



Displays

(Small serves Approximately 25 people, Large 50)

Mediterranean Display

Traditional Hummus, Fresh Tabbouleh, Grilled Assorted Seasonal Vegetables with Balsamic Drizzle, Assorted Olives, Fresh Grilled Pita and House Pita Chips

Small \$75 Large \$150 (Add Grilled Chouriço additional \$65)

Antipasto Display

Imported Assorted Cheeses with Prosciutto de Parma, Genoa Salami, Marinated Mushrooms, Artichokes Hearts, Basil, Tomatoes & Fresh Mozzarella Cheese, Assorted Olives with Crusty French Bread

Small \$115 Large \$225

Fresh Crudite Basket

An array of Fresh Garden Vegetables served with bleu cheese dressing

Small \$75 Large \$150

House Cheese Board

Imported and Domestic Cheeses accompanied by a selection of crackers and Crusty French Bread

Small \$90 Large \$175

Seasonal Fresh Fruit Display

Seasonal Sliced Fruit: Pineapple, Watermelon, Cantaloupe, Honey Dew, Assorted Grapes and Berries

Small \$90 Large \$175

New England Raw Bar

Shrimp, Oysters, Littlenecks with Lemon, Horseradish & Cocktail Sauce

Market Price



COLD & HOT HORS D'OEUVRES

(Priced per 50 pieces)

CHICKEN

<i>Grilled Herb Chicken Bites – Grilled and served with a Teriyaki Dipping Sauce</i>	\$100
<i>Coconut Crusted Chicken – Chicken Filet deep fried and tossed in a Pina Colada & Soy Sauce</i>	\$125
<i>Chicken Mozambique Bites – Baked Chicken tossed in our house Mozambique Sauce</i>	\$100
<i>Chicken wrapped in Bacon – Diced Chicken wrapped with Bacon brushed with BBQ sauce</i>	\$100

BEEF

<i>Beef Teriyaki Bites – Grilled Sirloin Steak seasoned to perfection</i>	\$125
<i>Mini Beef Wellington – Mini Filet Mignon seared with Herb Buttered, topped with a mushroom duxelle & Wrapped in a Flaky Puff Pastry</i>	\$135
<i>Baby Lamb Chops – Oven Roasted Lamb Chops served with a Mino Pesto Dipping Sauce</i>	\$135
<i>Chouriço & Pepper Cup – Sauteed Chourico & Peppers served in a Phyllo Cup</i>	\$115
<i>Franks in Puff Pastry – All Beef Cocktail Frank wrapped in Flaky Puff Pastry</i>	\$100

SEAFOOD

<i>Coconut Crusted Shrimp – served with a Horseradish Soy Sauce & Honey</i>	\$150
<i>Scallops wrapped in Bacon – Sea Scallops wrapped in bacon drizzled with Balsamic Glaze</i>	\$165
<i>Baked Stuffed Mushroom – with Seafood Stuffing</i>	\$115
<i>Crab Rangoon – Deep Fried until Crisp and Golden</i>	\$115
<i>Codfish Cakes – A traditional local favorite</i>	\$115
<i>Lobster Fritters – An untraditional New England favorite deep fried and served with Aioli</i>	\$135

VEGETARIAN

<i>Antipasto Skewers – Tomato, Fresh Mozzarella, Artichokes served with a Vinaigrette Drizzle</i>	\$100
<i>Chopped Tomato and Feta Brushetta on Pop Crostini</i>	\$100
<i>Vegetarian Spring Roll – served with a Sweet & Sour Dipping Sauce</i>	\$125
<i>Baked Stuffed Mushrooms – Spinach, Grated Cheese and Bread Crumbs</i>	\$115
<i>Spanakopita – Spinach & Feta Cheese in Phyllo Pastry</i>	\$225
<i>Deviled Eggs topped with Pimento & Black Olives</i>	\$100

NEW ENGLAND FAVORITES

<i>Traditional Shrimp Cocktail, served in a shooter with Cocktail Sauce and Horseradish</i>	\$185
<i>Pan Seared New Bedford Sea Scallop in a Honey Mustard Sauce garnished with Endive Salad</i>	\$185
<i>Littlenecks Clams or Oysters on the Half Shell served with a Tequila Horseradish Salsa</i>	\$150
<i>Crab and Corn Salsa served on a Mini Spoon</i>	\$165
<i>Garlic Butter Shrimp served on a Mini Spoon</i>	\$185



Soup

(Small serves 10-12 ppl, Large serves 20-22 ppl)

Kale	Small \$25	Large \$35
Clam Chowder	Small \$30	Large \$40
Chicken, Rice and Carrot	Small \$25	Large \$35
Cream of Broccoli	Small \$25	Large \$35
Minestrone	Small \$25	Large \$35

Salad

(Small serves 10-12 ppl, Large serves 20-22 ppl)

Fresh Garden Salad - Mixed Greens, tomatoes, red onions, cucumbers, carrots and olives served with Balsamic Vinaigrette

Small \$35 Large \$50

Caesar Salad - Crisp Romaine with Parmesan Cheese served with our Signature Caesar Dressing and Garlic Crostini

Small \$35 Large \$50

Greek Salad - Mixed Greens, tomatoes, red onions, cucumbers, kalamata olives, feta cheese served with Greek Vinaigrette.

