

Christina's Wedding Hors d'oeuvres Menu

Passed Hors d'oeuvres

Priced per 100 pieces

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
Petit Beef Wellington with a Madeira Sauce.....	\$259.00
Crab Cakes with a Horseradish Cream Sauce.....	\$242.00
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
Fresh Jumbo Shrimp with a Zesty Cocktail Sauce.....	\$264.00
Coconut Chicken Morsels.....	\$192.00
Italian Bruschetta.....	\$187.00
Coconut Shrimp with Horseradish Marmalade.....	\$247.00
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
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
Thai Grilled Chicken on Crispy Tortilla.....	\$214.00
Wild Mushroom Turnover.....	\$198.00
Smoked Chicken w/ Caramelized Onion on a Sun-Dried Tartlet.....	\$220.00

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,
and pepperjack served with seasonal fresh fruit, fancy crackers, wafers*

Mediterranean 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 5% Massachusetts sales tax