Corporate Strolling Buffet Package

THREE HOUR BEER & WINE BAR

**HOUSE BEER**
- Mayflower IPA
- Mayflower Golden Ale
- Sam Adams
- Bud Light
- Assorted Sodas, Juices

**HOUSE WINE SELECT 2 WHITE, 2 RED**
- Placido Pinot Grigio
- Fetzer Sauvignon Blanc
- Canyon Road Chardonnay
- Fetzer Pinot Noir
- Walnut Crest Merlot
- Berringer Main & Vine Cabernet Sauvignon

TRAY-PASSED HORS D’OEUVRES

*Select four*

**HOT**
- Mushrooms stuffed with your choice of filling:
- Spinach & Feta or Sausage
- Corn Cake topped with Pulled BBQ Pork, Crème Fraiche
- Chicken Lollipops in your choice of flavor:
- Cranberry-Orange Glaze, Buffalo, Teriyaki
- Chicken Guajillo Mole Skewer
- Scallops wrapped in Bacon
- Peking Duck Spring Rolls with Hoisin
- Fig & Mascarpone Phyllo Purse
- Spanakopita – Spinach & Feta in Phyllo
- Vegetable Samosas with Major Grey Chutney
- Mediterranean Vegetable Tartlet, Goat Cheese

**COLD**
- Cranberry-Almond Chicken Salad in a Phyllo Cup
- Chilled Cocktail Shrimp Shooters
- Sifloin of Beef Crostini with Bacon-Onion Jam
- Stuffed Pattypan Squash with Three Sisters Rice
- Mini Lobster Rolls
- Watermelon with Citrus Mascarpone
- Caprese Kabobs: Tomato, Mozzarella, Basil
- Ahi Tuna Poke, Ginger-Wasabi, Cucumber Relish

TASTING STATIONS

*Select three to offer your guests*

**NEW ENGLAND CHOWDER STATION**
- New England Clam Chowder
- Corn Chowder
- Fresh Garden Salad with Citrus Vinaigrette
- Cornbread & Westminster Oyster Crackers

**PICNIC STATION**
- Buttermilk Fried Chicken
- Grilled Vegetable Platter
- B.L.T. Salad, Biscuit Croutons
- Corn Bread with Maple Butter
FLAVORS OF NEW ENGLAND
New England Clam Chowder
Lobster Macaroni & Cheese
Plimoth Plantation Salad
Biscuits and Cornbread

CLASSIC ITALIAN
Classic Caesar Salad
Eggplant Roulades, Filled with Ricotta, Marinara
Mushroom Ravioli with Shallot-Sage Cream
Chicken Francese with Lemons and Capers

JUST FOR FUN
BBQ Pulled Pork Sliders
Angus Beef Sliders
Served with Cheese and Toppings
Beach Chips

DESSERT & COFFEE
Bite-Sized Cookies, Brownies & Dessert Bars
Coffee and Assorted Teas

CARVING STATION
Hand-Carved Roast Tenderloin of Beef
Garlic Mashed Potatoes
Horseradish Cream Sauce, Cornichons
Caramelized Pearl Onion Relish
Homemade Rolls and Butter

FALL FLAVORS STATION
Julienne Pears Salad
Roast Stuff Pork Loin
Brussels Sprouts with Brown Butter
Warm Rolls and Butter

SPANISH & PORTUGUESE FLAVORS
Seafood and Sausage Paella
Kale and Seville Orange Salad
Portuguese Sweet Rolls

PACKAGE PRICE $70 PER PERSON

Packages require a minimum of 30 guests

Prices are subject to change. All food and beverage is subject to a 20% administrative fee and applicable state and local tax. The administrative fee does not represent a tip or service charge paid directly to wait staff, employees or bartenders; but is a charge to cover our operational costs and no additional gratuity is required.