

# 1640 Hart House

## *Passed hors d'oeuvres.*

***\$2.50 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 DUMPLINGS

*Served with a ponzu sauce*

HAM & SWISS CROQUETTES

*Served with a Dijon dipping sauce*

## *Passed hors d oeuvres.*

*\$2.75 per piece*

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

### **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.*

*\$3.00 per piece*

*(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

*\$2.75 ea*

## OYSTERS ON THE HALF SHELL

*\$3.00 ea*

## CHERRYSTONES

*\$2.75*

## 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  
\$3.00 each*

## CHEESEBURGER SLIDERS

*Served on Hawaiian rolls with a sriracha aioli  
\$3.50 each  
Add bacon and caramelized onions  
\$4.00 each*

## PORK BELLY TACOS

*With sriracha pickles and a five-spice mayo  
\$3.50 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  
\$2.75 each*

## THANKSGIVING SLIDERS

*Roasted turkey, stuffing, mayo and cranberry sauce on a homemade roll  
\$3.50 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*  
*\$ 18.00 per person (based on a minimum of 30 people)*

### **CHEESE PLATTER**

*A selection of cheeses and assorted crackers*  
*Garnished with fruit*  
*\$5.00 per person (based on a minimum order of 25 people)*

### **CRUDITE**

*Assorted crisp vegetables arranged and served with assorted dips*  
*\$4.00 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*  
*\$16 per plate*

### **1640 MARGAHERITA PIZZA**

*Thin crust with fresh tomatoes, buffalo mozzarella and fresh basil*  
*\$15 per pizza*  
*6 slices*

*Assorted Pizzas*

*\$17 per pizza*

### **CAULIFLOWER PIZZA**

*Cauliflower, rice flour and cheese crust, drizzled with balsamic, topped with roasted tomatoes, onions, basil, spinach, and buffalo mozzarella*  
*\$17*

### **ARTICHOKE GRATIN**

*Artichokes and cheeses baked and served with toasted pita chips*  
*\$14 per plate*

### **BUFFALO CHICKEN DIP**

*With tortilla chips*  
*\$14 per plate*

### **QUESADILLAS**

*Roasted vegetables, jack cheese and beans served with tomato salsa*  
*Vegetable, chicken or pork*  
*\$16 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*

*\$18 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

**\$26 a person**

**DESSERT STATIONS**

(minimum of 25 people)

**ASSORTED MINI PASTRIES**

**\$ 10 a person**

**SUNDAE BAR**

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

**\$ 10 a person**