

Spring-Summer

Cocktail Hour

Seasonal Cuisine prepared from April 1st - September 13th

Butler Passed ~ Hot

Items are all priced per piece

Clam Chowder Shooter

House Made Oyster Cracker

7

Mini Stuffed Quahogs

Lemon

7

Carrot Taco **GF**

Curry Chicken, Arugula, Avocado Yogurt

7

Clam Chowder Bite

Sriracha Aioli

7

Mac and Cheese Bite

Three Cheese, Bacon Jam

8

Blackened Jumbo Shrimp **GF/DF**

Avocado-Pineapple Salsa

8

Chicken Skewer **GF/DF**

Lemon-Thyme, Roasted Garlic Aioli

8

Thai Chicken Meatball **GF/DF**

Coconut-Curry Sauce

8

Mini Chicken Gyro

Tzatziki, Grilled Pita

8

BBQ Chicken Slider

Blueberry Jalapeno Sauce

8

Smash Dumpling

Wonton, Pork, Soy-Chili Sauce

8

Hot Honey Chicken Bite

Cornbread Muffin, Mashed Potatoes

8

Oxtail Empanada

Provolone Cheese, Chimichurri Sauce

8

Fried Oyster

Bloody Mary Aioli, Pickled Jalapeno

8

Brie "S'more"

