the
black tie
company

amuse bouche

Passed Hors D'oeuvres

Chilled Jumbo Shrimp With Citrus Cocktail Sauce

Petite Crab Cakes With Lemon Remoulade

Panko Seared Sea Scallop With Ginger-Tomato Compote

Lobster "Corn Dogs" With Truffled Mustard

Miniature BLT Sandwiches

Miniature Hamburgers With Sharp Vermont Cheddar & Local Tomato

Native Shellfish Raw Bar *shucked to order*

Native Littleneck Clams, Oysters Presented On A Bed Of Crushed Ice & Seaweed
Served With Spicy Cocktail Sauce, Horseradish, and Sauce Mignonette & Fresh Lemon

Amuse Bouche Plate Station

Elegantly Plated & Presented Petit Entrée Choices Served On White Cocktail Plates

Grilled Salmon
Served Over Roasted Local Sweet Corn And Tomato Salad Finished With Lobster Butter

Sliced Tenderloin Of Beef
With Heirloom Tomato & Artisan Bleu Cheese Tart

New England Clam Chowder Station

Create Your Own Version Of A Classic

Your Chef Begins By Sautéing Your Selected Chowder Ingredients And Then Finishes
With Our Delicious Creamy Base. Served With Oyster Crackers.

Chowder Ingredients Include The Following: Sautéed Bacon, Chopped Native Clams, Roasted Corn, Tender Bay Scallops, Fresh Dill, Seared Gulf Shrimp, Tomato Confetti, Diced Mirepoix Of Vegetables, Diced Sweet Potatoes, Diced Red Bliss Potatoes, Crumbled Chorizo Sausage

Fish & Chip Station

New England Style Fish & Chips Made To Order

Fresh Scrod Dipped In A Beer Batter And Fried To Perfection Accompanied By Pommes Frites
Served In A White Paper Wrap With Ketchup, Tartar Sauce & Vinegar

Dessert And Coffee Station

An Elaborate Display Of Summer Berry Pies, Chocolate Brownies, Miniature Cookies
And Chocolate Dipped Strawberries

Passed Miniature Ice Cream Cones In Seasonal Flavors

Wicked Joe's Coffee, Decaffeinated Coffee & Assorted Herbal Teas

simply
REMARKABLE