



EDIBLE EXPERIENCES

*Connecting People Through Food
to Create an Event Everyone Will Remember*

STATIONARY HORS D'OEUVRES

priced per person

Warm Shrimp Dip | Lemon, Garlic, Mozzarella, Scallion, Assorted Crackers, French Breads

Roasted Truffled Mushroom Dip | Crème de Brie, Assorted Crackers, Focaccia

Mediterranean Station | Marinated Mixed Olives, Grilled Vegetables, Roasted Peppers,
Marinated Artichoke Hearts, Tapenade, Plum Tomatoes with Basil, Grilled Pita, Focaccia

Chef's Cheese Board | Imported and Domestic Cheeses, House-made Accoutrements,
Seasonal Fruits, Crackers, French Breads

Vegetable Crudités | Chef's Selection, Assorted Dips

Baked Brie En Croute | French Bread, Spiced Pecans, Seasonal Berries, Assorted Crackers

Sushi Station | Maki-style Sushi Rolls, Classic Accompaniments

Charcuterie | Chef's Selection of Meats, Pate, Pickled Vegetables, Assorted Mustards and Spreads, Focaccia

Raw Bar

priced per piece

Includes: Horseradish, Cocktail Sauce, Champagne Mignonette, Fresh Lemon

Pre-Shucked – or – Add a Live Shucker for One-Hour Reception Only

Oysters | *ordered in 50pc increments only*

Littleneck Clams | *ordered in 50pc increments only*

Jumbo Shrimp

Chilled Poached Lobster Tail

HAND-CARVED

priced per portion size, carving chef required

additional accoutrements priced per person

Turkey Breast | Herb-Roasted, Cranberry-Orange Relish, Sage Aioli

Add: Warm Turkey Gravy

Add: Classic Herbed Stuffing

Tenderloin of Beef | Slow-Roasted, Roasted Garlic and Horseradish Cream Sauce

Add: Merlot Demi-Glaze

Add: Chimichurri

Prime Rib of Beef | Herb-Roasted, Horseradish Crème

Add: Red Wine Beurre Rouge

Leg of Lamb | Garlic and Rosemary-Rubbed, House-made Apple-Mint Chutney

Add: Lamb Double Jus

Pork Loin | Roasted, Bourbon-Bacon Jam

Add: Warm Maple-Mustard Cream



INTERACTIVE EATS

Build-Your-Own

Mashed Pot-ini Bar

Includes: Sweet Potato Mashed, Buttermilk Mashed, Butter

Selection of Five Toppings:

Applewood Smoked Bacon, Caramelized Onions, Scallions, Marshmallows, Roasted Mushrooms, Goat Cheese, Shredded Cheddar, Crumbled Bleu, Crisp Onion Strings, Roasted Garlic, Spiced Pecans, Chives, Sour Cream, Maple Syrup, Dried Cranberries

Slider Station

Includes: Slider Buns, Ketchup, Mustard

Select Two Proteins, Five Toppings, Two Spreads

Protein | Prime Beef Burger, Pulled Pork, Vegetarian Bean Burger, *Gluten-Free Asian Beef and Quinoa Burger

Upgrade: Crab Cake, Shrimp Scampi Burger

Toppings | Lettuce, Tomato, Pickle Chips, Crispy Onion Strings, Red Onion, Coleslaw, American Cheese, Vermont Cheddar

Spreads | Lemon-Garlic Aioli, Chipotle Aioli, Wasabi Mayonnaise, Honey-Bourbon BBQ, Cilantro-Lime Crema

**gluten free only without bun*

Simmer-n-Sauté

Sauté Chef in Action | Attendant Required (one per 50 guests)

Pasta Station

Select Two Pastas, Two Sauces, Five Toppings

Pasta | Penne, Cavatappi, Three-Cheese Ravioli, Seasonal Ravioli, Angel Hair

Sauce | Marinara, Alfredo, Roasted Red Pepper and Artichoke, Creamy Gorgonzola, White Wine-Garlic, Fra Diavolo

Toppings | Spinach, Walnuts, Parmesan, Mushrooms, Caramelized Onions, Chiffonade Basil,

Plum Tomatoes, Capers, Broccoli, Asparagus

Add: Chicken | Shrimp | Marinated Tofu

Taco Station

Select Two Proteins, All Toppings Included

Seasoned Beef, Blackened Chicken, Fried Fish, Blackened Fish

Toppings | Lettuce, Shredded Cheddar, Pico de Gallo, Guacamole, Fresh Lime Wedges, Sour Cream
Warm Flour Tortillas and Chips

Stir Fry Station

Select One Protein, All Accompaniments Included | Attendant Required (one per 50 guests)

Protein | Chicken, Shrimp, Skirt Steak, Sesame-Soy Tofu

Accompaniments | Julienned Carrots, Red Peppers, Snap Peas, Bok Choy, Baby Corn, Water Chestnuts
House Sauce, Steamed White Rice



