THE CATERED AFFAIR
Fall / Winter Menu
Please enjoy this small taste of our menu. The Catered Affair is proud to work with you and create a unique menu that complements your personal tastes and vision.
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Passed Hors d’Oeuvre

Vegetarian
Apple Tarte Tatin, Herb Chèvre
Asparagus + Goat Cheese Vols-au-vent
Baby Artichoke Fritters, Chive Hollandaise
Brie, Pear + Almond Phyllo Flowers
Eggplant Fritters, Fresh Mozzarella, Tomato-Basil Relish
Fig + Gorgonzola Flatbreads, Balsamic Drizzle
Fig, Robiola + Pistachio Crostini
Grilled Portobello Crostini, Shallot-Balsamic Relish
Grilled Zucchini Ribbons, Mint, Chèvre
Minted Zucchini Fritters, Za’atar Aioli
Pumpkin Gnocchi Spoons, Mascarpone + Sage
Sun-Dried Tomato, Smoked Mozzarella + Basil Tartlets
Truffled Wild Mushrooms, Roasted Potato Boxes
Wild Mushroom Spring Rolls, Ginger Cream

Beef | Lamb | Pork
Beef Satays, Thai-Spiced Peanut Sauce
Beef Tenderloin Crostini, Artichoke, Arugula Pesto, Asiago
Blue Cheese Popovers, Beef, Horseradish Cream
Korean Beef Tacos, Kimchi, Lime Crema, Sriracha
Mini Steak Frites
Short Rib Sliders, Truffle Fondue + Arugula
Short Rib + Cheddar Tacos, Tomato Relish
Steak au Poivre Crostini, Roasted Garlic Aioli

Baby Lamb Chops, Preserved Lemon Chutney
Grilled Lamb, Mint and Feta Flatbreads
Lamb Lollipops, Cilantro-Mint Pesto
Spiced Lamb Flatbreads, Apricot-Pistachio Chutney

Asian Meatballs, Snow Pea Picks  contains beef + pork
BLT Cherry Tomatoes
Butternut Squash + Bacon Risotto Stacks, Garlic Aioli
Chorizo Beignets, Romesco Sauce
Ham, Cheddar + Apple Bites
Petit Croque Monsieurs

Sips
Butternut Squash, Apple + Onion Bisque
New England Clam Chowder
Maine Lobster Bisque, Cognac Cream
Wild Mushroom "Cappuccino", Black Truffle Foam

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**Passed Hors d’Oeuvre**

**Chicken / Duck**
- Chicken, Asparagus + Shiitake Wraps, Lemongrass Sauce
- Chicken, Bacon + Spinach Cakes, Shiitake Mushrooms
- Chicken + Pear Monte Cristos, Pear Chutney
- Chicken Satays, Thai-Spiced Peanut Sauce
- Chicken in Romaine Leaves, Lime Hot Sauce
- Curried Chicken Buchettes, Toasted Almonds
- Curried Chicken Papadums
- Kaffir Lime Chicken, Roasted Squash Boxes
- Truffled Chicken Pot Pies
- Brioche French Toast, Foie Gras + Roasted Pears
- Fried Olives, Duck Confit, Smoked Gouda
- Parmesan Puffs, Smoked Duck, Gorgonzola + Figs
- Peking Duck Wraps, Hoisin, Scallion
- Sesame Duck Tacos
- Smoked Duck, Wild Rice Pancakes, Cranberry Chutney

**Seafood**
- Bacon-Wrapped Diver Scallops
- Coconut Shrimp Cakes, Tamarind-Ginger Sauce
- Codfish Cakes, Pineapple-Chili Salsa
- House Made Potato Chips, Crème Fraîche + Caviar
- Lime-Ginger Grilled Shrimp, Citrus Aioli
- Lobster Arancini, Saffron Aioli
- Lobster, Pink Grapefruit, Avocado on Endive Spears
- Lobster Popovers, Whiskey Cream
- Maine Crab Cakes, Cajun Remoulade
- Open-Faced Ahi Tuna Clubs
- Saffron-Poached Lobster Spoons, Fennel Confit
- Seven Layer Smoked Salmon Bites
- Tuna Tartare Cornets, Wasabi Aioli

