

STATE STREET

# PROVISIONS

## STATIONARY HORS D'OEUVRES

### Local Cheese

Seasonal Fruit, Artisan Bread

**7 Per Person**

### Salumi Board

Marinated Olives, Pickled Vegetables,

Artisan Bread

**7 Per Person**

### House-Made Spreads

Hummus, Roasted Pepper and Feta, Tzatziki,  
Mushroom Mascarpone, Warm Artisan Bread and Pita

**7 Per Person**

### Classic Shrimp Cocktail

**3 Per Piece**

### Cape Cod Oysters

Cucumber & Pink Peppercorn Mignonette,

Classic Cocktail Sauce

**3 Per Piece**

### Seafood Tower

Lobster Tails, Shrimp Cocktail, Oysters,

Littleneck Clams

**15 Per Person**

## PASSED HORS D'OEUVRES

*Passed Hors d'Oeuvres are available for  
\$25 per person, per two hours  
A selection of five from the following options*

### Sriracha-Miso Deviled Eggs

Tapenade, Guanciale, Radish Sprouts

### Port Poached Figs

Goat Cheese, Date Walnut Bread

### Salt Cod Fritters

Chorizo Aioli

### Arancini

Prosciutto, Peas, Mozzarella

### Rare Beef Carpaccio

Balsamic Shallots, Peppercress

### Maplebrook Burrata

Peperonata, Basil

### Fried Green Tomato

Jonah Crab Salad, Smoked Tomato Aioli

### Tuna Crudo

Cucumber-Shishito Chili Oil

### Grilled Corn Tostada

Avocado Mousse

### Pizza

Angry Queen & Spanish Chorizo

### Quinoa Fritter Sliders

Cauliflower Kimchi, Harissa Aioli

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*\*\*Before placing your order, please inform your server if a person in your party has a food allergy.*