

MENU OPTIONS

GROUP A

PASSED APPETIZERS: SERVED HOT

- BRAISED PRUNES WRAPPED IN CRISP BACON
- 647'S TIBETAN PORK MOMOS WITH SOY SAKE DIPPING SAUCE
- THREE CHEESE QUESADILLA WITH LATIN SPICES
- BLACK BEAN, AVOCADO & CHEDDAR QUESADILLAS WITH CHIPOTLE LIME SOUR CREAM
- GRILLED VEGETABLE POT STICKERS
- SCALLION PANCAKES WITH SPICY MUSTARD DIPPING SAUCE
- TEMPURA VEGETABLES WITH BLACK VINEGAR DIPPING SAUCE
- TSERING'S SAMOSAS WITH CURRIED POTATOES & PEAS
- PARSNIP & POTATO CAKES WITH ROASTED PUMPKIN SALSA
- WOOD ROASTED LAMB BRUSCHETTA WITH ROASTED RED PEPPER & GREEN OLIVE TAPENADE
- POTATO LATKES WITH CHIVE SOUR CREAM

STATIONARY APPETIZERS: SERVED CHILLED

- CHIPS & SALSA
- VEGETABLE "FRESH" SPRING ROLLS
- WHITE BEAN DIP WITH HERB GRILLED FLAT BREAD
- PARSNIP & POTATO CAKES WITH ROASTED PUMPKIN SALSA
- POTATO LATKES WITH CHIVE SOUR CREAM
- WOOD ROASTED LAMB BRUSCHETTA WITH ROASTED RED PEPPER & GREEN OLIVE TAPENADE
- TOASTED SESAME SEED & VEGETABLE MAKI ROLLS WITH SOY, PICKLED GINGER & WASABI
- MIDDLE EASTERN PLATTER: HUMMUS, PITA, GRILLED VEGETABLES, TOMATO SALAD & ASSORTED OLIVES
- CUDITÉS: CRISP VEGETABLES & HOUSE-MADE RANCH FOR DIPPING
- SESAME PEANUT NOODLES WITH CILANTRO & CUCUMBERS
- LO MEIN NOODLES (SERVED HOT OR CHILLED) WITH CRUNCHY & SOFT NOODLES & SWEET & SOUR SOY DRESSING

GROUP B

PASSED APPETIZERS: SERVED HOT

- POTATO SKINS STUFFED WITH SMOKED TROUT & REMOULADE
- MERGUEZ SAUSAGE (FRENCH LAMB SAUSAGE) WITH MOROCCAN NUT RELISH
- BUTTERMILK FRIED CHICKEN WITH SCALLION GRAVY
- GRILLED SLIDERS ON SNOW FLAKE ROLLS WITH SECRET SAUCE
- PEEKY TOE CRAB CAKES WITH SAFFRON AIOLI
- PEANUT CRUSTED GRILLED PORK SKEWERS WITH CHILE-LIME DIPPING SAUCE
- GRILLED CHICKEN SATAY WITH COCONUT-LEMONGRASS-PEANUT DIPPING SAUCE



- PROSCUITTO WRAPPED FIGS STUFFED WITH BLUE CHEESE
- GOAT CHEESE AND SPINACH SPANAKOPITA

STATIONARY APPETIZERS: SERVED CHILLED

- TUNA, SALMON & VEGETABLE MAKI ROLLS WITH TRADITIONAL GARNISHES
- MERGUEZ SAUSAGE (FRENCH LAMB SAUSAGE) WITH MOROCCAN NUT RELISH
- BUTTERMILK FRIED CHICKEN WITH SCALLION GRAVY
- PEEKY TOE CRAB CAKES WITH SAFFRON AIOLI
- GRILLED CHICKEN SATAY WITH COCONUT-LEMONGRASS-PEANUT DIPPING SAUCE
- PROSCUITTO WRAPPED FIGS STUFFED WITH BLUE CHEESE
- BLUE CHEESE, BLACK TRUFFLES & HONEY ON A CROSTINI
- ANTIPASTO: STUFFED PICKLED CHERRY PEPPERS WITH FONTINA & SERRANO HAM, HOUSE-CURED MEATS, SEASONAL FRUITS, CRUSTY BREAD
- SANDWICHES & CHIPS (CHOOSE 3)
 - SMOKED TURKEY WITH ROSEMARY-HONEY AIOLI
 - RARE ROAST BEEF WITH DIJON & HERB MAYO
 - HOUSE-ROASTED HAM & GRUYERE CHEESE
 - CHICKEN SALAD
 - EGG SALAD
 - HUMMUS & VEGETABLE WRAP