Soppressata, Fig & Honey Cracker

9

Grilled Chili Lime Steak Taco

Roasted Tomato Salsa, Cotija, Red Onion

8

Clams Casino **GF**

Roasted Bell Peppers, Bacon, Lemon Parsley Butter

8

Grilled Skirt Steak **GF/DF**

Chili-Lime, Avocado Salsa Verde

8

Angus Beef Slider

Truffle Aioli, Shaved Parmesan, Arugula

8

Gourmet Grilled Cheese

Fig Jam, Crispy Bacon, Balsamic Onions, Gruyere

8

Pork Belly Burnt Ends **GF**

House Made Pickled Watermelon Rind

8

Crab Cake

Old Bay Tartar Sauce

9

Veal Meatball

Broccoli Rabe Pesto

9

Duck Confit Croquette

Fennel Slaw

9

Crab Fried Rice **GF**

Soy-Ginger, Scallions, Cilantro, Lump Crab

9

Fois Gras French Toast

Cherry-Brandy Sauce

9

Lobster & Bacon Corn Fritter

Mustard Dipping Sauce

9

Baked Scallop

Pancetta-Sourdough Crumbs

10

Crispy Mediterranean Calamari

Olives, Tomato, Basil, Capers, Peppers, Sriracha Aioli

10

Mediterranean Grilled Lamb Lollipop **GF/DF**

Rosemary, Avocado Oil

11

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Cocktail Hour

Butler Passed ~ Cold

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Deviled Egg **GF**

Humboldt Goat Cheese, Candied Bacon, Chives
7

Roasted Peach Crostini

Burrata, Basil Pesto
7

Street Corn Parfait **GF**

Cotija Cheese, Lime, Cilantro, Sour Cream, Chili Powder
7

*Chilled Thai Beef Salad **GF/DF**

Cucumber, Tomato, Red Onion Cilantro-Lime Vinaigrette
8

Grilled Octopus Salad **GF/DF**

Lemon-Oregano Vinaigrette
8

*Cod Ceviche **GF/DF**

Passionfruit, Red Onion, Avocado, Cilantro Oil
8

*Tuna Poke Nachos

Wontons, Seaweed Salad, Marinated Cucumber, Avocado
10

Jerk Swordfish Bite **GF/DF**

Pickled Vegetable Escovitch
10

*Tuna Dog

Sesame Seed Roll, Mango Slaw, Ponzu, Sriracha Aioli
10

*Sesame Tuna Sashimi **GF/DF**

Wasabi Aioli, Seaweed Salad, Pickled Ginger
10

*Steak Tartare Mini Taco **DF**

Wagyu Beef, Capers, Shallot, Honey-Truffle Aioli
10

*Caviar Chip **GF**

Oscietra Caviar, House Potato Chip, Herb-Parmesan Custard
11

Two Bite Lobster Roll

Brown Butter Aioli
11

Lobster Taco **GF/DF**

Corn Tortilla, Avocado, Red Onion, Mango Salsa
11

Butler Passed ~ Vegetarian & Vegan

Items are all priced per piece

Grilled Veggie Naan

Peppers, Spinach, Artichoke, Olives, Red Onion, Basil
7

Smoked Barrel-Aged Feta Mousse

Roasted Pepper Jelly, Basil, Toast Point
7

Watermelon Sashimi **GF/V**

Toasted Sesame Seeds
7

Loaded Avocado Quesadilla **V**

Roasted Vegetables, Black Beans, Cilantro
7

Roasted Marinated Olives **GF/V**

Lemon Hummus, Garlic, Fennel, Olive Oil
7

Charred Heirloom Carrots **GF**

Mint-Lemon Yogurt, Orange Honey Glaze
7

Plantain Fries **GF/V**

House Guacamole
7

Vegan "BLT" **V**

Coconut Bacon, Butter Lettuce, Tomato Jam
7

Lentil Meatball **GF/V**

Smokey Romesco Sauce
7

Zucchini Tortilla **GF**

Baby Arugula, Heirloom Tomato, Goat Cheese
8

Crispy Buffalo Cauliflower Wings **GF**

Buttermilk Ranch Sauce
8

Plant Based Carne Asada **GF/V**

Chili-Lime, Avocado Salsa Verde
8

Roasted Tomato Bisque

Mini Grill Cheese
8

Fig Flatbread

Caramelized Onion, Gorgonzola, Aged Balsamic
8

Mushroom Mozzarella Stick

Caramelized Onion Ranch
8

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Cocktail Hour Stationary Displays

Priced is based on 1 hour reception. Each additional 1/2 hour added will be charged at \$5

Artisanal Cheese & Seasonal Fruits

Chef's Selection of Regional Artisan Style Cheese
Balsamic Onion Jam, Honey, Horseradish Mustard
Grilled Breads, Assorted Crackers, Fresh Grapes
27 per person

Mediterranean

Rosemary Marinated Mixed Olives
Roasted Tomatoes, Artichoke Hearts, Grilled Vegetables
Roasted Red Pepper Hummus, Smoked Paprika
Artichoke-Spinach Dip, Greek Yogurt, Lemon, Garlic
Baba Ghanoush, Tahini
Lentil Salad, Asparagus, Tomato, Thyme Vinaigrette
Grilled Pita, Rosemary Focaccia
27 per person

New England Charcuterie & Cheese Board

Sliced Cured Meats, Champagne Pate
Local Artisan Cheeses
Pickled Carrots, Red Onions, Cauliflower
Roasted Marinated Olives, Peppadew Peppers
Garlic & Oregano Marinated Mushrooms
Grain Mustard, Truffle Honey, Fig Jam
Sliced Baguette, Rosemary Focaccia
32 per person

Classic Cape Cod

Clam Chowder, Native Clams, Potato, Thyme
Soft Lobster Taco, Cabbage Slaw, Avocado Cream
Petit Seafood Cakes, Remoulade
Beer Battered Local Fish, Cole Slaw
Mini Stuffed Quahogs
House Tartar Sauce, Lemon
36 per person

