

# east meets west menu

## PASSED HORS D 'OEUVRES

### *Beef*

EMW Signature "Surf & Turf"  
Pomegranate Glaze Buttered Prawn, Short Rib Crostini  
Ginger Beef, Pickled Ginger Salad, Crispy Lotus Root Chip  
Braised Short Rib Confit, Mushroom Duxelle, Gruyère Gougères  
Parmesan Miniature Meatballs, Spicy Puttanesca  
Grilled Angus Beef Slider, English Cheddar, Smoked Chipotle Ketchup  
Rosemary Encrusted Beef, Red Onion Relish, Blue Cheese, Herb Crostini  
Teriyaki Glazed Beef Satay, Spicy Peanut Dip  
Wagu Beef Negamaki, Asparagus

### *Chicken*

Chicken and Lemongrass Pot Sticker, Plum Glaze, Shaved Scallion  
House Smoked Pulled Chicken, Pico De Gallo, Tortilla Cup  
Spicy Chicken Satay, Sambal Aioli  
Chicken Parmesan Slider, Fresh Mozzarella, Tomato, Basil  
Miniature Chicken Pot Pie

### *Duck*

Crispy Skin Duck Breast, Cranberry Pear Chutney, Pastry Cup  
Duck Confit Crepe, Wild Mushroom Herb Ricotta  
Seared Duck Croissant, Apricot Shallot Jam  
Ginger Seared Duck Breast, Wild Berry and Pickled Ginger Salad, Garlic Crostini

### *Lamb*

Shaved Lamb, Tzatziki, Miniature Pita  
Pan Seared Petit Lamb Chop, Pear Chutney

### *Pork*

Rosemary and White Bean Puree, Frizzled Prosciutto, Pumppernickel Crostini  
Asian Pork Belly Slider, Asian Slaw, Hoisin BBQ, Steamed Bun  
Pancetta Parmesan Arancini, Roasted Tomato Jam

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menu

**PASSED HORS D 'OEUVRES**

*Salmon*

Smoked Salmon Crepe, Lemon Asparagus, Boursin Cheese  
Smoked Salmon Tartare, Lemon Dill Crème Fraiche, Black Pepper Crisp  
Smoked Salmon Zucchini Latke, Crème Fraiche

*Shellfish*

Jumbo Crab and Salmon Cake, Remoulade  
New England Lump Crab Cake, Lemon Aioli, Chive Baton

Lobster Brochette, Spicy Ginger Caramel  
Lobster Beignet, Lemon Jalapeno Aioli  
Petite Lobster Pot Pie, Sherry Sauce

Applewood Smoked Bacon, Crisp Scallop, Old Bay Butter  
Pan Seared Scallop, Pear Chutney

Fried Ipswich Clam in New England Clam Chowder Broth  
Fried Ipswich Clam Roll

EMW Signature "Surf & Turf"  
Pomegranate Glaze Buttered Prawn, Short Rib Crostini  
Shrimp Falafel, Tomato Jam  
Chilled Shrimp Cocktail, Lemon, Tangy Cocktail Sauce

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## PASSED HORS D 'OEUVRES

### *Tuna*

Seared Tuna, Nori, Daschi

Asian Tuna Tartare, Pickled Ginger, Slivered Scallion, Black Pepper Chip

Pan Seared Fennel Dusted Ahi Tuna, Pickled Ginger Salad, Wasabi Aioli, 5 Spice Wonton