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First Course

**Soups**
- Butternut Squash, Apple + Onion Bisque
- Cinnamon Mascarpone
- Carrot-Orange
- Ginger Cream, Fried Carrot Ribbon
- Duck Consommé
- Wild Mushroom, Duck Confit Dumpling
- New England Clam Chowder
- Mini Corn Muffin
- Parsnip Velouté
- Toasted Cashews, Curry Oil
- Pumpkin, Ginger + Lemongrass Bisque
- Native Lobster
- Roasted Tomato Bisque
- Garlic Crouton, Basil Oil
- Wild Mushroom
- Madeira Mushrooms, Chive Gremolata
- Wild Mushroom “Cappuccino”
- Black Truffle Foam

**Plated Presentations**
- Butternut Squash + Gruyère Tartlet
  - Salad of Baby Lettuces, Toasted Hazelnuts, Aged Sherry Vinaigrette
- Madeira Farro Risotto
- Seared Maitake Mushrooms, Roasted Butternut Squash
- Pickled Shimeji Mushrooms
- Maine Lobster + Mascarpone Agnolotti
- Verjus Lobster Sauce

- Artichoke Barigoule + Chèvre Tart
  - Fennel, Parsley, Meyer Lemon Vinaigrette
- Assiette of Squash
  - Butternut Purée, Long Island Cheese Pumpkin, Delicata, Acorn Pumpkin Bread Croutons, Cider Vinaigrette
- Braised Octopus
  - Roasted Purple + Sweet Potatoes, Pickled Onions, Chimichurri
- Burrata + Spiced Pumpkin
  - Lolla Rossa, Baby Kale + Bibb Lettuce, Candied Pecans
  - White Balsamic Vinaigrette
- Butternut Squash + Gruyère Tartlet
  - Salad of Baby Lettuces, Toasted Hazelnuts, Aged Sherry Vinaigrette
- Madeira Farro Risotto
- Seared Maitake Mushrooms, Roasted Butternut Squash
- Pickled Shimeji Mushrooms
- Maine Lobster + Mascarpone Agnolotti
- Verjus Lobster Sauce

- Pan-Seared Diver Scallops
  - Jerusalem Artichokes, Roasted Wild Mushrooms, Pear Agrodolce
- Panzanella Salad
  - Roasted Butternut Squash, Cider-Braised Pumpkin, Tom Mozzarella Toasted Pepitas, Apple Cider Vinaigrette
- Pumpkin Agnolotti
  - Roasted + Pickled Squash, Toasted Pepitas, Sage Brown Butter
- Roasted Red + Gold Beets
  - Champagne-Poached Comice Pears, Chèvre, Candied Pecans
  - Cabernet Sauvignon Vinaigrette
- Roasted Vermont Quail
  - Sage Chestnut Stuffing, Quince Poultry Jus
- Seared Ahi Tuna
  - Potato Confit, Celeriac, Pickled Fennel, Black Garlic
- Wild Mushroom + Gruyère Tart
  - Lolla Rossa + Frisée Salad, Roasted Oyster Mushrooms
  - Pickled Shimeji Mushrooms, Sherry Vinaigrette
First Course

Salads

Baby Butter Lettuce
Potato Confit, Sherry-Marinated Mushrooms
Sweet Potato Chips, Port Wine Vinaigrette

Baby Romaine + Lolla Rossa
Roasted Beets, Charred Oranges, Port-Glazed Onions
Citrus Vinaigrette

Baby Romaine
Roasted Medjool Dates, Great Hill Blue Cheese, Crisp Bacon
Toasted Almonds, Sherry Vinaigrette

Baby Red Romaine + Gem Lettuce
Oven-Cured Tomatoes, Pancetta, Gorgonzola Toast
Champagne Vinaigrette

Salads

Baby Spinach + Frisée
Great Hill Blue Cheese, Honeycrisp Apples, Praline Pecans
Applewood Bacon Vinaigrette

Bibb, Tatsoi + Frisée
Poached Hen Egg, Crisp Bacon, Pont-l’Évêque Crostini
Shaved Truffle Vinaigrette

