

# reception platters

## crudité

carrots, celery, red radish, cauliflower, broccoli, asparagus, cherry tomato, endive, hummus, bleu cheese, southwest ranch  
\$10/pp

## atlantic smoked salmon

horseradish sauce, cream cheese, chopped eggs, capers, diced shallots & toasted mini bagels  
\$15/pp

## mini maine lobster rolls

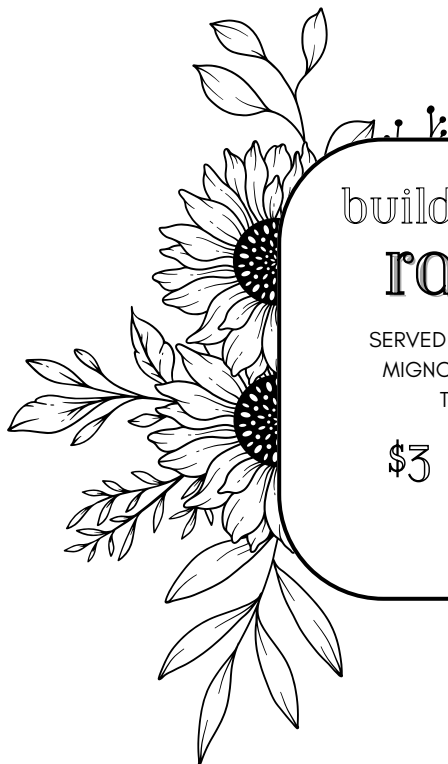
with choice of warm lobster with clarified drawn butter OR chilled lobster salad with celery, fennel & mayonnaise  
\$140/dozen

## charcuterie board

prosciutto di parma, organic soppressata, sweet coppa, parmigiano reggiano, maytag bleu cheese, goat cheese & fresh ricotta with local honey, chickpea puree & flatbread  
\$20/pp

## artisanal cheeses

aged cheddar, maytag bleu & manchego with cheese crackers, crostini, house-made jam, grapes, candied pecans & dried fruit  
\$10/pp



### build your own raw bar

SERVED WITH COCKTAIL SAUCE,  
MIGNONETTE, LEMON, LIME &  
TABASCO SAUCE

\$3 per piece

bluepoint oysters

seasonal oysters

jumbo shrimp cocktail

littleneck clams

*minimum twenty pieces per item*