



SHOWER

Hot Entrée

Hot Entrees Individual Quiche –

- bacon, Jarlsberg cheese, caramelized onions
- sautéed wild mushroom, brie and chives
- ham and gruyere cheese
- chorizo, Mexican crumbled, roasted poblano peppers

Hand Rolled Crepes

- ham, gruyere and scrambled eggs drizzled with hollandaise sauce
- chicken, brie and sliced apple with hollandaise sauce
- crab and spinach topped with a lobster crème (+2.00pp)
- asparagus, roasted peppers and ricotta cheese topped with a blue cheese crème
- grilled salmon, wild mushrooms and spinach topped with a sherry crème (+1.00pp)

Hand Rolled Strudel Slices

- grilled chicken sautéed with spinach and wild mushrooms topped with a sherry crème
- rotisserie chicken and goat cheese with pesto crème
- sautéed salmon, oven roasted tomatoes, baby spinach and ricotta topped with a lobster crème (+2.00 pp)
- grilled vegetables, sautéed spinach and ricotta topped with a blue cheese crème

Cold Entrée

Large Muffin Size Tortilla Cups

stuffed with the following:

- southwest chicken salad topped with a cilantro sour crème
- cranberry chicken salad
- blackened salmon salad with Creole crème (+2.00 pp)
- Nantucket crab with a spicy mustard crème (+2.00 pp)

Gourmet Tea Sandwiches

- assorted mini tea sandwiches roasted turkey, smoked ham and roasted beef with assorted cheeses and flavored mayos
- rotisserie chicken focaccia thinly sliced and layered between tomato focaccia, smoked provolone, baby greens and roasted garlic mayo
- mini B-L-T
- smoked lox open face smoked marble rye rounds, dill crème cheese, red onions and capers (+2.00 pp)
- thinly sliced cucumber sandwiches open face herb crème cheese and chives
- goat cheese with watercress and chive

Mini croissants – Choose one

- cranberry chicken salad
- white Albacore dill tuna
- deviled egg salad

Pricing: One hot entrée, one salad and one cold entrée 13.25

Two hot entrées, two salads and two cold entrées 16.50

(order minimum 25 guests)

Salads

Baby Greens

- baby greens, sliced strawberries, fresh mozzarella, grape tomatoes, sweet and sticky pecans topped with a balsamic vinaigrette

Arugula

- arugula, tomato, hearts of palm, red onion, artichokes tossed with Dijon vinaigrette

Kale

- spinach and baby kale topped with small salmon pieces, avocado, blueberries, walnuts and citrus dressing (+4.00 pp)

Caesar

- Caesar salad with romaine lettuce, grape tomatoes, Greek croutons, shaved parmesan cheese and a Caesar dressing

Beet

- beets, crumbled blue cheese, sliced apples and walnuts and poppy seed dressing (+1.00 pp)

Tortellini Pasta Salad

- tortellini pasta salad with fresh vegetables, artichokes, cubed pepperoni and cheeses with a creamy Italian dressing

Fresh Seasonal Fruit

- fresh seasonal fruit tray

Marinated Green Vegetables

- green peas, snap peas, asparagus and julienned radish with dill and honey rice wine vinaigrette (+1.50pp)