Boston Lettuce, Frisée + Radicchio
Gala Apples, Grafton Village Cheddar, Dried Cranberries
Honey-Dijon Vinaigrette

Caesar Salad
Grilled Baby Gem Lettuce, Parmesan Custard, Shaved Sourdough
Parmesan Crisp

Caprese Salad
Oven-Cured Tomatoes, Fairy Tale Eggplant, Hand-Torn Mozzarella
Toasted Pine Nuts, Basil Vinaigrette

Lolla Rossa + Bibb Lettuce
Roasted Butternut Squash, Shaved Fennel
Warm Coach Farms’ Goat Cheese Fritter, Sherry Vinaigrette

Roasted Vegetable Salad
Baby Carrots, Butternut Squash, Brussels Sprouts, Honeyed Parsnips
Cider-Braised Delicata Squash, Roasted Garlic Vinaigrette

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Main Course

**Poultry**
Herb-Roasted Bistro Chicken, Spiced Pumpkin Agnolotti
Parsnips, Heirloom Carrots, Roasted Brussels Sprouts
Maple Gastrique

Roulađe of Chicken, Artichokes + Leeks
Chive-Barley Risotto, Roasted Artichokes + Cipollini Onions
Fennel, Roasted Chicken Jus

Garlic-Rosemary Chicken, Balsamic Wild Mushroom Polenta
Roasted King Trumpet Mushrooms, Mocambo Turnips
Shimeji Mushrooms

Pecan-Crusted Chicken, Roasted Sweet + Purple Potatoes
Cauliflower, Sunchokes, Heirloom Carrots, Thyme Jus

Roulađe of Chicken, Prosciutto, Fontina, + Sage
Sweet Potatoes, Brussels Sprouts, Cipollini Onions, Marsala Jus

Statler Chicken Breast, Pommes Purée
Caramelized Apples, Baby Carrots, Parsnips, Braised Pumpkin
Apple Cider Jus

Roasted Chicken, Whipped Sweet Potato
Wild Mushrooms, Applewood Bacon, Roasted Chestnuts
Garlic Jus

Roasted Long Island Duck Breast, Yukon + Sweet Potato Pavé
Caramelized Brussels Sprouts, Heirloom Carrots
Dried Michigan Cherry Jus

Seared Duck Breast, Beluga Lentils
Melted Leeks, Braised Red Cabbage + Brussels Sprouts
Duck Jus

**Lamb**
Herb-Crusted Rack of Lamb, Yukon Gold Potato Pavé
White Onion Purée, Heirloom Carrots, Puffed Wild Rice
Roasted Garlic Jus

Braised Lamb Shank, Truffled Chive Gnocchi
Caramelized Parsnips, Roasted Heirloom Carrots, Red Pearl Onions
Port Wine Glaze

Black Garlic-Roasted Lamb Sirloin, Potato Galette
Sunchokes, Butternut Squash, Haricots Verts, Red Wine Jus

Herb-Crusted Lamb Loin, Farro Risotto
Parsnips, Roasted Sweet Onions, Charred Carrots, Herb Jus

Garlic-Roasted Rack of Lamb, Tri-Colored Potatoes
Lamb Bacon, Wild Mushrooms, Carrot Purée
Mustard Seed Jus

Roasted Lamb Sirloin, Potato and Leek Pavé
Haricots Verts, Asparagus, Baby Carrots, Thyme Jus

**Beef**
Beef Short Ribs, Parsnip Purée
Brussels Sprouts, Heirloom Carrots, Cipollini Onions

Filet of Beef “Wellington”
Wild Mushroom Tart, Heirloom Carrot Purée, Caramelized Shallots
Foie Gras Butter

Grilled Hanger Steak, Crispy Potato Cake
Roasted Garlic, Maitake + King Oyster Mushrooms
Pickled Onions, Red Wine Jus

Port-Braised Short Ribs, Roasted Butternut Squash
Honey-Glazed Parsnips, Mocambo Turnips
Port Wine Glaze

Red Wine + Thyme-Braised Short Ribs, Potato Purée
Brussels Sprouts, Heirloom Carrots