Seafood & Prosecco Bar

Valdo Prosecco & La Marca Prosecco Paired with

Choice of Three

*Tuna Tartar **DF**

Big Eye Tuna, Spicy Mango Vinaigrette, Crispy Wontons

Oyster Rockefeller

Spinach, Crème Fraiche, Parmesan-Panko Crust

Scallops & Bacon **GF**

Asparagus, Lemon Butter

Mussels on the Half Shell **GF**

White Wine, Garlic, Chorizo Butter

30 per person

Raw Bar

We recommend 4 pieces per person

Jumbo Chilled Shrimp

Tomato-Horseradish Sauce, Remoulade
7 per piece

*Local Oysters

Aged Sherry Mignonette, Lemon
6 per piece

*Littleneck Clams

Fresh Horseradish
6 per piece

Raw Bar Enhancements

Chilled Native Lobster Tail

Lemon-Basil Aioli
Market

Jumbo U8 Shrimp

8 per piece

Cracked Jonah Crab Claws

Mustard Sauce
13 per person

Chilled Seafood Salad

Shrimp, Local Clams, Sea Scallops, Calamari
Peppers, Tomatoes, Chives, EVOO, Lemon Juice
13 per person

Walking Raw Bar

An authentic Raw Bar experience
Select from items above

Oyster Shucker \$800 per 100 guests

30 day minimum notice required, based on availability
200 piece minimum required

*Black River Caviar

Serving Size is 1/2 teaspoon

Cape Cod Potato Chips, Blini

Crème Fraiche, Egg Whites & Yolks, Red Onion, Chives

Tradition Oscietra, 250-gram tin, 65 servings per tin 1,400

Royale Oscietra, 250-gram tin, 65 servings per tin 1,900

Imperial Oscietra, 250-gram tin, 65 servings per tin 2,500

Royale Oscietra, 500-gram tin, 130 servings per tin, 3,500

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Grilled Flatbreads

Choice of Three

Shaved Brussel Sprouts

Mozzarella, Black Pepper, Truffle Oil

Peaches

Arugula Pesto, Local Mozzarella, Balsamic Glaze

Bolognese

3 Meat Ragu, Mozzarella, Pecorino, Arugula, Basil

Potato

Sliced Yukon Potato, Caramelized Onion

Gruyere, Rosemary

Lobster

Grilled Corn, Thyme, Zucchini, Provolone

Mozzarella, Fontina

Margherita

San Marzano Tomatoes, Local Mozzarella, Basil, EVOO

Duck Confit

Boursin Cheese, Roasted Gold Tomatoes

Caramelized Onions, Zucchini, Red Wine Syrup

Grilled Vegetable

Sun Dried Tomato Pesto, Burrata Mozzarella

BBQ Chickpea

Mashed Avocado, Roasted Cauliflower, Sriracha

Prosciutto

Fig Jam, Caramelized Onions, Goat Cheese, Arugula

Four Cheese

Ricotta, Mozzarella, Blue Cheese, Parmesan, Garlic

Gluten Free Dough Available upon request

28 per person

Classic Soup Station

Choice of Three

New England Clam Chowder

House Made Oyster Crackers

Lobster Bisque

Creme Fraiche

Bacon Corn Chowder

Scallions

Roasted Tomato Bisque

Mini Grilled Cheese Bites

Scallop Chowder

Crispy Bacon

26 per person

Seafood Ceviche Bar

Shrimp

Lemon, Lime, Red Onion, Cucumber, Jalapeno, Tomato

*Tuna Poke

Ahi Tuna, Red Onion, Avocado, Capers, Jalapeno, Cilantro

*Scallop Coconut-Lime

Ginger, Lime, Red Onion, Tomato, Chives

*Salmon Jalapeño

Lime, Tomato, Cilantro, Avocado, Onion

Tortilla Chips, Plantain Chips, Cape Cod Chips

30 per person

Panini

Choice of Three

Smoked Caprese

Vine Ripe Tomato, Fresh Basil, Smoked Mozzarella, Sourdough

Chicken

Cheddar Cheese, Spinach, Honey Mustard, Pretzel Bun

Pulled Pork

Shredded Cheddar, Charred Red Onions, BBQ Sauce, Potato Bun

Jerk Swordfish

