Susan Benterou Proposal: Reunion

Location: Mealy Post

Date: Early July 2017

Time:

sbenterou@gmail.com Approximately 70 guests

Ship at

**Hors d’Oeuvres to be displayed *(choice of one)***

Hot Seafood Fondue Brie Èn Croûte

Grilled Vegetable Crudité Antipasto Display

Spinach and Artichoke Dip Summer Gazpacho

Mediterranean Slather Display Tex Mex with Chips

Assorted Fresh Fruit and Cheese Mascarpone Cheesecake

California Rolls *with Wasabi Dipping Sauce* Smoked Salmon Display

New England Clam Chowder

**Hors d’Oeuvres to be passed (*choice of three)***

Oriental Dumplings Conch Fritters

Chicken Quesadillas Cocktail Crab cakes

Lobster Risotto Cakes Assorted Bruschetta

Wild Mushroom Tartlet Crispy Coconut Shrimp

Smoked Salmon Pizzetta Petite Beef Wellingtons

Assorted Phyllo Triangles Buffalo Chicken Fingers

Scallops wrapped with Bacon Toasted Tomato Crostini

Shrimp Cocktail *(add $3.75 pp)* Chicken Sate *w/Peanut Sauce*

Teriyaki Glazed Beef Skewers Chicken or Cheese Quesadillas

Jamaican Jerk Chicken Skewers *w/pineapple dipping sauce*

Lamb Brochettes *with mint cranberry chutney*

# Pasta Station

Grilled vegetable Lasagna

Chicken Broccoli Penne

Meatballs

Served with Caesar Salad and Rolls

Assorted Finger Desserts

Regular and Decaffeinated Coffee

Price per guest will be $28.00. The only additional charges will be for service people at $30.00 per hour, vehicle fee and 7% MA tax. Thank you for considering The Silent Chef. We look forward to hearing from you.

# Buffet

Assorted Fresh Fruit and Cheese or Fresh Vegetable Crudite

Assorted Finger Sandwiches and Roll ups *(Select five)*

*Chicken Salad, Seafood Salad, Tuna Salad, Ham Salad, Roastbeef with Boursin, Ham and Swiss*

*Turkey with Cranberry, Salami Provolone or Grilled Vegetable and Hummus*

***(Select Two)***

Garlic Shells with Spinach and Parmesan, Sesame or Thai Noodle Salad

Grilled Pineapple Cilantro Sweet Potato, Rotini Pasta Salad, Red Bliss Potato Salad

Caesar Salad, Garden Salad or Mixed Green Salad with Gorgonzola and Walnuts

Cookies and Bars

Regular and Decaffeinated Coffee

Price per guest will be $17.50 plus 7% Mass Meals tax. This includes all necessary equipment. The only additional charge will be for service people at $30.00 per hour and vehicle fee. Thank you for considering The Silent Chef.

**Buffet**

Assorted Fresh Fruit and Cheese or Fresh Vegetable Crudite

### Assorted Quiche and Tarts

## (Select Three)

Spinach Quiche, Quiche Lorraine, Seafood Quiche

Tomato, Gorgonzola and Basil Tart, Grilled Mushroom and Leek Tart

Asparagus and Gruyere Tart or Tarragon Chicken Tart

Salad

## (Select Two)

Tropical Spinach Salad with Toasted Coconut

Mixed Field Greens *with Gorgonzola, Toasted Walnuts with Vinaigrette dressing*

Caesar Salad, Garden Salad, Classic Spinach Salad

Sesame Snap Peas, Thai Noodle, Sweet Potato Salad

Fresh Fruit, Tomato Basil Mozzarella

Fresh Baked Country Breads and Rolls

Cookies and Bars

Regular and Decaffeinated Coffee

Price per guest will be $23.50 plus 7% Mass Meals tax. This includes all necessary equipment. The only additional charge will be for service people at $30.00 per hour and vehicle fee. Thank you for considering The Silent Chef.

**Hors d’Oeuvres to be set up**

Assorted Fresh Fruit and Cheese

Clam Chowder or Minestrone Soup ~ set up and passed

# Buffet

Grilled or BBQ chicken breast

Assorted Finger Sandwiches and Roll ups *(Select five)*

*Chicken Salad, Seafood Salad, Tuna Salad, Ham Salad, Roastbeef with Boursin, Ham and Swiss*

*Turkey with Cranberry, Salami Provolone or Grilled Vegetable and Hummus*

Garden Salad or Mixed Field Green Salad

Cookies and Bars

Regular and Decaffeinated Coffee

Price per guest will be $26.00 plus 7% Mass Meals tax. This includes all necessary equipment. The only additional charge will be for service people at $30.00 per hour and vehicle fee. Thank you for considering The Silent Chef.

**Hors d’Oeuvres to be set up *(choice of one)***

Hot Taco Dip with Chips Mango Glazed Brie

Trio of Bruschetta Display Tex Mex with Chips

Grilled Vegetable Crudité Mascarpone Cheesecake

Mediterranean Slather Display Hot Artichoke Dip with Crostini

Assorted Fresh Fruit and Cheese Sliced Fresh Fruit with Honey Yogurt

# Luncheon Buffet

Tarragon Chicken Salad wth Sliced Pineapple and Greens,

Grilled Chicken Caesar Salad or Orange Basil Chicken with Mango Rice

Fresh Native Lobster Salad Rolls

Asparagus Vinaigrette Salad

Assorted Breads and Rolls

Cookies and Bars

Regular and Decaffeinated Coffee

Price per guest will be $28.00 plus 7% Mass Meals tax. This includes all necessary equipment. The only additional charge will be for service people at $30.00 per hour and vehicle fee. Thank you for considering The Silent Chef.

**Hors d’Oeuvres to be set up *(choice of one)***

Mediterranean Display Brie Èn Croûte

Grilled Vegetable Crudité Mascarpone Cheesecake

Assorted Fresh Fruit and Cheese Hot Artichoke Dip with Crostini

Medley of Marinated Goat Cheese Sliced Fresh Fruit with Honey Yogurt

# Entrées (choice of one)

Chicken Piccata

(chicken breast sautéed in a lemon wine sauce)

Chicken Dijonaise

(chicken breast sautéed in a creamy French mustard sauce)

Chicken Hunter

(sauteed chicken with vegetables in a light ginger garlic sauce)

Chicken Verdicchio

(chicken breast with artichoke hearts and mushrooms in a light wine sauce)

**Above served with:**

Roasted Red Bliss Potato or Rice Pilaf and Fresh Seasonal Vegetable

Caesar Salad or Garden Salad

Assorted Rolls and Breads

Assorted Finger Desserts

Regular and Decaffeinated Coffee

Price per guest will be $27.00. The only additional charge will be for service people at $30.00 per hour, vehicle fee and 7%MA tax. Thank you for considering The Silent Chef. We look forward to hearing from you.

General Information

All prices per person include necessary equipment, white napkins and food table linens.

85’ square white guest table linens are available for $12.00 per cloth.

Minimum guest counts are due 10 days prior to event. Final payment is due, the day of the event, unless arrangements have been made

Vehicle Fee $100.00

## Food Safety Statement

Foods from animals, such as meat, poultry, fish, shellfish and eggs, when eaten raw or undercooked may sometimes contain harmful viruses and bacteria that can pose a risk of foodborne illness. Further information regarding these items is available.

Before placing your order, please inform us if a person in your party has a food allergy