Roasted Beef Ribeye, Potato + Leek Rösti
Creamed Pearl Onions, Garlic Spinach, Chive Yorkshire Pudding
Thyme Jus

Seared Filet of Beef, Braised Beef Agnolotti
Heirloom Carrots, Asparagus, Brussels Sprouts
Port Wine Jus

Sirloin of Beef, Potato Fondant
Wild Mushrooms, Cipollini Onions, Carrot Purée
Garlic + Coriander Crunch

Sirloin of Beef, Potato-Horseradish Galette
Roasted Root Vegetables, Butternut Squash
Red Wine Jus

Steak “Frites”
Polenta Fries, Crispy Shallots, Meyer Lemon-Dressed Greens
Caramelized Onion Jus

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Fish
Pan-Roasted Arctic Char, Wild Mushroom Risotto
King Oyster, Shimeji + Maitake Mushrooms
Roasted Parsnips + Baby Carrots, Chive Beurre Blanc

Herb-Crusted Filet of Cod, Butternut Squash Gnocchi
Heirloom Carrots, Roasted Cipollini Onions
Lemon Beurre Blanc

Miso-Roasted Cod, Seared Jasmine Rice
Roasted Maitake Mushrooms, Baby Bok Choy
Pickled Ginger Vinaigrette

Roasted Halibut, Butternut Squash Risotto
Roasted Parsnips, Cipollini Onions, Spiced Pumpkin
Champagne Beurre Blanc

Seared Halibut, Sunchoke Purée
Charred Radicchio, Heirloom Carrots, Brussels Sprouts
Sherry Beurre Blanc

Seared Halibut, Parmesan Gnocchi
Brussels Sprouts, Garlic Spinach, Celery Root Purée
Chive Beurre Blanc

Artichoke-Crusted Salmon, Potato Purée
Grilled Artichokes, Asparagus, Fennel
Chive Beurre Blanc

Herb-Roasted Salmon, Parsnip Risotto
Heirloom Baby Carrots, Haricots Verts, Parsnips
Lemon Beurre Blanc

Horseradish-Crusted Salmon
Roasted Sweet and Purple Potatoes, Red and Gold Beets
Chive Beurre Blanc

Seared Atlantic Swordfish, Crispy Potato Cake
Baby Carrots, Brussels Sprouts + Bacon
Lobster Cream

Duet
File of Beef • Maine Lobster
White Onion Purée, Roasted Fingerling Potatoes, Sunchoke
Heirloom Carrots, Lemon Butter Emulsion

File of Beef • Seared Diver Scallops
Parsnip Purée, Butter-Poached Rutebagas
Baby Carrots, Black Truffle Beurre Blanc

File of Beef • Halibut
Potato Pavé, Roasted Cipollini Onions, Garlic Spinach
Charred Tomato Compote

Grilled Hanger Steak • Maine Crab-Cod Cake
Pommes Purée, Baby Carrots, Haricots Verts
Seared Brussels Sprouts

Seared Breast of Chicken • Roasted Salmon
Parmesan Gnocchi, Roasted Root Vegetables
Bacon-Gnocchi, Preserved Lemon Chutney

Vegetarian
Butternut Squash Agnolotti
Roasted + Pickled Squashes, Brussels Sprouts
Sage Brown Butter

Chive Spaetzle
Brûléed Onion, Brussels Sprouts, Butternut Squash
Burnt Onion Jus

Creamy Saffron Risotto, Red Pepper + Tomato Purée
Oven-Roasted Tomato, Seared Fennel, Celery Root
Hazelnut Romesco

Pumpkin Cannelloni
Walnuts, Fried Sage, Cider Reduction

Roasted Root Vegetable Tart
Parsnip Purée, Pickled Shaved Vegetables, Sunchoke Chips

Sweet Potato Gnocchi
Garlic-Braised Kale, Dried Cranberries, Pecans
Cranberry-Orange Relish

Wild Mushroom Barley Risotto
King Oyster + Maitake Mushrooms,Cider-Braised Delicata Squash
Woodchuck Hard Cider Reduction

Wild Mushroom Crespelle
Parsnip Purée, Roasted Wild Mushrooms, Petit Greens Salad