GROUP C

PASSED APPETIZERS: SERVED HOT

- SAGE CRUSTED GRILLED PORK TENDERLOIN ON A CROSTINI WITH CRANBERRY CHUTNEY
- CRISPY SMOKED SALMON & CREAM CHEESE WONTONS
- DUCK CONFIT SPRING ROLLS WITH STAR ANIS SCENTED SWEET & SOUR DIPPING SAUCE
- ANDY'S SPICY GRILLED SHRIMP WITH SESAME AIOLI
- KOBE BEEF MEATBALLS WITH FRESH TOMATO BASIL SAUCE
- PAT WOODBURY'S WELLFLEET "STUFFIES" WITH CHORIZO & CORNBREAD CRUMBS

STATIONARY APPETIZERS: SERVED CHILLED

- ANDY'S SPICE GRILLED SHRIMP WITH SESAME AIOLI
- STINKY CHEESE PLATTER: CHEESES FROM VERMONT BUTTER & CHEESE COMPANY WITH FRESH BAKED BREADS & SEASONAL FRUITS

GROUP D

PASSED APPETIZERS: SERVED HOT

- RARE SEARED TUNA "NACHOS" WITH QUESO FRESCO & HOT MANGO SALSA
- GRILLED STEAK CROSTINI WITH GREAT HILL BLUE CHEESE AIOLI
- MISO ROASTED COD ON A JASMINE RICE CAKE
- BLACK TRUFFLE PAN SEARED GIANT SEA SCALLOPS WITH A LEMON CHERVIL GLAZE



- PAN SEARED FOIE GRAS WITH TOAST POINTS & SEASONAL FRUIT CHUTNEY

STATIONARY APPETIZERS: SERVED CHILLED

- GRILLED STEAK CROSTINI WITH GREAT HILL BLUE CHEESE AIOLI
- ALASKAN HALIBUT CEVICHE WITH CUCUMBERS, THAI BASIL & CRISPY WONTON

GROUP E

SALADS

- ICEBERG WEDGE WITH BACON BITS & BUTTERMILK RANCH DRESSING
- SIMPLE GREEN SALAD WITH ROMAINE, EVOO & AGED BALSAMIC
- CAESAR SALAD WITH GARLICKY CROUTONS & MANCHEGO CHEESE
- LATIN-STYLE COLE SLAW WITH CILANTRO, CUMIN & LIME JUICE
- "TRADITIONAL" POTATO SALAD WITH PICKLES, CARAMELIZED ONIONS & ROSEMARY
- SWEET POTATO, CABBAGE & PECAN SALAD WITH SWEET & SPICY SOY GLAZE

ENTRÉES

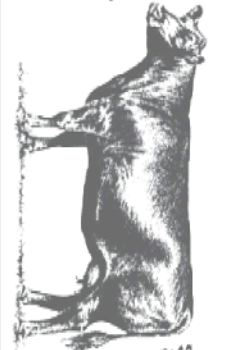
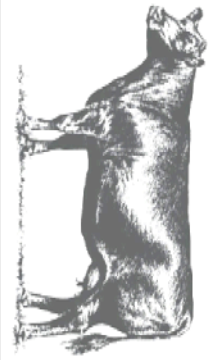
- BAKED MACARONI & CHEESE WITH RITZ™ CRACKER CRUMBS
- ROASTED WILD MUSHROOM & GOAT CHEESE LASAGNA WITH RED WINE TOMATO SAUCE
- VEGETABLE PAD THAI WITH TOASTED PEANUTS & TEMPURA SCALLIONS
- GARLIC RUBBED GRILL ROASTED "FREE RANGE" 1/2 CHICKEN
- BASIL GRILLED CHICKEN BREAST WITH A LEMON THYME VINAIGRETTE

SIDES

- BREADS
 - RUSTIC WHITE LOAF
 - HERBED SOUR DOUGH
 - CRISPY BLACK PEPPER "CRACKER" BREAD
 - CORNBREAD
- VEGETABLES
 - GRILLED BROCCOLI IN GARLIC BUTTER
 - GARLICKY SPINACH
 - ASIAN VEGETABLES IN OYSTER SAUCE
- STARCHES
 - ROSEMARY ROASTED NEW POTATOES
 - GARLIC SMASHED POTATOES
 - SPICY SESAME PEANUT NOODLES
 - RICE & BEANS

DESSERTS

- ANDY'S SIGNATURE BANANA CREAM PIE WITH CHOCOLATE & CARAMEL SAUCES & CHOCOLATE ALMOND BACON BARK
- SEASONAL FRUIT COBBLER WITH VANILLA BEAN WHIPPED CREAM
- CLASSIC CARROT CAKE CUPCAKES WITH RAISINS, WALNUTS, SPICES & CREAM CHEESE FROSTING



