

COCKTAIL HOUR PACKAGES

Package options for up to two hours of cocktail hour service.

Appetizer Board

Includes our seasonal
Cheese - Charcuterie - Crudite Display

\$20 Per Guest

Hors D'oeuvres

Includes 6 Hors D'oeuvres
Your choice: set up in an appetizer station or
passed by servers

\$24 Per Guest

Board & Hors D'oeuvres Combo

Includes our seasonal
Cheese - Charcuterie - Crudite Display
Plus 3 Passed Hors D'oeuvres

\$24 Per Guest

APPETIZER BOARD

Cheese - Charcuterie - Crudite

Curated selection of artisan cheeses, cured meats, smoked mussels, seasonal assortment of raw, marinated, and pickled vegetables with housemade dips, olives, house preserves, assorted nuts, seasonal fresh and dried fruits, crackers, and freshly baked bread
May omit cured meats and smoked mussels for a vegetarian version.

OPTIONAL ADD ONS

Raw Oysters ... gf +\$4 per person
Served with seasonal mignonette

Shrimp Cocktail ... gf +\$2 per person
Served with housemade cocktail sauce

HORS D'OEUVRES

Sesame Tuna ... gf

Sliced thin and served with cilantro dressing, sesame oil, porcini puffed rice, and scallion

Lamb Meatballs

Spiced ground lamb with feta, mint, scallion, and pine nuts - served with yogurt

Deviled Eggs ... gf

Topped with crumbled bacon, chive, and fried onion

Avocado Tostada ... gf, v

Sweet corn and cucumber pico, smashed avocado, tomato, queso fresco

Steak Skewer ... gf

Paprika and cumin rubbed skirt steak topped with blistered tomato vinaigrette and feta

Lobster Roll +\$4 per person

Soft bun filled with fresh Maine lobster and garnished with mayo, green leaf lettuce, and sea salt

Mushroom Asparagus Tart ... v

Puff dough topped with wild mushroom, roasted asparagus, caramelized onion, and gruyere

Buttermilk Fried Maine Monkfish

Served crispy with a preserved lemon cornichon tartar

Watermelon Skewer ... gf, vegan

Za'atar, olive oil, lime, and fresh mint

Raw Oysters ... gf

Served with seasonal mignonette

DINNER SERVICE PACKAGES

Plated Dinner

Includes table bread & butter,
a plated first course salad,
followed by a plated entree dish;
client to choose 3 entree options,
guest meal choices due 2 weeks in advance.

\$50 Per Guest

Family Style Dinner

Includes table bread & butter,
a plated first course salad,
followed by 5 sharing platters
(combination of entrees and sides)
served to guest tables.

\$75 Per Guest

Buffet Dinner

Includes table bread & butter,
a plated first course salad,
followed by 5 sharing platters
(combination of entrees and sides)
served buffet style; guests will be called to
the buffet line to serve themselves.

\$70 Per Guest

FIRST COURSE SALADS

Beet and Bleu ... gf, v

Baby gold and red beets with Bayley
Hazen bleu, pickled shallot, greens,
and pickled onion

Little Gem ... gf

Lettuce wedges with buttermilk chive
dressing, crumbled bacon, radish,
pickled onion, and parmesan

Watermelon ... gf, v

Watermelon wedges tossed with
sumac, olives, pickled onion, mint
and feta

Cucumber ... gf, v

Chopped cucumbers with chèvre,
shaved asparagus, shallot, and
toasted hazelnuts

Burrata ... gf

Burrata topped with pickled
blueberry, smoked speck, and fennel

Tomato ... gf, v

Fresh tomatoes with whipped chèvre,
smashed pistachio, and greens

PLATED DINNER ENTREES

Ginger Soy Short Rib ... gf

Slow braised and finished with sesame coriander dukkah on sticky rice in braising
broth with rice crisps, basil and mint

