

Newport Corporate Outing

New England Clam Bake

Butler Passed Hors D'oeuvres

Chilled Jumbo Cocktail Shrimp with Spicy Cocktail Sauce

Seared Filet of Beef Crostini with Red Onion Relish

Petite Cheseapeake Bay Crabcakes with Preserved Lemon Remoulade

Humboldt Fog & Candied Walnut Tartlets

Demi-Tasse of New England Clam Chowder

Garlic Herb Frites with Sriracha Ketchup

New England Lobster Boil

Native Steamers with Drawn Butter & Broth

Fresh Native Corn & Tomato Salad tossed with Red Onion & Balsamic Vinaigrette

Salad of Baby Field Greens with Ripe Local Tomatoes, Sliced Cucumbers & Champagne Vinaigrette

1¼lb Boiled New England Lobsters
Cracked tableside with drawn butter & fresh lemon

Orange Rosemary Grilled Breast of Chicken with a Citrus Champagne Sauce served on a Bed of Greens with fresh Orange Slices

Grilled Chorizo & Onions

Roasted New Potatoes tossed with Sea Salt & Fresh Dill

Native Corn on the Cob

Herbed Corn Bread & Assorted Rustic Artisan Breads & Rolls served with Whipped Sweet Butter

Dessert Buffet

Freshly Baked Miniature Pies served a la mode or with freshly whipped cream;

Strawberry Rhubarb

Raspberry Peach

Apple Pear

Walnut

Summer Berry

Coffee, Decaffeinated Coffee & Assorted Herbal Teas