Feast Of Seven Fishes
2017

Caviar Station & Traditional Garnishes
Blinis, Toast Points, Potato Blinis, Crème Fraiche & Sour Cream, Chives, Red Onion
American Caviar, Salmon Caviar, Trout Roe & Variety of Tobiko Caviars
Chilled Steamed Shrimp Cocktail, Maine Lobster & Alaskan King Crab Legs
Cocktail Sauce, Truffle Vinaigrette, Fresh Lemon
Display of Fresh Rolled Sushi Station
Pickled Ginger, Soy, Wasabi
Aquavit Cured Gravlox, Smoked Salmon, White Fish & Trout
Dill Crème Fraiche, Horseradish Mustard, Pumpernickel Cocktail Bread
Salt Cod Brandade and Chatham Codfish
Garlic Crostini, Saffron Aioli
Cedar Plank Roasted Norwegian Salmon
Sauce Gribiche
New Bedford Diver Scallops
Celery Root Puree

~ In Addition ~

Mediterranean Tuscan Table
Mediterranean Sampler
Hummus, Toasted Cous Cous Salad, Balsamic Marinated Tomatoes and Basil
Marinated Artichoke Hearts, Stuffed Grape Leaves, Caponata Vegetables
Fattoush Salad, Sliced Cured and Smoked Meats, Olives
Domestic & Imported Cheeses, Dried Fruit and Toasted Nuts, Grapes
Artisan Bread Display
Fresh Baguettes, Cheddar Biscuits, Pretzel Brioche Rolls
Raisin Walnut Batard, Bread Sticks
Vermont Butter
Salad Station
Field Green Salad, Balsamic & Bleu Cheese Dressings, Roasted Brussels Sprouts
Orzo Salad, Panzanella Salad, Butternut Squash Salad, Mushroom and Herb Salad
Traditional Caesar, Chick Pea Salad, Roast Cauliflower, Raisin, Pine Nuts
Smoked Chicken Waldorf Salad,
Fresh Cut Fruit Display

Carving Station
Herb Roasted Capon
Apple & Calvados Jus
Slow Roasted Prime Rib
Red Wine Bordelaise Sauce, Creamed Spinach, Yorkshire Pudding, Horseradish Cream sauce

Live Pasta Station
Lobster Ravioli
Truffle Cream and Tarragon

Christmas Dessert Display
Viennese table
Yule Log , Peppermint Cheese Cake, Christmas Cake,
Rice Pudding & Morello Cherry Sauce, Egg Nog Crème Brulee, Variety of Eclairs,
Red Velvet Cup Cakes, Oreo Cake Pops,
Christmas Cookies, French Macaroons, Rainbow Cookies

Crepe Station
Made to Order Grand Marnier Crepes, Candied Orange, Whipped Cream