



GRAZING BOARD

an abundant spread of multiple self-service platters arranged thoughtfully with: a variety of artisan cheeses, thinly sliced charcuterie, sliced bread, assorted crackers, toasted nuts, cornichon, mixed marinated olives, preserves, house hummus, crudité, dips, smoked seafood, sliced fruit and melons, and berries // \$24 / person

Hors d'oeuvres

assembled small bites perfect for a stationary display during cocktail hour

LAMB MEATBALLS

seared ground lamb on harissa yogurt and topped with a fresh mint chimichurri and feta // \$38/dozen

SWEET CHILI PORK BELLY

slow braised pork belly fried crispy and glazed with a sweet chili sauce, topped with ground peanut and scallions // gf, df \$42/dozen

BEEF TOSTADA

slow cooked chili beef on a crispy corn tortilla with house smoked tomatillo salsa and queso fresco // gf \$38/dozen

PRESERVED LEMON CHICKEN SKEWER

marinated chicken breast topped with raita, pesto, and pearl onion pickles // gf \$38/dozen

COPPA AND FONTINA TART

thinly sliced coppa with melted fontina and fresh herbs on a buttery puff pastry dough // \$38/dozen

MINI MAINE LOBSTER ROLLS

freshly picked tail, claw, and knuckle meat tossed lightly in lemon and mayo on a butter grilled potato bun with shredded lettuce // \$ mkt

SCALLOP CRUDO

fresh scallops sliced thin and dressed with yuzu pickled apple and cashew // df, gf \$38/dozen

BLUEFIN TUNA TARTARE

tamari and ginger marinated bluefin tuna on a rice crisp with cilantro lime dressing and fried shallot // df, gf \$42/dozen

PASTRAMI SMOKED SALMON

smoked salmon on a seeded cracker with pumpernickel gremolata, lemon creme fraiche, and dill // df, gf \$42/dozen

FALAFEL

housemade falafel on hummus topped with tzatziki and fresh mint // veg \$36/dozen

TOMATO TART

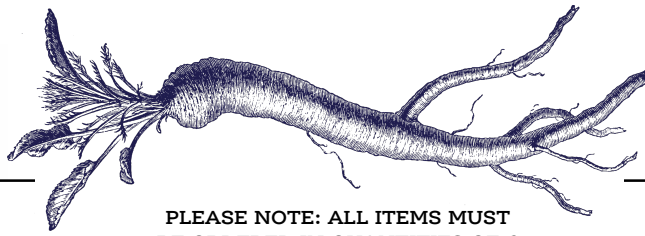
sliced tomatoes on a buttery house puff pastry with crumbled chevre, parmesan, and pickled onion // veg \$36/dozen

MARINATED WATERMELON

chopped watermelon marinated with sumac, citrus, and mirin, topped with fresh mint and smashed pistachio // vegan \$34/doz.

POACHED PEAR TART

red wine poached pears on a buttery house puff pastry with crumbled bleu and nutmeg marinated chard // veg \$36/dozen



PLEASE NOTE: ALL ITEMS MUST BE ORDERED IN QUANTITIES OF 6

SALADS

TOMATO & BURRATA SALAD

a variety of sliced and wedged tomatoes with burrata and fresh greens with pistachio aiilade, pickled onion, and fresh herbs // gf, veg \$11 per person

BUTTERMILK CUCUMBER SALAD

cucumbers, chickpeas, and long stem marinated artichokes topped with crumbled feta, fresh dill, za'atar, and buttermilk dressing // gf, veg \$11 per person

GRILLED PEACH AND PICKLED BLUEBERRY SALAD

grilled peaches, shaved fennel, red onion, pickled blueberries, and crumbled bleu on fresh greens with pistachios // gf, veg. \$11 per person

HARRISA CARROTS AND MINT SALAD

charred carrots with harissa glaze on fresh greens with hummus, toasted hazelnut, tahini dressing // veg, gf \$11 per person

ENGLISH PEA AND ASPARAGUS SALAD

fresh peas, roasted asparagus, arugula, pickled pearl onions, green goddess, parmesan, and smashed croutons // veg \$11 per person

GREEN SALAD

fresh greens with tomato wedges, carrot, radish, chopped cucumber, crumbled chevre, toasted hazelnuts and champagne vinaigrette // gf, veg \$10 per person

CAESAR SALAD

chopped romaine tossed in caesar dressing and topped with citrus marinated boquerones, grated parmesan and butter fried bread // pesc. \$11 per person

BEET, WHITE BEAN, & LENTIL SALAD

red and gold beets tossed with black lentils and marinated white beans on fresh greens and labne, topped with nigella seed and pickled pearl onions // gf, veg \$11 per person