Five Spice Tuna, Tobiko, Plum Glaze, Black Sesame Seed Cracker

### *Vegetarian*

Fava Bean, Avocado Puree, Oven-Dried Tomato, Tostones

Tuscan Kale, Fire-Roasted Corn Salsa, Endive, Pomegranate Citrus Dressing

Japanese Eggplant Crostini, Sesame Vegetables, Ginger Caramel

Vegetable Lumpia, Avocado Chili Dip

Roast Tomato Shooter, Arugula Oil, Sourdough Asiago Grilled Baton

Butternut Bisque Shooter, Herb Oil

Signature Exotic Wild Mushroom Dumpling, Raspberry Ginger Dip

Marinated Trio of Beets, Shaved Hazelnut, Micro Greens

House Made Vietnamese Summer Rolls, Sesame Soy Dip

Grilled Flatbread, Black Mission Fig Spread, Caramelized Onion and Creamy Brie

Chickpea Slider, Baby Arugula, Pickled Red Onion, Basil Aioli

Traditional Falafel

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## STATIONARY

### *Charcuterie*

EMW Cured Salmon, Kielbasa en Croute, Pork Rillettes,  
Casalingo, Copa, Salami, Prosciutto, Marinated Mozzarella,  
Golden Pepper & Roasted Garlic Cheese, Nicoise Olives, House Mustard Seed Pickles,  
Roasted Red Pepper Salad, Cornichon Mayonnaise, Whole Grain Mustard, Dijon Mustard  
Rosemary Asiago Cheese Straws, Herbed Ficelle, Grilled Focaccia, Flatbreads

### *Chef's Selection of Domestic Cheeses*

Fig Jam, Cranberry Orange Compote, Seasonal Fresh and Dried Fruit  
Gourmet Crisps, Flatbreads, Crackers

### *Chef's Selection of Imported and Domestic Farmstead Cheeses*

Fig Jam, Quince Paste Paté, Seasonal Fresh and Dried Fruit  
Rosemary Asiago Cheese Straws, Gourmet Crisps, Flatbreads, Crackers

### *Chef's Crudité*

Selection of Seasonal Fresh Vegetables  
Blue Cheese, Green Apple & Chive Blossom Dip, Vidalia Onion Red Pepper Dip

### *Mezze*

Roasted Garlic White Bean Hummus, Fava Bean Hummus  
Exotic Mushroom Compote, Stuffed Grape Leaves  
Marinated Artichoke Hearts, Citrus mixed Olives,  
Gourmet Crisps, Grilled Focaccia, Baguette

### *Savory Mascarpone Torte (6")*

(Serves 8-10 ppl)

Basil Pesto, Sundried Tomatoes, Bruschetta

### *Savory Mascarpone Torte (8")*

(Serves 10-14 ppl)

Basil Pesto, Sundried Tomatoes, Bruschetta

### *Baked Brie en Croute, Brandied Golden Raisins, Brown Sugar (8oz)*

(Serves 8-10 ppl)

Assorted Crackers and Flatbreads

### *Baked Brie en Croute, Brandied Golden Raisins, Brown Sugar Jam (34oz)*

(Serves 10-14 ppl)

Assorted Crackers and Flatbreads

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## STATIONS

### *Crostini*

Black and Green Olive Tapenade, Shrimp and Crab Spread  
Herbed Feta and Pepperoncini Spread, Roasted Garlic White Bean Hummus  
Black Mission Fig Jam, Smoked Tomato Jam  
Rosemary Asiago Cheese Straws, Herbed Flatbreads, Pesto Crostini, Garlic Crostini

### *Empanada*

Beef, Chicken and Shrimp Empanada  
Spinach and Crab Spread  
Shaved Fennel, Aged Sherry Vinegar & Red Onion Salad  
Rosemary Asiago Cheese Straws  
Chimichurri Sauce, Tarragon Sauce, Jalapeno Chutney

### *Flatbread*

Grilled Flatbread, Fresh Mozzarella, Oven Cured Plum Tomato, Basil Pesto  
Grilled Flatbread, Chorizo, Roasted Corn, Queso Fresco, Micro Cilantro  
Grilled Flatbread, Black Mission Fig Spread, Caramelized Onion, Creamy Brie  
Focaccia Flatbread, House Smoked Chicken, Taleggio, Banana Peppers

### *Fondue*

*(choice of 2 cheeses)*  
*(choice of 1 cheese and 1 chocolate)*

REQUIRES OPEN FLAME

Chardonnay, Gruyere  
Tawny Port, Havarti  
Boston Harbor Distillery Putnam New England Rye Whiskey, Sharp Irish Cheddar  
Chef's Seasonal Vegetables, Dried Fruit  
Cubed Bread, Flatbread

Milk Chocolate  
Dark Chocolate  
White Chocolate  
Marshmallows, Pound Cake, Brownies, Cookies, Pretzels, Fresh and Dried Fruits

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## STATIONS

### *Noodle Bar*

Chef's Selection of Two Noodles (One Gluten Free)

House made Kim Chee and Fried Rice

Toppings may include...

