

International Cheese and Fruit Platter

Marinated Olives, Spiced Nuts, Crostini and Crackers

New England Artisanal Cheese Display

Crostini and Crackers

Baked Brie en Croute with Port Soaked Figs

Crostini and Crackers

Cosmos Crudite

Roasted, Grilled and Fresh Vegetables

Leek- Roasted Garlic Dip or Basil Gorgonzola Dip or Moroccan Walnut Dip

Antipasto Display

Italian Meats and Aged Cheeses

Roasted Red Peppers, Moroccan Marinated Olives, Oven-Dried Cherry Tomatoes

Fresh Mozzarella with Garden Basil, Thyme and Garlic Marinated Artichokes

Assorted Fresh Bread, Crostini and Crackers

Mediterranean Platter

Hummus, Sun-Dried Tomato and Olive Tapenade

Marinated Feta, Carrots, Celery, Green Beans and Grilled Pita Bread

Hummus Platter

Carrots, Celery, Green Beans and Grilled Pita Bread

Raw Bar

Wellfleet Oysters and Littlenecks on the Half Shell

Shucked to order by local Oyster Farmers

Cocktail Sauce, Homemade Mignonette Sauce, Hot Sauce, Horseradish and Lemons

Shrimp Cocktail Display

Poached Jumbo Shrimp with Cocktail Sauce

Ancho and Citrus Grilled Shrimp with Cilantro Lime Mayo

House-Cured Gravlox

Traditional Dill or Tequila Coriander

Mustard Sauce, Chopped Red Onions, Capers, Pumpernickle and Bagel Crostini

Cosmos Seafood Platter – delicacies from our waters

Smoked Bluefish Pate, Salmon Mousse or Salmon Gravlox, Smoked Scallops and Lobster Bites

Cosmos Chicken Liver Pate

Whole Mustard, Diced Onions and Capers

Crostini and Crackers

STATIONS

CHEESE AND PATE FEAST

Endive Cups with Gorgonzola, Walnuts and Candied Apples

Grilled Bruschetta with Goat Cheese, Roasted Red Peppers and Arugula Pesto

International Cheese Platter including Brie Wedges with Port Soaked Figs

Chicken Liver Pate with Diced Onions, Capers and Whole Grain Mustard

Artisanal Baguettes, Crostini and Crackers

CHEESE AND TAPAS TABLE

International Cheese Platter

*Hummus and Roasted Red Pepper Dip
Vegetable Crudite and Grilled Pita*

Italian Cured Meats

*Roasted Red Peppers, Moroccan Marinated Olives, Oven-Dried Cherry Tomatoes
Thyme and Garlic Marinated Artichokes
Artisanal Baguettes and Focaccia*

MINI SOUP, SALAD, AND SANDWICH STATION

Mango Gazpacho served in Mini Martini Glasses

Skewered Tomato, Mozzarella and Basil with Balsamic and Olive Oil

Rare Roast Beef, Horseradish Sauce and Arugula on a Crostini

Roasted Turkey and Cranberry Salad with Herbed Aioli in Mini Profiteroles

Mini Lobster Salad Rolls

KEBAB STATION

Pesto Crusted Beef and Vegetable Kebabs

Lemon and Garlic Grilled Chicken and Onion Kebabs

Grilled Vegetable Kebabs

"PICK- UP STICKS"

(Choose from the following mini Kebabs)

Pesto Crusted Beef Tenderloin and Red Pepper Kebabs

Korean BBQ Beef and Asparagus Kebabs

Pinchos Morunos (Moorish Pork Kebabs)

Rosemary Lemon Lamb Kebabs with Yogurt Garlic Dip

Lemon Piccata Chicken Kebabs

Chicken Skewers with Romesco Sauce

Peanut and Herb Crusted Chicken Sate

Punjabi Turkey Sticks with Mint Raita

*Skewered Ancho and Orange Grilled Shrimp Cocktail
Cilantro-Lime Aioli*

Chilled Cape Cod Lobster Kebabs with Tarragon Aioli

Thai BBQ Salmon Sticks

Skewered Tomato, Mozzarella and Basil with Balsamic Reduction

Arugula wrapped Portobello Skewers with Rosemary and Roasted Garlic Oil

Roasted Baby Bliss Potatoes with Romesco Sauce (v)

ASIAN STATION

...Assorted Maki Rolls...

*Seared Scallop and Vegetarian
soy dipping sauce, wasabi and pickled ginger*

*Sesame Noodle Salad with Julienne Snow Peas, Scallion and Carrots
Sesame and Peanut Dressing*

Miso and Ginger Poached Atlantic Salmon on a bed of Baby Spinach

*Vietnamese Summer Rolls with Mango and Cucumber Salad
Hoisin Peanut Dip*

Peanut and Herb Crusted Chicken Sate

MEDITERRANEAN STATION

Wild Mushroom Ravioli (locally made and Fresh) with Basil Butter, Caramelized Onions and Asiago

Tomatoes and Fresh Mozzarella on Baby Arugula with Basil Vinaigrette

Grilled Vegetable Platter

Assorted Focaccia

FISH STATION

Cape Cod Flounder with Cornbread Scallop Stuffing with Lemon Buerre Blanc

Wild Rice and White Rice Pilaf with Toasted Almonds and Fresh Parsley

Corn, Cherry Tomato and Basil Salad

MEAT STATION

Bordeaux Braised Boneless Beef Short Ribs

Lemon and Garlic Grilled Chicken and Onion Kebabs

*Mixed Green Salad with English Cucumbers, Carrots, Toasted Almonds and Goat Cheese
Balsamic Vinaigrette*

with Sweet Cream Butter

CARVING STATION

*Herb Crusted Beef Tenderloin or Beef Sirloin - Carved to Order
Artisanal Dinner Rolls*

*Whole Grain Mustard Aioli and Horseradish Mayo
Grilled Red Onions*

CARVING STATION- ENTRÉE STATION

*Herb Crusted Roast Beef
Five-onion Marmalade*

AND

Wild Mushroom Port Wine Sauce

Artisanal Breads with Sweet Cream Butter

ACTION STATION- SMALL PLATES SERVED BY CHEF

(Choose from the following)

Lobster Mac & Cheese in Martini Glasses

Butter Poached Lobster on Toasted Brioche

*Bordeaux Braised Beef Short Ribs
Scallion Mashed Potatoes*

Seared Day Boat Scallop on Asiago Scallion Risotto Cakes

*Chopped Fall Salad
Shaved Brussel Sprouts and Kale, Dried Cranberry, Walnuts and Feta Cheese
Seared Day Boat Scallop*

Seared Duck Breast on Mixed Grain Salad with Roasted Butternut Squash

*Spinach Ravioli with Caramelized Onions, Oven-Dried Tomatoes,
Extra Virgin Olive Oil, Basil and Asiago Cheese*

*Butternut Squash, Ginger and Carrot Soup Shooters
Roasted Brussel Sprouts with Shaved Aged Gouda*

Thai Beef Salad in a Bamboo Boat