Wild Mushroom + Ricotta Tart
Roasted Butternut Squash + Fingerling Potato Hash
Pickled Shimeji Mushrooms

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**Dessert**

### Plated

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Ingredients</th>
</tr>
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<tbody>
<tr>
<td>Apple-Almond Streusel Tart</td>
<td>Spiced Cider Parfait</td>
</tr>
<tr>
<td>Blackberry-Violet Crumble Tart</td>
<td>Vanilla Cake, Blackberry Mousse, Plum Jam, Crème Anglaise</td>
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<tr>
<td>Brioche Bread Pudding</td>
<td>Toasted Almond Ice Cream</td>
</tr>
<tr>
<td>Brown Sugar-Cornmeal Shortcakes</td>
<td>Spiced Cranberries + Pears, Maple Ice Cream</td>
</tr>
<tr>
<td>Cannoli Cream Parfait</td>
<td>Almond Biscotti, Pistachio Crunch, Chocolate Chips</td>
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<tr>
<td>Chocolate Crèmeux</td>
<td>Salted Caramel Popcorn, Red Berries, Chicory Ice Cream</td>
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<tr>
<td>Chocolate Hazelnut Torte</td>
<td>Mocha Cake, Chocolate Mousse, Crisp Meringue, Espresso Sauce</td>
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<tr>
<td>Decadent Flourless Chocolate Torte</td>
<td>Peanut Butter Brittle, Cocoa Nibs, Vanilla Ice Cream, Peanut Butter Sauce</td>
</tr>
<tr>
<td>Fig + Pear Eton Mess</td>
<td>Lemon Curd, Mascarpone Cream, Crisp Meringue</td>
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<tr>
<td>Lemon Soufflé Glacé</td>
<td>Lemon Mousse, Crisp Meringue, Raspberry Sauce</td>
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<tr>
<td>Mango Tarte Tatin</td>
<td>Mango Crisp, Coconut Ice Cream, Gingersnap Crumble</td>
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<tr>
<td>Passion Fruit + Almond Tart</td>
<td>Citrus Marshmallow, Chocolate Cream</td>
</tr>
<tr>
<td>Pumpkin Flan</td>
<td>Maple Caramel, Spiced Pecan Crunch, Maple Meringue Cookie Crisp</td>
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<tr>
<td>Rustic Apple Tart</td>
<td>Butter Pecan Ice Cream, Caramel Sauce</td>
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<tr>
<td>Trio of Apple</td>
<td>Apple Crumble Tartlet, Caramel Apple Cider Float, Apple Crème Brûlée</td>
</tr>
<tr>
<td>Triple Chocolate Mousse Bombe</td>
<td>Strawberry Compote, Chocolate Ganache, Chocolate Pencil, Salted Caramel Sauce</td>
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Dessert

Passed
Apple Crisp Shortbread Bars
Apple or Pumpkin Pie Crescents
Banana Split Pops
Bourbon Pecan Tartlets, Maple Cream
Bourbon, Vanilla, Bacon Cupcakes
Brown Butter Blondies
Butterscotch Walnut Triangles
Caramel Apple Cinnamon Rolls
Carrot Cake Whoopie Pies
Cheesecake Pops
Chocolate Acorns
Chocolate Peanut Butter Cheesecake Bites
Classic Whoopie Pies
Cookies 'n Cream Cheesecake Bites
Dark Chocolate Pomegranate Tartlets
Dark Chocolate Salted Caramel Pretzel Bark
Decadent Chocolate Triangles

French Macarons
Fresh Fruit Tartlets
Funnel Cake Fries
Hot Mulled Cider, Cinnamon Sugar Beignets
House-Made “Twinkies” + “Yodels”
Ice Cream Tacos
Mini Cupcakes
Peanut Butter + Caramel Pretzel Fudge
Pumpkin Butterscotch Bark
Pumpkin Cheesecake Bites, Spiced Whipped Cream
Pumpkin Cheesecake Snickerdoodles
Red Velvet Whoopie Pies
S’mores Pops
Salted Caramel Brownie Bites
Spiked Hot Cocoa, Pumpkin Spice Marshmallows
Warm Cinnamon-Apple Dumplings

Please ask your Event Producer for custom dessert stations to complement your event.

