



STATIONARY PLATTERS

Chef's Selection Artisanal Cheese, Charcuterie Cured Meat, Seasonal Fruit with Port Wine-Fruit Compote, Whole Grain Mustard, Pickled Onions, Sliced Baguette

Housemade Dips served with Crispy Chips, Pita Bread & Crudite:
Guacamole, Edamame Hummus, Cold Spinach-Artichoke, Roasted Eggplant Babaganoush

Hand Roll Sushi Display: California, Spicy Tuna, Smoked Salmon & Scallion, Shrimp,
Fresh Atlantic Salmon Rolls, Pickled Ginger, Wasabi, Soy Sauce

Grilled Cheese Bar: Classic, Pesto & Oven Dried Tomato, Eggplant & Caramelized Onion, Brie & Nutella

Belgian Fries Bar: Herbed, Truffle, Japanese Nori, Parmesan & Crispy Shallots
Dipping Sauces: Chipotle Mayo, Remoulade, Spicy Korean, Carolina BBQ, Mole Poblano

Shellfish Display: Jumbo Shrimp, Fresh Blue Point Oysters, Jumbo Lump Crab,
Maine Lobster out of the Shell, Cocktail Sauce, Thai Chili Sauce, Fresh Horseradish, Lemons

COLD PASSED ITEMS

Mini Kale Caesar Salad

Black American Caviar & Chive Stuffed
Potato Medallions

Truffled Honey Ricotta, Fruit- Nut Baguette

Summer Rolls, Peanut & Coconut Curry

Truffled Wild Mushroom Puff Pastry Tarts

Grilled Lemongrass Shrimp with
Tarragon Cocktail Sauce

Mango Shrimp & Bay Scallop Ceviche, Crispy Chips

Salmon Tartar, Saffron Yuzu Aioli

New England Lobster Roll Sliders

Beef Tenderloin Toast, Port Wine Onions,
Horseradish Cream

Duck Prosciutto, Plum Allspice Sauce, Crostini

Foie Gras Eclair with Quince Paste

HOT PASSED ITEMS

Thai Coconut Soup Shooter

Cauliflower & Corn Hush Puppies
topped with Buttermilk Herb

Cacio y Pepe, Bite-Sized, Traditional Italian Dish,
Cracked Pepper, Tapioca Gluten-Free Pasta

Sliced "Everything" Crusted Seared, Yellowfin Tuna,
Scallion Vinaigrette

Jumbo Lump Crabcakes, Spicy Remoulade

Southern Fried Boneless Chicken, Red Eye Gravy,
Maple Butter

Crispy Fried Chicken & Waffle, Rich Maple Syrup

Brooklyn Cuban Sandwich, Roast Turkey Breast,
Mustard, Pickle

Pork Belly Sliders, Rustic Slaw, Pickled Okra

Braised Shortrib Sliders, Port Wine Onions

Pomegranate Braised Lamb, Moroccan Spices,
Mint Chutney