

PROVISIONS

Passed Hors d'Oeuvres

*Available for \$35 per person, per two hours.
A selection of five from the following options.*

Deviled Eggs

Bacon, Pickled Mustard Seed

Crispy Chicken Sliders

House Slaw, B&B Pickles, House-Made Hot Sauce,
Ranch Aioli, Brioche

Tuna Tartare

Avocado, Corn Tortilla

Crispy Vegetarian Spring Rolls

Sweet Chili Sauce

Maplebrook Burrata

Tomato Jam, Basil

Mini Beef Wellington

Horseradish Aioli

State Street Burger Sliders

Caramelized Onions, Bacon, Secret Sauce,
B&B Pickles, Brioche

Port Poached Figs

Goat Cheese, Date Walnut Bread

Arancini

Prosciutto, Romano, San Marzano Tomato

Mini Lobster Rolls

Aioli, Lemon, Tarragon

Stationary Hors D'Oeuvres

Rustic Pizza

Choice of: Angry Queen, Honeynut Squash, Soppresata

\$16 Per Pizza

Classic Shrimp Cocktail

\$3 Per Piece

Cape Cod Oysters*

Cucumber & Pink Peppercorn Mignonette, Classic Cocktail Sauce

\$3 Per Piece

Local Cheese

Seasonal Fruit, Artisan Bread

\$10 Per Person

Salumi Board

Marinated Olives, Pickled Vegetables, Artisan Bread

\$10 Per Person

House-Made Spreads

Hummus, Roasted Pepper & Feta, Tzatziki, French Onion, Warm Pita, Crudites

\$9 Per Person

Seafood Tower*

Shrimp Cocktail, Local Oysters, Cape Cod Clams

\$15 Per Person

Lobster Tail

Lemon-Saffron Aioli

\$16 Per Piece

Dessert

Chef Selection

\$8 Per Person

18% Gratuity will be added to all groups of 6 or more. *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.