Pulled Chicken, Crispy Pork Belly, Baby Shrimp, Sautéed Bok Choy, Shaved Scallions, Sesame, Julienned Seasonal Vegetables, Sweet Hot Chili Peppers, Lime Sambal, Spicy Green Curry

### *Dumpling*

Lemongrass Chicken Pot Sticker, Pork Pot Sticker

Vegetable Pot Sticker, Shrimp Shumai

House made Kim Chee

Asian Noodle Salad

Sesame Tamari Scallion Dip, Orange Chili Sauce

Five Spice Wonton Crisps

### *Satay*

Thai Chicken Satay, Teriyaki Beef Satay, Thai Shrimp Skewer

Sesame Tamari Scallion Dip, Peanut Sauce, Cilantro Lime Sauce

### *Risotto*

Vegan Risotto

Toppings may include...

Caramelized Leeks, Sautéed Wild Mushrooms, Garden Peas, Shaved Scallions

Roasted Butternut Squash, Shrimp, Pulled Chicken, Chiffonade Fresh Herbs

Freshly Grated Parmigiano Reggiano

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## STATIONS

### *Small Plate Station (Beef)*

Braised Boneless Beef Short Rib,  
Roasted Garlic Mashed Potatoes, Red Wine Reduction, Roasted Root Vegetable

Cheese Tortellini  
Carbonara, Peas, Parmesan Cream Sauce

### *Small Plate Station (Chicken)*

Coriander Encrusted Crispy Chicken, Roasted Garlic Mashed Potatoes,  
Sautéed Brussels Sprouts, White Wine Chicken Au Jus

Basil Gnocchi, Roasted Patty Pan Squash, Puttanesca

### *Small Plate Station (Vegetarian)*

Gnocchi, Garden Peas,  
Skillet Roasted Cherry Tomato, Roasted Garlic Cream Sauce

Grilled Tofu, Seared Brussels Sprouts, Sea Salt Creamer Potatoes, Chimichurri

### *Soup and Sandwich Shooter Station*

New England Clam Chowder, Oyster Crackers  
Vermont Cheddar, Marble Rye Baton

Roast Delicata Puree  
Grilled Tomato, Gruyere, Sourdough Baton

Vegan Wild Mushroom, Red Pepper Oil  
Vegan Cheddar, Whole Wheat Baton

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## STATIONS

### *Sushi Station*

#### **Sushi Party Boat**

(Assorted 100 pieces)

Nigiri Sushi, Sashimi, California Roll, House Dragon Roll,  
Spicy Tuna Roll, Spider Roll, Salmon Roll  
Pickled Ginger, Wasabi, Soy Sauce  
Chopsticks

#### **Maki Party Boat**

(Assorted 112 pieces)

California Roll, Spicy Tuna Roll, Spider Roll, Christmas Roll,  
Triple Roll, Idaho Roll, Philadelphia Roll, Spicy Tuna Tempura Roll  
Pickled Ginger, Wasabi, Soy Sauce  
Chopsticks



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## SALAD

Quinoa, Green Onion, Chickpeas, Cashews, Lemon Vinaigrette  
Roasted Sweet Potato, Seared Figs, Banana Peppers, Sweet Chili Oil  
Baby Arugula, Merlot Poached Pears, Pickled Fennel, Shaved Radish, Red Wine Vinaigrette  
Arugula, Crispy Pancetta, Oven Dried Tomato, Fontina Ribbons  
Red & Golden Beets, Baby Greens, Pickled Red Onion,  
Crumbled Goat Cheese, Balsamic Reduction  
Crisp Romaine, Roasted Fennel, Citrus and Avocado Segments  
Seasonal Field Greens, Garden Vegetables, Champagne Vinaigrette

