

## *Passed Hors d'Oeuvres*

(Per 50 Pieces)

### *Hot*

Asian Pork Dumplings with Orange Horseradish Dipping Sauce...	\$75.00
Stuffed Mushroom Caps with Italian Sausage...	\$75.00
Stuffed Mushroom Caps with Crabmeat...	\$75.00
Baked Chicken Fingers with Parmesan and Herbs...	\$75.00
Mushrooms Stuffed with Chevre and Baby Spinach...	\$75.00
Skewered Chicken Satay with Peanut Dipping Sauce...	\$75.00
Mini Crab Cake with Cajun Remoulade ...	\$100.00
Corn Fritters with Roasted Pepper Aioli...	\$80.00
Clams Casino...	\$125.00
Alsatian Tarte with Caramelized Onions and Smoked Bacon...	\$80.00
Potato Pancakes with Apple Chutney...	\$80.00
Vegetable Quesadillas.....	\$80.00
Spanikopitas.....	\$80.00
Scallops Nantucket.....	\$90.00
Scallops Wrapped in Bacon.....	\$105.00
Potato Pancakes with Smoked Salmon and Chives.....	\$105.00
Coconut Battered Shrimp.....	\$125.00
Spicy Shrimp en Brochette.....	\$130.00
Potato Pancakes with Oestra Caviar and Crème Fraîche.....	\$120.00
Rack Lamb Chop with Apple-Mint Chutney.....	\$150.00
Feta and Sundried Tomatoes in Crispy Phyllo.....	\$100.00
Apricot Fennel Gruyere Rolls.....	\$100.00
Spanish Beef Empanada.....	\$100.00
Lobster Cobbler.....	\$100.00
Coney Island Frank.....	\$100.00
Roasted Polenta with Black Olive Tapenade.....	\$100.00

### *Cold*

Smoked Salmon Mousse Canapés.	\$100.00
Bruschetta with Tomatoes, Fresh Mozzarella, and Basil Oil.	\$80.00
Prosciutto Wrapped Asparagus with Balsamic Glacé.....	\$105.00
Tuna Maki Roll with Wasabi Pickled Ginger .....	\$120.00
California Roll with Avacado .....	\$130.00
Shrimp Cocktail.....	\$150.00

*Saybrook Point Inn Sales Office (860) 388-0000*

*All items and pricing subject to change*

*Prices are exclusive of 20% Service Charge and 6% Sales Tax*

# **Hors d'Oeuvres Stations**

## **Stationary Hors d'Oeuvres/Displays**

*Priced Per Person:*

*Seasonal Fresh Fruit Medley - \$5.25*

*Vegetable Crudit  Presentation with Dip - \$5.25*

*Imported and Domestic Cheese Board with Crackers - \$6.75*

*Priced Per 100 Pieces:*

*Iced Shrimp Cocktail - \$300.00*

*Hors D'Oeuvres Stations are Based Upon One Hour of Service*

### **Attended Raw Bar**

*For Groups of 20 or More*

*Based on 4-6 Pieces Per Guest*

*Hand Shucked Little Neck Clams on the 1/2 Shell,*

*Oysters on the 1/2 Shell*

*Iced Shrimp Cocktail with Remoulade Sauce*

*& Lemon Wedges*

*Sushi & Sashimi Platter*

*\$21.95 - \$23.95 Per Person*

### **Antipasto Station**

*Italian Meats & Cheese expertly displayed  
with Marinated Vegetables, Traditional Condiments*

*& Fresh Breads*

*\$7.50 Per Person*

### **Salmon Station**

*Poached & Smoked Salmon with Aioli, Capers,*

*Red Onion, Chopped Egg*

*& Crostini with Cream Cheese*

*\$8.50 Per Person*

### **Attended Pasta Saut  Station**

*For Groups of 20 or More*

*Featuring a Selection of Pastas and Sauces*

*With Cheeses, Crushed Red Pepper &*

*Traditional Accompaniments*

*\$8.95 Per Person*

### **Attended Meat Carving Station**

*For Groups of 20 or More*

*Priced Per Person*

*Roast Breast of Turkey...\$6.50*

*Baked Atlantic Salmon wrapped in Puff Pastry...\$7.50*

*Honey Cured Smoked Ham...\$7.50*

*Roast Steamship of Lamb...\$8.50*

*Roast Tenderloin of Beef...\$9.25*

*Accompanied by Fresh Sauces, Chutneys and Tea Rolls*

### **Sweet Endings**

*Venetian Table*

*Assortment of Fresh Pastries and Cakes*

*\$8.50 per person*

*Selection of Petite Tartlets and  
Assortment of Miniature Pastries*

*\$6.95 per person*

*Chocolate Dipped Strawberries (Seasonal)*

*Or Freshly Made Truffles*

*\$20.00 Per Table*

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