



John Carver Inn & Spa

Cocktail Reception Menu

Items are priced per piece and may be selected in orders of 50 pieces

Passed Hot Hors d'Oeuvres

Stuffed Mushrooms with Sausage and Fontina Cheese	\$2.50
Mini Vegetable Quiche.....	\$2.75
Mini Vegetarian Spring Rolls	\$2.75
Sesame Chicken Sticks with Orange Marmalade	\$2.75
Beef Satay with Thai Peanut Sauce	\$2.75
Scallops Wrapped in Bacon	\$3.00
Jumbo Shrimp Sautéed in Garlic Herb Butter	\$3.25
Tempura Shrimp with Ginger Scallion Dip	\$4.00
Maryland Style Crab Cakes with Roasted Pepper Aioli.....	\$4.00
Fried Oysters with Wasabi Cream	\$4.50
Seafood Cakes with Lobster Sauce	\$3.75
Lamb Lollipops – Mini Lamb Chops with Black Muscat Sauce	\$7.00
Mini Potato Latkes with Smoked Salmon and Garnishes	\$3.25
Steamed Shomai Dumplings, Tamari dip.....	\$2.50
Lemon Chicken Skewers.....	\$2.75
Baked Clams Casino, Topped with Bacon and Herb Butter.....	\$3.50
Spanikopita, Spinach and Feta Phyllo Triangles	\$1.75
Kobe Beef Sliders.....	\$6.00
Mini Lobster Pot Pie.....	\$5.50
Grilled Mini Pizza	\$4.50
Quesadilla Triangles; Grilled Shrimp, Avocado and Corn	\$6.50
Boursin Chicken En Croute.....	\$4.00
Maine Lobster Cakes.....	\$6.00
French Onion Tart.....	\$4.00
Mushroom & Swiss Mini Slider.....	\$6.00
Mini Braised Short Rib Pot Pie.....	\$5.00

Passed Cold Hors d'Oeuvres

Fresh Tomato Bruschetta	\$2.25
Belgian Endive with Chevre Cheese, Grape and Pistachio Garnish.....	\$2.50
Stuffed Euro Cucumber with Smoked Salmon Cream Cheese	\$3.00
Jumbo Chilled Shrimp Cocktail.....	\$3.75
Oyster Shooters with Bloody Mary Sauce.....	\$3.75
Smoked Salmon on Black Bread Triangles with Cream Cheese & Capers	\$3.50
Chilled Cucumber with Cream Cheese on Black Bread Triangles	\$3.00

Guarantees are Due 3 Business Days Prior to Your Event. All prices are per person unless otherwise noted. All food and beverage, meeting room rental, and audio-visual equipment are subject to a taxable 20% administrative fee and 7% Local and Mass Sales Tax (tax rate and fee are subject to change). The 20% taxable administrative fee does not represent a tip or service charge for wait staff employees, service employees or service bartenders. These employees are compensated by being paid a higher hourly rate. Before choosing your menus, please inform your Catering Sales Manager of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



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Stationary Displays

Each order serves 40 people
Priced per order unless otherwise indicated*

Baked Brie with a Fig and Port Wine Drizzle	\$80.00
Served with Toasted Crostini and Bread Sticks	
Hot Deviled Crab Dip	\$100.00
Served with Toasted Crostini	
Mezza Platter	\$80.00
with Hummus, Babaganoush, Feta Cheese, Kalamata Olives and Pita Chips	
Traditional Italian Antipasto	\$300.00
Assorted Cheeses, Italian Meats, Pickled Vegetables	
Smoked Salmon	\$100.00
Tomatoes, Capers, Bermuda Red Onion, Lemons, and Black Bread Triangles	
Smoked Seafood Platter	\$300.00
Seasonal Selection of Smoked Fish, Sour Cream, Tomatoes, Capers, Bermuda Red Onions, Lemons, and Black Bread Triangles	
Cape Cod Raw Bar with Chef Attended Shucker	Market Price
Cherry Stones, Oysters, Chilled Shrimp and Crab Legs	
International Cheeses and Crudités	\$9.00 per person*
Served with Assorted Crackers and Toasted Crostini	
Custom Ice Carving	\$350.00

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