

BEACON

Hors d'Oeuvres

Prices quoted are per serving with a minimum of 30 servings per order.


PASSED



CHICKEN SATAY Thai peanut dipping sauce	2.75	BRUSCHETTA  Balsamic reduction	2.50
STUFFED MUSHROOMS  Vegetarian stuffing with herbs and Parmesan	3	AHI TUNA Crispy wonton with wasabi cream and soy glaze	4.75
SCALLOPS WRAPPED IN BACON Maple glaze	3.75	CANDIED PECAN AND ENDIVE LEAF  Gorgonzola cream cheese mousse	3.25
JUMBO SHRIMP COCKTAIL House-made cocktail sauce	4	LAMB CHOP LOLLYPOPS Old English marinated	4
MINI CRAB CAKES Red cherry aioli	3.50	BEEF CARPACCIO Toasted French bread with goat cheese and chive mousse	3
FRIED COCONUT SHRIMP Orange-horseradish dipping sauce	3	CRABMEAT STUFFED MUSHROOMS	3.50


DISPLAYS

Prices listed are per person serving a minimum of 30 people.



VERTICAL VEGETABLE CRUDITÉS Seasonal vegetables	3	GOURMET CHEESE AND CRACKER DISPLAY 8 Imported and New England-farmed, French baguettes, grapes and berries
BAKED BRIE EN CROUTE French baguettes, crackers, assorted berries	8	HUMMUS DISPLAY 5 Hummus, pita triangles, seasonal vegetables, roasted peppers
FRUIT ARRANGEMENT Yogurt dip	4.50	ANTIPASTO 9 Prosciutto di Parma, sopresatta, fresh mozzarella, Parmesan crumbles, marinated mushrooms, roasted red peppers, marinated mixed olives, peperoncini, artichoke hearts, toasted pita points, house crostini.
BOSTON RAW BAR Iced gulf shrimp, deep sea crab claws, oysters on the half shell, little neck clams on the half shell	12	

The following displays serve 25 people.



SMOKED SIDE OF SALMON DISPLAY 130 Minced egg, red onion, capers, diced tomato, crème fraîche, pumpernickel toast, mini bagels		CHEESE FONDUE 120 Fondue of melted fontina, gruyere or goat cheese (in chafing dish) served with garlic toasts and pita for dipping and assorted vegetables.
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All prices are subject to 18% gratuity and sales tax. All menu prices and item availability are subject to change without notice. Before placing your order, please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.