



WHITE ELEPHANTSM
HOTEL · RESIDENCES

Cocktail Reception Package

Butler-Style Hors d'Oeuvres

Chilled Hors d'Oeuvres

Mini BLT with Bartlett Farm Tomatoes and Applewood Smoked Bacon
Small Yukon Gold Potatoes with American Caviar and Chives
Blue Cheese and Candied Walnuts on Endive
Shrimp Cocktail
Tenderloin of Beef Carpaccio on Brioche Toast
Nantucket Bay Scallop Ceviche on a Spoon
Chicken Liver Pâté on a Baguette
Smoked Salmon with Round Bread and Crème Fraîche
Lobster Salad with Endive

Hot Hors d'Oeuvres

Bacon-Wrapped Scallops
Mini Crab Cakes
Pancetta and Basil Wrapped Shrimp
Goat Cheese Onion Tartlets
Baked Brie on Toast with Chutney
Prime Tenderloin with BPG Steak Sauce with Roasted Garlic
Bing Cherry Bar-B-Que Shredded Chicken on Corn Cakes
Roasted Lamb and Forest Mushroom en Croûte
Mini Soup: Clam Chowder or Lobster Bisque with Chive Oil



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Cocktail Reception Enhancements

Seaside Raw Bar

Champagne Poached Prawns
Crab Claws
Island Creek Oysters
Littleneck Clams

Served with Lemon Quarters, Cocktail Sauce and Mignonette

Raw Bar Enhancements

Rock Shrimp Ceviche
Tuna Tartar
Lobster Salad

Reception Platters

Imported and Domestic Cheeses
Whole Baked Brie en Croûte with Five Onion or Cranberry
Seasonal Crudités with Assorted Dips
Grilled and Marinated Vegetable Antipasto
House Charcuterie Board
Smoked Salmon Display
Bartlett Farm Heirloom Tomato, Mozzarella and Basil Salad with Balsamic Dressing

Dessert Station

Assorted Petit Fours
Mini Pastries
Specialty Cupcakes
Seasonal Fruit Desserts
Assorted Mini Cookies, Blondies and Brownies

Specialty Coffee Bar

Regular and Decaffeinated Coffee
Assorted Teas
Cappuccino
Espresso
Latte
Whipped Cream, Brown and White Sugar Cubes,
Honey Pearls, Lemon and Orange Curls,
Cinnamon, Ground Nutmeg,
Shaved Chocolate

Cheese Course

Triple Cream Brie
Great Hill Blue
Herbed Goat Cheese
Aged White Cheddar
Dried Fruit
Honey
Cranberry Walnut Crackers