PASSED HORS D'OEUVRES

Seafood

Tuna Tartar | Asian-Inspired, Seaweed Salad, Wasabi Crème, Won Ton Crisp
Smoked Salmon | Lemon-Dill Crema on Cucumber Round
Jumbo Shrimp | Poached, Chilled, House-made Horseradish Cocktail Sauce
Miniature Lobster Roll | Chilled, Fresh Lemon
Bacon-Wrapped Shrimp | Cinnamon-Honey Drizzle
Pesto-Rubbed Swordfish | Lemon-Basil Aioli
Smoked Salmon | Whipped Chive Cream Cheese, Capers, Flaky Phyllo
Scallops Wrapped in Crisp Applewood Smoked Bacon
Crab Cakes | Miniature, Spiced Aioli
Crispy Shrimp Tempura | Thai Chili Sauce
Colossal Crab Cocktail | Dijon Grain Mustard, Endive

Poultry

Duck Confit | Cherry-Mascarpone, Orange Zest, Mint, Crostini
Indian-Spiced Chicken Skewer | Coconut-Curry Sauce
Buffalo Chicken Spring Rolls | House-made Bleu Cheese
Coconut Chicken | Coconut-Crusted Chicken, Orange Marmalade
Southern Chicken | Buttermilk-Brined, 5-Spice, Whiskey-BBQ Sauce
Chicken and Lemongrass Pot Sticker | Sesame-Soy Sauce
Mini Chicken Pot Pie | Puff Pastry

Meats

Shaved Roast Beef | Caramelized Onion, Goat Cheese, Focaccia
Teriyaki Beef Satay | Sesame, Scallion
Blackened Tenderloin | Nut-Free Pesto Cream Cheese, Crostini
Ham and Vermont Goat Cheese | Local Honey Drizzle, Filo Cup
Blackened Tenderloin | Bleu Cheese Cream, Crostini
Lamb Lollipop | Apple-Mint Glaze
Raspberry-Balsamic Meatball | Sesame Seeds, Scallion
Quinoa Meatballs | Asian-Inspired, Beef, Sriracha, Soy

Vegetarian

Brie on Flatbread | Dried Apricot Relish
Roasted Beets, Goat Cheese and Sweet Basil
Spanakopita Triangles | Spinach, Feta, Phyllo
Four-Cheese Arancini with Marinara
Quinoa, Kale, Feta Arancini
House-made Bruschetta | Marinated Grape Tomato, Roasted Garlic Ricotta, Focaccia
Kalamata Olive, Roasted Red Pepper, Marinated Feta on Skewer
Polenta Cake | Tomato Jam, Goat Cheese, Fresh Basil
Caponata Filo Star | Eggplant, Tofu, Pine Nuts (vegan)
Kale and Vegetable Dumpling | Sesame-Soy (vegan)



LATE NIGHT SNACKS & AFTER DINNER TREATS

New England Tailgate: Pat's Nation

Build Your Own

Grilled Sausages | Sautéed White Onions, Sautéed Red Peppers, Mini Rolls, Mustard
BBQ Pulled Pork | Crisp Onion Strings, Sliced Jalapenos, Coleslaw, BBQ Sauce, Slider Rolls
Warm Pretzel Bites | Cinnamon-Sugar

North Shore Eats!

Roast Beef "Three-Way" Sliders | American Cheese, Mayonnaise, James River Barbecue Sauce
Seasoned Curly Fries
Mozzarella Sticks | Marinara

Pizza Bar

Select Three

BBQ Chicken | Pepperoni, Mushroom | Hawaiian with Jalapeño | Margarita
Spinach, Tomato, Feta | Buffalo Chicken | Sausage, Pepper, Onion | Classic Cheese

Fries, Fries, Fries

Classic French, Sweet Potato, and Tater Tots | Ketchup, Horseradish Sour Cream, Curried Mayonnaise
Add: Truffle Oil

Fortune Feast

Spring Rolls, Crab Rangoons, Sweet & Sour Chicken, Vegetable Fried Rice | Duck Sauce, Soy Sauce

A Day at Fenway

Salted Soft Pretzels | Mustard, Dips
Mini Franks | Rolls, Classic Accompaniments
Ballpark Nachos | Tortilla Chips, Warm Queso
Bottled Old Fashioned Root Beer

Cookies & Milk

Freshly Baked Chocolate Chip, Double Chocolate, White-Chocolate Macadamia, Oatmeal Raisin Cookies

Seasonal Shortcake

Baked Buttermilk Biscuit, Seasonal Fruits with Sauce, Freshly Whipped Cream

Chocolate-Dipped Strawberries

White and Dark Chocolate

"Go Big or Go Home" and Add: Pretzels, Berries, Marshmallows, Cookies

Cannoli Bar

Hand-Filled Before You, Attendant Required

Selection of Two Fillings and Five Toppings

Fillings | Classic Ricotta, Raspberry, Chocolate Chip, Orange
Toppings | Shaved Coconut, Chopped Peanut Butter Cups, Crushed Walnuts,
Mini Chocolate Chips, Crushed Oreo, Chopped Pistachios, Chocolate Sprinkles