

New Englander Menu

Based on (50) Guests for (2) hours of service

Stationary Hors D'oeuvres

Gin Cured Salmon with Cranberry Relish

Served with Roggerbrood Snack Rye

Whole Baked Brie

Stuffed with Apple Horseradish Chutney & Almonds

Flaky Cinnamon Sugar Puff Pastry

Fresh Bread Rounds

Hot Crab & Artichoke Dip

Fresh Baguette Slices

Pecan Crusted Chicken

Orange Tarragon Dijon Sauce

Shrimp Shomei

Oyster Sauce

California Roll

Pickled Ginger, Soy Sauce & Wasabi

Hors d'oeuvres cut Sandwich Wraps

Miniature slices of the following creations

Grilled Vegetable Wrap

Olive Tapenade, Manchego Cheese & Sprouts

Roasted Turkey Breast Wrap

Provolone Cheese, Lettuce, Avocado & Artichoke Mayonnaise

Flank Steak Wrap

Roasted Red Peppers & Roquefort Cream Cheese

\$26.88 food cost per person

*Total cost ranging from \$28.38 for menu & delivery to
\$44.38 per person including staffing, china, glassware & equipment*

Just a Taste Menu

Based on (50) Guests for (2) hours of service

Stationary Hors D'oeuvres

Harvest Cheese Assortment

*Walnut Pecorino, Applewood Smoked Cheddar,
Rossosini with Red Pepper & Wensleydale with Cranberries
Garnished with Dried Fruit, Nuts, Pear Chutney & Maple Mustard
Pumpernickel Flat Bread, Pretzel Crisps & Whole Wheat Baguette Slices*

Antipasto Skewers

*Cappicola Ham, Cipolini Onion & Focaccia Skewer
Grilled Chicken, Artichoke Hearts & Olive Skewer
Eggplant, Red Pepper, Fresh Mozzarella & Cherry Tomato Skewer
Champagne Mustard*

Edamame Guacamole

Tri-Colored Tortilla Chips

Passed Hors D'oeuvres

Beer Marinated Shrimp

Curried Citrus Mayonnaise

White Corn Cakes

American Sturgeon Caviar

Blue Cheese Quesadilla

Fresh Pear Chutney & Chipotle Honey

Alsatian Duck Pizza

*Duck Sausage, Sauerkraut,
Gruyere & Caramelized Onions*

Miniature Beef Tenderloin Wrap

*Tarragon Pommerey Mustard &
Onion Sprouts on Lavosh*

Wild Mushroom Turnover

Optional Dessert

Assorted Miniature Pastries

*Including Chocolate Decadence, Fruit Tarts & Seasonal Cheesecake Bites
Additional \$7.50 per guest*

\$39.50 food cost per person

*Total cost ranging from \$41.00 for menu & delivery to
\$71.50 per person including staffing, china, glassware & equipment*

All Around Spectacular Menu

Buffet menu based on (50) Guests for (4) hours of service

Passed Hors d'oeuvres

Bocconcini Mozzarella

Wrapped in Proscuitto with Balsamic Glaze

Grilled Moroccan Lamb Shashlik

Harissa Sauce

Neapolitan Shrimp

*Seasoned with Fresh Basil, Crushed Red Chili, Garlic
& Olive Oil*

Mushroom Cap

Stuffed with Crab Imperial

Buffet

Pomegranate Glazed Turkey Breast

*Fresh Pomegranate Salsa,
Whole Grain Mustard & Soft Rolls*

OR

Grilled Flank Steak Au Poivre

Green Peppercorn & Garlic Aioli

Sunburst Rice

*Red & Yellow Orzo, Himalayan Red Rice & Mustard Seed
Bruinoise of Vegetables*

Tuscan Grilled Vegetables

*Zucchini, Squash, Eggplant, Asparagus,
Peppers, Onion & Portobello Mushroom*

Baby Spinach Salad

*Candied Pecans, Maytag Blue Cheese & Sliced Pears
Honey Pear Vinaigrette*

Homemade Miniature Caramel Apples & Chocolate Dipped Brownies

Optional Additional Entrée

Herb Crusted Salmon

Horseradish Aioli

Additional \$9.00 per guest

\$43.68 food cost per person

*Total cost ranging from \$45.18 for menu & delivery to
\$91.33 per person including staffing, china, glassware & equipment*

Morning Glory Menu

Buffet menu based on (50) Guests for (2) hours of service

Brunch Buffet

Spinach & Mushroom Quiche

Asparagus & Ham Quiche

Scottish Smoked Salmon Display

*Red Onion, Chopped Egg, Sliced Tomatoes, Cream Cheese,
Cocktail Rye Bread & Maple Mustard
Garnished with Dill & Lemon*

Fresh Scones & Bagels

Offered with Butter, Cream Cheese & Assorted Jams

Mixed Fruit Salad

Assortment of Seasonal Fresh Fruits

\$19.41 food cost per person

*Total cost ranging from \$20.91 for menu & delivery to
\$48.81 per person including staffing, china, glassware & equipment*

J. SCOTT CATERING

