# Colonial Hall Reception Menu

Selection of 6 Hors D'oeuvres ~ \$30.00 per person Selection of 8 Hors D'oeuvres ~ \$39.00 per person

### Cold:

Smoked Salmon Canapes on Pumpernickel with Caper-Dill Cream Focaccia Crisps with Prosciutto, Olive Tapenade & Parmesan Fig, Gorgonzola & Pear Crostini Petite Bruchetta with Fresh Buffalo Mozzarella Cheese

#### Meat

Petit Popovers with Braised Short Ribs and Horseradish Cream Bacon Wrapped Meatballs with Roasted Tomato Sauce Mini Sweet Potato Biscuits with Pulled Pork Petite Filet Mignon with Herb Butter on a Toasted Crostini

## **Poultry**

Jamaican Jerk Chicken on a Fried Plantain with Mango Drizzle Southern Fried Chicken on Waffle with Maple Syrup Drizzle Chicken Satay Skewer with Peanut Sauce Petite Pulled Chicken Tacos with house made Salsa

#### Seafood

Blue Crab & Corn Fritters with Cajun Aioli Grilled Garlic & Herb Shrimp Skewers Coconut Shrimp with Thai Chili Sauce New England Clam Chowder Soup Sip

## Vegetarian

Wild Mushroom Tartlets with Parmesan Arancini with Roasted Red Pepper Coulis Mini Grilled Cheese with Asiago & Sun Dried Tomato Pesto Spinach & Artichoke Profiteroles

## **Cheese Display**

Imported & Domestic Cheese with Grapes and Fresh Berries, Assorted Crackers & French Baguettes

#### **Charcuterie Board**

Cured Meats, Artisan Cheeses, Fresh Fruit, Nuts and Jams served with Assorted Crackers

