

The following is a sample menu for a less formal event
Guests can sample and enjoy an array of diverse cuisines while mingling in a intimate, creative atmosphere.

Cocktail Reception

- *Passed Hors D'oeuvres*
- *Mini Soups*
- *Beverage service*

Themed Buffet Stations

Southern Barbeque

- *Slow smoked BBQ pork*
- *Dry-rubbed and BBQ glazed baby back ribs*
- *BBQ beef brisket*
- *Traditional buttermilk slaw*
- *Sweet and spicy grilled red pepper, mango, napa cabbage slaw*
- *Traditional beef and bean chili*
- *Sweet potato, chili, bourbon soup*
- *Corn bread and Rolls*

Asian Station

- *Korean BBQ short ribs*
- *Chicken, baby spinach, udon noodle salad*
- *Sweet & sour Thai noodle, vegetable salad*
- *Various types of Sushi (prepared by sushi chef on site)*
- *Sesame seared Ahi Tuna with Thai chili, sweet soy & wasabi cream)*
- *Sweet soy glazed Atlantic Salmon*

Seafood Station

- *Clams on the ½ shell, mussels & shrimp cocktail*
- *Smoked seafood selection, horseradish sauce, red onion, capers & lemon*
- *Romaine spears, shaved Parmesan and Caesar dressing*
- *Diver scallop ceviche, mixed greens, cilantro-lime dressing*
- *Roasted scrod with garlic cloves, vine ripened tomatoes, olives, basil, chardonnay and extra virgin olive oil*
- **Can add King Crab legs or lobster upon request*

New England Lobster Pot

- *Littleneck clam steamers*
- *Grilled hot & sweet sausages*
- *Corn on the cob*
- *Boiled red potatoes*
- *Pepper roasted filet mignon, horseradish cream*
- *Cream of potato and leek soup*
- *Boiled or grilled lobsters, lemon & butter sauces*

Italian Station

- *Grilled, herb rubbed beef tenderloin, porcini jus*
- *Sauteed chicken breast, garlic baby spinach, fresh mozzarella & chardonnay sauce*
- *Cavatelli with proscuitto, peas in a roasted garlic cream sauce*
- *Grilled seasonal vegetables with a balsamic glaze*
- *Tuscan white bean soup*
- *Garden tomato, mozzarella di bufala, baby arugala, parmesan reggiano & balsamic vinegrette*
- *Wild mushroom ravioli, grilled asparagus, roasted peppers & tomato-saffron coulis*