

# 75

## RECEPTION MENUS

### AFTERNOON BOSTON SKYLINE RECEPTION

*(Two-hour reception)*

#### DISPLAYED *(select 2)*

**Local Sustainable Cheese** Hand crafted New England cheeses, assorted fruit compotes, chutneys, seasonal fruit & berries and artisan breads (Cheese selection is subject to New England market availability)

- Ⓞ **Petit Vegetable Crudité** Baby carrots, squashes, tomatoes, radishes, celery, asparagus and broccoli  
Roquefort black cracked peppercorn dip and roasted red pepper herb dip

**Roasted Vegetable Antipasto** marinated with virgin olive oil, fresh herbs and balsamic vinegar served with Buffalo mozzarella and assorted breads

**Hummus Trilogy** artichoke & roasted garlic, Moroccan saffron and roasted red pepper hummus with crisp vegetables and grilled Mediterranean flatbread

#### BUTLER PASSED

- Ⓞ **Cocktail Shrimp** gulf shrimp, tequila lime cocktail sauce and fresh lemon wedge

**Baby Lamb Chops** with Dijon mustard and herbed breadcrumbs

**Fingerling Potatoes** with roasted ratatouille vegetables

**Grilled Asparagus Spears** with asiago cheese in crisp phyllo dough

**Grilled Chicken Crostini** olive tapenade, vine ripened tomato on crostini

#### ENHANCEMENTS

*(charged per piece)*

**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

**Miniture Lobster Roll** with fresh chives

**Grilled Chicken Slider** with chipotle mayonnaise

Ⓞ 75 Gluten Free Cuisine

*Please notify your sales manager if a member of your party has an allergy.*

*All Food and Beverage items above are subject to 7% State & Local Tax, 18% Gratuity and 6% Taxable Administrative Fee*

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## OCEAN VIEW RECEPTION

### DISPLAYED *(select 2)*

**Local Sustainable Cheese** Hand crafted New England cheeses, assorted fruit compotes, chutneys, seasonal fruit & berries and artisan breads (Cheese selection is subject to New England market availability)

- Ⓞ **Petit Vegetable Crudité** Baby carrots, squashes, tomatoes, radishes, celery, asparagus and broccoli Roquefort black cracked peppercorn dip and roasted red pepper herb dip

**Roasted Vegetable Antipasto** marinated with virgin olive oil, fresh herbs and balsamic vinegar served with Buffalo mozzarella and assorted breads

**Hummus Trilogy** artichoke & roasted garlic, Moroccan saffron and roasted red pepper hummus with crisp vegetables and grilled Mediterranean flatbread

**Mediterranean Platter** red pepper hummus, tabbouleh, marinated olives, artichoke hearts, lavash points

### BUTLER PASSED *(select 4)*

- Ⓞ **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

**Baby Lamb Chops** with Dijon mustard and herbed breadcrumbs

**Fingerling Potatoes** with roasted ratatouille vegetables

**Miniature Lobster Roll** with fresh chives

**Grilled Chicken Slider** with chipotle mayonnaise

**Grilled Asparagus Spears** with asiago cheese in crisp phyllo dough

### MINI ENTRÉES *(select 3)*

**Crispy Fried Monterey Bay Calamari** fried jalapenos and bell peppers, tartar sauce and lemon balsamic reduction

**Sunshine Ravioli** "Old World" hand-filled ravioli with spring vegetables, feta cheese, Kalamata olives, roasted red peppers sautéed with Roma tomatoes, pine nut pesto and finished with parmesan cheese

- Ⓞ **Cocktail Sirloin Tips** lightly seared beef sirloin tips served with our zesty blackberry barbecue sauce, garlic mashed potatoes, and green beans

**Chicken Picatta** with gemelli pasta, lemon, capers and a rich butter sauce

- Ⓞ **Pan-Seared Sea Scallop** with braised leeks and topped with Osetra caviar

### DESSERT *(select 1)*

**French and Russian Miniature Pastries**

**75 Liberty Wharf Cookie Jar** house baked chocolate chip, chocolate crackle and oatmeal raisin cookies

- Ⓞ **Dark and White Chocolate Tuxedo Dipped Strawberries** *(add'l charge per person)*

