
PASSED HORS D'OEUVRES

*\$35 per person, per two hours
a selection of five of the following options:*

Crispy Chicken Sliders

*slaw, pickles, house-made hot sauce, ranch aioli,
brioche*

Mini Lobster Rolls

aioli, tarragon, lemon

Tuna Tartare

avocado, corn tortilla

Deviled Eggs

bacon, pickled mustard seeds

Maplebrook Burrata

tomato jam, basil

State Street Burger Sliders

*bacon, caramelized onions, pickles, secret sauce,
brioche*

Mini Beef Wellington

horseradish aioli

Arancini

prosciutto, romano, san marzano

Crispy Vegetarian Spring Rolls

sweet chili sauce

Port-Poached Figs

goat cheese, date & walnut bread

STATIONARY HORS D'OEUVRES

Rustic Pizzas

Choice of: angry queen | salumeria | soppressata

\$16/pizza

Local Cheeses

seasonal fruit, artisanal bread

\$10/person

Salumi Board

marinated olives, pickled vegetables, artisanal bread

\$10/person

House-Made Dips & Spreads

*tzatziki, french onion, roasted pepper & feta,
hummus, warm pita, crudités*

\$9/person

Seafood Tower

shrimp cocktail, local oysters, cape cod clams

\$15/person

Lobster Tail

lemon-saffron aioli

\$16/piece

Cape Cod Oysters

cucumber & pink peppercorn mignonette, cocktail sauce

\$3 / piece

Classic Shrimp Cocktail

cocktail sauce

\$3/piece

Desserts

chef selection

\$8 / person