



MAYFLOWER PARK HOTEL

APPETIZER PLATTERS

Each Appetizer Platter serves 20 people

CHILLED SEAFOOD PLATTER

Oysters on the Half Shell, Mussels, Prawns &
Alaskan Snow Crab Claws
Served with Cocktail Sauce, Champagne
Mignonette, Lemons
395.00

ANTIPASTO PLATTER

Marinated Artichoke Hearts, Conserved
Mushrooms, Cherry Tomato and
Mozzarella Caprese
Italian Cured Meats
165.00

GRILLED VEGETABLE PLATTER

Grilled Asparagus, Peppers, Eggplant, Zucchini
& Squashes, Marinated Roasted Beets &
Thyme-Scented Oven-Dried Roma Tomatoes
155.00

FRESH GARDEN PLATTER

Medley of Fresh Vegetables with an Assortment
of House-Made Dipping Sauces
155.00

HOT ARTICHOKE & CRAB DIP

Baked Hot Dip with Crab, Artichoke, Spinach,
Parmesan, Cream Cheese, Harissa &
House Spices
Served with Grilled Bread
250.00

MEZZE PLATTER

Hummus, Beet Muhammara, Marinated Olives,
Herbed Feta Cheese, Fresh Cucumber, Cherry
Tomatoes & Grilled Pita
160.00

CHARCUTERIE PLATTER

Local & Imported Artisan Cured Meats including
Salamis, Coppa & Prosciutto
Served with House Pickles & Preserves,
Herbed Focaccia & Rosemary Crackers
185.00

SMOKED SALMON PLATTER

Shaved Red Onions, Capers, Chopped Egg Sauce
Gribiche, Chives, Crème Fraiche &
Marble Rye Crostini
195.00

SELECTION OF DOMESTIC & IMPORTED CHEESES

Chef's Selection of Cheeses Paired with Seasonal
Fresh and Preserved Fruits, Baguette & Crackers
185.00

FIESTA PLATTER

Fresh Guacamole & Pico de Gallo, Warm
Smokey Black-Bean Dip, Pickled Jalapenos,
Grilled Sweet Peppers & Tortilla Chips
175.00