

Social Sample Menu I

New England Inspired Dinner Stations Party Private Residence on Ocean Drive

Butler Passed Hors D'oeuvres

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Chilled Blackstone Shrimp with Citrus Scented Cocktail Sauce

Petite Chesapeake Bay Crabcakes with Preserved 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 and Wellfleet or Malpeque Oysters, shucked to order & presented on a bed of Crushed Ice & Seaweed. Served with spicy cocktail sauce, horseradish, sauce mignonette & fresh lemon.

Short Plate Station

Elegantly plated & presented petit entrée choices served on white cocktail plates

Grilled Striped Bass 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 housemade 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 Station

An Elaborate Display of Summer Berry Pies, Chocolate Brownies, Miniature Cookies & Chocolate Dipped Strawberries

Miniature Ice Cream Cones in Seasonal Flavors, passed Butler Style

Coffee, Decaffeinated Coffee & Assorted Herbal Teas