

# Capers CATERING

## Family Style Wedding Dinner

### Passed Hors D'Oeuvres

Mini Grilled Maine Lobster Rolls, Fresh Dill  
Watermelon Radish Tacos with Baby Maine Shrimp & Artichoke  
Caribbean Spiced Johnna Crab Salad, Salsa Verde, Pisces Spoon  
Carne Asada Beef on Plantain Chips with Scallion Relish  
Watermelon Cup, Feta, Basil, Balsamic Aioli  
Fresh Vegetable Summer Rolls with Spicy Cucumber Dip

### Iberico Ham Carving Station

Served with Olive Oils, French Purple Condiment, Olives,  
Marcona Almonds and Sliced Artisan Breads

### New England Raw Bar ~ Shucked to Order

Wellfleet and Duxbury Oysters, Cherry Stones, and Littleneck Clams  
Shrimp Cocktail with Zesty Cocktail Sauce, Horseradish, Tabasco, Lemon

### First Course (plated)

Chilled Summer Corn Soup, Topped with Spicy Lobster Salad,  
Unfiltered Olive Oil & Chili Oil

Baskets of Grilled and Soft Focaccia with Herb White Bean Dip

### Family Style Dinner

Sea Salt & Chili Rubbed Grilled Tenderloin, Chimichurri  
Sautéed Striped Bass with Basil Drizzle  
Warm Grilled Fingerling Potato Salad with Confetti Vegetables and Truffle Vin  
Roasted Rainbow Baby Carrots and Summer Beans, Cumin  
Heirloom Tomato, Watermelon, Feta Salad, Picked Red Onion, Thai Basil

### Custom Gelato Bar

Mocha Chip, Wild Blueberry, and Pistachio