



GRAFTON street

PASSED HORS D'OEUVRES

Choice of Five Passed Hors d'Oeuvres \$30 PER PERSON
Additional Hors d'Oeuvres \$6 EACH PER PERSON

Lump Crab Cakes

spicy remoulade

Pigs in a Blanket

honey-dijon mustard

Fried VT Goat Cheese

green apples, honey drizzle

Spicy Tuna Tartare

scallions, crispy wonton

Arancini

mozzarella, house-made marinara

Grilled Vegetable Skewer

red onion, bell pepper, tomato, romesco

Caprese Skewer

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

Steak Frites

*potato crisp, roasted tenderloin,
bernaise*

Cheeseburger Sliders

cheddar, bacon, caramelized onion

Meatball Sliders

mozzarella, marinara, fresh basil

Rustic Pizza

*margherita, barbecue chicken,
pepperoni, bbq pork*

STATIONARY PLATTERS

Seafood Tower

*island creek oysters, cape cod clams,
chilled jumbo shrimp, mignonette,
cocktail sauce, horseradish*
\$14 PER PERSON

Vegetable Crudite

seasonal vegetables, assorted dips
\$3 PER PERSON

Artisanal Cheese

fig jam, membrillo, crostini
\$6 PER PERSON

Charcuterie

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

Dips & Spreads

*hummus, baba ganoush, guacamole,
truffled white bean*
\$5 PER PERSON

Tea Sandwiches

*chicken salad, salmon mousse,
cucumber & cream cheese,*
\$6 PER PERSON

Fruit

selection of fresh fruit
\$6 PER PERSON

Dessert

*raspberry cheesecake,
caramel apple pie,
chocolate mousse*
\$8 PER PERSON

Subject To Seasonal Changes