

1640 Hart House

Passed hors d'oeuvres

\$2.00 per piece

(Based on 25 pieces, quantities under 25 pieces add \$.50 per piece)

WILD MUSHROOM AND BLUE CHEESE TARTLET

GOAT CHEESE AND FIG JAM TARTLET

BRUSCHETTA

Toasted bread topped with tomato, capers, onion, and cheese

SCALLOPS WRAPPED WITH APPLE-SMOKED BACON

SPANAKOPITA

Filo stuffed with spinach and cheese

CHICKEN AND VEGETABLE SPRING ROLL

Served with sweet and spicy dipping sauce

STUFFED MUSHROOM CAPS

Vegetarian stuffing

CHICKEN SATE

Skewered chicken served with a sweet chili dipping sauce

SUSHI

Vegetarian or with seafood, pickled ginger, wasabi, and soy

SEARED SESAME TUNA

Served with a wasabi crème fraîche

CHEESE STEAK SPRING ROLLS

Served with a chipotle mayo for dipping

FRIED CHEESE RAVIOLI

Served with a marinara sauce

SAUSAGE IN PUFF PASTRY

Served with a Ipswich Ale mustard for dipping

GOAT CHEESE ARANCINI

Goat cheese stuffed rice balls with a pink vodka sauce

CHICKEN, CORN AND LEMONGRASS DUMPLINGS

Served with a ponzu sauce

HAM & SWISS CROQUETTES

Served with a Dijon dipping sauce

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TENDERLOIN CANAPE

Sliced loin of beef served with boursin cheese on toast

SHRIMP COCKTAIL

Served with cocktail sauce

BEEF WELLINGTON

*Tenderloin with mushroom duxell wrapped with buttery puff pastry
With red wine demi glaze dip*

OYSTERS ROCKEFELLER

*Oysters on the half shell baked with
Spinach, rich cheese and pernod*

CLAMS CASINO

*Cherry stone clams on the half shell
Baked with crisp bacon and herb butter*

MINI CRAB CAKES

With dill remoulade sauce

SEARED SEA SCALLOPS

Sautéed and finished with orange glaze

TUNA TARTAR ON WONTON SOUP SPOONS

TOMATO SHERRY BISQUE

Served with a grilled cheese triangle

PARMESAN FRIES WITH TRUFFLE SALT

Served in individual boxes

LOBSTER TARTS

DUCK & CHERRY SPRING ROLLS

Passed hors d oeuvres

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(Based on 25 pieces, quantities under 25 pieces add .50 per piece)

PAN FRIED OYSTERS

With crisp bacon and a pernod sauce served in wonton spoons

DIJON CRUSTED LAMB CHOP

Served with a red wine demi glaze

SEARED AND CHILLED STEAK LETTUCE CUPS

With a salsa verde

SHRIMP HUSH PUPPIES

With a creole mayo

FRIED CLAMS

With house made tartar, in individual boxes

FRIED LOBSTER RAVIOLI

With a lobster sherry cream sauce

RAW BAR

Displayed and shucked to order
(Minimum order of 2 dozen per item)

SHRIMP COCKTAIL

\$2.25 ea

OYSTERS ON THE HALF SHELL

\$2.75 ea

CHERRYSTONES

\$2.00ea

KING CRAB LEG, LOBSTER TAILS

Market Price

Raw Bar served with Cocktail sauce, lemon, tabasco, horseradish, and mignonette sauce

“SLIDERS AND SUCH”

(Based on 30 pieces)

PULLED PORK SLIDERS

*Smoked pulled pork with sweet BBQ sauce on fresh baked roll
\$1.75 each*

CHEESEBURGER SLIDERS

*Served on Hawaiian rolls with a sriracha aioli
\$3.00 each
Add bacon and caramelized onions
\$3.50 each*

PORK BELLY TACOS

*With srirachapickles and a five spice mayo
\$2.75 each*

NEW ENGLAND LOBSTER SALAD WRAPS

*Traditional New England lobster salad wrapped in Boston Bibb lettuce
Market Price*

LOBSTER SALAD SLIDERS

Market Price

HOT DOG SLIDERS

*Served with ketchup, yellow mustard, and onions
\$2.50 each*

THANKSGIVING SLIDERS

*Roasted turkey, stuffing, mayo and cranberry sauce on a homemade roll
\$3.00 each*

LOBSTER TOAST

*With whipped burrata cheese, toasted almonds, fresh parsley and a tarragon aioli
Market price*

Stationary hors d'oeuvres

BISTRO TABLE

With crisp vegetables, olives, dips, cheeses, sausages, pates, toasts and pita crisps
\$ 12.00 per person (based on a minimum of 30 people)

CHEESE PLATTER

A selection of cheeses and assorted crackers
Garnished with fruit
\$4.00 per person (based on a minimum order of 25 people)

CRUDITE

Assorted crisp vegetables arranged and served with assorted dips
\$3.00 per person (based on a minimum order of 25 people)

SMOKED SALMON

Served with toast, sour cream, diced red onion, capers, and chopped egg
Market price (Based on a minimum order of 25 people)

FRIED CALAMARI AND PEPPER RINGS

Served with sweet hot dipping sauce
\$10 per plate

1640 MARGAHERITA PIZZA

Thin crust with fresh tomatoes, buffalo mozzarella and fresh basil
\$12 per pizza
6 slices

Assorted Pizzas

\$14 per pizza

CAULIFLOWER PIZZA

Cauliflower, rice flour and cheese crust, brushed with balsamic, topped with roasted tomatoes, onions, basil, brocolini, and buffalo mozzarella
\$15

ARTICHOKE GRATIN

Artichokes and cheeses baked and served with toasted pita chips
\$10 per plate

BUFFALO CHICKEN DIP

With tortilla chips
\$10 per plate

QUESADILLAS

Roasted vegetables, jack cheese and beans served with tomato salsa
Vegetable, chicken or pork
\$13 per plate
6 pieces

MAC AND CHEESE OR MASHED POTATO BAR

With the following toppings:

Caramelized onions, bacon, cheeses, sautéed mushrooms, pesto, oven roasted tomatoes, sausage, artichoke hearts, and roasted red peppers

\$13 a person

**STIR FRY STATION
(MINIMUM OF 25 PEOPLE)**

Asian noodles, vegetables, chicken and shrimp with three sauces. The General Cow, Honey Soy and Sweet and Sour. Stir Fried to order

\$20 a person

DESSERT STATIONS

(minimum of 25 people)

ASSORTED MINI PASTRIES

\$ 7 a person

SUNDAE BAR

Vanilla Ice Cream, Carmel sauce, Hot Fudge sauce, assorted candy, nuts, cherries, strawberries and jimmies. Served with waffle bowls

\$ 7 a person