

COCKTAIL HOUR

GRAZING BOARD

a variety of artisan cheeses, charcuterie, bread & crackers, toasted nuts, fruit, pickles, olives, preserves, hummus, seasonal veg, dips, smoked seafood & sliced fruit and berries
\$24 / person

LAMB MEATBALLS

harissa tomatoes / yogurt / mint
\$44/dozen

CRAB RANGOON

kelp dusted crushed peanut / sweet chili / wakame
\$40/dozen

MARINATED WATERMELON

sumac / mirin / mint / pistachio
vegan \$34/dozen

PAN SEARED SCALLOP

cajun pickled cucumber / fried prosciutto // gf, df \$42/dozen

DEVILED EGGS

kimchi / sesame / nori / fried shallot // gf, veg \$36/dozen

TEMPURA LOBSTER TAIL

yuzu mayo / eel sauce
gf \$52/dozen

SWEET CHILI PORK BELLY

five spice cashew / scallion gf, df \$42/dozen

FALAFEL

housemade falafel / tzatziki / mint / spiced cucumber
veg \$36/dozen

TOMATO TART

house puff pastry / chevre / parmesan / pickled onion
veg \$36/dozen

FRIED MAC & CHEESE

panko fried with creamy béchamel / onion & bacon jam \$40/dozen

BLUEFIN TUNA

sesame / cilantro lime / furikake gf, df \$48/dozen

SALADS

WEDGE

butter milk chive dressing / radish / crumbled bacon / bleu cheese / pickled red onion / parmesan gf \$11 per person

GREEN SALAD

greens / tomato wedges / carrot / radish / fennel / toasted hazelnuts / crumbled chevre / champagne vinaigrette gf, veg \$10 per person

BEETS

golden and red beets / jasper hill bleu / black lentils / candied pepitas / greens gf, veg \$11 per person

TOMATO

variety of sliced and wedged tomatoes / stracciatella / pistachio aioli / pickled onion gf, df \$11 per person

BUTTERMILK CUCUMBER

feta / artichokes / dill / chickpea / za'atar / greens / buttermilk gf, veg \$11 per person

CAESAR

romaine / marinated boquerones / parmesan / butter fried bread / black pepper \$11 per person

SIDES

ROASTED POTATOES

tossed in herbed olive oil and paprika salt
gf, veg \$10 per person

ROASTED VEGETABLES

charred and tossed with champagne vinegar, olive oil, and fresh herbs
gf, df, veg \$10 per person

CURRIED CAULIFLOWER

lime and raisin chutney / yogurt / fried garlic
gf, veg \$11 per person

BREAD SERVICE

Freshly baked bread sliced and served with whipped salted butter
\$8 per person

DESSERT

BROWN BUTTER CHOCOLATE CHIP COOKIES
\$36/dozen

PEANUT BUTTER COOKIES
(gf) \$36/dozen

BROWNIES \$48/dozen

WHOOPIE PIES \$48/dozen

SEASONAL PIES \$36 each

MAINS

HALIBUT

coconut curry broth / chili crisp / lime
gf \$26 per person

HARISSA GRILLED HANGER STEAK

served sliced with mushroom & fried shallot.
gf, df \$25 per person

LEMON & FENNEL ROASTED WHOLE CHICKENS

brined chickens slow roasted and chopped / broth / thyme gf, df \$21 per person

BRAISED SHORT RIB

slow braised, topped with mushroom demi gf, df \$25 per person

PORK TENDERLOIN

pan roasted & served with chorizo and smoked salsa verde gf, df \$20 per person

MUSHROOM PENNE

broccolini / lemon / mushroom / baby spinach / mascarpone
veg \$20 per person

BRAISED CHICKEN THIGH

preserved lemon olive salad with toasted pine nut / broth \$23 per person

SLOW COOKED PORK SHOULDER

za'atar / pickled onion / chimichurri
gf / df \$23 per person

MISO ROASTED SQUASH

squash / miso braised lentils / kale / coconut
vegan yogurt / sesame cashew
gf, vegan \$18 per person

ASSORTED CHARGRILLED SKEWERS

\$21 / per person

1) Preserved Lemon Chicken w/ yogurt, rosemary, and mint pesto gf

2) Curry Rubbed Sirloin with tomatoes gf, df

3) Mushroom and Vegetable with green goddess gf, veg

HOUSE BEVERAGES

GLASS GROWLERS

Half gallon glass jug with handle and twist cap filled with your choice of our house made refreshment. Perfect for self serve.

Eight 8-ounce servings.

GLASS BOTTLES

Individual 16 ounce glass bottles with twist caps. Minimum of 6.

BOTTLE / GROWLER

| | |
|--|-------------|
| FRESH LEMONADE | \$12 / \$45 |
| WILD MAINE BLUEBERRY LEMONADE | \$14 / \$50 |
| COLD BREW COFFEE | \$8 / \$30 |
| SWEETENED ICED TEA | \$12 / \$45 |

BEVERAGES

TOPO CHICO

sparkling water \$3

TOPO CHICO LIME

sparkling water with lime \$3

GALVANINA ITALIAN SODA

12oz. glass bottles \$5

Organic Blood Orange Sparkling Soda

Organic Red Grapefruit Sparkling Soda

Organic Orange Sparkling Soda

Organic Lemon Sparkling Soda

Organic Ginger Ale

Organic Pomegranate Sparkling Soda

Organic Decaf Cola

DROP OFF FAQ

HOW IS DROP OFF DIFFERENT FROM FULL SERVICE?

While full service is necessary for many types of events that require servers, bartenders, catering equipment, and rentals - Sometimes all you need is the food. We can do that - And we can do it in a few different ways depending on your event.

HOW DOES THE FOOD ARRIVE?

Your food is delivered fully prepared and ready to be presented in parchment lined foil serving trays. Our trained staff and drivers arrive 30 minutes prior to your event and set up your grazing buffet fully. Food is set out and presented with labels and serving utensils, hot food is placed into disposable wire chafers with flame, and we set up biodegradable cutlery, napkins, and plates ready for your guests. Our staff are always on a tight schedule, so after 30 minutes of full setup and display, they pack up and are on their way back to the kitchen.

IS THE MENU FOR DROP OFFS THE SAME AS FULL SERVICE?

While most of our Drop Off service menu is very similar to our Full Service menu, we have tailored the dishes and curated a roster that is meant specifically for a travel-and-setup style of service. We work hard to test our menu items to offer the best possible selections for this service, so most substitutions and custom menu requests are politely declined.

HOW FAR DO YOU TRAVEL?

Our delivery and set up is \$200 if it lies within a 15 mile radius of our kitchen. This covers our staff and all the presentation items and travel. We can increase that radius up to 50 miles for an additional charge.

CAN I SIMPLY PICK UP MY ORDER?

Don't need setup and want to save on the delivery charge? Your order can also be easily picked up at our kitchen in Yarmouth. Our culinary staff will package your order in parchment lined foil display pans that are boxed and ready for travel.

MINIMUMS

There is a minimum of \$400 for pickup orders, and a minimum of \$750 for all drop offs.

CANCELLATIONS

Because we must schedule our team and receive and prep food per order, we are unable to refund or credit any order once payment has been made. We are happy to coordinate the donation of your order to one of our non-profit partners.