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Late Night

Passed

- Assortment of Tiny Donuts
- Ball Park Pretzels, Yellow Mustard
- Bite-Sized Chicken Parmesan Subs
- Breakfast Burritos
- Buffalo Chicken Bites, House Made Ranch
- Cheeseburger Sliders + Fries
- Crispy Chicken Fingers, Honey Mustard
- French Toast Sticks, Salted Maple Caramel Sauce
- Fried Chicken n Waffles, Jalapeño-Maple Syrup
- Fried Peanut Butter + Jelly Sandwiches
- Grilled Buffalo Chicken Skewers, Creamy Blue Cheese
- Jalapeño Poppers

- Milkshake Shooters, Freshly Baked Cookies
- Mini Meatball Sliders
- Petite Philly Cheesesteak Subs
- Pigs in a Blanket
- Pizzettes with Tomato, Mozzarella, Basil
- Pulled Pork Sliders
- Selection of Mini Pizzas
- Selection of Quesadillas
- Sweet Potato Fries, Spicy Chipotle Ketchup
- Tomato Soup Sips, Mini Grilled Cheese
- Truffled Parmesan Tater Tots

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## Stations

Some Stations are appropriate for both Cocktail Receptions as well as Dinner Parties. Please consult your Event Producer for more information.

### ANTIPASTO
- Prosciutto di Parma, Salami, Caponata, Grilled Artichoke Hearts
- Red + Yellow Pepper Agrodolce, Tomato + Boccocini Salad
- Hard-boiled Eggs, Spiced Olives, Pecorino Romano
- Baguette + Grissini

### BOUNTIFUL BRUSCHETTA BAR
- Prosciutto, Grilled Shrimp, Mussels with Roasted Tomatoes + Lemon
- Spicy Goat Cheese, Herbed Ricotta
- Caprese Salad, Roasted Artichoke + Spinach Dip
- Savory Mushrooms, Broccoli with Toasted Garlic, Capri-style
- Zucchini, Bell Peppers, Caponata, Peperonata
- Garlic White Bean Purée, Olive Tapenade
- Tuscan Bread with Olive Oil + Garlic

### CARVING STATION
- Herb-Crusted Beef Sirloin, Espresso-Roasted Lamb Sirloin
- Orange-Marinated Turkey Breast
- Horseradish Cream, Cranberry-Mint Chutney
- Honey-Chipotle Mustard, Brioche Rolls

### COMPOSED TACO BAR
- Blackened White Fish, Cajun Slaw, Guacamole, Salsa Fresca
- Mexican Street Corn
- Carne Asada (Beef), Caramelized Onions, Guacamole + Salsa Arbol
- Pulled Pork, Cotija Cheese, Black Bean Purée
- Smoked Jalapeño Vinaigrette
- Spicy Adobo Cod, Pickled Red Onion, Avocado Crema
- Tomato-Lime Grilled Chicken, Cilantro, Green Chutney

### CURRY BAR
- Chicken Tikka Masala, Green Curry Vegetable, Red Curry Shrimp
- Basmati Rice, Naan, Green Peppers, Avocados, Cucumbers
- Tomatoes, Fresh Pineapple, Banana Chips, Golden Raisins
- Toasted Coconut, Peanuts, Scallions, Thai Basil
- Mango Chutney, Raita

### COMPOSABLE TACO BAR
- Please Select Three
  - Blackened White Fish, Cajun Slaw, Guacamole, Salsa Fresca
  - Mexican Street Corn
  - Carne Asada (Beef), Caramelized Onions, Guacamole + Salsa Arbol
  - Pulled Pork, Cotija Cheese, Black Bean Purée
  - Smoked Jalapeño Vinaigrette
  - Spicy Adobo Cod, Pickled Red Onion, Avocado Crema
  - Tomato-Lime Grilled Chicken, Cilantro, Green Chutney

