



EDIBLE EXPERIENCES

STATIONARY HORS D'OEUVRES

priced per person

- Gourmet Grazing Table (min. 50pp) | Cascading, Show-Stopping Display. Chef's Seasonal Whim
Pickled + Fresh Vegetables, Artisan Meats, Imported & Domestic Cheeses, Spreads, Fruit, Crackers, Breads **18**
- Charcuterie | Cured and Imported Meats, Pate, Pickled Vegetables, Assorted Mustards and Spreads, Focaccia **15**
- Mediterranean Station | Marinated Mixed Olives, Grilled Vegetables, Roasted Peppers,
Marinated Artichoke Hearts, Tapenade, Hummus, Plum Tomatoes with Basil, Grilled Pita, Focaccia **10**
- Chef's Cheese Board | Imported and Domestic Cheeses, House-made Accoutrements,
Seasonal Fruits, Crackers, French Breads **14**
- Vegetable Crudités | Chef's Selection, Assorted Dips **8**
- Baked Brie En Croute | French Bread, Spiced Nuts, Seasonal Berries, Assorted Crackers **12**
- Sushi Station | Maki-style Sushi Rolls, Classic Accompaniments **5*per piece**

Raw Bar

priced per piece

- Includes:* Horseradish, Cocktail Sauce, Champagne Mignonette, Fresh Lemon
Pre-Shucked – or – Add a Live Shucker for One-Hour Reception **+100**
- Oysters | **4** *ordered in 100pc increments*
- Littleneck Clams | **2** *ordered in 100pc increments*
- Jumbo Shrimp | **5**
- Chilled Poached Lobster Tail | **Market Price**

HAND-CARVED

priced per portion size, carving chef required **+100**
additional accoutrements priced per person

- Turkey Breast | Herb-Roasted, Cranberry-Orange Relish, Sage Aioli | 20 portions **225**
Warm Turkey Gravy **+1 per person**
Classic Herbed Stuffing **+2 per person**
- Tenderloin of Beef | Slow-Roasted, Roasted Garlic and Horseradish Cream Sauce | 30 portions **405**
Merlot Demi-Glaze **+2 per person**
Chimichurri **+1 per person**
- Prime Rib of Beef | Herb-Roasted, Horseradish Crème | 50 portions **475**
Red Wine Beurre Rouge **+2 per person**
- Leg of Lamb | Garlic and Rosemary-Rubbed, House-made Apple-Mint Chutney | 20 portions **350**
Lamb Double Jus **+2 per person**
- Pork Loin | Roasted, Bourbon-Bacon Jam | 40 portions **275**
Warm Maple-Mustard Cream **+1 per person**



PASSED HORS D'OEUVRES

priced per 50 pieces

Seafood

- Tuna Tartar | Asian-Inspired, Seaweed Salad, Wasabi Crème, Wonton Crisp 225
- Smoked Salmon | Lemon-Dill Crema on Cucumber Round 150
- Jumbo Shrimp | Lemon Poached, Chilled, House-made Horseradish Cocktail Sauce 225
- Bacon-Wrapped Shrimp | Cinnamon-Honey Drizzle 250
- Shrimp Ceviche | Lime, Fresno Pepper, Cilantro, Tostada 225
- Caviar | Crème Fraiche, Chive, Potato Crisp 250
- Scallops Wrapped in Crisp Applewood Smoked Bacon 200
- Crab Cakes | Miniature, Spiced Aioli 175

Poultry

- Duck Confit | Cherry-Mascarpone, Orange Zest, Mint, Crostini 200
- Chicken Satay | Thai Peanut Sauce 150
- Buffalo Chicken Spring Rolls | House-made Bleu Cheese 145
- Hot Honey Chicken | Fried Golden, Glazed 175
- Southern Chicken | Buttermilk-Brined, 5-Spice, Whiskey-BBQ Sauce 125
- Chicken and Lemongrass Pot Sticker | Sesame-Soy Sauce 145

Meats

- Steak House Bites | Prime Beef, Horseradish Crème Fraiche, Caramelized Onion, Focaccia 200
- Blackened Tenderloin | Nut-Free Pesto Cream Cheese, Crostini 200
- Ham and Vermont Goat Cheese | Local Honey Drizzle, Crostini 105
- Blackened Tenderloin | Bleu Cheese Cream, Crostini 200
- Lamb Lollipop | Apple-Mint Glaze 300
- Red Wine Braised Short Rib | Cherry Jam, Blue Cheese Crumble, Thyme, Crostini 180

