



Hors d'oeuvres

Priced per piece (price does not include house fee & tax) - Minimum of 20 pieces must be ordered

Chilled Hors d'oeuvres

From the Sea

Tuna Tartar served on a Wonton Crisp	\$3.75
Sushi California Roll	\$5.00
Smoked Salmon Boursin on Potato Crisp	\$2.50
Shrimp Cocktail	\$3.50
Mini Lobster Roll	\$8.00
Cajun Shrimp atop Guacamole on Sweet Potato Tortilla Crisp	\$3.50

From the Land

Prosciutto & Melon with Blue Cheese & Balsamic	\$2.75
BLT Skewer with Smoked Bacon & Buttermilk Ranch	\$2.75

From the Garden

Tomato and Basil on Parmesan Crostini	\$2.00
Beetroot Canape with Roasted Pineapple, Goat Cheese & Citrus Chive	\$2.50
Pear & Camembert Crostini on Brioche Toast	\$2.25
Watermelon & Feta Skewer with Balsamic & Mint	\$2.25

Hot Hors d'oeuvres

From the Sea

Blue Crab Stuffed Mushrooms	\$3.00
Mini Crab Cake, Chipotle Aioli	\$3.00
Coconut Breaded Shrimp, Sweet Chili Sauce	\$3.25
Scallops Wrapped in Bacon	\$3.25
Paella Tentemple, Shrimp & Chorizo, Sofrito Sauce	\$3.00

From the Land

Franks in Pastry, Dijon Mustard	\$2.50
Andouille Sausage & Pepperjack Puff Pastry, Grain Mustard	\$2.75
Peking Ravioli with Thai Dipping Sauce	\$2.00
Pulled Pork Canapé on Cornbread	\$2.75
Sweet Sausage Stuffed Mushrooms	\$2.00
Mini Steak and Cheese Roll, Zesty Bistro Sauce	\$2.50
Beef Tenderloin & Parmesan Cheese Toast	\$3.75
Mini Lamb Chop, Minted Chimichurri	\$4.25
Sliced Duck Breast with Lingonberry sauce on Scallion Pancake	\$3.75
Grilled Chicken Skewers, Garlic Parmesan Sauce	\$2.75
Chicken Coconut Macadamia	\$2.75

From the Garden

Artichoke & Boursin Boudin	\$2.50
Vegetable Spring Roll	\$2.25
Spinach and Parmesan Stuffed Mushrooms	\$2.25
Brie and Raspberry Star	\$2.50



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Decorative Hors d'oeuvre Displays

Priced per person (price does not include house fee & tax)

To ensure guest satisfaction, all above selections must be ordered to the FULL amount of guests attending the function

The Marquis Cheese Tray

Domestic and Imported Cheeses garnished with Sliced Melons, Fresh Berries,
Exotic Fruit and Crackers

\$6.00 per person

The Italian Tray (Minimum of 50 people)

Provolone, Parmesan, Fresh Mozzarella & Tomato, Roast Red Peppers,
Olives, Grilled Eggplant, Roasted Garlic, Italian Bread

\$6.50 per person

Add Prosciutto, Salami, Soppressata for an additional \$5.00 per person

Baked Wheel of French Brie en Croute (Minimum of 50 people)

With a hint of Raspberry

\$4.00 per person

Wellesley Fresh Vegetable Crudités

Artful arrangement of Crisp Cut Vegetables with Ranch dipping sauce

\$4.00 per person

Roasted Vegetable Crudités (Minimum of 50 people)

Seasonal Roasted Vegetables with Hummus and Pita Chips

\$6.00 per person

Mediterranean Display (Minimum of 50 people)

Mixed Olives, Feta Cheese, Stuffed Grape Leaves (Dolmas), Cucumber, Spanokopita, Artichoke Hearts,
Tzatziki, Hummus, Naan Bread

\$8.50 per person

Asian Display (Minimum of 50 people)

Assorted Sushi Boats, Sesame Seared Ahi Tuna, Spring Rolls and Dumplings with dipping sauces

Wonton Chips, Soy Sauce, Pickled Ginger & Wasabi

\$15.00 per person

Traditional Raw Bar

All fully shucked and artistically arranged on crushed ice

Served with Cocktail Sauce, Lemons, Tabasco and Horseradish

\$20.00 per person - Includes an assortment of

(4) Shrimp Cocktail (1) Count Neck Clams on the Half Shell (1) Wellfleet Oyster on the Half Shell

***Maine Crab Claws \$3.50 per piece

***Lobster Claws and Tails (Market Price)

Minimum of 20*