicken Fajita Dip***  
*(fajita chicken, grilled peppers and onions, black beans, salsa, cheddar, sour cream, black olives and guacamole*  
*served with Tortilla Chips*  
*To serve 25 To serve 50*

***Elegant Raw Bar***  
*Colossal Shrimp Cocktail, Fresh Shucked Oysters and Littleneck Clams*  
*Cocktail Sauce, Horseradish, Ponzu and Mango Lime Hot Sauces, fresh lemon*  
*50.00 attendant chef fee, minimum 50 guests*  
*Add Jonah Crab Claws for an additional 3.00 per guest*

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## *Cocktail Hour Carving Stations*

### ***Porcini Crusted Tenderloin of Beef***

*Balsamic Glazed Onions, Mustard Cognac Aioli and Horseradish Sauce, Petite Rolls  
(minimum 20 guests)*

### ***Garlic and Rosemary Crusted Rack of Lamb***

*Sour Cherry-Mint Compote and Pommery Mustard Aioli  
(minimum 20 guests)*

### ***Herb Crusted Pork Tenderloin***

*Cranberry-Pear Chutney, Pommery Mustard, Petite Rolls  
(minimum 20 guests)*

### ***Peking Duck***

*Five Spice Roasted Duck, Hoisin Sauce, Scallions, Moo-shi pancakes  
(minimum 20 guests)*

### ***Rosemary and Honey Glazed Boneless Breast of Turkey***

*Cranberry-Pear Chutney, Pommery Mustard Aioli, Petite Rolls  
(minimum 20 guests)*

### ***Salmon Coulbiac***

*Pastry Wrapped Salmon with Creamed Spinach and Mushrooms, Warm Lobster Sauce  
(minimum 20 guests)*

### ***Cold Poached Salmon***

*Cucumber Scales, Caper-Lemon Aioli  
(minimum 20 guests)*

### ***Sesame Crusted Saku Prime Tuna***

*Wasabi Aioli, Ponzu, Pickled Ginger, Wonton Crisps  
(minimum 20 guests)*

*50.00 attendant chef fee is applicable*

*One chef per 75 guests*

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## *Cocktail Hour Action Stations*

### ***The Orient Express***

*A selection of Asian Dim Sum to include but not limited to:  
Spicy Duck Spring Rolls, Shrimp Shui Mai, Pork Dumplings, Chicken Pot Stickers, Sesame  
Noodles, Scallop Wontons, Shrimp Chips and Assorted Dipping Sauces  
(minimum 20 guests)*

### ***Tapas Station***

*Marinated Spanish Olives, Scallop Fritters with Red Pepper Aioli, Baby Fresh Artichokes filled  
with Ham and Manchego, fried, Baked Goat Cheese with Tomato and Basil, Crostini, Garlic and  
Olive Oil Marinated and Grilled Shrimp, Manchego and Cabrales Cheeses, Membrillo*

### ***Hand Rolled Sushi Station***

*Sashimi Quality Salmon, Tuna and Poached Shrimp  
Nori and Sticky Rice  
Ponzu, Soy, Wasabi, Spicy Japanese Mayonnaise and Pickled Ginger  
(minimum 20 guests)*

*50.00 attendant chef fee is applicable  
One chef per 75 guests*

# *Soups and Salads*

## **Soups**

*Lobster Bisque with Lobster Meat*

*Crab and Corn Chowder  
New England Clam Chowder  
Wild Mushroom Bisque*

*Tuscan White Bean with Roasted Garlic and Baby Spinach  
Pumpkin Bisque with Prosciutto and Fennel  
Autumn Bisque (butternut, apple and pear)  
Carrot Ginger  
Beef Barley with Sweet and Sour Onions  
Italian Wedding*

## **Salads**

*Nantasket Shores Signature Garden Salad  
Baby Greens, Carrots, Cucumber, Baby Tomatoes, Red Onion, Chick Peas and Sliced Olives*

*Classic Caesar Salad with Garlic-Parmesan Croutons*

*Salad of Wild and Baby Greens with Bourbon Glazed Pecans  
Dried Cranberries and Goat Cheese, Honey-Balsamic Vinaigrette*

*Salad of Wild and Baby Greens with Mandarin Oranges, Feta, Pine Nuts and Red Onion  
Tangerine Cream Vinaigrette*

*Mixed Greens with Mango, Gorgonzola and Pine Nuts, Basil-Mint Citrus Vinaigrette*

*Salad of Wild and Baby Greens with Caramelized Pears, Goat Cheese and Walnuts  
Cranberry-Port Vinaigrette*

*Baby Spinach and Arugula Salad with Red Wine Poached Figs, Gorgonzola and Walnuts  
Balsamic Vinaigrette*

*Roasted Beet Salad with Mixed Greens, Goat Cheese, Citrus,  
Toasted Walnuts, Shallot-Balsamic Vinaigrette*

## **Optional Salad Accrument**

*Savory Lemon-Olive or Brown Butter-Pistachio Biscotti  
Miniature Warm Parmesan Scone  
Miniature Warm Cheddar Baking Powder Biscuit  
Warm Cornbread Croutons  
Warm Garlic Rubbed Crostini with Melted Fontina*

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## *Entrées*

*Grilled Beef Tenderloin*  
*Sliced, Balsamic Glazed Onions, Cabernet Demi Glace*

*Filet Mignon:*  
*Fonduta: Topped with Sautéed Mushrooms, Gorgonzola Fonduta and Balsamic Reduction*  
*Steak House: Salt and Pepper Crust, Cabernet Demi Glace, Balsamic Glazed Onions*

*Grilled Sirloin Steak with Sauce Bordelaise*

*Roast Prime Rib of Beef au jus, Horseradish Sauce*

*Braised Boneless Beef Short Ribs, Natural Jus, Horseradish Gremolata*

*Garlic and Rosemary Crusted Rack of Lamb, Sour Cherry Mint Compote, Lamb Demi Glace*

*Braised Lamb Shank with Natural Braising Jus, Horseradish Gremolata*

*Local Cod*  
*Roasted Baby Tomatoes, Basil Puree and Extra Virgin oil*  
*New England, Lemon, White Wine and Butter, Sherried Crumbs*  
*Potato Crusted, Black Olive Vinaigrette*

*Swordfish:*  
*Sicilian Agrodolce*  
*Blackened with Mango Salsa*  
*Pesto-Sun Dried Tomato Butter*

*Salmon:*  
*Lemon-Herb Salsa Verde, Roasted Baby Tomatoes*  
*Honey Mustard Glazed*  
*Dijon-Herb Crust*

*Statler Chicken:*  
*Marsala, Demi Glace, Porcini and White Mushrooms, Prosciutto, Fresh Sage*  
*Piccata, White Wine, Lemon, Capers*  
*Saltimbocca, stuffed with Fresh Sage and Fontina, Prosciutto Wrapped, Madeira Demi Glace*  
*Spinach, Fontina and Wild Mushroom Stuffed, Marsala Sauce*  
*Stuffed with Apples, Brie and Walnuts, Golden Raisin Marmellata*

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