



HORS D'OEUVRES

CHILLED

- AHI TUNA POKE PONZU, CRISPY SHALLOTS, RICE CRACKER \$5.25
- SMOKED SALMON OESTRA CAVIAR, POTATO PANCAKE, DILL CRÈME FRAICHE \$4.00
- SHRIMP COCKTAIL HOMEMADE COCKTAIL SAUCE \$5.00
- SEARED CAJUN SHRIMP ATOP GUACAMOLE ON A SWEET POTATO TORTILLA CRISP \$4.50
- TOMATO AND BASIL ON PARMESAN CROSTINI \$3.25
- EGGPLANT CAPONATA ON GARLIC CROSTINI \$3.50
- AVOCADO TOAST WITH ROASTED PEPPER \$3.50
- FIG COMPOTE, ARUGULA AND PARMESAN ON CROSTINI \$3.50
- WILD MUSHROOM AND BOURSIN CHEESE IN PASTRY PUFF \$3.50
- BRIE IN PHYLLO CUP WITH LINGONBERRY \$3.25

HOT

- MINI CRAB CAKE CHIPOTLE AIOLI \$4.50
- COCONUT BREADED SHRIMP SWEET CHILI SAUCE \$5.00
- SCALLOPS WRAPPED IN BACON \$4.50
- FRANKS IN PASTRY DIJON MUSTARD \$3.50
- ANDOUILLE SAUSAGE & PEPPERJACK CHEESE PUFF PASTRY GRAIN MUSTARD \$3.75
- PEKING PORK RAVIOLI SPICY PLUM SAUCE \$2.75
- PULLED PORK CANAPE ON CORNBREAD \$3.75
- BEEF TENDERLOIN AND PARMESAN CHEESE TOAST \$5.50
- MINI STEAK AND CHEESE ROLL ZESTY BISTRO SAUCE \$3.75
- BEEF TENDERLOIN CROUSTADE CARMELIZED ONIONS AND SMOKY BLEU CHEESE \$5.50
- MINI LAMB CHOP MINTED CHIMICHURRI \$6.75
- TANDOORI SPICED CHICKEN SKEWERS HERBED YOGURT \$4.00
- CHICKEN AND LEMONGRASS POTSTICKER GINGER SCALLION DIPPING SAUCE \$4.00
- PRETZEL CRUSTED CHICKEN BITES HONEY MUSTARD SAUCE \$4.00
- COCONUT CHICKEN MACADAMIA WITH SWEET CHILI SAUCE
- FONTINA CHEESE ARANCINI SPICY POMODORO SAUCE \$4.25
- VEGETABLE SPRING ROLLS GINGER SCALLION DIPPING SAUCE \$3.50
- SPINACH AND PARMESAN STUFFED MUSHROOMS \$3.50
- VEGETABLE POTSTICKER GINGER SCALLION DIPPING SAUCE \$3.75

*Minimum of 20 pieces of each

**House Fee and tax is added to all food and beverage



STATIONARY DISPLAYS

WELLESLEY 1910 CHEESE DISPLAY

ASSORTED LOCAL AND IMPORTED CHEESES, FRESH FRUIT, BERRIES, DRIED NUTS, FRUIT, HONEYCOMB AND FIG JAM, WHOLE GRAIN AND RICE CRACKERS, GRISSINI \$10.00 PP

WELLESLEY FRESH VEGETABLE CRUDITE

ARTFUL ARRANGEMENT OF CRISP CUT VEGETABLES; CARROTS, CELERY, BABY TOMATOES, BELL PEPPERS, BROCCOLI, FRENCH GREEN BEANS, RADISHES, RANCH DIPPING SAUCE \$6.00 PP

GRILLED VEGETABLE CRUDITE

BELL PEPPERS, ASPARAGUS, BABY CARROTS, EGGPLANT, RED ONIONS, PORTOBELLA MUSHROOMS, ZUCCHINI, YELLOW SQUASH, SERVED WITH PESTO SAUCE \$8.50 PP

ITALIAN ANTIPASTO

ROASTED TOMATOES, GRILLED ASPARAGUS, ROASTED PEPPERS, HEARTS OF PALM, STUFFED CHERRY PEPPERS, MARINATED EGGPLANT, GOAT CHEESE, ARTICHOKE, BLEU CHEESE, KALAMATA OLIVES, ROASTED GARLIC, BASIL PESTO, FRESH MOZZARELLA, CRUMBLed PARMESAN, PROVOLONE. GRILLED BREAD, PROSCUITTO, SALAMI, SOPPRESSATA \$12.50 PP

MEDITERRANEAN DISPLAY

STUFFED GRAPE LEAVES, MARINATED TOMATOES, FRIED ARTICHOKE HEARTS, FETA CHEESE, MIXED OLIVES, HUMMUS, NAAN BREAD, MINI SPANAKOPITA, CUCUMBER TZATZIKI SAUCE \$10.00 PP

ASIAN DISPLAY

ASSORTED ROLLED SUSHI AND NIGIRI, SESAME SEARED RARE TUNA, WAKAME SEAWEED SALAD, PICKLED GINGER, VEGETABLE POTSTICKERS, JAPANESE CUCUMBER AND SESAME SALAD, CRISP WONTONS, AGED SOY SAUCE, PLUM SAUCE \$16.00 PP

TRADITIONAL RAW BAR

FRESH SHUCKED LOCAL OYSTERS, LITTLENECK CLAMS, JUMBO CHILLED SHRIMP COCKTAIL SAUCE, RED WINE SHALLOT MIGNONETTE, LOUIS SAUCE, FRESH LEMONS, TABASCO, HORSERADISH \$25.00 PP

*FRESH MAINE LOBSTER CLAWS AND TAILS ADD \$ MARKET VALUE

*SNOW CRAB LEGS ADD \$ MARKET VALUE

*Minimum of 20 of each

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