

TREMONT

Menu Options for In-House Cocktail Parties and Off-Premise Catering

A

Passed Appetizers: Served Hot

Braised Prunes wrapped in crisp bacon
Tibetan Momos with soy sake dipping sauce
Three Cheese Quesadilla with latin spices
Black Bean, Avocado & Cheddar Quesadillas with chipotle lime sour cream
Grilled Vegetable Pot Stickers
Scallion Pancake with spicy mustard dipping sauce
Tempura Vegetables with black vinegar dipping sauce
Tsering's Simosas with curried potatoes and peas
Parsnip and Potato Cakes with roasted pumpkin salsa
Wood Roasted Bruchetta with roasted red pepper & green olive tapanade
Potato Latkes with chive sour cream

Stationary Appetizers: Served Chilled

Chips and Salsa
Vegetable "Fresh" Spring Rolls
White Bean Dip with Herb Grilled Flat Bread
Parsnip and Potato Cakes with roasted pumpkin salsa
Potato Latkes with chive sour cream
Wood Roasted Bruchetta with roasted red pepper & green olive tapanade
Toasted Sesame Seed & Vegetable Maki Rolls, soy, pickled ginger, wasabi
Middle Eastern Platter: hummus, pita, grilled vegetables, tomato salad and assorted olives
Crudités; crisp vegetables and house-made ranch for dipping
Sesame Peanut Noodles with cilantro, cucumber and sesame seeds
Lomein Noodles, (served hot or chilled) with soft and crunchy noodles and sweet & sour soy dressing

B

Passed Appetizers: Served Hot

Potato Skins Stuffed with Smoked trout and remoulade
Mergueze Sausage (French lamb sausage) with Morrocan nut relish
Buttermilk Fried Chicken with chunky tartar sauce
Grilled Sliders on snow flake rolls with secret sauce
Pecky Toe Crab Cakes with saffron aioli
Peanut Crusted grilled Pork skewers, chile lime dipping sauce
Grilled Chicken Satay with coconut-lemongrass-peanut dipping sauce
Proscuitto Wrapped Figs stuffed with blue cheese
Goat cheese and Spinach Spanakopita

Stationary Appetizers: Served Chilled

Tuna, Salmon, & Vegetable Maki Rolls. Traditional garnishes
Mergueze Sausage (French lamb sausage) with Morrocan nut relish
Buttermilk Fried Chicken with chunky tartar sauce
Pecky Toe Crab Cakes with saffron aioli
Grilled Chicken Satay with coconut-lemongrass-peanut dipping sauce
Proscuitto Wrapped Figs stuffed with blue cheese
Blue Cheese, black truffles and honey on a crostini
Antipasto: stuffed pickled cherry peppers with fontina and serrano ham,
house cured meats, seasonal fruits, crusty bread
Sandwiches and Chips
(choose 3)
Smoked Turkey with rosemary-honey aioli
Rare Roast Beef with Dijon, herb mayo
House Roasted Ham & Gruyere Cheese
Chicken Salad
Egg Salad
Hummus & Vegetable Wrap

C**Passed Appetizers: Served Hot**

Sage Crusted Grilled Pork Tenderloin on a Crostini with cranberry chutney
Crispy Smoked Salmon & Cream Cheese Wontons
Duck Confit Spring Rolls with star anis scented sweet & sour dipping sauce
Andy's Spice Grilled Shrimp with sesame aioli
Kobe Beef Meatballs with fresh tomato basil sauce
"Stuffies" Pat's Wellfleet clams stuffed with chorizo and cornbread crumbs

Stationary Appetizers: Served Chilled

Andy's Spice Grilled Shrimp with sesame aioli
Stinky Cheese Table: cheeses from Fromaggio Kitchen with fresh baked breads & seasonal fruits
Grilled & Chilled Shrimp Cocktail with sesame aioli and traditional cocktail sauce

D**Passed Appetizers: Served Hot**

Rare Seared Tuna "nachos" queso fresco, hot mango salsa
Grilled Steak Crostini with Great Hill blue cheese aioli
Miso Roasted Black Cod on a jasmine rice cake
Black Truffle Pan Seared Giant Sea Scallops with a lemon chervil glaze
Pan Seared Foie Gras with toast points and seasonal fruit chutney

Stationary Appetizers: Served Chilled

Grilled Steak Crostini with Great Hill blue cheese aioli
Alaskan Halibut Ceviche with cucumbers, Thai basil and crispy wonton

A=\$4-\$5 per person

B=\$5-\$6 per person

C- \$6-\$7 per person

D=\$7-\$9 per person

*In-House Private Parties require a \$15 per person minimum charge based on 25 or more guests

*Off-Premise Catering requires a \$20 per person minimum charge based on 30 or more guests for deliveries, or a \$1500 minimum food order for staffed events.