

PROVISIONS

PASSED HORS D'OEUVRES

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

Mini Lobster Rolls

aioli, tarragon, lemon

Crispy Vegetarian Spring Rolls

sweet chili sauce (df)

Maplebrook Burrata

tomato jam, basil

Port-Poached Figs

goat cheese, cranberry bread

Roasted Veggie Skewer

balsamic glaze (df/gf)

Salmon Tartare

avocado, corn tortilla (gf/df)

Arancini

romano, san marzano

Chicken Teriyaki Brochette

teriyaki glaze (gf/df)

State Street Burger Sliders

bacon, secret sauce, brioche

Crispy Chicken Sliders

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

STATIONARY HORS D'OEUVRES

Lobster Tail

lemon-saffron aioli (gf/df)

\$16/piece

Classic Shrimp Cocktail

cocktail sauce (gf/df)

\$3/piece

Cape Cod Oysters

cucumber & pink peppercorn mignonette, cocktail sauce (gf/df)

\$3/piece

Seafood Tower

shrimp cocktail, wellfleet oysters, damariscotta oysters (gf/df)

15/person

Rustic Pizzas

Choice of: angry queen | soppressata

\$16/pizza

Local Cheeses

seasonal fruit, nuts, artisan bread

10/person

Salumi Board

marinated olives, pickled vegetables, artisanal bread (df)

10/person

House-Made Dips & Spreads

ranch, french onion, roasted pepper & feta, hummus, warm pita, crudités

\$9/person

Desserts

chef selection

\$8/person