## VEGETABLE

Pancetta Seared Brussels Sprouts, Pecorino Romano  
Roasted Root Vegetables, Parsnip, Celery Root, Heirloom Carrot  
Jumbo Asparagus, Roasted Peppers, Caramelized Shallot Confit  
Grilled Romano Beans, Shredded Parmesan  
Heirloom Baby Carrots, Tarragon Butter  
Roasted Ratatouille, Basil Oil, Toasted Parmesan Crumbs

## STARCH

Roasted Garlic Yukon Gold Potato Puree, Crispy Fried Shallots  
New England Creamer Potatoes Fork Crushed, Herb Salted Butter  
Maple Whipped Sweet Potatoes, Brandy Pecan Crumble  
Rosemary and Cracked Pepper Roasted Fingerling Potatoes  
Jeweled Jasmine Rice, Garam Masala, Local Honey  
Ancient Grain Quinoa, Toasted Cumin, Chickpeas, Peppers  
Toasted Farro, Celery Root, Parsnip, Rainbow Carrots  
Parmesan Risotto Cakes  
Herb Scented Couscous

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## ENTRÉE

### *Beef*

#### *Roasted Beef Tenderloin*

Horseradish Cream, Balsamic Onion Marmalade, Herbed Bruschetta  
(Serves 14-16ppl)

#### *Harpoon Braised Brisket*

Warm Cabbage Caraway  
(Serves 14-16ppl)

#### *Mustard Seed Pastrami*

Whole Grain Mustard  
(Serves 14-16ppl)

Horseradish and Thyme Beef Tenderloin, Malbec Reduction Butter (7oz)  
Tournedos of Beef Tenderloin, Cabernet, Gamboni Mushroom Fricassee (7oz)  
Bacon Wrapped Club Cut Sirloin, Tomato, Pearl Onion Demi Glace (7oz)  
Rosemary and Garlic Whole Roasted Top Sirloin, Red Wine Reduction (5oz)  
Grilled Club Cut Top Sirloin, Mushroom Compote,  
Cognac Peppercorn Cream Sauce (6oz)  
Traditional Red Wine Braised Boneless Short Ribs (6oz)

### *Chicken*

Caprese Filled Statler Chicken Breast, Balsamic Pesto (7oz)  
Wild Mushroom Stuffed Frenched Chicken Breast, Brandy Reduction Sauce (7oz)  
Crispy Airline Chicken, Garlic Shallot Butter (7oz)  
Oregano Roasted Garlic Statler Chicken, White Wine Chicken Jus (7oz)  
Coriander Encrusted Crispy Chicken, Cranberry Orange Chutney (6oz)  
Thyme and Rosemary Crispy Chicken, Pear Chutney (6oz)

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## ENTRÉE

### *Fish/Shellfish*

#### *Oven Roasted Fillet of Salmon*

Lemon Dill Aioli  
(Serves 6-8ppl)

Za'tar Seared Sea Bass, Oregano Yogurt, Crispy Capers (6oz)

Blackened Sea Bass, Carrot Butter, Banana Peppers (6oz)

Chilean Sea Bass, Shiitake Mushroom, Pickled Ginger Salad (6oz)

Pan Seared Halibut, White Bean, Artichoke Hearts (6oz)

Spotted Rose Snapper, Roasted Fennel, Citrus Butter (6oz)

Sake, Ginger, Soy Marinated Salmon, Hoisin Glace (6oz)

Pan Seared Salmon, Saffron Beurre Blanc (6oz)

Miso Glazed New England Cod, Shiitake Mushroom, Pickled Ginger (6oz)

Coriander Encrusted Cod, Dijon Cream (6oz)

### *Ham*

#### *Spiral Cut, Bone-In Ham, Pineapple Pomegranate Glaze*

Maple Dijon Sauce  
(10 lb Ham, Serves 16-20ppl)

