

CATERING MENU

STATIONARY APPS / DISPLAY

CHOOSE 2 FOR \$25 PER PERSON

*RAW BAR

Clams, East & West Coast Oysters, Shrimps, Lobster Tails, with lemons, horseradish, mignonette, cocktail sauce. – M/P

MANGO CHICKEN

Poppy seeds, mango vinegar, Greek yogurt

NEW ENGLAND CHEESE DISPLAY

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

FRUIT SALAD

Mix of fresh seasonal fruit

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.

PIZZAS

MARGHERITA

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

RABE

Homemade mozzarella, broccoli rabe, sausage, sun-dried tomato, pepperoncini, San Marzano

FORAGER

Wild mushrooms, burrata, homemade ricotta, scallion, truffle essence

FIG & PIC

Sausage, black mission figs, pork belly, manchego, mozzarella, spicy honey, arugula

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.

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

GRILLED GREEN BEANS

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