

STATIONARY HORS D'OEUVRES

FOR ONE HOUR BEFORE DINNER

RAW BAR

FRESHLY SHUCKED OYSTERS, CHERRYSTONES AND LITTLENECKS ON THE HALF SHELL
COCKTAIL SAUCE, HORSERADISH AND LEMON WEDGES

WITH SHRIMP COCKTAIL OR CRAB CLAWS

(ADDITIONAL CHARGE)

(BASED ON A MINIMUM OF 100 GUESTS)

INTERNATION FRUIT & CHEESE DISPLAY

IMPORTED SPECIALTY CHEESES ACCOMPANIED WITH
CANTALOUPE, HONEYDEW, RED GRAPES, STRAWBERRIES, PINEAPPLE AND ASSORTED CRACKERS

EUROPEAN CHEESE STATION

ASSORTED ITALIAN, FRENCH AND SPANISH CHEESES
ACCOMPANIED WITH MEDITERRANEAN BREADS, BREADSTICKS, ASSORTED IMPORTED OLIVES AND INFUSED
GARLIC OIL

SEASONAL GRILLED VEGETABLE STATION

LIGHTLY SEASONED AND GRILLED SUMMER SQUASH, RED AND YELLOW PEPPERS,
BABY CORN, ARTICHOKE HEARTS AND CARROTS
SERVED WITH HUMMUS AND FRESH BAKED PITA CHIPS

BAKED BRIE

EN CROUTE WITH RASPBERRY MELBA AND GARLIC CROSTINIS