



Hors d'oeuvres

A sampling of our most requested passed and stationary hors d'oeuvres

Chilled Hors d'oeuvres (Passed & Stationary)

Seared Ahi Tuna on Rice Crackers with Wasabi Cream

Cherry Tomatoes Stuffed with Fresh Mozzarella & Julienned Basil Drizzled with Balsamic Vinaigrette

Lobster, Fire Roasted Corn Relish & Avocado on Sesame Crisps

Antipasto Skewers with Fresh Mozzarella, Artichoke Hearts, Sundried Tomatoes & Kalamata Olives

Shredded Thai Beef in Petite Cucumber Boats

Mini New England Lobster Rolls

Petite BLT's on Crostini with Prosciutto, Lettuce, Cherry Tomato & Lemon Garlic Aioli

Curried Chicken Salad on Endive

Smoked Salmon Pinwheels with Cucumber, Herbed Cream Cheese & Fresh Dill

Prosciutto Wrapped Dates with Goat Cheese

Pear & Gorgonzola on Endive with Chopped Pecans

Bay Scallop & Shrimp Ceviche

Spring Rolls with Sweet Chile Dipping Sauce

Lobster & Mango ~ Chicken & Papaya ~ Thai Vegetable

Hot Hors d'oeuvres (Passed & Stationary)

Petite Crab Cakes with Tarragon-Chile Remoulade

Tamarind Glazed Prosciutto Wrapped Shrimp

Bacon Wrapped Scallops

Fried Artichoke Hearts Dusted with Parmesan

Southwest Chicken & Vegetable Skewers with Chipotle Cream

Petite Twice Baked Potatoes topped with Grated Cheddar, Scallions & Bacon Bits

Petite Potato Latkes with Crème Fraiche & Chive

Lobster S'mores with Fresh Lobster, Melted Gruyere & Sliced Avocado on a Portuguese Bolo

Mediterranean Quesadillas with Chevre, Pesto & Kalamata Olives

Dijon & Rosemary Encrusted Baby Lamb Chops

Shredded Pork & Sharp Cheddar Flat Bread Quesadillas topped with Chipotle Sour Cream

Petite Beef Wellingtons with Horseradish Sauce

South African Lamb Sositias w/ Apricot-Ginger Dipping Sauce

Thai Chicken Satays or Sesame Beef Satays with Peanut Dipping Sauce

Petite Phyllo Tarts

Pear & Gorgonzola ~ Roasted Tomato & Chevre ~ Brie & Caramelized Onion

Sliders

Classic Cheeseburger with Ketchup, Mustard & Pickle

Beef Tenderloin with Peppercorn Horseradish Sauce & Arugula

Crab Cake with Lemon Garlic Aioli & Sliced Avocado

Southern Style Pulled Pork with Cole Slaw

Platters & Stationary Hors d'oeuvres (Cold & Hot)

*Raw Bar of Wellfleet Oysters, Wellfleet Clams and Jumbo Shrimp
Shucked on Site & Presented in a Hand Crafted Wooden Dory
Served with Cocktail Sauce, Dijon Wasabi, Mignonette and Garnished with Parsley & Lemon Wedges*

Charcuterie

*with Bresaola, Serrano Ham, Salami
Manchego, Humboldt & Gorgonzola Cheeses
Assorted Olives, Grilled Artichokes with Stems, Pickled Onions, Breads & Crackers*

Artisan Cheese Display

with Manchego, Humboldt & Gorgonzola Cheeses, Assorted Olives, Grapes, Breads & Crackers

Lavish Cheese & Fruit Display with Assorted Crackers & Baguette

Mediterranean Platter with Hummus, Stuffed Grape Leaves, Marinated Vegetables, Assorted Greek Olives & Pita

Crudite Basket with Tequila-Chile-Lime Dip

Red, Yellow & Orange Peppers, Jicama Sticks, Blanched Green Beans & Cherry Tomatoes

Antipasto Platter with Meats, Cheeses, Olives & Marinated Vegetables

Goat Cheese, Pesto & Sun-Dried Tomato Torte with Assorted Crackers

Petite Ham & Cheddar Biscuits with Dipping Honey-Mustard

Asian Meatballs in Our Signature Sauce

Carving Board of Marinated Grilled Meats, Condiments, Fresh Baked Breads & Rolls

Pinwheels

Smoked Salmon, Cucumber, Cream Cheese & Fresh Dill

Smoked Turkey, Brie & Granny Smith Apples

Roast Beef, Caramelized Onions & Gorgonzola

Hummus and Grilled Vegetables

Ptown Parties Dessert Sampler

Profiteroles, Tarts, Tortes, Petit Fours, Dessert Bars & Cookies

Ptown Parties Chocolates Sampler

A delectable collection of hand-crafted chocolates, truffles and pralines

Dips & Spreads

Zesty Crab Dip with Pita Crisps (Hot or Cold)

Gorgonzola Cheesecake with Cognac, Chives & Chopped Walnuts and Crostini

Wild Mushroom & Crab Fondue with Pita Crisps

Lobster & Fire Roasted Corn Salsa with Sesame Rice Crisps

Tuscan White Bean with Crostini

Eggplant Caviar with Crackers

Wild Mushroom & Gorgonzola with Crostini

Hot Clam Dip with Crostini

Southwestern Chicken & Black Bean Dip with Tortilla Chips

Roasted Red Pepper Hummus with Pita Points

Spinach, Artichoke & Roasted Garlic Dip with Pita Points (Hot or Cold)

Blue Cheese & Spiced Walnut Terrine

Spiced Nuts or Zesty Pita Chips

Service

We are happy to prepare any of your favorite menu items not present on our menus

Your meal will be cooked on-site by our professional staff, or we can deliver already prepared menu items.

We supply rented linens, tables, chairs, china and glassware, or can provide disposables

Prices will be quoted after menu selections have been made. Prices vary based on the number of guests, number of menu items selected, and the level of service requested.