

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

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

Seafood Tower oyster, clams and lobster tails served with horseradish, cocktail sauce and fresh lemons
add \$12 per person

BUTLER PASSED *(select 5)*

Ⓞ **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

Tuna Tartar mango, avocado, on a wonton chip

Ⓞ **Medjool Date** Serrano ham, walnut

California Roll crab meat, avocado, cucumber, sushi rice, nori

Kendall Brook Smoked Salmon chive crêpe, vodka sour cream

Beef Tenderloin Anaheim chili aioli, on focaccia

\$45 per person

ENHANCEMENTS

Seaport Sliders bite sized choice beef burgers on a mini brioche bun, American cheese, lettuce, tomatoes, and onions – \$6 per piece

75 Crab Cakes roasted red pepper coulis, balsamic reduction – \$6 per piece

Miniture Lobster Roll with fresh chives – \$6 per piece

Crispy Chicken Sandwich with ancho chili aioli on a brioche bun – \$6 per piece

Ⓞ 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

75

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

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

Seafood Tower oyster, clams and lobster tails served with horseradish, cocktail sauce and fresh lemons
add \$12 per person

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
- Crispy Chicken Sandwich with ancho chili aioli on a brioche bun
- Grilled Asparagus Spears with asiago cheese in crisp phyllo dough
- Tuna Tartar mango, avocado, on a wonton chip
- Ⓞ **Medjool Date** Serrano ham, walnut
- California Roll crab meat, avocado, cucumber, sushi rice, nori
- Kendall Brook Smoked Salmon chive crêpe, vodka sour cream
- Beef Tenderloin Anaheim chili aioli, on focaccia

MINI ENTRÉES *(select 3)*

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

Chef's Seasonal Ravioli Selection:

Sweet Pea Ravioli asparagus, mint cream sauce

Sunshine Ravioli ratatouille vegetables, tomato basil sauce

Pumpkin Ravioli caramelized butternut squash, cranberries, purple sage butter sauce

Wild Mushroom Ravioli with mushroom cream sauce

- Ⓞ **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 \$2 per person)

\$80 per person

Ⓞ 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

75

SEAPORT 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 Crudit  Baby carrots, squashes, tomatoes, radishes, celery, asparagus and broccoli
Roquefort black cracked peppercorn dip and roasted red pepper herb dip

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

Seafood Tower oyster, clams and lobster tails served with horseradish, cocktail sauce and fresh lemons
add \$12 per person

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
- Tuna Tartar** mango, avocado, on a wonton chip
- Ⓞ **Medjool Date** Serrano ham, walnut
- California Roll** crab meat, avocado, cucumber, sushi rice, nori
- Kendall Brook Smoked Salmon** chive cr pe, vodka sour cream
- Beef Tenderloin** Anaheim chili aioli, on focaccia

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
- Chef's Seasonal Ravioli Selection:**
 - Sweet Pea Ravioli asparagus, mint cream sauce
 - Sunshine Ravioli ratatouille vegetables, tomato basil sauce
 - Pumpkin Ravioli caramelized butternut squash, cranberries, purple sage butter sauce
 - Wild Mushroom Ravioli with mushroom cream sauce
- Ⓞ **Marinated Sirloin Tips** lightly seared beef sirloin tips
- Ⓞ **Saut ed Gulf Shrimp and Sea Scallops** with lemon basmati rice and herbed butter sauce
- Fresh Baked Rolls & Country Breads**

BUTLER PASSED 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 \$2 per person)

\$110 per person

Ⓞ 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

75

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

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

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

Tuna Tartar mango, avocado, on a wonton chip

☉ **Medjool Date** Serrano ham, walnut

California Roll crab meat, avocado, cucumber, sushi rice, nori

Kendall Brook Smoked Salmon chive crêpe, vodka sour cream

Beef Tenderloin Anaheim chili aioli, on focaccia

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

\$130 per person

☉ 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