

# Vienna Restaurant & Historic Inn, Southbridge, MA (508) 764-0700 www.thevienna.com

## Cold

### Classic Shrimp Cocktail

Red or creamy cocktail sauce - Crowned with greens and Ice

Passed Butler Style  
Or Stationary on the Raw bar

### Raw-Bar Items

#### **Colossal Cocktail Shrimp w/ traditional red sauce and horseradish**

Various oyster varieties depending on season on the half shell  
Clams on the half shell

**House-Cured Gravlox** - Fresh dill and sour cream

#### **Smoked Salmon on Toast Points**

*Nova Scotia Salmon with scallion, shallot & capers, then topped with a dollop of fresh dill Crème fraîche on toast*

#### **Salmon Mousse**

#### **Smoked Salmon Terrine**

With red pepper & Spinach with toast points

#### **Smoked Trout canapés w/ horseradish cream**

#### **Smoke Fish Platter**

Combination of and/or: Smoked Salmon, Smoked Mussels, Smoked Trout & Herring & house cured Salmon Gravlox appropriately garnished - served with brown and rye bread, mayonnaise & mustards on a grand platter or as small canapés

#### **\*Asparagus & Boursin in Puff Pastry**

or

#### **Asparagus wrapped with Prosciutto**

#### **Fresh Buffalo Mozzarella, Tomato & Basil**

Drizzled with First pressed Olive Oil & Balsamic Dressing

#### **Melon and Figs wrapped in Prosciutto**

#### **\*Fruit with a yogurt dipping sauce**

#### **\*Classic Bruschetta**

Tomato, garlic & onion served on Crostini bread

#### **\*Middle Eastern Platter**

Humus, Greek or Bulgarian Feta, Roasted Red Peppers, Olives, Toasted Pita Crisps, Baba Ganoush, Dried Apricots

#### **\*Fresh Strawberries with Brie**

#### **\*Crudite Display**

Domestic and Imported Cheeses, Vegetables and Crackers with a creamy Parmesan & garlic dip or an Herb & Watercress sour cream

## H O R S D O E U R V R E S E A P P E T I Z E R S

### **Pâté or Pâté en Croûte**

Duck, Chicken or Goose liver served on Crostini bread garnished with finely diced onion & fruit chutney & sauce Cumberland

**Curried Chicken Salad** – A wonderful combination of fruit and toasted pecans with a ground curry mayonnaise served on endive or Crostini

#### **\*Classic Deviled Eggs**

**Boursin Stuffed Date or Figs wrapped with Prosciutto or Ham**

#### **\*Endive with Herbed Cream Cheese & watercress**

**\*Minted & Marinated Melon Balls**  
Cointreau & Mint soaked melons

#### **Marinated Mushrooms**

#### **\*Artichokes Marinated w/ lemon & parsley**

#### **Antipasto Platter**

Olives, Marinated Cherry Peppers, Grilled Vegetables, Pepperoni, Salami & Genoa, Prosciutto, Mortadella with Provolone & Fresh Mozzarella Cheeses

#### **Austrian Meat Platte**

German & Austrian meats such as Head cheese, Veal loaf, Black forest Hams, & cheeses with a selection of mustards and herbed mayonnaise – crusty breads, rye & pumpernickel



Lisa & Jonathan Krach, Owners