

PROVISIONS

STATIONARY HORS D'OEUVRES

House-Smoked Salmon <i>bagels, cream cheese, aioli, tarragon, lemon</i>	10/person	Lobster Bisque <i>lobster, crème fraîche, puff pastry</i>	7/person
Breakfast Sandwich Sliders <i>bacon jam, cheddar, smashed avocado</i>	6/piece	Seafood Tower <i>shrimp cocktail, wellfleet oysters, damariscotta oysters (gf/df)</i>	15/person
Mini Yogurt Parfait	6/person	Mini Fruit Smoothies	4/person
State Street Burger Sliders <i>bacon, secret sauce, brioche</i>	7/person	Breakfast Pastries	5/person
Spicy Crispy Chicken Sliders <i>slaw, pickles, house-made hot sauce, ranch aioli, brioche</i>	7/person	Mini Lobster Rolls <i>aioli, tarragon, lemon</i>	10/person
Salumi Board <i>marinated olives, pickled vegetables, artisanal bread (df)</i>	10/person	Local Cheeses <i>seasonal fruit, nuts, artisan bread</i>	10/person

40 per person

BRUNCH BUFFET

Scrambled Farm Eggs

Corned Beef Hash

poached eggs, hollandaise

Banana Toffee French Toast

Brandy, Walnut, Cinnamon Sugar

SIDES

Crispy Breakfast Potatoes

Applewood Smoked Bacon

Breakfast Sausage

Butter Biscuits
Seasonal Fruit Platter