# PROVISIONS

# Stationary Hors d'Oeuvres

Local Cheese Seasonal Fruit, Artisan Bread \$10 Per Person

Salumi Board arinated Olives, Pickled Vegetables, Artisan Bread \$10 Per Person

Seafood Tower Shrimp Cocktail, Oysters, Littleneck Clams \$15 Per Person Mini Lobster Rolls Aioli, Lemon, Tarragon \$10 Per Person

House-Smoked Salmon Bagels & Traditional Accoutrements \$7 Per Person

> Mini Yogurt Parfaits \$5 Per Person

Mini Fruit Smoothies \$3 Per Person

# Stationary Brunch

### **Scrambled Farm Eggs**

French Toast Thick Cut Brioche, Maple Syrup

### **Corned Beef Hash**

Poached Eggs, Hollandaise

Crispy Breakfast Potatoes Applewood Smoked Bacon Breakfast Sausage Buttermilk Biscuits & Honey Butter Seasonal Fruit Platter

## **\$40 per person** Subject to Seasonal Changes

\*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.