



## EVENT MENUS

*Fall/Winter 2023-2024*

### **BREAKFAST**

*All items are priced per person*

#### **BUFFET-STYLE BREAKFAST / \$8**

featuring eggs and hash browns

*Optional Additions:*

- bacon / \$4
- sausage or vegan sausage / \$6
- steak / \$10

#### **BUFFET-STYLE FRENCH TOAST / \$5**

with maple syrup and cinnamon

#### **FRESH FRUIT DISPLAY / \$6**

#### **PASTRIES / \$5**

assortment of croissants, danishes, scones

#### **BREADS & MUFFINS / \$5**

banana bread and an assortment of muffins

#### **BAGELS & SPREADS / \$4**

assortment of bagels with butter and cream cheese

#### **BAGEL DISPLAY / \$10**

assortment of bagels with smoked salmon, chopped egg, cream cheese, sliced red onion, sliced tomato







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### **HORS D'OEUVRES**

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**BRIE & PROSCIUTTO CROSTINI / \$3**  
apricot mostarda

**BRUSCHETTA / \$3**  
goat cheese mousse, roasted red peppers

**SHRIMP SKEWER / \$4**  
chimichurri sauce

**AHI TUNA RICE CAKE / \$4**  
jasmine rice, seaweed salsa, ginger aioli

**MUSHROOM ARANCINI / \$3**  
roasted garlic

**CAPRESE SKEWERS / \$3.50**  
cherry tomatoes, mozzarella pearls, balsamic glaze

**BEET TARTAR / \$3**  
jasmine rice cake, whole grain mustard, cilantro







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### STATIONS

*15 person minimum, items priced per person*

#### RAW BAR

\$30

Maine oysters on the half shell, Jonah crab claw, shrimp cocktail, local Cod ceviche, served with an apple cider mignonette, house-made cocktail sauce

#### TACO BAR

\$25 + \$150 Chef Fee

Includes:

- flour & corn tortillas, tortilla bowls
- grilled flank steak, roasted chicken, sweet & sour pork belly
- roasted tomato salsa, tomatillo salsa verde, cilantro chimichurri
- refried beans, adobo rice, guacamole, pickled onions

#### PIZZA

\$20

house-made sourdough, rotation of seasonal pies

#### CHARCUTERIE BOARD

\$20

selection of local cheese & cured meats, accompanied by our house-made jams, spreads, pickles, chutneys, and breads

#### MEDITERRANEAN SOFRA

\$20

grilled focaccia, sourdough bruschetta, pita bread, Albanian olive and citrus salad, roasted red pepper hummus, tabouleh salad, eggplant caponata, roasted cherry tomato jam, fresh mozzarella salad







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### **DESSERTS**

*All items are priced per person*

#### **MINI TARTS (TARTLETS) / \$7**

Flavor options include:

- Chocolate Caramel
- Chocolate Peanut Butter
- Raspberry White Chocolate
- Nutella
- Chocolate Coconut Caramel

#### **DESSERT BAR / \$10**

- Cheesecake bites
- Mini Cookies
- Key Lime Pies
- Chocolate Mousse Cups
- Individual sized tarts

