



## *Menu Enhancements*

### *First*

**\* CHEF'S CHOICE OF 5 PASSED HORS D'OEUVRES**

minimum of 15 people required – passed for half an hour

*\$15pp*

**\* INTERNATIONAL CHEESE PLATTER**

Assorted Flat Breads and Crackers

*\$6pp*

**SLICED MOZZARELLA & TOMATO PLATTER**

*\$4pp*

### *Appetizers*

**\* LIBERTY SAMPLER (serves 5)**

**\* Dinner Only \***

East & West Coast Oysters, Cocktail Shrimp, Mussels, Clams,  
Marinated Bay Scallops, Maine Lobster, Seafood Salad, King Crab Legs

*80*

**\*SEAFOOD SAMPLER (serves approx. 2)**

**\* Dinner Only \***

Oysters, Cocktail Shrimp, Mussels, Clams, Marinated Bay Scallops

*35*

**CRISPY CALAMARI WITH ARTICHOKE & PIQUILLO PEPPERS (serves approx. 3)**

Wild Arugula Pesto, Upland Watercress, Lemon Remoulade Sauce

*12*

**SLOW ROASTED GARLIC (serves 1-2)**

Saga Blue Cheese, Tomato Chutney, Parmesan Brioche Crisps

*11*

**GUINNESS GLAZED CHICKEN LOLLIPOPS (serves 1)**

Celery, Green Onions, Great Hills Blue Cheese

*11*

**PEI MUSSELS (serves approx. 3)**

Parsley, Baby Pepper Confit, Green Peppercorn & Corn Broth, Grilled Tuscan Bread

*14*

*\*Subject to availability*

### *Pasta Course*

**PENNE VODKA**

*\$5pp*

### *Dessert/Beverages*

**SLICED SEASONAL FRUIT PLATTER**

*\$4pp*

**CHAMPAGNE TOAST / SPARKLING WHITE WINE TOAST**

*\$10pp / \$6pp*