



BOSTON SKYLINE RECEPTION

DISPLAYED (SELECT 2):

ARTISAN CHEESE DISPLAY SERVED WITH CROSTINIS, FRUIT, COMPOTES AND CRACKERS

MEDITERRANEAN PLATTER RED PEPPER HUMMUS, TABOULI, MARINATED OLIVES, ARTICHOKE HEARTS, LAVASH POINTS

FLORENTINE BRUSCHETTA ASSORTED BRUSCHETTA TOPPINGS SERVED ON CRUST BROCK-OVEN-BAKED BREAD AND FOCACCIA

ROASTED VEGETABLE ANTIPASTO MARINATED WITH VIRGIN OLIVE OIL, FRESH HERBS AND BALSAMIC VINEGAR SERVED WITH BUFFALO MOZZARELLA AND ASSORTED BREADS

BUTLER PASSED (SELECT 6):

COCKTAIL SHRIMP GULF SHRIMP, TEQUILA LIME COCKTAIL SAUCE AND FRESH LEMON WEDGE

SEAPORT SLIDERS BITE SIZED CHOICE BEEF BURGERS ON A MINI BRIOCHE BUN, AMERICAN CHEESE, LETTUCE, TOMATOES, AND ONIONS

75 CRAB CAKES ROASTED RED PEPPER COULIS, BALSAMIC REDUCTION

BABY LAMB CHOPS WITH DIJON MUSTARD AND BREADCRUMBS

FINGERLING POTATOES WITH ROASTED RATATOUILLE VEGETABLES

MINIATURE LOBSTER ROLL WITH FRESH CHIVES

GRILLED CHICKEN SLIDER WITH JALAPENO MAYONNAISE

GRILLED ASPARAGUS SPEARS WITH ASIAGO CHEESE IN CRISP PHYLLO DOUGH