

Capers

CATERING

Spring- Summer 3-Course Dinner

Passed Hors D'Oeuvres

Caribbean Crab Salad on a Plantain Crisp with Avocado Butter
Watermelon Radish Tacos with Baby Maine Shrimp & Artichoke
Southwestern Shaved Beef Chimichurri Crostini with Corn Avocado Salsa
Spring Leek, Brie & Strawberry Wontons with Balsamic Glaze
Heirloom Cherry Tomatoes Stuffed with Edamame Hummus

First Course

Green and White Asparagus, Locally Foraged Wild Mushrooms,
Trio of Peas, Rainbow Carrots, Baby Frisee, Westfield Farms
Goat Cheese Crema and Rhubarb Paint

Entrée (choice)

Pan-Seared Seabass over a Warm Lobster Succotash Salad,
Fingerling Potatoes, Summer Herb Drizzle

Peppered Crusted Filet Mignon, Individual Tartiflette, Grill
Baby Squashes and Foie Gras Butter

House-made Spring Pea Tortelloni with Heirloom Baby Carrots,
White Truffle Butter

Dessert

Lemon Tartlet with Blueberry Paint, Micro Basil, Meringue Kiss

Passed House-made Oreo with Salted Caramel Shake Shooters