

Capers

CATERING

Corporate Reception for 450 Guests

Passed Hors D'Oeuvres

Asian Seared Tuna, Wonton Crisp, Seaweed Salad
Sweet Potato Grits Cake with Carolina Pulled Chicken and Mustard BBQ
Petite Carrot Boxes, Edamame Puree, Aged Parmesan

Guest Table Mezze Snacks ~ During Program

Chermoula Brushed Chicken Skewers
White Bean Sage Dip with Crispy Pita
Citrus Marinated Mixed Olives

From the Farm ~ Short Plates

Cinnamon & Honey Spiced Valley View Farm Port Tenderloin
atop Autumn Rice Salad with Fig Relish
Sweet Berry Farm Cider Brined Chicken atop Sweet Potato Salad
Fall Golden Beet and Beluga Lentil Salad, Baby Spinach, Feta
Baby Kate, Roasted Pears, Dried Cherry, Almond, and Maple Vinaigrette

From the Sea ~ Short Plates

Maine Lobster Salad Sliders with Buttered Brioche and Hand-cut Chips
Herb Crusted Chatham Cod atop New England Succotash with
Fava Beans and Chive Vinaigrette
Grilled Local Vegetables and Heirloom Vegetables, White Balsamic Dressing
Garden Rosemary Roasted Baby Maine Potatoes with Maldon Sea Salt

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From Across the Pacific - Short Plates

Thai Beef Salad with Crunchy Asian Vegetables, Chili Lim Dressing
To-go Containers with Asian Noodle Salad, Grilled Chicken Skewers
Edamame Hummus with Crispy Wontons

Dessert

Assorted Mini Maine Whoopee Pies
Apple Crisp in Small Mason Jars
Pumpkin Pies
Fruit Skewers