### GRILLED CHEESE, PLEASE!
- Please Select Three
- Old School American on Pain de Mie
- Chicken, Roasted Pear + Taleggio
- Classic Cuban Pickles + Spicy Mustard
- Gouda, Wild Mushroom + Caramelized Onions on Challah
- Muenster, “Slppy Joe” on American White
- Short Rib, Pickled Red Onion + Bel Paese
- Swiss, Corned Beef + Sauerkraut on Marble Rye
- Tomato, Bacon, Arugula + Fresh Mozzarella
- Tuna Melt on English Muffin
- Vermont Cheddar, Applewood Bacon on Sourdough

### GRILLED FLATBREAD STATION
- Please Select Four
- Margherita
- Great Hill Blue Cheese, Arugula + Roasted Pear
- Lobster, Potato, Corn + Bacon
- Pepperoni
- Sweet Sausage + Broccoli Rabe
- White Clam + Pancetta
- White with Grilled Shrimp, Arugula + Pesto
- Wild Mushroom + Truffle

### GYRO STATION
- Falafel, Grilled Lamb, Oregano Chicken, Pita
- Whipped Feta, Tabbouleh, Hummus, Baba Ghanoush
- Cucumber-Tomato Salad, Kalarnata Olives, Tzatziki, Siracha

### MEATBALL STATION
- Please Select Four
  - Italiano + Basil Pomodoro
  - Chicken Saltimbocca + Marsala Mushroom
  - Falafel + Mint-Yogurt
  - Greek Lamb + Tzatziki
  - Kibbeh + Tahini Hummus
  - Korean Beef
  - Southwest Black Bean + Salsa Roja
  - Turkey + Gravy
  - Lemon-Buttercrust Rolls, Mini Sub Rolls + Naan

### MEDITERRANEAN BOWLS
- Base: Greens (Arugula, Baby Spinach, Super Greens)
- or Grains (Black Lentils, White Rice, Brown Rice)
- Proteins: Roast Chicken, Falafel, Tiny Meatballs, Roasted Veggies
- Spreads: Hummus, Whipped Spiced Feta, Tzatziki
- Toppings: Tomatoes + Onions, Chopped Cucumber, Chopped Olives
- Pickled Onions, Mint, Crumbled Feta, Jalapeño
- Dressings: Lemon-Tahini, Greek Vinaigrette, Yogurt-Dill

### MIDDLE EASTERN MEZZA II
- Beef Kibbeh, Lamb Kebabs, Roasted Garlic Falafel
- Hummus Two-Ways, Halaoum, Baba Ganoush, Tzatziki
- Vegetables, Grilled Artichokes, Tabbouleh, Israeli Salad
- Spicy Yellow Lentils, Stuffed Grape Leaves, Mixed Olives
- Naan + Pita

### NOODLE BOXES + DUMPLINGS
- Boxes: Pad Thai with Shrimp, Chicken + Peanuts
- Szechuan Dragon Noodles + Beef
- Sesame Lo Mein + Vegetables
- Dumplings: Vegetable, Pork, Shrimp
- Add-ins: Cilantro, Bean Sprouts, Scallion, Lime, Hoisin
- Sweet Chili, Soy-Ginger + Sriracha

### NOODLES + LETTUCE WRAPS
- Ginger-Lime Shrimp, Lemongrass Chicken, Thai Beef
- Guest Choice: Glass Noodles, Lo Mein Noodles or Bibb Lettuce Cups
- Toppings: Snow Peas, Mushrooms, Red Peppers, Peanuts, Scallions
- Bean Sprouts, Cilantro, Lime Wedges
- Sauces: Hoisin, Siracha, Soy-Ginger

### PASTA PRONTO
- Bucatini Marinara, Gemelli Cacio e Pepe, Ricotta Ravioli Carbonara
- Shaved Parmesan, Red Pepper Flakes, Fresh Basil
- Rustic Tuscan Bread, Herbed Olive Oil

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Stations

Some Stations are appropriate for both Cocktail Receptions as well as Dinner Parties. Please consult your Event Producer for more information.