Mango Chutney, Mayo, Pepper Jack Cheese, Brioche

Ham

Spinach, Brie, Honey Mustard, Sourdough

Grilled Cheese

Cheddar Cheese, Bacon, Avocado. Texas Toast

Cheese Steak

Shaved Beef, Caramelized Onion, Aged Cheddar Baguette

Tofu Reuben

Swiss Cheese, Sauerkraut, Thousand Island, Marble Rye

Grilled Veggie

Portobello, Red Peppers, Spinach, Summer Squash, Goat Cheese

25 per person

Strolling Snacks

Choice of Two

House Guacamole, Stone Ground Corn Tortilla Chips **DF**

Caramelized Four Onion Dip, House Potato Chips **GF**

Classic Hummus, Naan Chips

Grilled Corn & Pineapple Salsa, Blue Corn Tortilla Chips **GF/DF**

Smokey Vegan "Chorizo" Dip, Cucumber & Carrot Sticks **V**

Lemon-Herb Feta, Toasted Pita Chips

18 per person

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Three Course Plated Dinner

First Course

Choice of One

Grilled Romaine Salad (Pre-Set Option)

Asiago Flatbread Croutons, Basil Cured Tomatoes, Caesar Vinaigrette, Aged Balsamic

Mixed Greens Salad **GF**

Grilled Asparagus, Shaved Radish, Cherry Tomatoes, Corn, Blue Cheese, Dijon Vinaigrette

Burrata Salad (Pre-Set Option)

Heirloom Tomatoes, Early Harvest Olive Oil, Aged Balsamic, Toasted Focaccia, Basil

Baby Arugula Salad **GF**

Pickled Strawberries, Cucumber, Local Feta, Shaved Fennel, Honey-Thyme Vinaigrette

Salted-Roasted Beet Carpaccio **GF** (Pre-Set Option)

Goat Cheese, Black Berries, Honey Ginger Vinaigrette, Chervil

Mediterranean Wedge Salad **GF** (Pre-Set Option)

Cured Olives, Cucumber, Green Pepper, Red Onion, Pearl Tomatoes, Barrel-Aged Feta, Avocado Vinaigrette

New England Clam Chowder

Native Clams, Light Cream, Thyme

Griddled Crab Cakes

Charred Squash Succotash, Roasted Red Peppers Gastrique, Arugula, Radish

Assorted Local Artisan Breads, Butter

Entrée

Pricing is inclusive of First Course, Entrée and Plated Dessert

Highest price prevails when selecting two proteins and a vegetarian entrée for the full guest count

Entrée counts are to be included with final guest count due 14 days prior to the event

Seared Petit Filet Mignon & Short Rib Wellington Ravioli

Roasted Carrot Puree, Spinach, Mushrooms, Pickled Shallots, Truffle Parmesan Cream

135

Grilled Beef Tenderloin **GF**

Crushed Potato Tart, Creamed Leeks, French Beans, Red Onion Marmalade

138

10oz Grilled New York Strip **GF**

Honey-Bacon Roasted Brussels Sprouts, Yukon Gold Gratin Potatoes, Aged Balsamic

130

Center Cut Ribeye **GF**

Smoked Pancetta, Fingerling Potato Hash, Sweet Corn Succotash, Roasted Garlic Butter

130

8oz. Club Cut Sirloin **GF**

Roasted Garlic-Parmesan Crust, Smashed Lemon Potatoes, Charred Kale, Dijon Sauce

126

Braised Boneless Short Rib **GF**

Roasted Vegetable Mash, Garlic Spinach, Potato Puffs, Red Wine Sauce

108

Braised Short Rib & Seared Sea Scallops **GF**

Crème Fraiche-Charred Scallion Mashed, Heirloom Baby Carrots, Horseradish Cream, Herb Oil

137

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Three Course Plated Dinner

Entrée

Pricing is inclusive of First Course, Entrée and Plated Dessert

Highest price prevails when selecting two entrees and a vegetarian entrée for the full guest count