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## SEAPORT RECEPTION

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- Ⓞ **Petit Vegetable Crudité** Baby carrots, squashes, tomatoes, radishes, celery, asparagus and broccoli  
Roquefort black cracked peppercorn dip and roasted red pepper herb dip

**Hummus Trilogy** artichoke & roasted garlic, Moroccan saffron and roasted red pepper hummus with crisp vegetables and grilled Mediterranean flatbread

### BUTLER PASSED *(select 4)*

- Ⓞ **Cocktail Shrimp** gulf shrimp, tequila lime cocktail sauce and fresh lemon wedge

**Herbed Clam Chowder** our combination of clams, Maine potatoes, smoked bacon and cream

**Baby Lamb Chops** with Dijon mustard and herbed breadcrumbs

**Fingerling Potatoes** with roasted ratatouille vegetables

**Grilled Asparagus Spears** with asiago cheese in crisp phyllo dough

**Grilled Chicken Crostini** olive tapenade, vine ripened tomato on crostini

### STATION

- Ⓞ **Garden Greens** cherry tomatoes, English cucumbers, French Radishes, julienne carrots, champagne vinaigrette

**Roasted Vegetable Antipasto** marinated with virgin olive oil, fresh herbs and balsamic vinegar served with Buffalo mozzarella and assorted breads

**Seasonal Ravioli Selection**

- Ⓞ **Marinated Sirloin Tips** lightly seared beef sirloin tips

- Ⓞ **Sautéed Gulf Shrimp and Sea Scallops** with lemon basmati rice and herbed butter sauce

**Fresh Baked Rolls & Country Breads**

### BUTLER PASSED DESSERT

**75 Liberty Wharf Cookie Jar** house baked chocolate chip, chocolate crackle and oatmeal raisin cookies

- Ⓞ **Dark and White Chocolate Tuxedo Dipped Strawberries** *(add'l charge per person)*

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## NEW ENGLAND CLAMBAKE RECEPTION

### DISPLAYED *(select 2)*

**Local Sustainable Cheese** Hand crafted New England cheeses, assorted fruit compotes, chutneys, seasonal fruit & berries and artisan breads (Cheese selection is subject to New England market availability)

- Ⓞ **Petit Vegetable Crudité** Baby carrots, squashes, tomatoes, radishes, celery, asparagus and broccoli  
Roquefort black cracked peppercorn dip and roasted red pepper herb dip

**Roasted Vegetable Antipasto** marinated with virgin olive oil, fresh herbs and balsamic vinegar served with Buffalo mozzarella and assorted breads

**Hummus Trilogy** artichoke & roasted garlic, Moroccan saffron and roasted red pepper hummus with crisp vegetables and grilled Mediterranean flatbread

### BUTLER PASSED *(select 4)*

- Ⓞ **Cocktail Shrimp** gulf shrimp, tequila lime cocktail sauce and fresh lemon wedge

**Herbed Clam Chowder** our combination of clams, Maine potatoes, smoked bacon and cream

**Fingerling Potatoes** with roasted ratatouille vegetables

**Grilled Asparagus Spears** with asiago cheese in crisp phyllo dough

**Grilled Chicken Crostini** olive tapenade, vine ripened tomato on crostini

### DINNER STATION

- Ⓞ **Garden Greens** cherry tomatoes, English cucumbers, French Radishes, julienne carrots, champagne vinaigrette

**Vegetarian Pasta Salad** sun dried tomato pesto, broccoli florets, julienne carrots, Kalamata Olives, red and yellow peppers

**Steamed PEI Mussels** with Spanish chorizo, roasted tomatoes, garlic, French bread & chipotle aioli

- Ⓞ **Barbecue Chicken** drumsticks seasoned with our spice rub and barbeque sauce

- Ⓞ **Lobster Tails** over corn salsa with citrus butter sauce

### BUTLER PASSED DESSERT

**Boston Cream Pie** golden sponge cake, pastry cream, rich chocolate frosting and toasted almonds

**Strawberry Shortcake** sponge cake, whipped cream, fresh strawberries and strawberry coulis

**Freshly Baked Chocolate Chip Cookies**

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