



# COCKTAIL RECEPTION MENU

(MINIMUM 4 ITEMS/35 GUESTS)

## STATIONARY HORS D'OEUVRES

### **Fresh Fruit Tray**

Chef's selection of assorted seasonal fruit

### **Crudite and Dip**

Assorted vegetables, bleu cheese dip

### **Grilled Vegetable Tray**

Roasted garlic and fresh herb marinade, assorted vegetables, evoo

### **Penne Bolognese**

Braised pork, veal, beef

### **Penne Pomodoro**

Fresh basil, evoo

### **Artisanal Cheese Pizzette**

Tomato sauce, VP's special cheese blend

### **Fig and Prosciutto Pizzette**

Mascarpone cheese, prosciutto, arugula, fig jam

### **Antipasto Board**

Prosciutto, soppressata, mortadella, marinated vegetables+ house-made rosemary focaccia

### **Artisanal Cheese Board**

Chef's selection of three artisanal cheeses, specialty crackers, fig jam+ house-made rosemary focaccia (for additional cost)

### **Crispy Calamari**

Point Judith calamari, spicy aioli, marinara, lemon

### **Chicken Milanese**

Tomato, onion, celery, cucumbers, evoo, oregano

### **Hummus with House-Made Pita**

Pureed chickpeas, evoo, lightly grilled house-made pita

### **Colossal Shrimp Cocktail**

Cocktail sauce, freshly-grated horseradish, lemon, 2pp

### **Oysters on the Half Shell**

Wellfleet oysters, cocktail sauce, freshly-grated horseradish, lemon, 2pp

### **Baked Eggplant Rollatini**

Classic pomodoro, mozzarella, 2pp

## PASSED HORS D'OEUVRES

### **Point Tenders**

hand-carved and battered, crispy, spicy aioli, BBQ  
or sweet and sour sauce

### **Arancini**

Hand-crafted traditional rice balls, bolognese, cheese,

### **Premium Lump Mini Crab Cakes**

Tomato arugula salad, lemon vinaigrette, spicy aioli

### **Grilled Chicken Skewers**

Sweet and sour sauce

### **Classic Mini Meatballs**

Braised pork, veal, beef, pomodoro, parmesan

### **Petite Lobster Rolls**

Maine lobster, toasted brioche bun, arugula, lemon aioli

### **Scallops Wrapped in Bacon**

Sea scallops, bacon, balsamic glaze, evoo, 2pp

### **Smoked Salmon Bruschetta**

Toasted bread, house-smoked salmon, crème fraîche

### **Caprese Skewers**

Fresh mozzarella, tomatoes, fresh basil, balsamic glaze, evoo

### **Potato Croquettes**

Truffle-parmesan aioli

### **Stuffed Mushrooms**

Panko, romano, capers, fresh herbs, 2pp

### **Tuna Tartare Topped Crostini Toast**

pickled ginger, wasabi, soy

### **Beef Tartare Topped Crostini Toast**

capers, truffle aioli, dijon

### **White Bean and Black Olive Spreads**

white bean and kalamata purées, crostini, herbs, roasted garlic

### **Grilled Lamb Lollipops**

Rosemary and garlic marinade

### **Fried Mozzarella**

Hand-breaded, parmesan encrusted, pomodoro

### **Roasted Italian Sausage Skewers**

hand-crafted, evoo

### **New England Clam Chowder**

Traditional preparation, bacon, oyster crackers

### **New England Raw Bar**

Wellfleet Oysters on the half shell, Colossal Shrimp Cocktail  
house-made cocktail sauce and mignonette, 2pp/item

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### **Arancini**

Hand-crafted traditional rice balls, bolognese, cheese

### **Premium Lump Mini Crab Cakes**

Tomato arugula salad, lemon vinaigrette, spicy aioli

### **Grilled Chicken Skewers**

Sweet and sour sauce

### **Classic Mini Meatballs**

Braised pork, veal, beef, pomodoro, parmesan

### **Petite Lobster Rolls**

Maine lobster, toasted brioche bun, arugula, lemon aioli

### **Scallops Wrapped in Bacon**

Sea scallops, bacon, balsamic glaze, evoo

### **Smoked Salmon Bruschetta**

Toasted bread, house-smoked salmon, crème fraîche

### **Caprese Skewers**

Fresh mozzarella, tomatoes, fresh basil, balsamic glaze, evoo

### **Potato Croquettes**

Truffle-parmesan aioli

### **Stuffed Mushrooms**

Panko, romano, capers, fresh herbs

### **Tuna Tartare Topped Crostini Toast**

Pickled ginger, wasabi, soy

### **Beef Tartare Topped Crostini Toast**

Capers, truffle aioli, dijon

### **White Bean and Black Olive Spreads**

White bean and kalamata purées, crostini, herbs, roasted garlic, 2pp

### **Grilled Lamb Lollipops**

Rosemary and garlic marinade

### **Fried Mozzarella**

Hand-breaded, parmesan encrusted, pomodoro

### **Roasted Italian Sausage Skewers**

Hand-crafted, evoo



## CAKE/CUPCAKE REQUEST | FORM

**Name:** \_\_\_\_\_

**Event Date and Time:** \_\_\_\_\_

**Expected Guest Count:** \_\_\_\_\_

**Phone Number:** \_\_\_\_\_

**Cake Flavor(s):**

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**Cake Type:** \_\_\_\_\_

### Cupcakes by Dozen/Sheet Cakes Ordered by Guest Count

#### FLAVOR | PROFILES

##### Traditional White Cake

Homemade Swiss Chocolate or Vanilla Buttercream Frosting

##### Rich Chocolate Cake

Homemade Swiss Chocolate or Vanilla Buttercream Frosting

##### Carrot Cake

Shaved Coconut and Carrots, Raisins, Smooth Cream Cheese Frosting

##### Red Velvet Cake

Smooth Cream Cheese Frosting

**Special Requests:** \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Please print or email form to [events@victorypointmb.com](mailto:events@victorypointmb.com)

\*Please note all cake requests must be received at least 2 weeks prior to event