

## **Christina's Wedding 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
Baby Lamb Chops with a Mint Jelly Glaze.....	\$259.00
Crab Cakes with a Horseradish Cream Sauce.....	\$242.00
Assorted Miniature Quiches.....	\$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
Mini Calzones with a Marinara Sauce.....	\$192.00
Sautéed Tequila Shrimp.....	\$247.00
Fresh Jumbo Shrimp with a Zesty Cocktail Sauce.....	\$264.00
Coconut Chicken Morsels.....	\$192.00
Smoked Salmon Canapé.....	\$241.00
Italian Bruschetta.....	\$187.00
Boursin and Prosciutto Pita Pizza.....	\$192.00
Cantaloupe Morsels Wrapped in Prosciutto.....	\$203.00
Lobster Puffs.....	\$258.00
Coconut Shrimp with Horseradish Marmalade.....	\$247.00



## **Hand Made Hors D'oeuvres**

Roasted Sirloin Wrapped Around Asparagus.....	\$2.31/piece
<i>Tips with a Dijon Hollandaise</i>	
Sliced Teriyaki Sirloin atop Scallion Pancake.....	\$2.31/piece

Sliced Grilled Beef Tenderloin Crostini..... <i>with Horseradish Cream</i>	\$2.64/piece
Soy Marinated Grilled Ahi Tuna..... <i>on Sesame Cracker with Wasabi Aioli</i>	\$2.47/piece
Cilantro-Pesto Marinated Roasted Shrimp..... <i>on Crispy Wonton</i>	\$2.47/piece
Fried Vegetable Ravioli..... <i>with Cilantro Chili Aioli</i>	\$2.03/piece
Grilled Vegetable Pinwheels..... <i>with Pesto Mayonnaise</i>	\$2.03/piece
Roasted Pepper and Herb Goat Cheese..... <i>Pinwheels with Olive Tapenade on Toasted Pita</i>	\$2.09/piece
Thai Grilled Chicken on Crispy Tortilla.....	\$2.14/piece
Chicken and Wild Mushroom.....	\$1.98/piece
Smoked Chicken with Caramelized Onion..... <i>Sun-Dried Tomato Tartlet apes</i>	\$2.20/piece
Fresh Market Crudite Basket..... <i>Baby carrots, celery, cherry tomatoes, florets of broccoli and cauliflower, colorful bell pepper strips, button mushrooms, and cucumber moons</i>	\$2.50 per guest
Grilled Vegetable Platter..... <i>Seasoned eggplant, assorted peppers, zucchini and summer squash tossed with grilled red onions in balsamic vinaigrette dressing</i>	\$3.00 per guest
International & Domestic Cheese Board..... <i>Vermont cheddar, dill havarti, warmed Brie, goat cheese rolls served with seasonal fresh fruit, fancy crackers, wafers and hearth baked breads</i>	\$2.75 per guest
Antipasto Landscape..... <i>A combination of our magnificent display of cheeses, fresh grilled vegetable platter combined with salami, prosciutto, mixed olives, marinated mushrooms, artichoke hearts, and pepperoncini</i>	\$9.00 per guest



*Standard White or Ivory Linens with Choice of Color Napkin  
Private Function Room Space up to 5 Hours  
Menu modifications, as well as custom designed menus are  
available upon request.  
All prices are subject to a 20% administrative fee and  
5% Massachusetts sales tax.*