TORCHED CITRUS AND OLIVE SALAD

seasoned citrus slices and wedges torched and tossed with mixed olives, shaved fennel, pine nuts, red onion, and shaved ricotta salata // gf, veg \$11 per person

BREAD SERVICE

Freshly baked, sliced and served with whipped salted butter // \$6 per person

SANDWICHES

ITALIAN

thinly sliced coppa and salame, provolone, pickles, red onion, piquante peppers, shredded lettuce, and mayo on a ciabatta roll \$16 each

SMOKED TURKEY

smoked turkey breast and provolone with pickles, shredded lettuce, whole grain mustard, and mayo on a ciabatta roll \$15 each

CHICKEN SALAD & BACON

pulled chicken breast with chopped bacon, shallot, and mayo on a ciabatta roll with shredded lettuce and pickles // df // \$16 each

HOUSE FALAFEL

fried falafel with tomatoes, feta, tzatziki, red onion, and shredded lettuce in a naan wrap // veg // \$15 each

MAINS

LEMON & FENNEL ROASTED WHOLE CHICKENS

brined whole chickens slow roasted on site and roughly chopped, served with jus, fresh herbs, and charred lemons // gf, df \$21 per person

BRAISED SHORT RIB

slow braised boneless beef short ribs, topped with a wild mushroom demi and herbs // gf, df \$25 per person

PORK SHOULDER

slow cooked, slightly pulled pork shoulder in jus and topped with cilantro chimichurri and smoked tomatillo salsa verde // gf, df \$20 per person

TOMATO SAFFRON COD

pan seared fresh cod filet in a slow cooked tomato saffron broth, topped with a preserved lemon and castelvetrano olive salad with toasted pine nuts // gf, df \$26 per person

LEMONGRASS HALIBUT

halibut with a tamari glaze on a coconut curry broth with chili crisp, ground peanut, and scallion // gf, df \$26 per person

MISO ROASTED SQUASH

roasted squash with kale and shallot in a slow cooked tomato miso broth with a farro and lentil blend // vegetarian \$20 per person

MUSHROOM GEMELLI

wild mushrooms, broccolini, and baby spinach in a lemon tomato broth topped with grated parmesan, aleppo breadcrumbs, and fresh herbs // vegetarian \$20 per person

CURRIED LENTIL DAL

slow cooked lentils in a curried coconut milk broth with baby spinach, creamer potatoes, and chickpeas, topped with yogurt and served on basmati rice // veg, gf \$20 per person

MUSHROOM AND HERB POLENTA

creamy polenta topped with pan fried wild mushrooms in a robust tomato broth with potato, parmesan, pine nuts and fresh herbs // veg, gf \$20 per person

SIDES

ROASTED YUKON CREAMER POTATOES

tossed in olive oil and fresh herbs // gf, veg \$10 per person

ROASTED VEGETABLES

charred and tossed lightly with champagne mustard vinaigrette, baby spinach, olive oil, and fresh herbs // gf, df, veg \$10 per person

CURRIED CAULIFLOWER

curry roasted cauliflower florets tossed with lime and raisin cilantro chutney and topped with yogurt and crispy fried garlic // gf, veg \$11 per person

TOASTED PEARL COUSCOUS

pan toasted israeli couscous tossed with charred carrots, raisins, red onion, fresh herbs, and chickpeas, topped with feta and smashed hazelnut // veg \$10 per person

ROASTED SHALLOT MASHED POTATOES

creamy, buttery soft potatoes with chopped roasted shallot and garlic confit // gf, veg \$11 per person

BACON POTATO SALAD

yukon creamer potatoes tossed with chopped bacon, whole grain mustard, mayo, and chives, topped with buttermilk dressing and everything seasoning // gf \$11 per person

GEMELLI PASTA SALAD

pasta tossed with tomatoes, feta, kalamata olives, piquante pepper, shaved onion, and fresh herbs, topped with fresh pesto and breadcrumbs // veg \$10 per person



DESSERT

Handmade and Freshly Baked in House

Classic Maine Whoopie Pies
\$48/dozen

Brown Butter Chocolate Chip Cookies \$36/dozen

Peanut Butter Cookies (gf)
\$36/dozen

Ganache Brownies (gf)
\$48/dozen

**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.

FRESH LEMONADE	\$45
WILD MAINE BLUEBERRY LEMONADE.....	\$50
COLD BREW COFFEE	\$30
SWEETENED ICED TEA	\$45

BEVERAGES

TOPO CHICO	GALVANINA ITALIAN SODA
sparkling water \$3	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
TOPO CHICO LIME	Organic Pomegranate Sparkling Soda
sparkling water with lime \$3	Organic Decaf Cola

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.