CATERING MENU

STATIONARY APPS / DISPLAY

CHOOSE 2 FOR \$12 PERE PERSON

RAW BAR

Clam, Oysters, Shrimps, Lobster Tails + MP, with lemons, horseradish, mignonette, cocktail sauce.

GUACAMOLE

Trinity of guacamoles, crudite, tortilla chips, onion, lime, sriracha, herbs.

NEW ENGLAND CHEESE DISPLAY

Sliced domestic cheese served with fresh & dried fruits, nuts, assorted crackers & crostini, honey. jam,

FRESH FRUIT DISPLAY

Assorted fresh fruits skewers cut in a variety of shapes and sizes, skewers, herbs, sea salt.

CRUDITES

Crispy celery, carrots, broccoli, cauliflower, cucumbers, cherry tomatoes, olives, served with pesto, blue cheese, chipotle ranch.

MEDITERRANEAN PLATER

Pita, falafel, haloumi, feta, cucumbers, tomatoes, carrots, broccoli, celery, hummus, tapenade, tzatziki. lemon.

ANTIPASTO

Sliced assorted Italian meats, cheese, served fresh & dried fruits, mixed nuts, assorted crackers, crostini, honey, jam.

NY SMOKED FISH PLATER

Salmon, white fish, trout served with herb cream cheese, capers, onions, cucumbers, lemon, black bread.

Wild mushrooms, burrata, house made ricotta, scallion,

PIZZAS

MARGHERITA PIZZA

Simple tomatoes, house pulled fresh mozzarella, basil oil, maldon salt.

RABE

House pulled fresh mozzarella, broccoli rabe, sausage, sun-dried tomato, pepperoncini, San Marzano sauce.

PASTA

MAC & CHEESE

VODKA Penne sautéed vodka sauce

GARLIC & OIL Pasta sautéed with garlic and virgin olive oil,

SIDES

MASHED POTATOES

Garlic, Bacon & Gouda, Sour Cream & Chive, Cheddar, Jalapeno.

SUMMER SUCCOTASH

GRILLED ASPARAGUS

FRIES Sea salt, Truffled, Rosemary & Parmesan

RISOTTO Loster, Pesto, Mushroom, Shrimp, Clams, Asparagus

POLENTA

POTATO OR PASTA SALAD American, German, Traditional.

CREAMED SPINACH

truffle essence.

FORAGER

FIG & PIG

Sausage, black mission figs, pork belly, machego, mozzarella, spicy honey arugula.

MARINARA Penne sautéed with marinara sauce.

ALFREDO Pasta sautéed with alfredo sauce.

PESTO Pasta sautéed with pesto sauce.

MARINATED MUSHROOMS

MIXED VEGETABLES Seasonal Vegetables grilled or sautéed

SPANISH RICE

BAKED POTATOES

HONEY GLAZED CARROTS

BROCCOLI RABE

BRAISED KALE

GRILLED GREEN BEANS