



Featuring the award winning cuisines of L'ESPALIER & SEL DE LA TERRE

## Taste of New England Reception

### Passed Hors d'oeuvres

New England Clam Chowder Shooters  
Mini Lobster Rolls on Fresh Pretzel Roll  
Mini Chicken Pot Pies  
Salt Baked Baby Potatoes with Chive Cream

### Stationary Display

Assorted New England Cheeses  
House Made Compotes, Jams  
Seasonal Fruits, Nuts

### Chef Stations

#### FISH & CHIPS

Fried George's Bank Fish

Paprika Chips

Malt Vinegar Dressing, Spicy Remoulade, Lemon Aioli

#### ATLANTIC OCEAN

Fresh Oysters, Clams, and Shrimp

Scallop Ceviche

Lobster Salad on Boston Bibb Lettuce

Lemon Caper Sauce, Cocktail Sauce, Remoulade,  
Mignonette, Lemon Wedges

#### APPLE STREET FARM PRODUCE

Mushroom, Leek & Goat Cheese Tart

Salad of Summer Squash, Asparagus, Chickpeas,  
Truffle Vinaigrette

Grilled Flat Bread with Barbecued Chicken, Shaved  
Red Onion & Watercress

#### MINI HOT DOGS

Lydia Radcliffe's Vermont Hot Dogs  
Brioche Roll, Atlas Farm Pepper Relish  
Lavendar Mustard, House Pickles