

FOUR POINTS COCKTAIL PACKAGES

Station Presentations *(Minimum 75 guests)*

Your choice of three stations, served for one hour *requires \$75 attendant fee

From the Carving Board* *Select two with fresh baked rolls*

Roasted bone-in turkey breast basted with a sage butter, served with rich turkey gravy, cranberry orange relish and mango chutney

Baked Virginia ham basted with a Dijon mustard brown sugar glaze, served with mango chutney, whole grain mustard and warm apple compote

Boneless BBQ pork with sweet pepper jam, spicy BBQ sauce and coleslaw

Salmon en croute a fresh fillet wrapped in a puff pastry served with lobster sauce

Steamship round of beef, au jus, horseradish cream and caramelized onions

Roasted center cut pork loin, warm apple compote, rosemary pork jus and sweet hoisin ginger glaze

Roasted peppercorn crusted choice whole tenderloin of beef with a classic béarnaise sauce and horseradish cream *Add 5.00 per person*

South of the Border

Boneless BBQ chicken breasts Spicy slow roasted baby back pork ribs

Chili con carne with tortilla chips, shredded cheddar cheese and shaved lettuce

Build your own fajita-marinated beef and chicken, guacamole, shredded lettuce, Monterey Jack cheese, salsa, sour cream and warm flour tortillas

Black bean, corn and scallion quesadillas with chipotle sour cream

Sushi Station * *Add 5.00 per person*

Vegetable and seafood sushi to include: California rolls, spicy tuna, shrimp and salmon. Accompanied by soy sauce, wasabi and pickled ginger

Slider Bar * *Select Two Add 4.00 per person*

Seared tuna with a wasabi aioli and arugula

Crab cake sliders with jicama slaw, chipotle remoulade and arugula

Hamburgers with caramelized onions, Vermont cheddar cheese and arugula

Pulled pork sliders

Antipasto

Stuffed cherry peppers, Genoa salami, soppressata, prosciutto de Parma, Provolone cheese, fresh mozzarella with vine ripened tomatoes, artichoke hearts, roasted portabella mushroom caps, fire roasted bell peppers, tuna with extra virgin olive oil and herbs, kalamata olives and field greens.

Assorted Italian breads, oils and vinegars

Asian Station

Steamed jasmine rice Assorted steamed dumplings

Szechuan spiced green beans with ground pork and chilies

Mongolian marinated center cut pork loin with a hoisin scallion glaze

Stir fry with choice of shrimp, chicken or beef with a ginger citrus soy sauce and wok seared vegetables

Vegetable spring rolls with a curry mango sauce

Basket of crispy wonton chips with a spicy dipping sauce

Pasta Al Fresco (a house favorite)*

With Alfredo, hearty tomato basil, pesto, and olive oil with garlic sauces.

Selection of penne, farfalle and tortellini pastas. With your choice of gourmet ingredients to include: tomatoes, asparagus, chicken, sun-dried tomatoes, broccoli florettes, pine nuts, mushrooms, baby spinach, olives, peppers, onions and fresh Parmesan Reggiano cheese. Served with fresh Italian garlic bread

Fresh from the Atlantic

Hearty seafood chowder Traditional clams casino with bacon

Freshly shucked littlenecks and oysters on ice

New England cod cakes with remoulade sauce and lemon

Tiffany's Elegant Display of Desserts & Sweets

Assorted cakes, pies, tortes, mousses, crème brûlée, parfaits, sliced fresh fruits and berries with flavored yogurts, miniature tarts and pastries.

Includes freshly brewed coffee, decaffeinated coffee and herbal teas

Lettuce Wrap Station *

Five spice beef: flank steak marinated and seasoned with Chinese five spices

Sweet Cajun chicken sautéed with cajun seasonings and honey wing sauce

Garlic Tabasco baby shrimp sautéed in butter seasoned with Worcestershire

Condiments to include: Boston Bibb lettuce leaves, thinly sliced cucumbers, julienne carrots, chopped celery, chopped peanuts, fresh cilantro, fresh mint leaves, fresh lime quarters, orange cucumber salad with cilantro, bean sprouts and scallions tossed with ginger vinaigrette

Stir Fry Station*

Beef and chicken strips with your choice of fresh ingredients to include: broccoli, snow peas, garlic, cashews, green beans, scallions, straw mushrooms, red bell peppers and onions. Tossed with hoisin glaze or mandarin orange sauce accompanied with fresh steamed jasmine rice.

FOUR POINTS COCKTAIL PACKAGES

Hors d' Oeuvres

Stationed *serve 50-75*

An array of domestic cheese both hard and soft with seasonal fruits and assorted crackers

Display of assorted international cheeses including: Port Salute, Bel Paese, Maytag Bleu and additional Chef's selections.

