
Passed Hors D'Oeuvres

Station Menu



CHOOSE 4, INCLUDED WITH YOUR SERVED OR STATION DINNERS

HOT

- Spanakopita
- Spinach & Feta Stuffed Mushroom
- Parmesan Risotto Arancini with Basil Aioli
- Chicken & Lemongrass Potsticker with Ponzu Dipping Sauce
- Sesame Chicken Skewers with Sweet Hoisin Sauce
- Malaysian Beef Satay with Chimichurri
- Buffalo Chicken Empanadas with Whipped Bleu Cheese
- Mini Beef Brisket Empanada with CilantroLime Crema
- Tandoori Chicken Skewer with Yogurt Dipping Sauce
- Mini Falafel Fritter with Minted Tzatziki Sauce
- BBQ Pulled Pork Corn Cake with Crema Fraiche

ADDITIONAL CHARGE FOR UPGRADED ITEMS (COST PER PERSON)

- Sweet Chili Glazed Chicken Lollipops \$2.00
- Maryland Lump Crab Cake with Lemon Aioli \$2.00
- Lobster Bisque Shooter with Lemon Crème Fraiche \$2.00
- Crispy Tempura Shrimp with Orange Teriyaki Sauce \$2.00
- Bacon Wrapped Scallop \$2.00
- Herb Crusted Lamb Chops with Mint & Mustard Glaze \$3.00

COLD

- Pepper Crusted Beef Tenderloin Crostini Topped with Sweet Onion Jam
- Prosciutto di Parma Green Pea Pesto Crostini
- Artichoke, Tomato Caper Bruschetta, White Bean Hummus on Toasted Bread
- Mediterranean Skewer — Heirloom Tomatoes, Kalamata Olives, Fresh Mozzarella, Artichoke
- Watermelon Cube, Citrus Mascarpone & Mint
- Mexican Street Corn Shooter, Crumbled Cotija & Chili Oil
- Mini Crudité Cup, Fresh Vegetables, Sundried Tomato Hummus

ADDITIONAL CHARGE FOR UPGRADED ITEMS (COST PER PERSON)

- Tuna Poke Spoon, Mango Salsa, Siracha Aioli, Micro Green \$2.00
- Shrimp Cocktail Shooter with Horseradish Cocktail Sauce \$2.00
- Maine Lobster Salad, Mini Sesame Bun \$3.00

Stationary Displays

INCLUDED WITH YOUR SERVED OR STATION DINNERS

Station Menu



Artisan Cheese Display

Imported & Domestic Cheeses, Roasted Nuts, Dried & Fresh Fruits,
Quince Paste, Crackers, Flatbreads, Crostini & Toasted Baguettes

ADDITIONAL CHARGE FOR UPGRADED ITEMS (COST PER PERSON)

FRESH SEASONAL FRUIT DISPLAY \$6.00

Artfully Displayed

FARMER'S MARKET VEGETABLE DISPLAY \$6.00

Assorted Seasonal Fresh, Grilled & Pickled vegetables,
Herb Blue Cheese Dipping Sauce, Pesto Dipping Sauce

HUMMUS TRIO \$7.00

Roasted Garlic, Red Bell Pepper & White Truffle Mushroom
with Savory Pita Chips & Garlic Naan Bread

NEW ENGLAND CLAM CHOWDER SOUP STATION \$9.00

New England Clam Chowder, Westminster Oyster Cracker & Tabasco Sauce

CHARCUTERIE DISPLAY \$9.00

Selection of Cured Meats, Imported Cheese, Pickled Vegetables,
Marinated Mushrooms with Baguette, Crackers & Flatbreads

Station Choices

CHOOSE 3

Station Menu



Nye Barn Classics

- Herb Roasted Baby Potatoes, Field Green Salad,
- Balsamic Vinaigrette, Artisan Dinner Rolls & Butter

CHOOSE ONE:

- Herb Crusted Chicken Breast
Dijon Cream Sauce
- Thyme Roasted Pork Loin
Apple Bourbon Sauce

