

Mayflower Park Hotel

Appetizer Enhancements

All platters serve 20 people

Chilled Seafood Platter

*Smoked Salmon, Mussels, Prawns, Dungeness
Crab Claws Served with Cocktail Sauce and
Crostoni*
260.00

Charcuterie Platter

*Artisan and Imported Cured Meats including
Sopresatta, Mortadella, and Proscuitto
Served with Focaccia Squares and Condiments*
130.00

Grilled Vegetable Platter

*Pickled Beets, Pistachio Asparagus, Roasted
Peppers, Grilled Eggplant and Zucchini*
95.00

Domestic Meat and Cheese Platter

Served with Rolls and Condiments
120.00

A Taste of Spain

*Selection of Spanish Cheeses
Mahon, Idiazabal and Cabrales Cheeses with
Serrano Ham and Marcona Almonds garnished
with dried pears and apricots*
130.00

Crostoni Combination Platter

*Olive Tapenade, Roasted Peppers, Sun-dried Tomato
Pesto and Goat Cheese Served with Crostoni*
95.00

Antipasto Platter

*Marinated Artichoke Hearts, Mushrooms A la Grecque,
Roasted Peppers, Marinated Mozzarella,
Italian Cured Meats*
105.00

Smoked Salmon

*with Red Onions, Capers, Chopped Egg, Chive Sour
Cream and Bagel Chips*
130.00

A Selection of Domestic & Imported Cheeses

*Garnished with Seasonal Fresh Fruit & Berries.
Served with a Variety of Breads and Crackers*
115.00

Fresh Vegetable Platter

Fresh Vegetables with Ranch Dip
90.00

Carved Items

Serves 25 people

*Roast New York Strip
With Horseradish Cream &
Dollar Rolls*
300.00

*Oven Roasted Herb Brined Turkey
With Gravy, Cranberry Relish &
Dollar Rolls*
195.00

*Honey Baked Ham
With Whole Grain Mustard &
Fresh Rolls*
210.00

Beef Wellington
410.00

Carved Items Require 50.00 Carver Fee

*Applicable Sales Tax and Service Charge will be added to all Food and Beverage.
Please inform your server of any food allergies, so we may accommodate your specific needs.*