

COCKTAIL HOUR

GRAZING SPREAD

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

MEATBALLS

lemon garlic marinara, parmesan, breadcrumbs // \$38/doz.

PASTRAMI SMOKED SALMON

lemon creme fraiche / pumpernickel gremolata / dill // \$42/doz.

PAN SEARED SCALLOP

pickled apples / prosciutto // gf, df \$42/doz.

SWEET CHILI PORK BELLY

five spice cashew / scallion // gf, df \$42/doz.

MAINE LOBSTER TEMPURA

yuzu mayo / black garlic eel sauce // df \$mkt

FALAFEL

housemade falafel / tzatziki / mint / spiced cucumber // veg \$36/doz.

TOMATO TART

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

MARINATED WATERMELON

sumac / mint / pistachio // vegan \$34/doz.

BLUEFIN TUNA

sesame / cilantro lime / furikake // gf, df \$48/doz.

FRIED CHICKEN

gochujang mayo / scallion // df \$38/doz.

BRISKET TOSTADA

chipotle / blackened corn salsa / avocado crema // gf \$38/doz.

DEVEILED EGGS

caviar / jamon serrano // gf, veg \$36/doz.

DESSERTS // order by the dozen

BROWN BUTTER CHOCOLATE CHIP COOKIES \$36/dozen

PEANUT BUTTER COOKIES (gf) \$36/dozen

WHOOPIE PIES \$48/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

SALADS // order in quantities of 6

TOMATO & BURRATA

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

BUTTERMILK CUCUMBERS

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

GREEN SALAD

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

BEET & LENTIL

red and gold beets / labne / / black lentils / fresh greens / nigella // gf, veg \$11 per person

CAESAR

romaine / marinated boquerones / parmesan / caesar dressing / butter fried bread // pesc. \$11 per person

BREAD SERVICE

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

SANDWICHES // minimum order of 6

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 // order in quantities of 6

TOMATO SAFFRON COD

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

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

GRILLED HANGER STEAK

chargrilled hanger steaks served sliced with a fresh herb chimichurri, fried shallot, and lime // gf, df \$25 per person

BRAISED SHORT RIB

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

MISO ROASTED SQUASH

squash / miso braised lentils / kale / coconut vegan yogurt / sesame cashew // gf, vegan \$18 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 // add fennel sausage \$22

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

SIDES // order in quantities of 6

ROASTED YUKON CREAMER POTATOES

tossed in herbed olive oil // 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 cilantro chutney / yogurt / fried garlic gf, veg \$11 per person

TOASTED PEARL COUSCOUS

charred carrots / raisin / chickpea / feta / red onion / parsley and cilantro // veg \$10 per person

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.