Flavors Of New England

- New England Clam Chowder
- Westminster Oyster Crackers
- Parker House Rolls
- Maine Lobster Mac & Cheese
- Boston Baked Scrod Topped Buttered Cracker Crumbs
Lemon Caper Beurre Blanc
- Corn Bread

Tastes of Italy

- Traditional Caesar Salad, Parmesan Focaccia Croutons & Rolls

CHOICE OF TWO:

- Roasted Vegetable & Ziti Pomodoro
Sautéed Mushrooms, Asparagus, Shaved Asiago Cheese,
Fire Roasted Pomodoro Sauce
- Creamy Toscana
Orecchiette Pasta, Spinach, Sundried Tomato, Mild Italian Sausage, Shaved
Parmesan, Tomato Cream Sauce
- Wild Mushroom Marsala
Cavatappi Pasta, Roasted Mushrooms, Rich Marsala Cream Sauce
- Butternut Squash with Brown Butter Sauce
- Mushroom Ravioli with Sage Cream Sauce

Station Choices

CHOOSE 3

Station Menu



Mediterranean Favorites

- Greek Salad, Lemon Herb Rice Pilaf, Fresh Pita Bread, Hummus, Tzatziki

CHOOSE ONE:

- Garlic Oregano Beef Tips
onions, bell peppers & scallions
- Lemon Pan Fried Falafel
Warm Pickled Red Onions, Carrots, Roasted Red Pepper,
Lemon Tahini Cream

Asian Cuisine

- Steamed Jasmine Rice, Mandarin Asian Salad, Ginger Sesame Dressing, Fortune Cookies
- CHICKEN OR BEEF
- Thai Curry
Creamy Curry & Coconut Milk, Crisp Bamboo Shoots, Red Bell Peppers,
Green Onion & Cilantro
- Kung Pao
Red peppers, Zucchini, Red Onions, Celery, Roasted Peanuts, Red Chili,
Green onions, Toasted Sesame Seeds

Plimoth Carvery

- Roasted Garlic Whipped Potatoes, Roasted Seasonal Vegetables,
Artisan Dinner Rolls & Butter

CHOOSE ONE:

- Honey Thyme & Rosemary Roasted Turkey
Pan Turkey Gravy & Cranberry Sauce
- Garlic & Herb Roasted Pork Loin
Madeira Demi-Glace
- Oven Roasted Beef Sirloin
Pan Jus & Horseradish Cream Sauce

ADDITIONAL CHARGE FOR UPGRADED ITEMS:

- Whole Roasted Beef Tenderloin \$9.00 Per Person
Peppercorn Sauce & Horseradish Cream Sauce

ADD - ONS

Stationary Desserts

(PRICE PER PERSON)

Station Menu



FRESH BAKED COOKIES \$5.00

Chocolate Chip, M&M & White Chocolate Macadamia

ASSORTED BROWNIE & DESSERT BARS \$6.00

Assortment of Premium Brownies & Flavorful Dessert Bars

NEW ORLEANS BEIGNETS BAR \$7.00

Powdered Sugar, Granulated Cinnamon, Strawberry Sauce, Chocolate Sauce

ASSORTED MINI DESSERT SHOOTERS \$8.00

Chocolate Mousse, Tiramisu, Lemon Meringue, Raspberry Cream

ICE CREAM NOVELTIES CART \$8.00

Childhood Favorite & Adult Ice Cream Bars

Late Nite Bites

(PRICE PER PERSON)

WARM PRETZEL STATION \$6.00

Butter Brushed Soft Pretzels with Sea Salt

Cheddar Cheese Sauce, Grain Mustard, Whipped Cinnamon Icing

CHURRO BAR \$6.00

Mini Cinnamon Churros, Mexican Chocolate Sauce, Mixed Berry Coulis, Cream Cheese Icing

HAND STRETCHED PIZZA \$8.00

Cheese Pizza, Pepperoni Pizza, Vegetable Pizza

MINI DESSERT BITES \$9.00

Mini Gourmet Dessert Bites, Mini Dessert Shooters, Assorted Macaroons