

wolfetrap catering menu and suggestions

hot hors d'oeuvre per dozen

mini beef Wellington	30
horseradish sour cream sauce	
spinach sausage stuffed mushroom caps	18
lump crabmeat and gruyère cheese stuffed mushroom caps	30
lamb lolli pops	26
mint coulis	
scallops wrapped in bacon	30
per dozen	
grilled shrimp wrapped in prosciutto	42
point Reyes bleu cheese dipping sauce	
wolfe den bruschetta	

cold hors d'oeuvre per dozen

wolfecatch huge shrimp cocktail	2.95 each
cocktail shrimp per pound \$20 for 1st lb 17.95 add lbs	
Boursin stuffed cherry tomatoes	16
salmon pate or crab meat add 6	
seared tuna	21
water crackers, wasabi mayo	
steak tartare	21
garlic crostini, red onion, caper relish	
house made smoked salmon	20
caper dill creme fraiches, diced egg, red onion	
tuna tartare	<i>mkt</i>
soy, almonds, wasabi, olives, lime, crispy wontons	
fresh ice cold little neck clams	2
lemon and cocktail sauce	
crab claws	19
(8) chilled Maine Jonah crab claws with a tantalizing mustard sauce	
brie and berry conserve in phyllo cup or puff pastry design	24
oysters on the half each	2
Rockefeller 3.50 each	
roasted vegetable terrine	
green herb sauce, croustade	
shrimp ceviche	
lime, avocado, tomato, jalapeño	
country pate	
house made, cornichons, whole grain mustard	

soups and salads

seasonal bisque

lobster bisque

baby greens

caramelized grapefruit, point Reyes bleu cheese, pomegranate poppyseed dressing

roasted corn and potato salad

mixed greens

tomato, cucumber, red onion, bistro vinaigrette

hearts of palm salad

roasted red pepper vinaigrette

fruit salad bowl

buffet entrees

a selection of artisan cheeses and fruit

gratin dauphinois potatoes

Yukon gold mashed potato

gnocchi du jour

risotto du jour

fresh glazed carrots and asparagus

seafood lasagna

delicious layered pasta with lobster scallop shrimp and crabmeat white and red sauce

tenderloin eggs benedict

spiral baked ham with a rum raisin glaze

spicy sauteed calamari

hot cherry peppers, tomato, olive oil, and garlic

fried chicken/garlic smashed/corn on the cob

baby back ribs

half rack, mango glaze, roasted corn, and potato salad

hot dogs and hamburgers

cold entrees

chilled lobster tail

our chef will prepare this perfectly chilled with cocktail sauce...delicious

sesame-coriander seared tuna

seaweed salad, wasabi mashed, balsamic reduction

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hot entrées

- filet mignon** *mkd*
certified angus, tenderloin of beef, "our finest"
- grilled lobster tail** *mkd*
with butter poached claws knuckle and chive risotto and herbed butter fennel orange salad
- lobster crepes**
lobster tarragon sauce, shiitake mushrooms
- pecan crusted salmon**
myers rum vanilla sauce, chive risotto, fried spinach
- pistachio crusted salmon**
ancho lime hollandaise, fried spinach
- bouillabaisse**
lobster tail, shrimp, scallops, clams, tomato fennel broth
- tournedos wolfe den**
grilled tenderloin of beef stacked on house made country pate with grilled crouton finished with a sauce bearnaise
- white marble farm pork chop**
a delectable bone in chop, hard cider pan sauce, sage risotto, seasonal vegetable
- roasted leg of lamb with a mint demi sauce**
- herbed garlic chicken**
baked polenta, chive chardonnay, braised endive
- duck duck no goose**
seared breast, braised leg, cranberry port reduction
- coconut crusted mahi mahi**
Frangelico cream sauce, risotto, lemon spinach
- roasted sirloin/port wine Shiitake sauce**

salads as a meal

- lump crab salad**
avocado, mango, citrus vinaigrette
- grilled steak and spinach salad**
red onion, mushroom, crispy shallots, warm bacon dressing
- tuna niçoise salad**
grilled tuna, imported olives, potatoes, tomato, egg

sweet plates

per piece

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trapper

clam chowder or lobster bisque

1 1/2 Maine sweet lobster

fresh Maine steamers with broth and butter

cornbread, cole slaw, fresh corn on the cob

or your choice of

ny York sirloin or roasted prime rib

garlic smashed potatoes, fresh corn on the cob, green salad or cole slaw

key lime pie or burgundy berry or triple chocolate chunk pie