



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

New England Buffet

New England Clam Chowder
Oyster Crackers

Cheesy Dill Biscuits

Caprese Salad

Heirloom Tomatoes, Vine Ripe Tomatoes, Bocconcini Fresh Mozzarella
Micro Basil, Sea Salt, Olive Oil, White Balsamic Viniagrette

Classic Lobster Rolls

Crab Cakes with Sriracha Remolaude and Traditional Tarter Sauce
Sauté of Seafood; Clams, Mussels, Shrimp, Scallops, BLT
served over Rice Pilaf

Brown Butter Corn Lollipop with Fresh Herbs

Dessert

Individual Vanilla Bread Pudding
with Homemade Blueberry Ice Cream
Mini Apple Crumb Pies

\$48 per person