

Top of the Hub Restaurant

Hot Hors D'Oeuvres

Prices are per piece

Coconut Chicken
with sweet plum sauce
\$3.50

Arancini Marinara
fontina cheese risotto
\$3.25

Atlantic Scallop
wrapped with bacon
\$4.00

Crispy Crab Rangoon
with ricotta cheese & ginger soy
\$3.25

Cremini Mushroom
stuffed with spinach & fontina
\$3.25

Tenderloin of Beef
on skewer with teriyaki
\$4.50

Cremini Mushroom
stuffed with Italian sausage
\$3.25

Crabmeat Cake
with spicy remoulade
\$4.00

Smoked Salmon & Caviar
on potato pancake
\$4.00

Tempura Shrimp
with pineapple sauce
\$5.00

Chicken Satay
on skewer with peanut glaze
\$3.50

Vegetable Spring Roll
with sweet chili sauce
\$3.25

Brie Wonton
with chopped walnuts & dates
\$3.25

Mini Cheeseburger
pickle & spicy ketchup
\$3.50

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Cold Hors D'Oeuvres

Prices are per piece

Tartar of Yellowfin Tuna
with cured lemon canape
\$3.75

Chilled Gulf Shrimp
with spicy cocktail sauce
\$ 4.75

Lobster Canape
with herb mayonnaise & cherry tomato
\$5.00

Prosciutto Wrapped Melon
with crème fraiche
\$3.25

Stuffed Date
with boursin cheese
\$3.25

Grilled Asparagus
wrapped in prosciutto
\$3.25

California Roll
with ginger soy dipping sauce
\$4.00

Chilled New Potato
with caviar & crème fraiche
\$3.25

Smoked Salmon Roulade
with herb cream cheese
\$3.50

Focaccia
chopped tomato, garlic, olive oil
\$3.25

Crabmeat Stuffed Cucumber Cup
with olive & tomato
\$3.75

Mediterranean Feta Wedge
with olive & sliced tomato
\$3.25

Chardonnay Grape
rolled blue cheese & crushed pistachio
\$3.25

Spicy Tuna Sushi
on sticky rice with ginger soy
\$4.00

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Reception Display

International Cheese

Assortment of Imported & Domestic Cheeses
with Gourmet Crackers & Fruit Garnish

\$9.00 per person

Vegetable Crudite

Assortment of Fresh Seasonal Vegetables
with Roasted Red Pepper and Blue Cheese Dips

\$7.00 per person

Mediterranean

Hummas & Baba Ghanoush served with Pita Bread
Stuffed Grape Leaves with Mint Raita, Marinated Olives,
Assortment of Grilled Mediterranean Vegetables & Tabbouleh

\$12.00 per person

New England Raw Bar*

Displayed on Ice

with Lemon, Spicy Cocktail Sauce & Horseradish Crème Fraiche

Chilled Gulf Shrimp \$4.75 East Coast Oysters \$4.00

Cracked Crab Claws \$5.00 Littleneck Clams \$4.00

Lobster Meat Cocktail \$5.00

All food & beverage items are subject 14% service fee, 7% state & city tax, and a taxable 6% administration fee which does not represent a gratuity for wait staff, bartenders or service staff. (Page 3)

*The consumption of raw or undercooked foods may increase your risk of food borne illness.