Slow Braised Pork Belly

Tender pork belly with sweet chili glaze and crushed cashews on Chinese noodles
and jus

Grilled Hanger Steak ... gf

Grilled and sliced with feta and pink peppercorn on chickpea and white bean salad
with cucumber

Pan Roasted Cod ... gf

Seared cod finished in coconut curry broth with shiitake, edamame and sweet corn
succotash

Pork Tenderloin ... gf

Tare glazed and sliced into medallions, then topped with yuzu apple and mustard
seed relish, on black rice with scallions

Roasted Whole Branzino ... gf

Stuffed with fresh herbs and citrus, and topped with olive oil and sea salt, served
with seasonal vegetables

Fettuccine ... v

Peas, asparagus, and greens with parmesan and black pepper, tossed in a bright
creme fraiche

Beer Braised Chicken Thighs ... gf

Slow cooked tender chicken thighs on black lentils with roasted baby beets and
pistachio

Lentil Dal ... gf, vegan

Slow cooked coconut and lentils with potato and chickpeas, topped with crispy
fried chickpeas and red sorrel

SHARING PLATTERS: MAINS

Whole Roasted Chickens ... gf

Brined, stuffed and fennel roasted, then roughly chopped and carved, served on lemon thyme broth

Slow Cooked Northstar Lamb Shoulder ... gf

Served with raisin chutney, fresh herbs, and mint yogurt

Ginger Soy Short Rib ... gf

Slow braised and finished with sesame coriander dukkah

Slow Braised Pork Belly ... gf

Tender pork belly with sweet chili glaze and crushed cashews

Grilled Hanger Steak ... gf

Grilled and sliced with feta and pink peppercorn

Pan Roasted Cod ... gf

Seared cod finished in coconut curry broth

Pork Tenderloin ... gf

Tare glazed and sliced into medallions, then topped with yuzu apple and mustard seed relish

Fettuccine ... v

Peas, asparagus, and greens with parmesan and black pepper, tossed in a bright creme fraiche

Beer Braised Chicken Thighs ... gf

Slow cooked tender chicken thighs

Lentil Dal ... gf, vegan

Slow cooked coconut and lentils with potato and chickpeas, topped with crispy fried chickpeas and red sorrel

SHARING PLATTERS: SIDES

Roasted Seasonal Vegetables ... gf, vegan

Seasoned with fresh herbs, olive oil, and sea salt

Roasted Crispy Potatoes ... gf, v

Smashed fingerling potatoes with crispy garlic, parmesan, and thyme

White Bean Salad ... gf

Great Northern white beans tossed with olives, pickled red onion, prosciutto, bleu, and pistachio

Preserved Lemon Couscous ... vegan

Toasted Israeli couscous tossed with parsley, charred carrots, chickpeas, pickled onion, and raisins

Harissa Carrot ... gf, v

Harissa roasted carrots with fresh mint, feta, pickled onion, greens, marcona almond, and tahini

Succotash ... gf, vegan

Shiitake, edamame, and sweet corn succotash

FOR THE KIDS

\$10 each

Available for any child needing a separate kids meal.
Served with fresh seasonal fruit and Fox Family potato chips.

Grilled Cheese ... v

Classic white bread and American cheese

Chicken Tenders

Served with Buttermilk dipping sauce

Mac & Cheese ... v

Orecchiette with housemade cheese sauce

FEASTS!

Perfect for rehearsal dinners or casual gatherings. Served buffet style. No substitutions, sorry!

