

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 & 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

Shrimp Cocktail, Local Oysters,  
Cape Cod Clams

**14 Per Person**

### Mini Lobster Rolls

Aioli, Tarragon, Lemon

**9 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

### House-Made Sausage

Apricot Mostarda, Crostini

### 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

### Sliders

Quinoa Fritter • State Street Burger • Spicy Chicken

*\*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.*