

BELFRY INN & BISTRO



PRIVATE COCKTAIL EVENTS AT THE BELFRY

6 Jarvis Street
PO Box 2211
Sandwich, MA 02563
Phone: 508.888.8550

PASSED HORS D'OEUVRES

Priced per piece, minimum 25 pieces per selection.

Cold Passed

Herb Crusted Sirloin | \$5.00
Gorgonzola Crème, Garlic Crostini

Jumbo Shrimp Shooter | \$5.50
Cucumber Dill Gazpacho

Tomato Bruschetta | \$4.00
Goat Cheese, Basil, Balsamic

Maine Lobster Slider | \$8.00
Brioche Bun, Tarragon Aioli

Local Cape Oysters | \$4.75
Mignonette, Cocktail, Lemon

Smoked Salmon Bruschetta | \$5.25
Chive Cream Cheese, Caper, Shallot

Endive Gorgonzola + Apple | \$4.00
Walnuts, Rosemary Honey

Prosciutto + Mozzarella | \$4.00
Balsamic, Basil

Pear Gorgonzola Bruschetta | \$4.00
Balsamic Onions

Sesame Seared Ahi Tuna | \$5.75
Seaweed Salad, Chili Aioli

Hot Passed

Belfry Angus Slider | \$5.75
Gorgonzola, Aioli, Brioche Bun

Herb Lamb Lollipop | \$7.50
Mint Horseradish Sauce

Vegetable Spring Roll | \$5.00
Mango Chili Dipping Sauce

Pulled Pork "Bahn Mi" | \$5.50
Pickled Carrot & Radish

Raspberry / Brie Puff | \$4.00
Crispy and Flaky

Crab Stuff Mushroom | \$5.00
Parmesan Cheese

Crispy Coconut Shrimp | \$5.25
Horseradish Marmalade

Maryland Style Crab Cake | \$6.00
Remoulade Sauce

Bacon Scallop | \$5.25
Maple Syrup Drizzle

Baked Oyster | \$5.25
Parmesan, Smoked Bacon, Spinach

Prices and menu selections subject to change. Consumption of raw or undercooked fish or shellfish increases the risk of contracting food borne illness. All prices are subject to a 23% Administrative Fee and 7% MA Meal Tax.

STATIONARY DISPLAYS

French Style Cheese Board

Gourmet Crackers, Fig Jam, Dried Fruits, Caramelized Nuts

\$13 per Person

Cold Smoked Salmon

Lemon Chive Cream Cheese, Capers, Red Onion, Dill, Gourmet Crackers

\$15 per Person

Lemon Hummus

Feta Cheese, Cured Olives, Cucumber, Tomatoes, Toasted Pita

\$11 per Person

Organic Farm Vegetable Crudités

Blue Cheese Aioli, Hummus, Buttermilk Ranch

\$11 per Person

New England Seafood

Jumbo Shrimp, Local Oysters, Crab Cocktail with Citrus Cocktail

Sauce, Red Wine Mignonette, Lemon

\$27 per Person

(add chilled Lobster Cocktail + \$Market Price)

Exotic Fruits & Berries

Mint Scented Vanilla Yogurt

\$11 per Person

Vegetable Antipasto

Marinated Olives, Fresh Mozzarella, Tomato Basil Salad,

Grilled Vegetables, Balsamic Mushrooms

\$14 per Person

Charcuterie Board

Gourmet Italian Cured Meats, Marinated Artichokes & Olives, Spicy Mustard,

Rustic Crackers

\$16 per Person

Stationary Displays require a minimum of 20 guests. Prices and menu selections subject to change. Consumption of raw or undercooked fish or shellfish increases the risk of contracting food borne illness. All prices are subject to a 20% Administrative Fee and 7% MA Meal Tax.