



COCKTAIL RECEPTION PACKAGES



STATIONARY OR PASSED HORS D'OEUVRES

\$60 PER DOZEN

COLD

- Deviled Eggs with Pickled Vegetables
- Cherry Tomato Salad with Charred Red Pepper and Anise Hyssop Syrup
- Bagels and Lox – Smoked Salmon, Cream Cheese, Bagel Crisp, Pickled Cucumber
- Fluke Ceviche with Green Apple, Mint and Radish
- Shrimp Ceviche with Pickled Red Onions, Cherry Tomatoes and Chives
- Smoked Bluefish Salad on Brown Bread
- Mini Lobster Rolls
- Crab Salad on Brioche
- Steak Tartar
- Pan Bagnat on Crostini
- Pimento Cheese on Pork Rinds or Cracker
- Tuna Poke Tacos (Root Vegetable Taco Shell)
- Eggplant, Red Pepper, Basil Salad in a Parmesan Tuile

HOT

- Lobster Beignets
- Gruyère Gougère with Mushroom Duxelles
- Crab Cakes with Rouille
- Finnan Haddie Fritters with Gribiche
- Duck Rilette in Buttermilk Biscuits
- Fried Baby Artichokes with Gribiche
- Warm Spinach, Potato and Gruyère Quiche
- Grilled Flatbread with Vegetable Hummus (Carrot, Pea, Butternut)
- Sweet and Sour Chicken with Scallion and Pineapple
- Arancini with Seasonal Fruit Compote
- Grilled Hangar Steak with Chimichurri
- Oysters Rockefeller



STATIONARY APPETIZERS

PRICING IS PER PERSON

\$25 Raw Bar – Local Oysters, Clams, and Shrimp (add Lobster \$10 per person)

\$25 - Ceviche, Crudo or Sushi/Sashimi Station

\$20 Charcuterie Station – Sliced Cured Meats, Pate, Cornichon, Olives, and Grilled Bread

\$18 Cheese Station - Chef's Selection of 3 Cheeses, Marcona Almonds, Quince Paste, and Grapes

\$16 Grilled Seasonal Vegetable Display

\$15 Mediterranean Station - Assorted Dips, Vegetable Crudit , Olives, and Pita

\$15 Slider Station – Select two: Fried or Grilled Chicken, BBQ Pulled Pork, Veggie

\$22 Meat Carving Station - Turkey, Pork, Whole Chicken or Ham, Strip Steak)

\$8 supp for Tenderloin or Prime Rib

\$18 Pasta Station – 2 Pastas, Sauces and Accompaniments

BAR PACKAGES

House Wine, Beer and Soda \$22 for one hour // \$12 per person for additional hour

Basic Bar \$25 per person for one hour // \$13 per person for additional hour

Premium Bar \$28 per person for one hour // \$15 per person for additional hour

***Bartender Fee at \$150 (3 Hour Maximum)**

***Carver Fee at \$150 (1.5 Hour Maximum)**

TERMS AND CONDITIONS:

- Library: Site Fee \$750 (Lunch) or \$1500 (Dinner) – Maximum Guests 60
 - Site Fee is waived with \$2250 (Lunch) or \$4500 (Dinner) Food and Beverage Minimum
- Outdoor Deck: Site Fee \$1750 (Lunch) or \$3500 (Dinner) – Maximum Guests 35
- For larger events, Halyard Dining Room is available for guest numbers over 60
- Above pricing non-inclusive of 20% Gratuity, 5% Administrative Fee and Current State Sales Taxes
- 30% Deposit to confirm a future event with contract.

Please inform your server, if you or a person in your party has a food allergy.

* Consuming Raw or Undercooked Meat, Fish, Shellfish or Fresh Raw Eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.