Drop Off Options for Northern Lights

Choice Of:

Imported and Domestic Cheese Display
Chef’s Selection of Cheeses, Fig Jam, Honey, season fresh and dried Fruit, Gourmet Crisps, Flatbreads, Crackers

OR

Savory Mascarpone Torte
Basil Pesto, Sundried Tomatoes, Pine Nuts, Bruschetta

Choice of:

Charcuterie Station
Bresaola, Lamb Sausage, Casalingo uncured Salami, Country Pate, Black Truffle Pate, Prosciutto wrapped Dates, Balsamic roasted Ciponelle Onions Mediterranean Olives, Fig Jam, Pickled Vegetable Salad Grilled Focaccia, French Baguette, Flat Bread, Crackers

OR

Vegetarian Antipasto
Grilled Zucchini, Summer Squash, Eggplant, Red and Yellow Peppers, Red Onion Marinated Artichoke Hearts, Olives, Button Mushrooms, Aged Provolone, Marinated Fresh Mozzarella, Pepperoncini, Caperberries, Olive Oil, Sea Salt grilled Focaccia
Station Dinner for Northern Lights

Passed Hors D’oeuvres (Select Four)

- Blue Cheese stuffed Date wrapped in Prosciutto
- Cashew Chicken Summer Rolls, Sesame Soy Dip
- Thai Beef Salad in English Cucumber Cup
- Butter Poached Lobster, macerated Lemon
- Caprese Brochette, creamy White Balsamic Dip
- Wild Mushroom Tartlet, shaved Parmesan Ribbon

Dinner Stations

Pan Asian Station
- Lemongrass Chicken Pot Stickers, Sweet Chili Sauce
- Wild Mushroom Dumpling, Raspberry Ginger Dip
- Hoisin Glazed Beef Satay
- Petit Asian Noodle boxes
- Sesame Wonton Chips, 5 Spice Wonton Chips, Orange Cilantro Sauce

Barbecue Station
- Pulled Pork, Potato Rolls
- Boneless Chicken Breasts, Thighs and Drumsticks, Chipotle BBQ Sauce
  - Spicy Coleslaw
  - Honey Cornbread
- Roasted Corn, Black Bean, Tomato Salad, Cumin Lime Dressing
  - Traditional Caesar Salad

Side Car Station
- Hummus with Red Pepper, Cucumber Spears, Pita crisps
- Arugula, Flank Steak, Danish Blue Cheese, Balsamic Vinaigrette
- Vietnamese Cellophane Noodle Salad, julienned Vegetables, Lemongrass poached Chicken

East Meets West Catering
Mary Rickard, Event Planner
617-269-2662
mrickard@emwcatering.com
Dessert (Select Two or Three)

- Miniature Salted Carmel Cupcakes
- Buttermilk Panna Cotta with Strawberry Garnish
- Warm Chocolate Chip Cookies
- Lemon Curd with fresh Berries
- Bite size Chocolate Cake

- Coffee, Tea, decaffeinated Coffee
- Cream, Milk, assorted Sweeteners
Buffet Dinner for Northern Lights

Passed Hors D’oeuvres (Select Four):

Vietnamese Summer Rolls, Sesame Soy Dip
Jumbo Shrimp Cocktail, tangy Cocktail Sauce
Prosciutto wrapped Melon, Fig Glaze
Miniature Crab Cake, traditional Remoulade
Potato and Spinach Latke, Lemon Aioli
Chicken Empanada, Cilantro Crema
Grilled Flatbread, Black Mission Fig spread, caramelized Onion, Brie

Salad (Select One):  
Summer Baby Greens, fresh Strawberry, Greek Feta, toasted Pecan, Cilantro Lime Vinaigrette
Caprese Salad, Red and Yellow Vine Ripe Tomatoes, fresh Mozzarella, Basil, Olive Oil, Balsamic Reduction
Grilled Romaine, Tear Drop Tomato, crumbled Blue Cheese, Applewood Smoked Bacon, grilled Focaccia, Lemon Caesar Dressing

Entrée (Select One):
Thyme and Rosemary encrusted Sirloin Roast, Truffled Demi Glace (4 oz.)
Lemon and Herb marinated Chicken, Marjoram White Wine Jus (4 oz.)
Roasted Zucchini, Heirloom Beans, dried Fruit, Greens, roasted Red Pepper Coulis, Mixed Grains (Gluten Free, Vegan)
Rosemary and Sea Salt roasted Fingerling Potatoes
Chef’s Selection of Seasonal Roasted Vegetables

Dessert

Warm Chocolate Bread Pudding, Carmel Sauce
Mixed Fruit Tart, Frangipane, Pastry Cream, Fresh Fruit
  Coffee, Tea, decaffeinated Coffee
  Cream. Milk, assorted Sweeteners