



# Grafton Street

## PASSED HORS D'OEUVRES

Choice of Five Passed Hors d'Oeuvres \$25 PER PERSON  
Additional Hors d'Oeuvres \$5 EACH PER PERSON

### Lump Crab Cakes

*spicy remoulade*

### Pigs in a Blanket

*honey-dijon mustard*

### Fried Vermont Goat Cheese

*green apples, honey drizzle*

### Spicy Tuna Tartare

*scallions, crispy wonton*

### Chickpea Beignets

*gorgonzola fondue*

### Shrimp Tempura

*sweet chili dipping sauce*

### Caprese Skewer

*fresh mozzarella, cherry tomatoes,  
torn basil, raspberry vinaigrette*

### Steak Frites

*potato crisp, roasted tenderloin,  
bernaise*

### Cheeseburger Sliders

*cheddar, bacon, caramelized onion*

### Pan-Seared Scallops

*sweet corn, candied bacon*

### Rustic Pizza

*margherita, barbecue chicken,  
pepperoni, apple & squash*

## STATIONARY PLATTERS

### Vegetable Crudite

*seasonal vegetables, assorted dips*

\$3 PER PERSON

### Dips & Spreads

*hummus, baba ganoush, guacamole,  
truffled white bean*

\$5 PER PERSON

### Artisanal Cheese Board

*fig jam, membrillo, crostini*

\$6 PER PERSON

### Fruit Platter

*selection of fresh fruit* \$6 PER PERSON

### Charcuterie

*a selection of cured meats, pate, whole grain  
mustard, cornichon* \$8 PER PERSON

### New England Raw Bar

*island creek oysters, chilled jumbo shrimp  
wellfleet littleneck clams, mignonette,  
cocktail sauce, horseradish*

\$10 PER PERSON

*Subject To Seasonal Changes*