

Hot Hors D'oeuvres – Priced Per Piece

Artichoke in Filo	1.80	Panko Fried Chicken in Thai Peanut Sauce	1.50
Barbeque Pork Biscuit	2.40	Peppadew & Goat Cheese Popper	2.50
Beef Satay	3.00	Root Vegetable Kabob.....	3.25
Bruschetta	2.00	Sausage and Cheese Stuffed Mushrooms	1.40
Chicken Tikka Masala Satay.....	2.50	Scallops Wrapped in Bacon.....	2.60
Crispy Chicken w/ Sweet Mango Dipping Sauce	1.50	Shrimp and Herb Frittata Diamonds.....	1.25
Duck and Apricot Bundle	2.40	Spanakopita Spinach & Feta.....	2.00
Lobster Cobbler	3.00	Vegetable Cobbler	2.25
Lobster Mac & Cheese Tartlet.....	2.00	Vegetable/Fontina Cheese Stuffed Mushrooms.....	1.30
Mini Kobe Cheeseburger	3.00	Vegetable Frittata Diamonds75
Mini Lobster Cappuccino.....	2.75	Vegetable Spring Rolls	1.80
Mini New England Crab Cake	2.00	Vegetarian Cornucopia	2.25
Mini Veggie Burger	2.00	Wild Mushroom Tart.....	2.40

Cold Hors D'oeuvres – Priced Per Piece

BUILD YOUR OWN SEAFOOD BAR:		Cipollini Onions	1.25
Shrimp Cocktail (medium shrimp).....	1.10	Cumin Crusted Tuna w/ wasabi crème fraiche	3.00
(large shrimp)	1.85	Grilled Asparagus wrapped with prosciutto	1.85
Oysters on the Half Shell	2.25	House Smoked Salmon.....	2.75
Little Necks	2.00	<i>on toasted brioche with pastrami style crust</i>	
Alaskan King Crab.....	3.75	Roasted Beet and Goat Cheese Tartlet	1.50

Stationed Hors D'oeuvres – Priced Per Person

Grilled Mediterranean Vegetables	5.00	Pasta Station	6.50
<i>Marinated & grilled eggplant, bell peppers, fennel, tomatoes and squash</i>		<i>Fresh pesto, marinara and alfredo sauces</i>	
Hummus and Baba Ghanoush.....	5.00	Salad Bar Station – <i>specialty greens, Caesar</i>	6.50
<i>Served with pita crisps</i>		<i>Salad, Oriental Chicken & Noodle Salad</i>	
Pate Mirror	5.95	Chocolate Bar or Fountain – <i>please inquire</i>	
<i>Assorted pates with truffles and sauces</i>		International Cheese Table	5.95
Smoked Seafood Mirror.....	6.95	<i>Cheeses, Fruits, Vegetables, Crackers</i>	
<i>Smoked salmon, scallops and tuna</i>		Vermont Cheddar Cheese	3.95
Mashed Potato Martini Bar – starting at	6.00	<i>Cheese, Crackers, Vegetables, Blue Cheese Dip</i>	
<i>Various toppings available – please inquire</i>		Vegetable Crudite with Assorted Dips	2.95

Carving Stations – Priced Per Person (Minimum of 25 guests)

Priced as an additional item on an hors d'oeuvres reception

Roast Carved Whole Beef Tenderloin	12.00	Roast Carved Ham with Honey Dijon	6.00
<i>with a Béarnaise Sauce</i>		Roast Carved Turkey with Natural Gravy	7.00
Roast Beef with au jus	8.00	<i>with Apple Cranberry Chutney – surcharge.....</i>	1.00
		Roast Pork Loin.....	6.00

The Dan'l Webster Inn & Spa, Sandwich, MA 02563 (508) 888-3622

All guarantees are due 1 week prior to your event.

All food and beverage, meeting room rental, and audio-visual equipment are subject to a taxable 19% administrative fee and a 6.25% Local and Mass Sales Tax (tax rate is subject to change).

The 19% 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.