Served with an upscale cracker basket, chutneys, assorted nuts and seasonal domestic and exotic fruits

Fresh garden vegetable basket accompanied with a savory bleu cheese dip

Fresh seasonal and exotic sliced fruit served with a mango yogurt dip

Raw Bar *50 pieces per tray*

Little necks on half shell

Oysters on the half shell

Cocktail shrimp on ice

Sushi display (minimum 75) per person

Custom Ice Sculptures available upon request

Butler Passed Hors d'Oeuvres *100 pieces per tray*

Sesame chicken with chili mango chutney sauce

Scallops wrapped in maple bacon

Seared sea scallops with a Balsamic reduction

Crab cakes with remoulade sauce

Potato pancakes with chive sour cream

Veal, pork and herb meatballs on rosemary skewer

Southwest spicy chicken skewer, poblano cream dip

Crab with brie in flaky phyllo

Domestic mushroom caps with vegetable stuffing

Corn, lobster and jack cheese quesadilla, smoked pepper puree

Mozzarella en carozza with marinara sauce

Delicate phyllo leaves with feta and spinach

Lollipop lamb chops with hot wild mushroom sauce

Mini beef wellington with Madeira dipping sauce

Seared ginger and orange beef skewers

Grilled goat cheese and lobster quesadilla with jalepeno relish

Coconut coated shrimp with caribbean dipping sauce

Specialty Offerings *per 100 pieces*

Individual Plates

Seared sea scallop over spinach and lemon risotto

Seared lamb loin over sweet potato puree with a maple glaze

Black Angus sirloin over red wine risotto with shaved Parmesan cheese

New England cod cakes over jicama slaw with a roasted red pepper remoulade

Miniature Martini Glass

Coconut crusted shrimp with Caribbean dipping sauce

Grilled shrimp ceviche

Shooters

Corn soup with a Thai chili shrimp brochette

Tomato basil soup with a grilled four cheese crostini

Shrimp cocktail with a spicy cocktail sauce

Spoons

Seared sea scallop over grilled corn sauce with roasted red peppers

Braised short rib over mashed potatoes, julienne vegetables and red wine jus

FOUR POINTS COCKTAIL PACKAGES

Complete Cocktail Party

Minimum 75 Guests

Stationed Hors d'Oeuvres

Display of assorted international cheeses including Port Salute, Bel Paese, Vermont cheddar, Maytag Bleu and other choices. Served with an upscale cracker basket, chutneys, assorted nuts and seasonal domestic and exotic fruits

Fresh garden vegetable basket accompanied by a savory bleu cheese dip

Butler Passed Hors d'Oeuvres

Please select four of the following, unlimited for one hour

Domestic mushroom caps stuffed with warm vegetable filling

Sesame chicken strips with a chili mango chutney sauce

Jumbo Atlantic sea scallops wrapped with crisp maple bacon

Delicate phyllo leaves filled with spinach and feta cheese

Lightly breaded mozzarella oven baked and served with marinara sauce

Freshly ground veal and pork meatballs with fresh herbs on a rosemary skewer

Mini beef Wellingtons with Madeira dipping sauce

Maine jumbo lump crab cakes served with remoulade sauce

Crab with brie in flaky phyllo

Butler Passed Champagne

Served for One Hour

Choice of Three Station Presentations

Please select three stations, described on the previous page

Includes freshly brewed coffee, decaffeinated coffee and herbal teas

Hors d'Oeuvres Packages

Unlimited quantities for one hour Minimum 25 guests

Hors d'Oeuvres Package Number One

Seared sea scallops with a Balsamic reduction

Delicate phyllo leaves filled with spinach and feta cheese

Sesame chicken strips seared with served with a chili mango chutney sauce

Freshly ground veal, pork and herb meatballs on a rosemary skewer

Plus 2 stationed displays:

An array of domestic cheese both hard and soft with seasonal fruits and assorted crackers

Fresh garden vegetable basket accompanied by a savory bleu cheese dip

Hors d'Oeuvres Package Number Two

Lollipop lamb chops served with hot wild mushroom sauce

Maine jumbo lump crab cakes served with sauce remoulade

Mini beef Wellington with Madeira dipping sauce

Domestic mushroom caps stuffed with warm vegetable filling

Plus 2 stationed displays:

Display of assorted international cheeses including Port Salute, Bel Paese, Maytag Bleu and additional Chef's selections, served with an upscale cracker basket, chutneys, assorted nuts and seasonal domestic and exotic fruits

Fresh garden vegetable basket accompanied by a savory bleu cheese dip