

# *Eat Your Heart Out Caterers Special Event Menu*

*Chef Sean Dailey*

*(508) 548-0250*

[\*info@eatyourheartoutcaterers.com\*](mailto:info@eatyourheartoutcaterers.com)

## *Cold Hors D'oeuvres*

*Jumbo Gulf Shrimp with Cocktail Sauce & Lemon Wedge*  
*\$180*

*Little Neck Clams on the Half Shell*  
*\$150*

*Seasonal Oysters on the Half Shell*  
*\$150*

*Farmers Market Crudités with Buttermilk Dressing*  
*\$160*

*Red & Yellow Tomato Bruschetta on Garlic Toast Points*  
*Topped with Basil & Fresh Mozzarella Cheese*  
*\$165*

*Ahi Tuna with Crystallized Ginger, Toasted Pine Nuts and Mint*  
*\$180*

*Cold Tenderloin O Beef*  
*with Horseradish Scallion Spread & Roasted Pepper on Rye*  
*\$160*

*South Seas Sliced Island Fruit Display*  
*with Fresh Sliced Fruits & Wild Berries*  
*\$160*

*Imported & Domestic Cheeses from Around the World*  
*Served with Crackers & Rustic Breads with Dried Fruits & Nuts*  
*\$170*

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*South Seas Island Fruit and Domestic Cheese Display*

*Served with Crackers and Rustic Breads*

*\$200*

*Grilled Farmers Market Crudités with Zucchini, Squash, Portobello's, Eggplant,*

*Assorted Bell Peppers & Asparagus with Buttermilk Dressing*

*\$160*

*Smoked Salmon & Horseradish Scallion Spread on Rye Triangles*

*\$140*

*Smoked Salmon Platter with Red Onions, Capers, Eggs with Crustini*

*\$175*

*Teardrop Tomato & Baby Mozzarella Skewers with Chiffonade of*

*Basil & Balsamic Drizzle*

*\$135*

*Antipasto Platter*

*Prosciutto Di Parma, Cappicollo, Pepperoni, Roasted Red Peppers, Artichoke*

*Hearts, Olives & Garden Vegetables with Assorted Italian Cheeses*

*\$250*

*Lollipop, Blue Cheese, Mission & Turkish Figs,*

*Dates Encrusted in Toasted Almonds*

*Vegetable Summer Roll with Red, Yellow & Green Pepper, Purple Cabbage,*

*Carrot, Thai Basil, Cilantro, Mint & Soy Sauce*

*Shrimp Summer Roll with Red, Green & Yellow Pepper,*

*Thai Basil, Cilantro, Mint & Soy Sauce*