MAINE LOBSTER FEAST

\$55 Per Person

Whole Maine Lobsters ... gf

Steamed with seaweed, served with drawn butter

Sea Salt and Bay Leaf Red Potatoes ... gf, vegan

Drizzled with olive oil and black pepper

Mussels ... gf

Saffron butter and white wine

Corn on the Cob ... gf, v

Tossed in butter and sprinkled with sea salt and smoked paprika

Seasonal Green Salad ... gf, v

With crumbled chevre and pistachio

Fresh Bread ... v

Served with whipped Kate's butter

OPTIONAL ADD ONS

Whole Roasted Chickens ... gf +\$12 per person

Brined, stuffed and fennel roasted, then roughly chopped and carved, served on lemon thyme broth

BACKYARD FEAST

\$40 Per Person

Thoroughfare Smash Burgers

Griddle cooked on soft potato buns with American cheese, pickles, iceberg, minced onion, special sauce

Classic Red Snapper Hot Dogs

Served on soft potato buns with a toppings bar:

Kimchi / Relish / Mustard / Cholula / Scallions / Kewpie Mayo / Chutney

Red Bliss Potato Salad ... gf

Smoked bacon, chive, and crispy garlic

Seasonal Green Salad ... gf, v

With crumbled chevre and pistachio

Corn Tortilla Chips ... gf

With pico de Gallo, guacamole, and clam dip

Cole Slaw ... gf, v

Shaved cabbage with red onion, scallion, and lemon poppy seed dressing

OPTIONAL ADD ONS

Impossible Burger ... vegan +\$2 per person

Vegan patties for your Smash Burgers

AFTER DINNER TREATS

Dessert, snacks, and caffeine.

DESSERT BOARD

\$10 Per Person

Select Up to 5 Dessert Items to Serve in an Assorted Display

Brown Butter Chocolate Chip Cookies

Peanut Butter Cookies ... gf

Lemon Bars

Seasonal Fruit Crumb Bars

Chocolate Cherry Brownies ... gf

Classic Maine Whoopie Pies

Plain Glazed Doughnuts (or Doughnut Holes!)

Dark Chocolate Doughnuts (or Doughnut Holes!)

Blueberry Pie

Apple Pie

LATE NIGHT SNACKS

\$4 Per Person

Pick 1!

Sea Salt Popcorn ... gf

French Fries

Chips & Dip ... gf

Crinkle potato chips with housemade French Onion Dip

Classic Grilled Cheese ... v +\$4 Per Person

Buttered white bread with cheddar and gruyere

Thoroughfare Smash Burgers +\$6 Per Person

Griddle cooked on soft potato buns with American cheese, pickles, iceberg, minced onion, special sauce

COFFEE & TEA

\$4 Per Person

Includes regular and decaf coffee, assorted herbal teas.
Served with milk, half & half, sugar, lemon, and honey.

BRUNCH TO GO

\$15 Per Person (Minimum Order 12)

Order some next day goodies! Items will be left at your venue or with a designated person from your party in advance.

Includes mixed berry muffins or seasonal scones, quiche (bacon, potato, or salmon), and fresh fruit salad.

Staffed options also available if you'd like to book a brunch event; see next page!

BREAKFAST PACKAGES

Served buffet style. No substitutions, sorry!

CONTINENTAL BREAKFAST

\$25 Per Person

Mixed Berry Muffins ... v**Cream Cheese & Scallion Scones ... v****Fresh Fruit, Yogurt, and Granola ... gf, v**

Fresh fruit salad with mint, Flying Goat Farm vanilla bean yogurt, and housemade seasonal granola

Assorted Quiche

Bacon with Gruyere and Greens

Roasted Potato with Herbs and Whipped Fromage ... v

Cured Salmon with Dill and Chevre

Orange Juice**Coffee & Tea**

Regular and decaf coffee, assorted herbal teas.
Served with milk, half & half, sugar, lemon, and honey.

BRUNCH BUFFET

\$45 Per Person

Fresh Fruit, Yogurt, and Granola ... gf, v

Fresh fruit salad with mint, Flying Goat Farm vanilla bean yogurt, and housemade seasonal granola

Applewood Smoked Bacon**Breakfast Sausage****Scrambled Eggs**

Optional Fillings: House cured salmon / applewood smoked bacon / goat cheese / smoked cheddar / butter browned mushrooms / arugula / caramelized onions / asparagus / chives

Housemade Buttermilk Waffles ... v

- OR -

Brioche French Toast ... v**Seasonal Green Salad ... gf, v**

With crumbled chevre and pistachio

Orange Juice**Coffee & Tea**

Regular and decaf coffee, assorted herbal tea.
Served with milk, half & half, sugar, lemon, and honey.

