



By Bethany

Appetizer Stations

- Mediterranean Mezze (Hummus, Roasted Beet Baba Ghanoush, Muhammara, Honey & Baharat Spiced Labneh, Stuffed Grape Leaves, Marinated Olives, Pita)
- Cheese and Charcuterie (Domestic and Imported Meats and Cheeses with Seasonal Accompaniments)
- Raw Bar: Oysters, Lobster Claws, Scallops with Seasonal Mignonettes and Bearnaise

Passed or Stationary Items

- Lobster BLT Crostini
- Torched Gorgonzola and Steak Crostini
- Seasonal Bruschettas
- Mushroom and Chèvre Tartlets
- Peach Prosciutto and Traditional Caprese Skewers
- Sweet Potato Fritters with Chili Honey
- Chicken and Waffle Bites
- Colcannon Potato Lorettes with Creme Fraiche
- Crispy Halloumi with Pomegranate Honey
- Mini Lobster Rolls
- Chili Garlic Scallops in Crispy Rice Bites
- Poke Bites
- Strawberry Feta Cups
- Bacon Wrapped Scallops
- Crab & Brie Bites
- Falafel Bites

Salad Options:

- Arugula and Fresh Herb with Preserved Lemon Vinaigrette
- Grilled Endive Caesar
- Citrus, Fennel, Frisee and Mint
- Fattoush

Main Meal Options:

- Butter Poached Lobster Paella
- Almond Walnut Chicken
- Citrus Thyme Chicken with Herbed Butter
- Shawarma Spiced Steak with Foraged Mushroom Butter
- Black Lava Sea Salted Steak with Seasonal Chimichurri and Sauce Vierge
- Smoked Brisket with Seasonal Accompaniments
- Asado Style Pork Roast with Seasonal Chimichurri
- Seasonal Seared Salmon or Halibut
- Citrus Zested Haddock
- Haddock Gratin
- Shrimp & Grits
- Kebab Medley
- Potato Gnocchi or Handmade Gluten Free Potato Gnocchi with Traditional or Vegan Bolognese and Broccoli Rabe
- Hand Made Sweet Potato Fettuccine (can be Gluten Free) with Grilled Chicken or Mindful Chik'n and Wilted Spinach
- Roasted Root Vegetables with Beluga Lentils, Pomegranate Molasses, Pomegranate Arils and Crispy Brussel Sprouts
- Chicken or Eggplant Shawarma with Sumac Cucumbers, and Cumin Rice
- Harissa Grilled Halloumi, Couscous and Moroccan Carrots and Parsnips
- Handmade Parsnip Gnocchi (can be Gluten Free), Grilled Corn, Blistered Tomato, Garden Herbs and Buffalo Milk Burrata
- Foraged Mushroom, Sun-dried and Blistered Tomato Rose Pasta (can be gluten free)
- Roasted Acorn Squash with Foraged Mushroom Risotto (Vegan) or Vegan Sausage, Apples, Fennel & Kale (Vegan) or Apples, Kale, & Brie (Vegetarian)
- Mushroom Scallop Paella (Vegan)

Sides:

- Salt Crusted New Potatoes
- Patatas Bravas
- Parsnip-Potato Puree
- Cauliflower-Potato Puree
- Foraged Mushroom Risotto
- Roasted Root Vegetables
- Roasted Cauliflower
- Grilled Asparagus
- Corn & Zucchini Succotash
- Green Beans w/ Red Peppers
- Baharat Roasted Squash
- Moroccan Carrots and Parsnips
- Couscous
- Broccoli Rabe

Dessert Table:

- Apple Cinnamon Donuts
- Blueberry Whoopie Pies
- Earl Grey Creme Filled Profiteroles
- Maine Dirt Cake
- Blueberry Citrus Chili Cheesecakes
- Assorted Cookies
- Lemon Curd Cups

We also offer a variety of rehearsal dinner options, brunch boards, day after brunches and late night snacks. We specialize in full weekend event planning from one vendor to take the extra work off your proverbial plate and put it on ours.

We Strive to make all budgets possible.

Let's chat about your dream day and see what we can make happen.

The pricing on here is designed to be a guideline and not set in stone.

Unlike many caterers I am not going to make you pay for

**EVERY person to eat every item if you truly don't believe they will,
so we offer the flexibility to order for the percentage you think will enjoy each item.**

We do also offer a 15% paid in full discount

Salad Choice is \$7 per person

Main Meal will depend on a variety of things:

How many main dishes...

How many sides...

Price point of the main dishes or sides...

But generally speaking, whether you have a budget of \$35 per person or \$100 per person we will custom curate the menu to meet your needs.

Appetizer Pricing if Ordered Individually

Mediterranean Mezze	\$15.00
Cheese and Charcuterie	\$15.00
Basic Raw Bar	\$25.00
Lobster BLT Crostini	\$10.00
Caprese Skewers	\$7.00
Colcannon Lorette	\$5.00
Sweet Potato Fritters	\$5.00
Strawberry Feta Cups	\$5.00
Crispy Halloumi w/ Pomegranate Honey	\$5.00
Gorgonzola & Steak Crostini	\$7.00
Chicken & Waffle Bites	\$7.00
Mini Lobster Rolls	\$15.00
Poke	\$7.00
Chili Garlic Scallops on Crispy Rice Paper	\$10.00
Seasonal Bruschetta	\$5.00
Mushroom Tartlets	\$5.00
Bacon Wrapped Scallops	\$10.00
Crab & Brie Bites	\$10.00