

Capers

CATERING

Boston Campaign Launch for 1000 Guests

Passed Hors D'Oeuvres

Thai Spiced Crab Salad in Watermelon Cups
Seared Tuna & Mango Cube on a Knotted Skewer
Shaved Beef Tenderloin Crostini with Balsamic Shallot Relish
Lobster Mac n Cheese Bites
Avocado Toast with Dukkah Spiced Heirloom Tomato
Corn Blinis with Black Truffle Caviar and Crème Fraiche

Around the World Country Style Cheese Display

Assorted Artisan Craft Cheeses (from small farms)
House-made Jams and Preserves, Quince Paste, Assorted Flavored
Honey and Local Honey Comb, Seasonal Fruit, Candied and Roasted
Nuts, Crusty Breads and Assorted and Gluten Free Crackers

Dinner Station 1

Pan Seared Salmon with End of Summer Native Corn Salad
Cold Smoked Beef Tenderloin with Grilled Fig Chutney and Soft Dinner Rolls
Brussel Sprout Slaw with Hazelnuts & Pomegranate Seeds
Grilled and Pickled Local Vegetable Display

Dinner Station 2

Pumpkin Ravioli with Heirloom Squash, Toasted Pepitas, Sage Brown Butter
Organic Roasted Chicken Breasts with Harvest Heirloom Tomato Panzanella
Berkshire Golden Beet and Beluga Lentil Salad, Baby Spinach, Feta
Baby Kate, Roasted Pears, Dried Cherries, Almonds, Maple Vinaigrette

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Dessert Reception

Lemon, Poppy, and Chevre Cheesecakes, Blueberry Compote
Salted Caramel and Chocolate Tart, Hazelnut Brittle, Bourbon Anglaise
Wild Berry and Basil Crostata with Crème Fraiche
Assorted Mini Cookies, Molasses Spice, Snickerdoodle
Gluten Free Chocolate Chip Cookies
Gluten Free Mini Macarons with Coconut, Pecan, and Dried Cherries