



“New England Beachy”

Upon Arrival

“Cape Codder”
Vodka, Cranberry and Lime

Hors d’Oeuvres

Tomato and Mozzarella Skewers Basil Pesto Drizzle
Chilled Blue Mussels with Tarragon & White Wine Mignonette
Popcorn Shrimp in Paper Cones with Fresh Lemon Aioli
New England Clam Chowder “Sips”
Sweet Potato-Corn Cakes with Roast Tomato Chutney
Grilled Vegetable Quesadillas with Avocado and Jack Cheese
Coconut Chicken with Horseradish Marmalade
Grilled Hangar Steak Skewers

First Course

-pre-set-

Grapefruit, Avocado, Tomato and Shrimp “Salad”
Flatbread Crisps

Entrée

-buffet-

Split Steamed Maine Lobsters with Drawn Butter
Roast Tenderloin of Beef with Mustard Sauce
Tri-Color Marble Potatoes with Fresh Rosemary
Roasted Summer Corn with a Trio of Butters
Charcoal Grilled Vegetables

Dessert

-passed-

Tiny Cup Cakes with Shell and Beach Decor
Miniature Ice Cream Cones with Toppings
Lemon Meringue Tartlets
Warm Apple Crisp in Demitasse