

COCKTAIL HOUR EXPERIENCE

STATIONARY HORS D'OEUVRES

The Farm Stand

Charcuterie Dry Cured Meats and Cheese, Raw & Marinated Vegetables, Local Fruits, Dips, Crackers, and Crisps. The Farm Stand is ready as guests arrive and is replenished throughout cocktail hour.

Prosciutto Leg Carving Station

Thin sliced to order and paired with Italian cheeses and fresh melon
{ market pricing }

The Cheese Wheel Experience

Cacio e Pepe made to order in a giant wheel of Parmesan
{ market pricing }

PASSED HORS D'OEUVRES

Fresh, handcrafted presentations, hand passed by our friendly staff, and personally selected by our Chef to bring you the very best of the season.
{ Subject to availability and may change at the discretion of the chef }

Chicago Dog

honey dijon mustard, pickles, puff pastry

Chips and Dip

hand cut crisps, caramelized onion dip

Sesame Seared Tuna

wasabi creme, pickled tomato, wonton crisp

Roasted Vegetable Taco

cauliflower rice, chimichurri sauce, shaved lettuce

Grilled Flatbread

BBQ chicken, goat cheese
red onion, local honey drizzle

Scallop Po'Boy

old bay seasoning, spicy mayo, micro greens

Mediterranean Chicken Meatball

fresh herbs, creamy tzatziki sauce

Classic Shrimp Cocktail

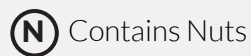
horseradish, fresh lemon

Deviled Eggs

smoked bacon, fresh chives

Cheeseburger Sliders

baby swiss, roasted mushrooms



CULINARY ACTION STATIONS

{ \$4.95++ per guest }

Baked Potato Bar

Calling all Big E fans to this delicious favorite!
Baked spuds topped with all the fixins - cheddar cheese, bacon, broccoli, sour cream, butter, and chives.

Seasonal Pasta Station

Penne Primavera with spring vegetable ragout, fresh herbs, EVOO, and whipped lemon ricotta. Sautéed to order with fresh focaccia bread.

{ \$6.95++ per guest }

BBQ In A Jar

BBQ pulled pork served over cornbread in a mason jar with a variety of toppings such as: cheddar cheese, baked beans, cole slaw, caramelized onions, crushed BBQ chips, jalapenos, and pickles.

North End Meatball Bar

Homemade Italian meatballs with traditional marinara and toppings Nonna would be proud of. Parmesan, mozzarella, and ricotta cheeses, roasted red peppers, fresh basil, arugula, herbed panko crumbs, and fresh focaccia bread.

{ \$8.95++ per guest }

Smothered Mac & Cheese Bar

Vermont cheddar mac & cheese loaded to your liking with a variety of delicious toppings such as: BBQ pulled pork, crisp bacon, caramelized onions, broccoli, crushed BBQ chips, tomatoes, and more cheddar cheese.

Philly Cheesesteak Station

Thinly sliced beef, sautéed to order in front of your guests, served on warm pretzel rolls and loaded to your liking with: onions, peppers, mushrooms, cheddar cheese sauce, provolone cheese, bacon, jalapenos, and Sriracha.

{ \$10.95++ per guest }

Pacific Poke

With Asian and Hawaiian flavors and inspirations, poke bowls are full of fresh fish and colorful toppings: raw, marinated tuna and salmon, or teriyaki chicken topped with your favorite ingredients to create your custom bowl.

Chinese Street Stir Fry

Stir fry chicken and shrimp sautéed to order with udon noodles and a variety of fresh vegetables like broccoli, carrots, snap peas, onions, peppers, bok choy, and water chestnuts. Made to order and served in classic Chinese take out containers with chop sticks.

Fiesta Tacos & Tequila

Street tacos cooked to order, served two ways, with classic margarita shooters:
barbacoa beef, mango habanero chutney, pickled cabbage
shredded chicken, corn and black bean pico, queso fresco

{ Market Pricing }

New England Oyster & Shrimp Bar

The ultimate in cocktail hour experiences and one that will really wow your guests! This station features locally sourced and seasonal oysters shucked to order and served with fresh lemon, mignonettes, and jumbo shrimp cocktail.

New England Lobster Roll Station

Fresh, Maine lobster served with hot, drawn butter and grilled to order for your guest to enjoy. Our hot lobster rolls are also served with classic New England clam chowder, making this the perfect New England station for your guests to enjoy.