SALAD “COCKTAILS”  PLEASE SELECT FOUR
Baby Beets, Navel Oranges, Pecans, Great Hill Blue Cheese
Citrus Vinaigrette
Caprese Salad, Grape Tomato, Bocconcini, Fresh Basil
Extra Virgin Olive Oil
Greek Salad, Feta, Black Olives, Pepperoncini, Vinaigrette
Maine Shrimp, Orzo + Pink Grapefruit, Citrus Vinaigrette
New England Succotash, Basil-Chive Dressing
Roasted Vegetable Quinoa, Aged Sherry Vinaigrette
Toasted Farro, Duck Confit, Wild Mushroom
Wild Rice Salad, Carrots + Oranges

SATAY STATION  PLEASE SELECT THREE
Chimichurri Beef, Salsa Verde
Citrus Shrimp, Mango-Jalapeño Sauce
Grilled Lamb, Tzatziki
Marinated Tofu, Beet Ketchup
Roasted Garlic Falafel, Sauce Piquant
Thai Chicken, Peanut Sauce

SLIDERS + DOGS
3-Ounce Burgers: Cheeseburger, Plain + Veggie
All-Beef Hot Dogs
Soft Potato Buns, Shoestring French Fries, Onion Rings
Caramelized Onion, Mushrooms, Bibb Lettuce, Tomato, Red Onion
Bread + Butter Pickles, Garlic Aioli, Ketchup
BBQ Sauce, Yellow Mustard, Sweet Relish

TARTINES  PLEASE SELECT THREE
Beef, Crispy Onions, Horseradish Cream
Brie, Fig Jam, Toasted Pecans, Balsamico
Cheddar, Bacon, Caramelized Onions, Apple Butter
Chicken, Red Grapes, Almonds, Cider Vinegar Aioli
English Pea, Ricotta, Lemon
Grilled Vegetables + Romesco
Rosemary Ham, Gruyère, Whole Grain Mustard
Smoked Salmon, Chive Cream Cheese

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Beverages

The Classics  AVAILABLE WITH ANY FULL BAR OR WHEN REQUESTED FOR A SPECIAL OCCASION
Martinis, Cosmopolitans, Margaritas, Old-Fashioneds, Highballs

Aphrodite's Pear
Pear Vodka, St. Germain Elderflower, Simple Syrup

Espresso-tini
Vanilla Vodka, Kahlúa, Créme de Cacao, Espresso

Spiced Pear + Gin Collins
Gin, Spiced Pear Purée, Rosemary-Clove Simple Syrup, Sparkling Wine

Salted Caramel “Old Fashioned”
Sapphire Gin, Sweet Vermouth, Salted Caramel Sauce, Sherry-Soaked Cherries

Apple Crisp-tini
Spiced Rum, Apple Cider, Cinnamon Simple Syrup

Cranberry Mojito
White Rum, Drunken Cranberries, Club Soda

Pomegranate-Ginger Paloma
Silver Tequila, Grapefruit and Pomegranate Juices, Ginger Beer

Violet’s Fall
Blanco Tequila, Pampelmousse Liqueur, Crème de Violette, Lemon Juice

Lemon Sipper
Prosecco, Limoncello

Sparkling Pear Cocktail
Prosecco, Pear Simple Syrup

Build Your Own Bloody Mary Bar
Spirits: Vodka, Citrus Vodka
Sauces: Bloody Mary (mild), Bloody Mary (spicy)
Seasonings: Fresh Horseradish, Pickle Juice, Olive Brine, Salt & Pepper, Old Bay, Garlic Salt, Celery Salt
Spice it Up: Tabasco, Frank’s Red Hot, Sriracha, Worcestershire, BBQ, A-1
Stuff to Skewer: Celery Stalks, Carrot Sticks, Dilly Beans, Cucumber Spears, Half Sour Pickles, Pepperoncini
Baby Beets, Cheese Cubes, Olives, Lemon & Lime Wedges
Rims: Classic Salt or mixed with: Lemon-Pepper, Smoked Paprika, Cayenne

Mimosa + Bellini Station
Bubbly: Champagne, Prosecco
Juices: Orange, Pineapple, Pink Grapefruit
Syrups: Simple, Mint Simple, Basil Simple, Agave Nectar
Purées: Peach, Blueberry, Blackberry, Strawberry
Fresh Fruit (Seasonal): Strawberries, Raspberries, Blueberries, Pineapple Wedges, Kiwi Wheels
Sprig it Up: Rosemary, Thyme, Mint, Basil

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