



Menu Choices:

Cape Cod Raw Bar

All items shucked to order by Raw Bar Chef

East Dennis oysters, Chatham littlenecks, cocktail sauce, horseradish and lemon artistically displayed on a bed of crushed ice

Stationary Platter Choices:

Cheese and Seasonal Fruit Display

A large assortment of hard and soft cheeses, berries, grapes and melons along with gourmet crackers

Seasonal Marinated Roasted Vegetables Display (served cold)

Asparagus, portabella mushrooms, assorted peppers, zucchini and summer squash with a cucumber wasabi sauce and Great Hill Bleu Cheese dressing

Mediterranean Artichoke Bruschetta Display

Grilled artichokes, fresh tomato basil and olives served over toasted foccacia drizzled with aged Balsamic vinegar and olive oil

Passed Appetizer Choices:

Crab and Lobster stuffed mushrooms

Scallops wrapped in bacon with honey mustard saucez

Vegetable spring rolls with soy ginger dipping sauce

Fresh mozzarella vine ripened tomato crustini

Clams Casino

Mini Lobster sliders

Parmesan Asparagus Risotto Balls

Slow Roasted Pulled Pork Sliders

“Lollipop” Lamb Chops

Grilled Jumbo Shrimp with chipotle cocktail sauce

Tuna Sashimi & seaweed salad martini

Beef Wellington

Chicken Satay

Caprese Skewers with aged balsamic



Salad Choices:

Field Greens

Field greens with dried cranberries, candied pecans and thinly sliced red onions with a lemon herb vinaigrette dressing
Add goat cheese or a gorgonzola to your salad

Caesar

Crispy romaine lettuce, homemade Caesar dressing, aged parmesan cheese and garlic croutons

Entrees Choices:

Hand Carved Slow Roasted Beef Tenderloin - with a trio of sauces

Baked Stuffed Jumbo Shrimp -With a shrimp, crab and lobster stuffing

Slow Roasted New York Sirloin - Au jus

Native Swordfish - Caper, Lemon herb butter, lobster risotto, asparagus

Roasted Vegetable Penne Pasta

Roasted zucchini, summer squash, eggplant, portabella mushroom, asparagus tossed with tomato basil sauce, penne pasta and Romano cheese

Chicken Picatta - With lemon, capers white wine sauce

Baked Stuffed Chatham Haddock - With a shrimp, crab and lobster stuffing

Butternut Squash Ravioli's - With spiced brandy cream sauce

Vegetables & Potatoes Choices:

Roasted Asparagus

Mixed Vegetable Medley

Baby Roasted Potatoes

Four Onion Au Gratin



Sample Buffet Menu 1

Stationary Platters

Cheese and Seasonal Fruit Display

A large assortment of hard and soft cheeses, berries, grapes and melons along with gourmet crackers

Mediterranean Artichoke Bruschetta Display

Grilled artichokes, fresh tomato basil and olives served over toasted foccacia drizzle with aged Balsamic vinegar and olive oil

Passed Appetizers

Scallops wrapped in bacon with honey mustard sauce

Mini Beef Wellington

Crab and Lobster stuffed mushrooms

Slow Roasted Pulled Pork Sliders

Plated Caesar Salad

Crispy romaine lettuce, homemade caesar dressing, aged parmesan cheese and garlic croutons

A variety of fresh baked breads with butter and extra virgin olive oil

Dinner Buffet

Roast Aged New York Sirloin

With wild mushroom, caramelized onion au jus, asparagus,

Baked Chatham Cod

With lemon, capers white wine sauce

Butternut Squash Ravioli's

With spiced brandy cream sauce



Sample Buffet Menu 2

Cape Cod Raw Bar

All items shucked to order by Raw Bar Chef

East Dennis oysters, Chatham littlenecks, Jumbo Shrimp, cocktail sauce, horseradish and lemon artistically displayed on a bed of crushed ice

Stationary Platters

Cheese and Seasonal Fruit Display

A large assortment of hard and soft cheeses, berries, grapes and melons along with gourmet crackers

Mediterranean Artichoke Bruschetta Display

Grilled artichokes, fresh tomato basil and olives served over toasted foccacia drizzled with aged Balsamic vinegar and olive oil

Passed Hors D'oeuvres

Vegetable spring rolls with ponzu sauce

Slow Roasted Pulled Pork Sliders

Sirloin Teriyaki Steak Skewer

Tuna Sashimi & seaweed salad martini

Maine Lobster Sliders

Plated Field Green Salad

Field greens with dried cranberries, candied pecans and thinly sliced red onions with a lemon herb vinaigrette dressing

A variety of fresh baked breads with butter and extra virgin olive oil

Dinner Buffet

Chapin's Chowder Station

Hand Carved Slow Roasted "Certified Angus" Beef Tenderloin

Mushroom Madeira wine sauce

Grilled Native Swordfish

With Caper and Lobster Buerre Blanc Sauce

Roasted Asparagus & Four Onion Au Gratin Potatoes



Violet Custom Catering ensures personalized service and dedication to each individual event.

Our goal is to guarantee the best of success with all events
Chapin's Event Coordinators are available to help you plan any event you envision

Event Coordinators

Executive Chef Kevin Violet

Chef Patrick Rouberge

Telephone: 508~776~3677

Mailing Address

Violet Custom Catering

116 Waterhouse Road

Bourne, MA. 02532