



## Reception Menu

### Passed Hors D'Oeuvres

Zucchini rolls with goat cheese and red pepper  
Crab Fritters with remoulade  
Duck confit tart with caramelized onion  
Asian style tuna tartare with mango, red onion and cilantro  
Shaved beef crostini with cornichons and horseradish crème

### Stationary Displays

#### Vermont Farmhouse Cheese

Bijou  
Clothbound cheddar  
Bailey Hazen Blue  
With traditional accompaniments of:  
Jams, olives, roasted nuts & dried fruits

#### New England Raw Bar

Island Creek oysters  
Littleneck clams  
Shrimp cocktail  
Blue crab cocktail  
Mignonette  
With traditional accompaniments of:  
Horseradish mustard

#### Dessert Display

Chocolate decadence cake  
Lemon squares  
Tri-color almond cakes  
Tartlets (chocolate mousse, lemon/passion fruit curd)  
Creme brulee  
Cheesecakes  
Seasonal fruit display