Petit Filet Mignon & Butter Braised Local Lobster **GF**

Lemon Herb Risotto Cake, Broccolini, Lemon Butter

148

Petit New York Strip & Grilled Loch Duart Salmon **GF**

Chive-Yukon Potato Mash, Grilled Asparagus, Aged Balsamic, Lemon-Basil Sauce

132

Grilled Tuna **GF/DF**

Bigeye Tuna, Mediterranean Style Quinoa, Roasted Vegetable Caponata, Micro Salad

128

Miso-Glazed Halibut **GF/DF**

Roasted Pee Wee Potatoes, Smoked Ham & Pearl Onion Hash, Zucchini, Bacon Dashi Broth

124

Grilled Swordfish Steak **DF**

Chorizo-Herb Farro, Garlic Spinach, Roasted Tomato Coulis, Basil Oil

115

Pan Roasted Cod

Bacon-Corn Chowder, Wilted Kale, Littleneck Clams, Sour Dough Croutons, Smoked Paprika Oil

112

Cod Milanese

Lemon Rice, French Beans, Apple-Fennel Salad, Basil Aioli, Capers

112

Seafood Stuffed Shrimp

Caramelized Onion-Bacon Risotto, Corn Cream Puree, Pea Shoots

110

Seared Loch Duart Salmon

Roasted Barley Pilaf, Spinach, Saffron Sauce, Parsley Oil

102

Herb Roasted Natural Chicken & Seafood Stuffed Shrimp

Gruyere-Zucchini Tart, Blistered Tomatoes, Chive Lemon Butter, Natural Jus

108

Seared Boneless Free-Range Chicken Breast **GF**

Bacon-Bourbon Jam, Roasted Potatoes, Fried Brussels Sprouts, Brown Butter Aioli

95

Stuffed Pappardelle

Spinach & Ricotta Filling, House Made Bolognese, Parmesan, Basil

90

Summer Vegetable Tart

Puff Pastry, Grilled Summer Vegetables, Whipped Ricotta, Sun-Dried Tomato Pesto, Arugula, Tomato Vinaigrette

75

Roasted Cauliflower **GF/V**

Curried Quinoa Salad, Tahini Sauce

75

Four Cheese Ravioli

Sun-Dried Tomatoes, Grilled Artichokes, Lemon, Basil Pesto

75

Additional 3rd "Protein" Entrée will cost \$18 per person

Tableside Ordering "Entrée Only" will be an additional \$25 per person with Menu Cards included

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Dessert

Choice of One

Individual Milk n' Cookie

Vanilla Cream, Cookie Crumbles

Cappuccino Torte

Chocolate Sponge Cake, Chocolate Mousse, Coffee Cinnamon Cream, Chocolate Glaze

Raspberry Bavarian

Vanilla Sponge Cake, Raspberry, Mint

Lemon-Blueberry Cookie Skillet

Honey Ice Cream, Cinnamon Powder, Thyme

Orange Olive Oil Cake **DF**

Blueberry Jam, Grand Marnier Whipped Cream

Chocolate Decadence **GF**

Coffee Crème Anglaise, Whipped Cream, Mint

Rosemary Roasted Peaches **GF**

Blackberries, Whipped Goat Cheese, Salted Caramel Sauce, Crunchy Rice Puffs

Tahitian Vanilla Cheesecake

Chocolate Base, Amarena Cherry Sauce

Lemon Posset **GF**

Lemon-Vanilla Pudding, Berry Compote

Tableside Coffee and Tea Service

After Dinner Snacks

Served on Station

After Dinner Snacks are open for 1 hour & available until midnight, excluding bonfires

Pretzels

Traditional, Salted & Plain

Pretzel Bites, Parmesan

Chocolate Covered

Honey Mustard, Smoked Gouda, Tomato-Basil

14 per person

Popcorn

Original, Lightly Salted & Butter

Caramel with Chocolate Chips

Old Fashioned Popcorn Balls

Mini M&M's, Oreo Pieces

Chili Lime, Ranch, Cheddar Cheese

13 per person

Waffle Bar

Belgian Waffles Served Hot

Toppings:

