

# *Eat Your Heart Out Caterers Special Event Menu*

*Chef Sean Dailey*

*(508) 548-0250*

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

## *Hot Hors D'oeuvres*

*Crème Fraiche Gouda & Leek Tartlet  
with Smoked Gouda Cheese Topped with Sea Scallop  
\$180*

*Sea Scallops Wrapped In Bacon  
\$170*

*Spinach & Jonah Crabmeat Filled & Bell Pepper Stuffing in Jumbo Mushrooms  
\$150*

*Jonah Lump Crab Cakes with Citrus Zest Aioli  
\$170*

*Jumbo Grilled Shrimp Marinated with Spicy Srach Sauce  
\$180*

*Shrimp Panary Red Curry & Basil, Sautéed Leeks & Coconut Cream  
Wrapped in Spring Rolls  
\$170*

*Wild Mushrooms Duxelle in Phyllo Triangles  
\$150*

*Tenderloin O Beef on Crustini with Roasted Leek Puree & Blue Cheese  
\$170*

*Grilled Asparagus with Shaved Cheese & Prosciutto  
With Roasted Red Peppers Wrapped in Phyllo  
\$140*

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*Cashew Arugula Pesto Lollipop New Zealand Lamb Chop*

*\$260*

*Boneless Breaded Chicken Tenders with Assorted Sauces*

*\$120*

*Fig & Ash Aged Goat Cheese with Truffle Honey on Crustini*

*\$135*

*Hoisin Glazed Marinated Flank Steak Skewers with Crispy Basil Confit*

*\$145*

*Tamari Chicken, Saucy Cabbage & Carrot Spring Roll*

*\$135*

*Jumbo Shrimp Dredged in Coconut with Ginger Crème Fraiche*

*\$160*

*Pan Seared Jumbo Sea Scallop Topped with Roasted Pear & Vanilla Bean Puree*

*\$175*

*Salmon Satay Marinated in Champagne Mustard & Encrusted with Pine Nut*

*Bread Crumbs, Topped with Basil Crème Fraiche*

*\$145*

*Grilled Chicken Satay with Hazelnut Arugula Pesto*

*\$150*

*Truffle White Bean Puree with Crispy Pancetta Topped with Stilton Bleu Cheese*

*\$125*

*Zucchini Egg Rolls with Herbed Goat Cheese & Red Pepper*

*\$110*

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*Mini Sliders with Caramelized Onion & Fig Relish Topped with Bleu Cheese  
\$145*

*Shrimp Panang Marinated in Spicy Ground Chili Paste with Sautéed Leeks &  
Coconut Cream*

*Pinwheel Mushroom Risotto, Seasoned with Chardonnay, Parmesan Cheese &  
White Truffle Oil*

*Lobster & Béchamel Sauce with Tarragon in Triangle Filo*

*Peking Duck Roll with Crisp Vegetables Mixed with Hoisin, Pineapple Ginger  
Sauce*

*Coconut Chicken Skewers with Mango Aioli*

*Brie en Croute with Spicy Walnuts & Raspberry Drizzle*

*Lobster & Shrimp Empanadas with Cheddar Jalapeno Dough, Black Beans, Corn,  
Onions, Peppers, Cheese & Spiced Herbs*

*50 pieces per tray*