



JARED COFFIN HOUSESM

Platters and Presentations

Raw Bar

Shrimp Cocktail
Jonah Crab Claws
Oysters
Clams

International Cheese Board

A variety of cheeses to reflect all tastes and distinctions,
served with artisan crackers and seasonal garnish

Fresh Fruit

Seasonal Fruit served with Honey Mascarpone Dipping Sauce

Crudités and Crème Fraîche Dip

Seasonal Crudités served with an Herb Crème Fraîche Dip



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Butler-Style Hors d'Oeuvres

Cold Hors d'Oeuvres

Mini BLT with Bartlett Farm Tomatoes and Applewood Smoked Bacon

Shrimp Cocktail

Smoked Salmon with Round Bread and Crème Fraîche

Crab Salad with Endive

Parmesan Baked Artichoke Crustini

Hot Hors d'Oeuvres

Crab Rangoon with Sweet and Sour Dipping Sauce

Mini Crab Cakes

Goat Cheese Onion Tartlets

Baked Brie on Toast

Vegetable Tempura