Vegetarian

- Brie on Flatbread | Dried Apricot Relish 125
- Roasted Beets, Goat Cheese and Sweet Basil 135
- Spanakopita Triangles | Spinach, Feta, Phyllo 125
- Four-Cheese Arancini | Marinara 145
- House-made Bruschetta | Marinated Grape Tomato, Roasted Garlic Ricotta, Focaccia 145
- Kale and Vegetable Dumpling | Sesame-Soy (vegan) 135
- Eggplant Caponata | Olives, Golden Raisins, Seasoned Baguette 145
- Mushroom Toast | Caramelized Onion, Gruyere, Fresh Thyme 145



INTERACTIVE EATS

Build-Your-Own

Mashed Pot-ini Bar 10

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

Add: Macaroni & Cheese +5

Slider Station 16

Includes: Slider Buns, Ketchup, Mustard

Select Two Proteins, Five Toppings, Two Spreads

Protein | Prime Beef Cheeseburger, Pulled Pork, Hot Honey Chicken, Vegetarian Bean Burger

Upgrade: Crab Cake +2

Toppings | Lettuce, Tomato, Pickle Chips, Crispy Onion Strings, Red Onion, Coleslaw, Bacon

Spreads | Lemon-Garlic Aioli, Chipotle Aioli, Wasabi Mayonnaise,

Honey-Bourbon BBQ, Cilantro-Lime Crema

Simmer-n-Sauté

Sauté Chef in Action | Attendant Required (one per 50 guests) +100

Pasta Station 12

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 Diavlo

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

Plum Tomatoes, Capers, Broccoli, Asparagus

Add: Chicken +2 | Shrimp +4 | Marinated Tofu +3

Taco Station 14

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

Add: Warm Queso +4

Nacho Bar 12

Includes: Tortilla Chips, Warm Queso

Select Seven Toppings

Guacamole, Sour Cream, Black Olives, Fresh Scallion, Sliced Jalapenos, Crumbled Bacon,

Pickled Red Onion, Pico de Gallo, Black Beans, Shredded Lettuce

Add: House-made Chili +2

Add: Chopped Chicken +2

Add: Pulled Pork +2



LATE NIGHT SNACKS & AFTER DINNER TREATS

priced per person

New England Tailgate: Pat's Nation 14

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! 16

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

Pizza Bar 10

Select Three

BBQ Chicken | Pepperoni and Mushroom | Hawaiian with Jalapeño | Margherita
Spinach, Tomato, Feta | Buffalo Chicken | Sausage, Pepper, Onion | Classic Cheese
Fig, Brie, Caramelized Onion, Arugula

Fries, Fries, Fries 10

Classic French, Sweet Potato, and Tater Tots
Ketchup, Horseradish Sour Cream, Curried Mayonnaise
Add: Truffle Oil +1 per selection

Fortune Feast 12

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

A Day at Fenway 14

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



LATE NIGHT SNACKS & AFTER DINNER TREATS (CONTINUED)

priced per person

Cookies & Milk 10

Freshly Baked Assorted Cookies, Warm

Seasonal Shortcake 10

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

Chocolate-Dipped Strawberries 8

White and Dark Chocolate

"Go Big or Go Home" and Add:

House-made Potato Chips, Pretzels, Berries, Marshmallows, Cookies +4

Cannoli Bar 12

Hand-Filled Before You, Attendant Required +100

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

Popcorn Bar 8

Gourmet Flavors

Savory + Sweet

50 OR MORE GUESTS

Choco-Charcuterie Board 14

Fruits, Chips, Savory and Sweet Snack Foods

Infused, Paired or Dipped in Chocolate

Throw Back Snacks 13

Goldfish™

Muddy Buddies

Cracker Jacks™

Hawthorne 'Dunk-a-Roos'

'Cosmic Brownie' Bites

Bagel Bites

Coastal New England 18

Clam Chowder, Oyster Crackers

Fried Clams, Tartar Sauce

Crab Cake Sliders | Chipotle Aioli, Seasoned Arugula

French Fries, Ketchup