

Catering

at Pine Manor College

The Ferry

HORS D'OEUVRES RECEPTION

\$50.00 per person

CHOICE OF TWO SPECIALTY STATIONS

Far East Wok

Choose One: Shrimp, Chicken, Beef or Tofu

Choose Four: Carrots, Celery, Baby Bok Choy, Julienne Snow Peas, Bean Sprouts, Fresh Pineapple, Water Chestnuts

Accompanied by Honey Ginger Soy, Hot Chili Garlic Sauce, Japanese Ponzu, Sticky Rice & Crushed Peanuts

Create Your Own Pasta

Choose Two Pastas: Cheese Ravioli, Tri-colored Tortellini, Penne or Linguini

Choose Two Sauces: Fresh Plum Tomato Sauce, Basil Pesto Sauce with Pine Nuts, Pink Vodka Sauce or Alfredo Sauce

Includes Freshly Grated Parmesan Cheese, Bread Sticks & Fresh Focaccia

Carving Station

Choose One:

Slow Roasted Breast of Turkey with Honey Sage Butter

Marinated Flank Steak with Caramelized Onion and Port Wine Glaze

Tenderloin of Beef with assorted Mustards, Horseradish Cream and Assorted Fresh Dinner Rolls (\$5.00 additional)

Seafood Martini Bar (\$6.00 additional)

Shrimp and Scallop Cocktails presented "Neat" in a Petite Martini Glass, Grilled & Chilled Scallops with Citrus Liquor, Lime Twisted

Guacamole, Topsy Shrimp with Ginger Infused Rice Wine & Sweet Soy, Thai Basil Mustard

CHOICE OF FOUR PASSED HORS D'OEUVRES

Shrimp, Cucumber & Boursin Cheese Canapé

Mini Corn Tortilla Cup with Chipotle Chicken Salad

Roasted Eggplant & Goat Cheese Crostini

Smoked Salmon, Spinach & Herbed Cream Cheese Crostini

Pear and Blue Cheese Phyllo Cup

Chicken and Mango Salsa Purses

Mushroom and Fontina in Puff Pastry

Vegetable Cornucopia

Figs and Mascarpone Filo Purses (Seasonal)

Crispy Asparagus with Asiago Cheese

All entrees are served with Chef's selection of fresh seasonal vegetables.
We reserve the right to make reasonable substitutions based on availability of products.
Prices are exclusive of an 18% service charge and a 5% state sales tax.

All prices are per person and subject to change without notice.
Consumption of raw or undercooked meat, fish or egg products may increase your risk of food borne illness.

Catering

at Pine Manor College

The Ferry

HORS D'OEUVRES RECEPTION

CHOICE OF TWO CULINARY STATIONS

Cheese and Fruit Display

An Artfully Displayed Assortment of Imported & Domestic Cheeses, Gourmet Crackers, Rustic Breads & Crostini, Farmhouse Style Chutney & Whole Grain Mustard, Fresh Sliced Seasonal Fruit & Berries, a Bounty of Crisp Baby Vegetables with Specialty Dips, Citrus Roasted Country Olives & Tabasco Spiked Nuts

Cheese and Vegetables

Baked Brie En Croute with Seasonal Fruit Chutney, Fresh Grapes, Gourmet Crackers, Rustic Breads & Crostini and Grilled Vegetable Platter Drizzled with Aged Balsamic Reduction

Tuscan Table

Tuscan Style Eggplant Caponata & Roasted Garlic Spread, Baked Focaccia Toast Points & Citrus Roasted Country Olives, a Wedge of Imported Gorgonzola with Dried Mission Figs, Twisted Breadsticks wrapped in Prosciutto, Sliced Fresh Melon & Caper Berry Relish

Mediterranean Table

Freshly baked Sesame Pita Bread with Hummus, Tabouli & Roasted Eggplant Dip, Hand Rolled Grape Leaf Cigars, Tomato & Goat Cheese Brushcetta, Imported Greek Olives & Toasted Almonds

BAR ON CONSUMPTION

CHAMPAGNE TOAST

COFFEE STATION

STAFF, HOUSE LINEN, CHINA, GLASS and FLATWARE