YARMOUTH HOUSE

PRIVATE EVENTS & CATERING

HORS D'OEUVRES BUFFET

CLASSIC RECEPTION

$36 PER GUEST

40 GUEST MINIMUM • CHOICE OF SIX SELECTIONS

COLD APPETIZER SELECTIONS

CHEESE & FRUIT PLATTER
Assorted cheeses, fresh seasonal fruit, grapes & berries, assorted crackers

GREEK BRUSCHETTA CROSTINI
Fresh diced tomatoes, feta cheese, red onion, olive oil & basil

GREEK MEZZO +
Grilled locanico sausage, tzatziki, feta, olives, pepperoncini & toast points

FRESH VEGETABLE CRUDITÉS
Seasonal fresh vegetables with bleu cheese or ranch dip

HUMMUS & TABOULLE
Toasted pita triangles

SMOKED SALMON +$
Sour cream, diced onion, capers, chopped egg & rye toast points

VINE RIPE TOMATO CAPRESE
Fresh basil, buffalo mozzarella & balsamic drizzle

SHRIMP CEVICHE SPOONS +$
Citrus-marinated shrimp, red onion, cilantro & lime

MINI ROLLUPS
Choice of one:

Egg Salad • Chicken Salad • Tuna Salad

Roast Beef & Lobster Salad available at additional charge.

INCLUDES CHOICE OF ONE:

Pasta Salad • Potato Salad • Coleslaw

BEAUTIFULLY PRESENTED • FRESH INGREDIENTS

EXCEPTIONAL QUALITY • MEMORABLE EVENTS

+$ PREMIUM SELECTION Additional charge of $2–$4 per guest

Consuming raw or undercooked meats, seafood, poultry or eggs may increase your risk of food borne illness. Please alert your server to any food allergies prior to ordering.

Thank you for celebrating with us!

LET US HELP YOU CREATE A MEMORABLE EVENT.

YARMOUTH HOUSE

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HOT APPETIZER SELECTIONS

MINI MEATBALLS
Choice of Italian or Swedish

SWEET ITALIAN SAUSAGE
Peppers and onions

EGGPLANT ROLLATINI
Stuffed with ricotta, Parmesan & spinach; marinara and Alfredo

FRIED MOZZARELLA BITES
With marinara sauce

PROSCIUTTO-WRAPPED ASPARAGUS
Truffle oil drizzle, shredded Parmesan

BUTTERNUT SQUASH RAVIOLI
Dried cranberries, Frangelico cream sauce

PASTA PRIMAVERA
Penne pasta, fresh vegetables, Parmesan cream sauce

CHICKEN SATAY
Peanut sauce

CRISPY CHICKEN BITES
BBQ, Buffalo, Honey Mustard or Sweet Chili

VEGETABLE SPRING ROLLS
Duck sauce and hot mustard for dipping

PORK DUMPLINGS
Sweet soy drizzle

SPANAKOPITA TRIANGLES
Spinach and feta in phyllo

MINI CRAB CAKES
Remoulade sauce

ENHANCE YOUR RECEPTION

CARVING STATIONS
Chef Carved Prime Rib +18
Au Jus, Horseradish Sauce

Beef Tenderloin Carving Station +22
Au Poivre or Mushroom Sauce

ADDITIONAL SELECTIONS
Meat & 4 Cheese Lasagna +5

Teriyaki Steak Tips +7
Peppers, Onions, Teriyaki Glaze

DISPLAYS
Ahi Tuna +7

Assorted Raw Bar Display + MKT

Antipasto Display +5

DESSERTS
Assorted Petite Desserts +5

Warm Apple Crisp Station +6
Vanilla Ice Cream

BEVERAGE SERVICE
Coffee & Tea Service +4
Regular & Decaf Coffee, Assorted Teas

Champagne Toast +6
Per Guest

Let us help you create an unforgettable event.

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