Small \$35 Large \$50

Cotali Mar Salad - Mixed Greens, sliced almonds, dried cranberries, mandarin oranges, crumbled bleu cheese served with Raspberry vinaigrette

Small \$40 Large \$55

Caprese Salad - Fresh mozzarella with tomatoes and fresh basil over Mixed Greens served with Balsamic Vinaigrette

Small \$40 Large \$55

Baby Spinach Salad - Baby spinach, roasted pears, dried cranberries, red onion, toasted pecans, goat cheese served with Apple Vinaigrette

Small \$40 Large \$55

Arugula & Fennel Salad - Arugula, fennel, toasted pine nuts, shaved parmesan served with Lemon-Maple Vinaigrette

Small \$40 Large \$55

Homemade Potato Salad or Pasta Salad (please specify mayo or olive oil based)

Small \$30 Large \$40

Asparagus and Wild Rice Salad with Lemon Vinaigrette

Small \$40 Large \$55

Mediterranean Quinoa Salad: Quinoa, Spinach, Red Pepper, Grape Tomato, Kalamata Olives, Feta Cheese served with Lemon Vinaigrette

Small \$40 Large \$55



Entrees

(Small serves 10-12 ppl, Large serves 20-22 ppl)

Pasta

<u>Homemade Macaroni and Cheese</u>	Small \$55	Large \$75
<u>Pasta Primavera</u> : Sautéed red peppers, baby bellas, broccoli, red onion and carrots in a garlic and white wine sauce or marinara sauce, tossed in linguini or penne	Small \$70	Large \$95
<u>Cotali Mar Pasta</u> : Sautéed Shrimp in a roasted garlic cream sauce, tossed in linguine or penne	Small \$95	Large \$125
<u>Seafood Pasta</u> : Sautéed scallops, shrimp, mussels and littlenecks in a garlic and white wine sauce or marinara sauce tossed in linguini or penne	Small \$105	Large \$135
<u>Traditional Lasagna</u>	Small \$55	Large \$75

Chicken

<u>Chicken Fingers</u>	Small \$55	Large \$75
<u>Chicken Wings</u> : Fried breaded chicken wings (Mild or Hot)	Small \$65	Large \$90
<u>Chicken Cognac</u> : Boneless chicken breast sautéed with sun-dried tomatoes finished in a cognac sauce	Small \$95	Large \$125
<u>Chicken Madeira</u> : Sautéed boneless chicken breast with spinach, cherry tomatoes and baby bellas finished in a Madeira wine sauce	Small \$95	Large \$125
<u>Roasted Chicken</u> : Oven roasted marinated chicken	Small \$70	Large \$95
<u>Chicken Mozambique</u> : Boneless cubed chicken breast sautéed in a mozambique sauce	Small 70	Large \$95
<u>Cotali Mar Chicken</u> : Grilled chicken breast topped with grilled pineapple and finished with a balsamic glaze topped with shrimp	Small \$95	Large \$125
<u>Chicken Broccoli Alfredo</u> : Grilled boneless chicken breast and broccoli served over linguini or penne with house alfredo sauce	Small \$95	Large \$125
<u>Chicken Piccata</u> : Pan-seared boneless chicken breast in a lemon butter and white wine sauce topped with capers	Small \$95	Large \$125



Pork

<u>Pork à Alentejana</u> : Marinated pork tenderloin sautéed in a savory sauce served with fried diced potatoes, topped with steamed littlenecks and pickled vegetables	Small \$95	Large \$125
<u>Pork Loin</u> : Oven roasted marinated pork loin	Small \$95	Large \$125
<u>Pork Medallions</u> : Sautéed medallions of pork tenderloin, finished in a white wine, lemon sage butter sauce	Small \$100	Large \$135

Beef

<u>Portuguese-style Roast Beef</u> : Oven roasted beef	Small \$65	Large \$85
<u>Caçoila</u>	Small \$90	Large \$120
<u>Cotali Mar Sirloin</u> : Grilled Sirloin strips, topped with a port wine mushroom cream sauce	Small \$100	Large \$135
<u>Carne de Espeto</u> : Skewered marinated Sirloin tips	Small \$100	Large \$135

