



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

Seafood Tower

*island creek oysters, chilled jumbo shrimp
cape cod clams, mignonette,
cocktail sauce, horseradish*

\$14 PER PERSON

Subject To Seasonal Changes