Fresh Seasonal Fruit, Blueberry Jam, Vermont Maple Syrup

Chocolate Sauce, Bourbon Whipped Butter, Chocolate Chips

Powdered Sugar, Whipped Cream, Honey

14 per person

Make Your Own Nachos

Individual Bags of Fritos, Doritos Nacho Cheese

Cheetos, Cape Cod Chips

Braised BBQ Short Rib & House Made Chili

Guacamole, Smokey Tomato Salsa, Aged Cheddar

Lettuce, Onion, Sour Cream, Cilantro

15 per person

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After Dinner Snacks

Passed Late Night Snacks

Passed for 1 hour & available until midnight

Savory Bites 8

Beef Slider, Aged Cheddar, Ketchup, Pickle 8
Soft Pretzel Bites, Honey Mustard 8
French Fries, Ketchup **GF** 8
Franks in a Blanket, All Beef, Deli Mustard 8
Buttermilk Fried Chicken & Waffles, Hot Honey 8
3 Cheese Pizza 8
Bacon, Egg & Cheese Slider 8
Bone-In Buffalo Chicken Wings, Ranch **GF** 8
Mozzarella Sticks, Marinara 8
Truffle Butter Popcorn **GF** 8
Waffle Grilled Cheese, Aged Cheddar, Ham 8
BBQ Chicken Quesadilla, Chipotle Aioli 8
Cuban, Pork, Ham, Pickle, Swiss 8

Sweet Tooth

S'more Skewers **GF** 8
Traditional Ice Cream Sandwich 8
Mini Warm Cookies 8
Freh Toast Shooter, Bourbon Maple Syrup 8
Chocolate & Strawberries Cup **GF** 8
Traditional Whoopie Pie 8
Red Velvet Push Pop, Cream Filling 8
Individual Warm Waffle, Honey 8
S'mores Pizza, Crushed Graham Crackers 8

Late Night Stations

Open for 1 hour & available until midnight
Excluding bonfires

Churros

Traditional, Cinnamon Sugar
Chocolate Ganache, Strawberry Sauce
Caramel, Dulce De Leche
Mini Marshmallows, Toasted Coconut
Fruity Pebbles, Sprinkles, Crushed Oreos
Graham Crackers
18 per person

Late Night Stations

Open for 1 hour & available until midnight
Excluding bonfires

Chicken Tenders & Fries

Regular & Sweet Potato Fries
Ketchup, Honey Mustard, BBQ, Ranch

16 per person

Grilled Pizza

Three Cheese, Tomato Sauce, Mozzarella Blend, Basil
Classic Pepperoni, Tomato Sauce, Mozzarella, Pepperoni
BBQ Chicken, Red Onion, Smoked Gouda-Mozzarella

18 per person

Far East Takeout

Crab Stuffed Wonton
Vegetable Spring Roll
Grilled Thai Chicken Satay **GF**
Sweet Chile, Tamari Soy Sauce, Spicy Mustard
To Go Boxes & Chopsticks

22 per person

Slider

Choice of Three
Beef Slider, Aged Cheddar, Ketchup, Pickle
Chicken Parmesan, Mozzarella
BBQ Pulled Pork, Sweet & Sour Coleslaw
Meatball, Parmesan
Crab Cake, Crispy Bacon, Old Bay Aioli
Eggplant Parmesan, Mozzarella

20 per person

Mac & Cheese

Traditional 3 Cheese
Queso
Buffalo
Chopped Bacon, Pepperoni, Ground Sausage, Chives
Jalapenos, Broccoli, Asparagus, Caramelized Onion
Tomato, Crushed Cheez-Its, Parmesan, Hot Sauce

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