

# Corporate Strolling Buffet Package

## THREE HOUR BEER & WINE BAR

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### HOUSE BEER

Local Mayflower Ales  
Sam Adams  
Bud Light

### HOUSE WINE

SeaGlass Sauvignon Blanc  
La Mision Reserva Chardonnay  
SeaGlass Rose  
DeLoach Pinot Noir  
La Mision Reserva Cabernet Sauvignon  
LaMarca Prosecco  
Assorted Sodas, Juices and Mixers

## TRAY PASSED HORS D'OEUVRES

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*Select Three*

### HOT

Mushrooms stuffed with your choice of filling:  
Spinach & Feta or Sausage  
Sweet Potato Chips topped with Pulled BBQ Pork  
Fig & Mascarpone Phyllo Purse  
Chicken Lollipops in your choice of flavor:  
Cranberry-Orange Glaze, Buffalo, Teriyaki  
Scallops wrapped in Bacon  
Peking Duck Spring Rolls with Hoisin Sauce  
Mini Corn Dogs with Honey Mustard  
Tomato Soup Shooters with Mini Grilled Cheese  
New England Clam Chowder Shooters  
Vegetable Samosas  
Spanikopita

### CHILLED

Asparagus Tips wrapped with Herbed Cheese and Proscuitto  
Chilled Cocktail Shrimp Shooters  
Tenderloin of Beef Crostini with Apple-onion Jam and Boursin  
Fruit & Cheese Kabobs  
Cherry Tomatoes filled with Boursin Cheese  
Seared Tuna on Rice Cracker with Wasabi Mayo & Microgreens  
Watermelon with Citrus Mascarpone

## TASTING STATIONS

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*Select three*

### NEW ENGLAND CHOWDER STATION

New England Clam Chowder  
Corn Chowder  
Johnny Cake  
Westminster Oyster Crackers

### FLAVORS OF NEW ENGLAND

New England Clam Chowder  
Lobster Macaroni and Cheese

Plimoth Plantation Salad  
Biscuits and Cornbread

### CLASSIC ITALIAN

Classic Caesar Salad  
Eggplant Parmesan With Vine-Ripened Tomatoes  
Cavatappi With Caramelized Vegetable Bolognese and Toasted Pine Nuts  
Chicken Francese with Lemon and Capers

**JUST FOR FUN**

BBQ Pulled Pork Sliders  
Angus Beef Sliders served with Cheese and Toppings  
Beach Chips  
Charred Watermelon Salad

**PICNIC STATION**

Buttermilk Fried Chicken  
Blt Salad, Biscuit Crouton  
Grilled Vegetable Salad  
Maple Corn Bread

**CARVING STATION**

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

**FALL FLAVORS STATION**

Julienne Pears Salad  
Roast Stuffed Pork Loin  
Brussels Sprouts with Brown Butter  
Warm Rolls and Butter

**DESSERT & COFFEE**

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Bite-sized Cookies, Brownies, Dessert Bars  
Coffee and Assorted Teas

**\$60 PER PERSON**

*Packages require a minimum of 30 guests.*

*All food and beverage is subject to a 20% staffing charge and 7% Tax*

*Prices are subject to change.*