

Hors d'Oeuvres

Based on 100 pieces unless noted

**passing available*

Seafood Hors d'Oeuvres

Sushi Platter of Tuna, Crab & Vegetable Rolls with wasabi, ginger & soy sauce
175.00

**Tuna Tataki sesame crusted yellowfin tuna grilled rare and served chilled with pickled cucumber & siracha aioli* 150.00

**Tuna Tartare hand chopped yellowfin tuna tossed with sea salt & lemon, served raw with tomato olive oil vinaigrette in a crispy filo cup with aged balsamic* 200.00

Naturally Cured Maine Smoked Salmon with cream cheese, red onions, capers & toast rounds \$3.25 per person

**Salmon Tartare hand chopped scottish salmon tossed with sea salt & lemon, served raw with marinated ripe tomatoes & crème fraiche in a crispy filo cup* 150.00

**Smoked Salmon & Cream Cheese Wontons* 95.00

Chilled Shrimp Escabeche baby gulf shrimp lightly poached & tossed with fresh lime, bell peppers & cilantro, served chilled 125.00

**Rock Shrimp Tostados sautéed rock shrimp topped with roasted corn & tomato pico de gallo served on a crispy tortilla & finished with an avocado cream* 125.00

**Rock Shrimp Arancini rock shrimp risotto lightly breaded & crispy fried with a ginger infused tomato sauce* 125.00

Chilled Shrimp Cocktail 225.00

Shrimp Alexander large gulf shrimp wrapped in applewood smoked bacon with feta cheese served over baby spinach with a white wine garlic butter 235.00

**Sea Scallops with oven dried tomato & onion chimichurri* 200.00

**Bacon Wrapped Sea Scallops* 200.00

Chilled Mussels Escabeche white water mussels lightly poached with lemon & herbs served chilled with a citrus vinaigrette 90.00

Panko Fried Oysters large cold water oysters lightly breaded & flash fried with a housemade tarter sauce 200.00

**Miniature Crabcakes with ruie sauce* 185.00

**Chilled Crab & Asparagus Filo Cups fresh jonah crab meat tossed with asparagus in a crispy filo cup & finished with a black pepper aioli* 200.00

**Crab Wontons with ginger soy dressing* 150.00

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Meat Hors d'Oeuvres

**Teriyaki Steak Skewers* marinated flank steak skewered with onions & peppers, served with a ginger-cilantro vinaigrette 225.00

**Beef en Croute* slow cooked beef served on a roasted garlic crouton & topped with horseradish crème fraiche 150.00

**Steak Tostados* grilled marinated skirt steak on crispy tortillas with a corn pico de gallo & finished with an avocado mousse 150.00

Crab & Fin Meatballs housemade sterling silver meatballs with a basil-tomato sauce & finished with parmesan cheese 100.00

Swedish Meatballs housemade sterling silver meatballs with a rich pan gravy 100.00

Carved Beef Tenderloin

with horseradish cream & housemade silver dollar rolls \$265.00 for 40 persons (carver \$75.00)

Andouille Sausage marinated & grilled with a housemade spicy BBQ sauce 145.00

Italian Sausage & Peppers mild or hot Italian sausage chargrilled & tossed with sautéed peppers, onions & garlic 100.00

Chicken Wings lightly breaded & served with a traditional buffalo wing hot sauce & house made bleu cheese dressing 100.00

Vegetarian Hors d'Oeuvres

**Mushroom Arancini* wild mushroom & artichoke risotto lightly breaded & crispy fried with a white truffle crème 75.00

**Spanikopitas* feta cheese & herbs layered in crispy filo sheets 115.00

**Tomato & Basil Bruscetta* vine ripe tomatoes marinated with basil, garlic & olive oil and finished with parmesan & aged balsamic 75.00

Crispy Vegetable Crudité with dipping sauces 2.75 per person (\$50.00 minimum)

Imported & Domestic Cheeses with seasonal fruit & french bread 3.25 per person (\$75.00 minimum)