Seafood

<u>New England Scrod</u> : Baked scrod topped with seasoned breadcrumbs	Small \$95	Large \$125
<u>Fish Filets</u> : Fried breaded fish fillets	Small \$95	Large \$125
<u>Fish Fillet à Valenciana</u> : Fried breaded fish fillet topped with sautéed onion, red pepper, and green pepper	Small \$95	Large \$125
<u>Cod fish à Gomes Sá</u> : Shredded salted cod sautéed in olive oil with potatoes, onions, and topped with crumbled boiled eggs	Small \$100	Large \$135
<u>Cod Fish à Bras</u> : Shredded cod fish casserole with onion, parsley, crumbled eggs and thinly sliced french fried potatoes	Small \$100	Large \$135
<u>Baked Stuffed Shrimp</u> : Jumbo shrimp stuffed with our house seafood stuffing	Small \$100	Large \$135
<u>Grilled Swordfish</u> : Grilled swordfish topped with citrus caper butter sauce (also available with Cajun or Jerk Spice Rub, Balsamic Glaze or Molho Cru)	Small \$100	Large \$135
<u>Grilled Salmon</u> : Grilled salmon topped with citrus caper butter sauce (also available with Cajun or Jerk Spice Rub, Balsamic Glaze or Molho Cru)	Small \$100	Large \$135
<u>Seafood Paella</u> : Sautéed lobster, shrimp, scallops, littlenecks and mussels simmered in a tomato broth with saffron rice, chouriço and peas	Small \$115	Large \$150
<u>Lobster Macaroni and Cheese</u> topped with homemade breadcrumbs	Small \$115	Large \$150



Starch

<i>House Rice: Seasoned rice mixed with carrots and peas</i>	<i>Small \$25</i>	<i>Large \$35</i>
<i>French Fries</i>	<i>Small \$40</i>	<i>Large \$50</i>
<i>Sweet Potato French Fries</i>	<i>Small \$40</i>	<i>Large \$50</i>
<i>Oven Roasted Potatoes</i>	<i>Small \$35</i>	<i>Large \$45</i>
<i>Traditional Mashed Potatoes</i>	<i>Small \$35</i>	<i>Large \$45</i>
<i>Garlic Red Bliss Mashed Potatoes</i>	<i>Small \$40</i>	<i>Large \$50</i>
<i>Rice Pilaf</i>	<i>Small \$25</i>	<i>Large \$35</i>
<i>Jasmine Rice</i>	<i>Small \$30</i>	<i>Large \$40</i>
<i>Traditional Risotto</i>	<i>Small \$40</i>	<i>Large \$50</i>

Vegetables

<i>Green Beans</i>	<i>Small \$25</i>	<i>Large \$35</i>
<i>Baby Carrots</i>	<i>Small \$25</i>	<i>Large \$35</i>
<i>Steamed Broccoli with Garlic</i>	<i>Small \$25</i>	<i>Large \$35</i>
<i>Sautéed Seasonal Vegetables</i>	<i>Small \$30</i>	<i>Large \$40</i>
<i>Grilled Asparagus</i>	<i>Small \$35</i>	<i>Large \$45</i>
<i>Butternut Squash (Roasted or Mashed)</i>	<i>Small \$35</i>	<i>Large \$45</i>
<i>Corn on the Cob</i>	<i>Small \$25</i>	<i>Large \$35</i>



Finger Sandwiches

(priced per dozen)

Homemade Chicken Salad	\$20
Harvest Chicken Salad with Cranberries and Walnuts	\$20
Ham Salad	\$20
White Albacore Tuna Salad	\$20
Egg Salad	\$20
Seafood Salad	\$25
Lobster Salad	\$50
Turkey	\$20
Roast Beef with Horseradish	\$20
Ham and Cheese	\$20
Italian	\$25
Turkey and Ham	\$25

(If you would prefer bulkie rolls or wraps instead of finger please ask your catering coordinator for pricing)

Boxed Lunches

All finger sandwich selection** can be used for boxed lunch. Please select the filing/meat and choose between bulkie roll or wrap. Boxed lunches are served with a bag of chips, pickle, bottle water or can of soda and chocolate chip cookie

\$9.95 per box lunch

**Seafood Salad, Italian, Turkey and Ham \$11.95

**Lobster Salad \$22.95

Serving Ware Options

Basic: Clear Plastic Dinner and Dessert Plates, Clear Plastic fork, spoons, knives and Paper Dinner Napkins and Juice and Coffee Cups \$1pp

Premium: Heavy Duty Plastic Dinner and Dessert Plates, Juice and Coffee Cups, Plastic forks, spoons and knives rolled in Paper Dinner Napkins \$2.50pp

Signature: China Dinner and Dessert Plates, Silverware, Juice Glasses, Coffee Cups, Linen Napkins and Table Linens \$6pp

-Table Linens and Linen Napkins available upon request please speak with your catering coordinator for prices.