BREAKFAST BAR

\$20 Per Person; Pick 1 or Both!

Bloody Mary Bar with DIY Toppings

Lemons / Limes / Celery / Castelvetrano Olives / Assorted House Pickles / Horseradish / Hot Sauce / Pepperoncini

Mimosa Bar

Sparkling Wine / Fresh Orange Juice / Grapefruit Chamomile Juice / Strawberry Basil Purée / Fresh Berries / Citrus Wheels

BAR PACKAGES

Package options for up to six hours of bar service.

Open Bar: Beer, Wine, Cocktails

Includes 4 beers, 4 wines from our house list, full assortment of liquor, common mixers and garnishes, and assorted non-alcoholic options: water, sparkling water, sodas, and juices

\$40 Per Guest

Open Bar: Beer & Wine Only

Includes 4 beers, 4 wines from our house list, and assorted non-alcoholic options: water, sparkling water, sodas, and juices

\$30 Per Guest

Bartenders Only

Client provides alcohol;
Includes assorted non-alcoholic options: water, sparkling water, sodas, and juices, plus ice, coolers, chilling tubs, and basic bar tools

\$7 Per Guest

OPEN BAR ENHANCEMENTS

Champagne Toast +\$5

Celebrate a special moment with pre-poured prosecco; can be served at guest tables during dinner or passed during cocktail hour

Signature Cocktails +\$6-10

Highlight a custom creation at your open bar

Dinner Wine Pour +\$5

Red & white wine poured tableside during dinner

HOUSEMADE NON-ALCOHOLIC OPTIONS

Infused Water (Still or Sparkling)

Iced Tea

Lemonade (Regular or Blueberry)

Mint Limeade

Hot Apple Cider

Hot Chocolate

Sample House List: Subject to Change and Seasonal Availability!

BEER & CIDER

Rising Tide Ishmael	<i>Copper Ale</i>
Bunker Machine	<i>Pilsner</i>
Rising Tide MITA	<i>Pale Ale</i>
Austin Street Patina	<i>Pale Ale</i>
Foundation Afterglow	<i>IPA</i>
Airline New England	<i>IPA</i>
Allagash White	<i>Belgian White</i>
Allagash Groove with Black Currants	<i>Sparkling Session</i>
Miller High Life	
Bud Light	
Corona	
Shacksbury Dry	<i>Cider</i>
Peak Lemon Elderflower	<i>Seltzer</i>

WINE

Delle Venezie Pinot Grigio	<i>Corvezzo, Italy</i>
Michael David Sauvignon Blanc	<i>California</i>
Maison Joseph Drouhin Chardonnay	<i>Burgundy, France</i>
Michael David Winery Chardonnay	<i>California</i>
Tasca d'Almerita Nerello Mascalese Rose	<i>Sicily, Italy</i>
Alphonse Dolly Pinot Noir	<i>Loire, France</i>
Firestone Vineyards Cabernet Sauvignon	<i>California</i>
Les Hauts de Lagarde Bordeaux Rouge	<i>Bordeaux, France</i>
Cantine Valpane Barbera del Monferrato Rosso Pietro	<i>Piemonte, Italy</i>
Corvezzo Prosecco	<i>Veneto, Italy</i>
Los Dos Cava Brute Rose	<i>Catalonia, Spain</i>

LIQUOR

Tanqueray
Dewars
Tito's Vodka
El Jimador Blanco Tequila
Bacardi Rum
Goslings Dark Rum
Four Roses Bourbon
Jack Daniels Whiskey
Sweet + Dry Vermouth
Campari
Cointreau