### *Lamb*

#### *Dijon Mustard Rubbed Leg of Lamb, Cabernet Reduction*

(Serves 20-25ppl)

Lamb Loin, Rosemary Dijon Cream (6oz)

Fennel Seed and Thyme Encrusted Lamb Loin, Port Wine Demi Glace (6oz)

Rosemary Encrusted Rack of Lamb, Port Wine Demi Glace (6oz)

Rosemary Encrusted Rack of Lamb, Pear Chutney (6oz)

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## ENTRÉE

### *Pork*

#### *Tri-colored Peppercorn, Rosemary Encrusted Pork Loin*

Apple and Golden Raisin Compote  
(Serves 15-18ppl)

Apple Cider Glazed Pork Tenderloin

Korean BBQ Pork Tenderloin, Corn Bread Crust

### *Turkey*

#### *Boston Harbor Distillery Putnam New England Rye Whiskey & Molasses Butter Turkey*

12 Pound Turkey with 2 Quarts Gravy (Serves 6-10ppl)  
14 Pound Turkey with 3 Quarts Gravy (Serves 12-16ppl)

#### *Boston Harbor Distillery Putnam New England Rye Whiskey & Molasses Butter Boneless Turkey (White Meat)*

8 Pound Turkey with 2 Quarts Gravy (Serves 8-12ppl)  
14 Pound Turkey with 3 Quarts Gravy (Serves 12-16ppl)

#### *Citrus Rosemary Butter with Garlic Rubbed Turkey*

12 Pound Turkey with 2 Quarts Gravy (Serves 6-10ppl)  
14 Pound Turkey with 3 Quarts Gravy (Serves 12-16ppl)

#### *Citrus Rosemary Butter with Garlic Rubbed Boneless Turkey (White Meat)*

8 Pound Turkey with 2 Quarts Gravy (Serves 8-12ppl)  
14 Pound Turkey with 3 Quarts Gravy (Serves 12-16ppl)

### *Vegetarian*

Roasted Ratatouille, Baked Pastry

Grilled Tofu Puillard, Hearts of Palm, Artichoke, Crispy Caper Oil

Grilled Cauliflower Steak, Chimichurri, Wilted Greens, Roasted Peppers

Butternut Squash Ravioli, Toasted Hazelnuts, Shaved Parmesan,  
Sage Brown Butter Sauce

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## SWEET

### *Zabaglione*

Olive Oil Cake Bites, Lady Fingers, Chocolate Genoise, Biscotti,  
Chocolate Cookie Straws, Shortbread Cookies, Candied Citrus Rinds,  
Seasonal Berries

### *Bananas Foster*

Homemade Banana Beignets, Chocolate Dipped Bananas  
Vanilla Bourbon Caramel Sauce, Caramelized Banana Wedge Anglaise, Cranberry Grand Marnier

### *Assortment of Holiday Hand Painted Sugar Cookies*

(Penguins, Ice Skates, Candy Canes, Snowflakes, Mittens, Holly Leaves)

### *Chef's Assortment of Petite Housemade Cupcakes*

Spiced Apple Bread Cupcake, Sweet Cream Cheese Icing  
Gingerbread Cupcake, White Chocolate Buttercream Icing  
Pumpkin Cupcake, Sweet Praline Buttercream Icing

### *Miniature Cannoli Trio*

Chocolate Filled, Crushed Candy Cane  
Pumpkin Filled, Candied Pecans  
Traditional Chocolate Dipped

### *Chocolate Pot au Crème*

Chocolate Custard, Sweet Cream

### *Grand Marnier Chocolate Bread Pudding*

### *Caramelized Apple French Crumb Pie*

(Serves 6-8 ppl)

### *Pumpkin Tiramisu Trifle*

Ginger Snap Cookie Crumb  
(Serves 12-15 ppl)

### *Panna Cotta*

Peppermint  
Egg Nog

### *Buche de Noel*

(Serves 20-30 ppl)