



Reception Menu

Individually Plated Hors d'oeuvres

New England Farm Cheese Plate

Selection of Local Farm Cheeses, Fresh Seasonal Fruit, Honeycomb, Quince Paste
Artisan Breads and Crackers
Member 12 / Non-member 15

Charcuterie Plate

Locally Made Charcuterie
Whole Grain Mustard, Fig Jam, Grilled Focaccia
Member 12 / Non-member 15

Raw Bar Plate

Duet of (1) Shrimp Cocktail and (1) Local Oyster
Served with Lemons and Cocktail Sauce
Member 10 / Non-member 13

Mezze Plate

Grilled Vegetables
Hummus, Grilled Naan*
Member 8 / Non-member 11

*VEGAN without the Naan

Consuming Raw or Undercooked Meats, Poultry, Shellfish or Eggs May Increase your Risk of Foodborne Illness



Passed Hors d'oeuvres

Minimum order of one piece per item, per person based on your final count

25 piece minimum per item

Butler service for hors d'oeuvres is available at \$75 per attendant, one attendant per 50 guests.

Chilled

Roasted Corn and Black Bean Tacos, Cilantro / VEGAN

Tomato and Mozzarella Skewers, Basil Pistou / GF / VEGETARIAN

Roasted Garlic and White Bean Crostini, Sun-Dried Tomato / VEGAN

Medjool Dates, Goat Cheese, Crushed Pistachio / GF / VEGETARIAN

Member 5 / Non-member 6

Mini Lobster Salad Rolls

Native Lobster Salad in Pastry Cones

Spicy Tuna Taco Tartare, Avocado Crema, Chipotle Aioli / GF

Tenderloin of Beef Carpaccio, Capers, Dijon Aioli, Garlic Crouton

Member 6 / Non-member 7

Hot

Honey Goat Cheese in Phyllo / VEGETARIAN

Asiago Arancini, Parmesan Cheese, Roasted Pepper Aioli / VEGETARIAN

Wild Mushroom Tart with Parmesan Cheese and Roasted Garlic Cream / VEGETARIAN

"Devils on Horseback" – Medjool Dates, Blue Cheese and Smoked Bacon / GF

Member 5 / Non-member 6

BBQ Pulled Pork Slider, Chipotle Aioli

Jamaican Beef Pattie, Ahi Sauce

Blackened Shrimp, Cilantro Lime Butter Sauce / GF

Warm Salted Pretzel, Grafton Cheddar Cheese Sauce / VEGETARIAN

Chicken Pot Sticker, Lemongrass, Ginger, Ponzu

Seared Sea Scallop, Lobster Cream, Balsamic Bacon Jam

Beef Bahn Mi, Pickled Vegetables, Cilantro, Sriracha Aioli

Crabmeat Cake, Tomatillo Sauce

Mini Beef Wellington—Beef Tenderloin, Mushroom Duxelles Wrapped in Puff Pastry

Member 6 / Non-member 7

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