



## Christina's Wedding Hors d'oeuvres Menu

### Passed Hors d'oeuvres Priced per 100 pieces

Roasted Red Pepper and Herb Goat Cheese Pinwheels with Olive Tapenade on Pita .....	\$209.00
Cilantro-Pesto Marinated Roasted Shrimp on Crispy Wonton ..	\$247.00
Fried Vegetable Ravioli with Cilantro .....	\$203.00
Teriyaki Beef Kebobs with Pineapple.....	\$220.00
Boursin Cheese and Spinach Mushroom Caps.....	\$176.00
Sesame Chicken Sate with a Thai Sauce.....	\$192.00
Potato Pancakes with Herbed Sour Cream.....	\$187.00
Spanakopita.....	\$187.00
Petite Beef Wellington with a Madeira Sauce.....	\$259.00
Thai Grilled Chicken on Crispy Tortilla.....	\$214.00
Crab Cakes with a Horseradish Cream Sauce.....	\$242.00
Wild Mushroom Turnover.....	\$198.00
Maple Syrup Glazed Scallops and Bacon.....	\$225.00
Thai Spring Rolls.....	\$203.00
Stuffed Mushroom Caps with Italian Sausage.....	\$192.00
Potato Knishes.....	\$192.00
Smoked Chicken with Caramelized Onion on a Sun-Dried Tomato Tartlet.....	\$220.00
Fresh Jumbo Shrimp with a Zesty Cocktail Sauce.....	\$264.00
Coconut Chicken Morsels.....	\$192.00
Italian Bruschetta.....	\$187.00
Sliced Teriyaki Sirloin atop Scallion Pancake.....	\$231.00
Sliced Grilled Beef Tenderloin Crostini with Horseradish Cream	\$264.00
Soy Marinated Grilled Ahi Tuna on Sesame Cracker .....	\$247.00
Coconut Shrimp with Horseradish Marmalade.....	\$247.00
Cilantro-Pesto Marinated Roasted Shrimp on Crispy Wonton....	\$247.00
Fried Vegetable Ravioli with Cilantro.....	\$203.00
Roasted Red Pepper & Herb Goat Cheese Pinwheels with Olive Tapenade on Pita.....	\$209.00



### Landscapes

**Fresh Market Crudite Basket**..... \$2.50 per guest  
*Zucchini, summer squash, baby carrots, florets of broccoli and cauliflower, and colorful bell pepper strips with homemade dips*

**Grilled Vegetable Platter**..... \$3.00 per guest  
*Seasoned eggplant, assorted peppers, zucchini and summer squash tossed with grilled red onions in balsamic vinaigrette dressing*

**International & Domestic Cheese Board**..... \$2.75 per guest  
*Vermont cheddar, dill havarti, brie, goat cheese, munster cheese, smoked gouda & pepperjack served with seasonal fresh fruit, fancy crackers, wafers*

**Antipasto Display**..... \$7.95 per guest  
*Imported prosciutto, genoa salami, cappacola, provolone cheese, peppers and mushrooms, marinated artichoke hearts, olives, roasted bell peppers, whole milk mozzarella cheese layered with tomatoes, and fresh basil chiffonade, rustic breads, herb infused olive oil and aged balsamic vinegar*



**Menu Includes:**

*Standard White or Ivory Linens with Choice of Color Napkin  
Private Function Room Space up to 5 Hours  
All prices are subject to a 20% administrative fee  
and 6.25% Massachusetts sales tax*

