

CENTURY HOUSE



HORS D' OEUVRES
MENU

2026



1974 - 2024

Event Package

Denotes Upgraded Selection ♦ add | 2 ♦♦ add | 3 ♦♦♦ add | 4

STATIONARY DISPLAY

Assorted Cheese and Crackers with Fresh Fruit

Fresh Cut Seasonal Vegetables with Dip

Display Accompaniments

Asparagus Spears with Ranch Drizzle

English Cucumber Rounds Stuffed w/ Red Pepper Hummus

Toasted Baguette Crostini with Assorted Jams

Above Stationary Display served with

Choice of 4 Passed and 2 Stationary | 36

Choice of 4 Passed with 4 Stationary | 42

Choice of 6 Passed with 4 Stationary | 50

PASSED HORS D'OEUVRES

Maple Bacon wrapped Chicken • Caprese Mozzarella Skewer with Balsamic Drizzle

Toasted Bruschetta Baguette • Ale Battered Shrimp with Sweet Remoulade

Franks in Puff Pastry with Honey Mustard Drizzle and Pickle Garnish • Spinach and Cheese Spanakopita

Chicken Pot Sticker with Sweet Garlic Teriyaki • Philly Cheese Steak Grilled Cheese

♦ Scallops wrapped in Bacon • ♦♦ Brie and Raspberry in Phyllo • ♦♦ Beef Wellington

STATIONARY HORS D'OEUVRES

Chafing Dishes

Stuffed Mushroom Caps • Vegetable Spring Roll • Chicken Wings • Portuguese Cod Fish Cake

Chicken Cordon Bleu Rounds • Italian Meatballs • Fried Calamari • Five Cheese Tortellini with Garlic Oil

Orange Chicken Tempura • Crab Rangoon with Duck Sauce • Clams Casino • Littleneck Clams Portuguese Style

♦ Crab Cakes with Remoulade • ♦ Shrimp Scampi or Mozambique •

♦ Breaded Butterfly Shrimp with Dill Pickle Aioli • ♦♦ Lobster Ravioli with Sherry Cream Sauce

♦♦♦Deluxe Charcuterie Display

In Place of Stationary Display

Cured Meats with Mixed Cheeses, Assorted Fresh Fruit, Brie Wedge with Fig Jam, Blueberry Goat Cheese
Red Pepper Hummus, Balsamic Marinated Grape Tomatoes with Fresh Mozzarella, Assorted Vegetable Medley
Toasted Baguette Crostini, Focaccia Herb Bread with Garlic Olive Oil Dip, Kalamata Olives, Nuts and Berries

~Ask our Team to Customize a Package for Your Event~

ADDITIONAL SELECTIONS

STATIONARY DISPLAYS

Deluxe Charcuterie Display | 14

Cured Meats with Mixed Cheeses, Assorted Fruit, Brie Wedge with Fig Jam, Blueberry Goat Cheese
Red Pepper Hummus, Balsamic Marinated Grape Tomatoes with Fresh Mozzarella, Assorted Fresh Fruit and Vegetable Medley
Toasted Baguette Crostini, Focaccia Herb Bread with Garlic Olive Oil Dip, Kalamata Olives, Nuts and Berries

Iced Shrimp Cocktail with Cocktail Sauce | 8

PASSED SHOOTERS

Shrimp Cocktail | 4

New England Clam Chowder | 4

Lobster Bisque | 4

FOOD STATIONS

New England Clam Chowder Station | 5

With Oyster Crackers

Carving Station | 10

Beef Tenderloin

with Assorted Breads and Spreads



DESSERT STATIONS

SERVED FOR ONE HOUR

Gourmet Petite Pastry Station

Create your custom dessert station by selecting from our list
of offered specialty desserts

Ice Cream Sundae Bar | 10

Available for Ballroom Events Only

Featuring Acushnet Creamery's Award Winning Ice Cream

Choice of Three Homemade Flavors served with Assorted Toppings

Chocolate, Coffee, Vanilla, Coffee Oreo, Cookie Dough, Mocha Peanut Butter, Cookie Monster
Peanut Butter Oreo, Strawberry Cheesecake, Double Chocolate Fudge, Mint Chip, Raspberry (Dairy Free)

ALL PRICES SUBJECT TO 20% ADMINISTRATION FEE AND 7% MASSACHUSETTS & LOCAL SALES TAX.

WEEKDAY PACKAGE
AVAILABLE MONDAY - THURSDAY ONLY
SERVED FOR 2 HOURS

Stationary Display

Gourmet Cheese with Crackers and Fresh Fruit
Crudité Medley - Fresh Deluxe Cut Vegetables with Dip

Stationary Hors D'Oeuvres

Vegetable Spring Rolls (vegetarian)
Meatballs Italian
Gourmet Chicken Wings
Stuffed Mushroom Caps
Five Cheese Tortellini w/garlic oil
Spinach and Cheese Spanakopita

| 27

ALL PRICES SUBJECT TO 20% ADMINISTRATION FEE AND 7% MASSACHUSETTS & LOCAL SALES TAX.