Double Crème Brie En Croute garnished with fresh fruit 3.00 per person

Raw Bar Indulgence

**Includes Raw Bar Chef*

Petite

*10 lbs. Jonah Crab Claws
25 Oysters on the Half Shell
25 Clams on the Half Shell
25 Chilled Mussels
25 Chilled Shrimp
325.00*

Grande

*10 lbs. Jonah Crab Claws
50 Oysters on the Half Shell
50 Clams on the Half Shell
50 Chilled Mussels
50 Chilled Shrimp
50 Assorted Sushi Rolls
495.00**

Ultimate

*10 lbs. Red King Crab
10 lbs. Jonah Crab Claws
50 Oysters on the Half Shell
50 Clams on the Half Shell
50 Chilled Mussels
50 Chilled Shrimp
100 Assorted Sushi Rolls
4.4 oz. tin of American Caviar
with Bellini's & traditional condiments
840.00**

With Chilled Vodka in Ice Ring add \$150.00

Buffets

Caesar Salad or Martha's Vineyard Salad
Pork Tenderloin marinated and chargrilled with a caramelized onion sauce
Shrimp Creole with white rice
Roasted Garlic Mashed Potatoes or Oven Roasted Redskin Potatoes
Vegetable du Jour \$29.00

Caesar Salad or Martha's Vineyard Salad
Slow Roasted Prime Rib of Beef with a horseradish cream & béarnaise sauce
Fresh Salmon grilled with a dill beurre blanc
Roasted Garlic Mashed Potatoes, Oven Roasted Redskin Potatoes or Rice Pilaf
Vegetable du Jour \$34.00

Caesar Salad or Martha's Vineyard Salad
Slow Roasted Prime Rib of Beef with a horseradish sauce & béarnaise sauce
Fresh Salmon grilled with a dill beurre blanc
Jonah Crab Claws with a tarragon dijon dipping sauce
Roasted Garlic Mashed Potatoes, Oven Roasted Redskin Potatoes or Rice Pilaf
Vegetable du Jour \$39.00

Caesar Salad or Martha's Vineyard Salad
Roasted Tenderloin of Beef with a horseradish sauce & béarnaise sauce
Grilled Lemon Chicken Breast with an herb cream sauce
Jonah Crab Claws with a tarragon dijon dipping sauce
Roasted Garlic Mashed Potatoes, Oven Roasted Redskin Potatoes or Rice Pilaf
Vegetable du Jour \$47.00

All Buffets include assorted miniature desserts, coffee & tea

A Carving Chef is available with a \$50.00 charge
30 person minimum required for buffets

Plated Entrée Combinations

5 oz. Filet Mignon & Crabcake
\$34.00

5 oz. Filet Mignon, 3 Grilled Shrimp & Crabcake
\$40.00

5 oz. Filet Mignon & Grilled Salmon
\$30.00

5 oz. Filet Mignon, 3 Grilled Shrimp & Grilled Salmon
\$36.00

5 oz. Filet Mignon & 5 Grilled Shrimp
\$32.00

**Additionally, Fish and Chicken Options may be available
or combinations may be modified to meet your needs**

All Entrées served with Chefs choice of starch and vegetable du jour
Filet Mignon is cooked Medium Rare to Medium

Lunch Buffet Selections

Chilled Gazpacho
Caesar Salad or Martha's Vineyard Salad
Chicken Salad, Calamari Salad & Tuna Salad
Smoked Ham, Soprasatta, Sliced Prosciutto &
Chilled Grilled Chicken
Imported Swiss, Romano & Goat Cheese, Domestic Cheddar
& Bleu Cheese
Assorted Fresh Baked Breads & Condiments
\$24.00

Chilled Gazpacho
Caesar Salad or Martha's Vineyard Salad
Grilled Marinated Chicken
Roasted Salmon
Vegetable du Jour
Rice Pilaf
\$22.00

Chilled Gazpacho
Caesar Salad or Martha's Vineyard Salad
Broiled Jonah Crab Cakes with ruie sauce
Grilled Marinated Skirt Steak with corn pico de gallo
Vegetable du Jour
Rice Pilaf
\$29.00

Buffets served with Assorted Mini Desserts
Coffee, Tea & Iced Tea

30 person minimum required for buffets