



**Resort And
Conference
Center
At Hyannis**

STATIONARY DISPLAYS

ANTIPASTO

Terrine of Grilled Eggplant, Basil, Parmesan, Cured Meats,
Spiced Olives, Mozzarella, Vegetables, & Toasted Breads

\$6.50 per person

DOMESTIC & IMPORTED CHEESE

with Grapes, Berries, & Assorted Crackers

\$6.00 per person

VEGETABLE CRUDITÉS

with Assorted Dips

\$5.50 per person

BAKED BRIE IN PUFF PASTRY

with Honey, Cracked Grain Mustard, & Smoked Almonds

\$140.00 per Brie

MEDITERRANEAN DISPLAY

with Hummus, Tabouleh, Eggplant Caviar, Olives, & Pita Chips

\$5.50 per person

RAW BAR

Gulf Shrimp	\$3.50 each
Oysters	\$3.50 each
Littleneck Clams	\$3.00 each
Jonah Crab Claws	\$3.50 each

All prices subject to change without notice.

Prices subject to 16% service charge, 5% administration fee, and Massachusetts meals tax.

Administrative fee is not a gratuity and is not distributed to service staff.

Before placing your order, please inform your event planner if a person in your party has a food allergy.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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CARVING STATIONS

ROAST TURKEY

with Cranberry Sauce & Pan Sage Gravy

\$150.00 each || *Serves 25*

HONEY CURED VIRGINIA HAM

with Maple Mustard

\$150.00 each || *Serves 30*

CITRUS & ROSEMARY RUBBED LEG OF LAMB

with Port Wine & Mint Jus

\$150.00 each || *Serves 25*

ROASTED SIRLOIN

with Horseradish Cream & Fresh Herbed Bordelaise

\$300.00 each || *Serves 30*

ROASTED BEEF TENDERLOIN

with Horseradish Cream & Fresh Herbed Bordelaise

\$325.00 each || *Serves 20*

PEPPER ROAST RIB EYE OF BEEF

with Sweet Garlic Jus

\$350.00 each || *Serves 35*

All carving selections served with rustic breads & appropriate condiments.

A \$50.00 fee per carver will be applied to each carving station.

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HORS D'OEUVRES

COLD

Focaccia Crisps with Cured Tomato, Whipped Ricotta, & Basil ^V	\$200.00
Vietnamese Soft Noodle Spring Rolls with Mint & Cilantro ^{V,VG}	\$200.00
Brochette of Garlic-Lime Shrimp & Pea Pods ^{GF}	\$225.00
Endive, Chickpea, & Sun-Dried Tomato Boursin ^{V,GF}	\$225.00
Lobster Tostada with Avocado Slaw & Roasted Corn	\$275.00
Pastrami Style Salmon with Cucumber, Pickled Carrots, & Rye Crumbs	\$325.00
Traditional Shrimp with Cocktail Sauce ^{GF}	\$350.00

HOT

Asian Meatballs with Sweet Red Chili & Lime	\$175.00
Quiche	\$200.00
Chicken Tenders	\$200.00
Vegetable Spring Rolls ^{V,VG}	\$225.00
Pan-Fried Pork & Scallion Dumplings	\$225.00
Sesame Chicken with Thai Peanut Sauce	\$225.00
Crab Rangoon	\$225.00
Chicken Samosas with Potato, Vegetables, & Indian Spices	\$225.00
Quesadillas with Tomato, Basil, & Smoked Gouda ^V	\$225.00
Chicken Cordon Bleu	\$250.00
Sea Scallops in Smoked Apple Bacon	\$300.00
Coconut Shrimp with Mango Dip	\$350.00
Mini Crab Cakes with Spiced Rémoûlade	\$350.00

All hors d'oeuvres are priced per 100 pieces.

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SPECIALTY STATIONS

PASTA STATION

Please Select 3:

Fig & Prosciutto Agnolotti with Sherry, Cream, & Toasted Pine Nuts
Butternut Squash Raviolis with Pumpkin Seeds, Hazelnut Brown Butter, & Sage^V
Penne or Spaghetti Carbonara with Peas, Bacon, Cream, & Parmesan
Orecchiette with Sausage, Broccoli Rabe, Garlic, & Crushed Red Pepper

Served With:

Rosemary Focaccia

\$14.00 per person || 25-person minimum

WOK STATION

Wok-Fried Hoisin Beef & Sesame Chicken
Bok Choy, Bean Sprouts, & Pea Pods
Mandarin Style Fried Rice

\$15.00 per person || 25-person minimum

PIZZA & SALAD STATION

Pizzas:

Lobster, Asparagus, & Wild Mushrooms
Capicola, Grilled Eggplant, Ricotta, & Cured Tomatoes
Crushed Potato, Roasted Garlic, Mozzarella, Bacon, & Scallions

Salads:

Baby Arugula, Oranges, & Shaved Fennel^{V,VG,GF}
Endive Salad with Tart Apple, Walnuts, & Bleu Cheese^{V,GF}
Grape Tomatoes with Fresh Mozzarella & Basil Oil^{V,GF}

\$16.00 per person || 25-person minimum

SEAFOOD STATION

Salmon Wellington with Spinach & Mushroom Duxelle & Pernod Butter
Curried Thin Rice Noodles with Shrimp, Carrots, Bean Sprouts, & Scallions

\$17.00 per person || 25-person minimum

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