

## greeting stations



### **international cheeses, crackers, crudités and antipasto**

a selection of domestic and imported cheeses, crackers, crudités and assorted dips, spreads, marinated grilled vegetables and imported meats. offered only as a complete station 15pp

### **specialty cheeses and cracker tray**

an assortment of international cheeses and select crackers 5 pp

### **fresh vegetable crudités**

assorted dips, seasonal vegetables and house-made dips and spreads 5 pp

### **fresh seasonal fruit display**

a beautiful display of domestic and exotic fruit 5 pp

### **spinach and artichoke dip**

creamy smoked gouda, baby spinach, artichokes, bread crumbs, toasted lavash chips, carrot and celery sticks 5 pp

### **new zealand lollipop lamb chops\***

parmesan and dijon mustard encrusted chops, roasted and served with a madeira-mint dipping sauce (15 per piece)

### **jumbo shrimp cocktail**

tender jumbo white gulf shrimp served with traditional cocktail sauce (3 per piece)

### **rhode island middlenecks on the half shell\***

served with cocktail sauce and lemon (3 per piece)

### **smoked salmon mirror**

lightly smoked and sliced thin, served with traditional accompaniments 10 pp

### **island creek oysters on the half shell\***

plump oysters served with cocktail sauce (3 per piece)

### **sashimi tuna\***

sliced pepper crusted tuna, seared rare, served with pickled ginger, wasabi and soy sauce 8 pp

### **complete new england raw bar\***

features all of the seafood items listed above 30 pp

Prices listed are per guest. Stations created in increments of 25 guests per order.

*\* Gluten free menu options can be made available upon request*

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions*

Prices do not include gratuity, 5% administrative fee, 7% state and local tax, and \$2pp room fee