- LEMON RASPBERRY CUPCAKES WITH RASPBERRY JAM, LEMON CURD FILLING & LEMON ICING
- 7-LAYER MAGIC BARS
- ULTIMATE CHOCOLATE CHIP COOKIES

GROUP F

SALADS

- BABY GREENS WITH TOMATOES, GOAT CHEESE CROSTINI & BALSAMIC VINAIGRETTE
- RADICCHIO & GREAT HILL BLUE CHEESE SALAD WITH PICKLED ONIONS, CARROTS & ONION DRESSING
- GREEK TOMATO HERB SALAD WITH ROMAINE, KALAMATA OLIVES, OREGANO & FETA
- MANGO, NAPA CABBAGE & TOASTED PEANUT SALAD WITH A VIETNAMESE VINAIGRETTE
- WHITE BEAN & TOMATO SALAD WITH CHIVES & RED ONION VINAIGRETTE

ENTRÉES

- KOREAN STYLE SHORT RIBS WITH SPICY CILANTRO DIPPING SAUCE
- GRILLED SKIRT STEAK WITH BLACK PEPPER CREAM
- IQUE'S WORLD CHAMPION RIBS WITH ANDY'S FAMOUS RIB GLAZE
- EVERYONE'S FAVORITE POT ROAST
- BUTTERMILK FRIED CHICKEN WITH SCALLION GRAVY

SIDES

- BREADS
 - CARAMELIZED ONION FOCACCIA
 - HOUSE-MADE BUTTERMILK BISCUITS
 - PARMESAN BASIL MUFFINS
- VEGETABLES
 - CAULIFLOWER FONDUTA
 - "ANTIPASTO" STYLE ROASTED VEGETABLES
 - HONEY ROASTED BABY CARROTS
- STARCHES
 - SWEET POTATO PUB FRIES
 - LEMON & SCALLION ROASTED ROOT VEGETABLES
 - TOSTONES WITH BANANA-GUAVA KETCHUP
 - FRIED SWEET PLANTAINS WITH SALSA FRESCA
 - ENGLISH PEA & HAM RISOTTO

DESSERTS

- CHOCOLATE PEANUT BUTTER WHOOPIE PIE WITH FRESH WHIPPED CREAM & CANDIED PEANUTS
- CHOCOLATE BREAD PUDDING WITH CARAMEL SAUCE
- CHOCOLATE PECAN PIE WITH BRANDY SAUCE
- WHITE & DARK CHOCOLATE BROWNIES
- ASSORTED COOKIE PLATTER



GROUP G

SALADS

- SPINACH, CAPICOLA & MOZZARELLA SALAD WITH BASIL LEAVES & RED ONION VINAIGRETTE
- FINGERLING POTATO & ARTICHOKE SALAD WITH DIJON VINAIGRETTE

ENTRÉES

- MISO ROASTED BLACK COD WITH SOY-MISO GLAZE
- RARE SEARED TUNA WITH TRADITIONAL JAPANESE ACCOMPANIMENTS
- VEAL SCHNITZEL WITH LEMON-PARSLEY BUTTER
- MAPLE CURED GRILLED PORK CHOP
- GRILLED SHRIMP "CARBONARA" WITH ROASTED PEPPERS & BACON

SIDES

- BREADS
 - RICOTTA & SPINACH STUFFED BRIOCHE
 - PROSCIUTTO PIZZETTA
 - LOUISIANA CRAWFISH & TASSO HAM TOAST
- VEGETABLES
 - ASPARAGUS IN CHAMPAGNE VINAIGRETTE
 - GRILLED PEACHES
 - SCALLOPED CAULIFLOWER
 - PANCETTA & GARLIC BROCCOLI RAAB
- STARCHES
 - ROSEMARY CHIPOTLE SCALLOPED SWEET POTATOES
 - SHRIMP FRIED RICE
 - ROCK SHRIMP & BASIL RISOTTO

DESSERTS

- BOURBON PEACH TART WITH A SWEET CORNMEAL CRUST & GINGER-BOURBON WHIPPED CREAM
- MEXICAN FLOURLESS CHOCOLATE CAKE WITH SPICED CRÈME ANGLAISE
- RASPBERRY CHOCOLATE ÉCLAIRS
- VANILLA BEAN CRÈME CARAMEL
- GUAVA CARAMEL FLAN
- CHOCOLATE COVERED STRAWBERRIES
- ASSORTED CHOCOLATE TRUFFLES

