

## Catering Menu Options

\$1.5e	fresh kennebec fries, aioli jambalaya croquettes chips and dip - homemade spiced tortilla chips, guacamole macarons and assorted cookies dark spanish chocolate, green olive oil, sea salt, crusty bread
\$2.5e	heirloom tomato panzanella salad, tapenade, grana parmesan summer salad with watermelon, plums, jicama, cilantro, pickled onion, ginger lime vinaigrette mushroom epazote quesadilla tender ricotta meatballs with sugo pomodoro summer fruit turnovers, lemon curd
\$4e	sweet caribbean shrimp, cornbread gravlox on rye with dilly creme fraiche fritto misto, calamari, shrimp, artichokes, lemon, onion smoked pork sliders chicken skewers 'boricua' style, coconut-chili sauce
\$5.5e	assorted cheeses and/or charcuterie prawns poached in court bullion with mojo verde hamachi ceviche on house chips
\$7e	fried oysters with spicy remolade dip seared pancetta wrapped scallops filet mignon tips, chimichurri oysters grilled or on the half shell lamb chops with romesco skirt "cheesesteak" sandwiches

The Fine Print

- ~ A minimum order of \$10 per person for a minimum of 25 people is required, and a minimum of three menu items is encouraged.
- ~ Custom menu requests are also encouraged. Please ask if you have any ideas or would like a custom menu for your event.
- ~ We ask for a deposit of 50% of the food and service estimate at the time of menu selection. Written notice of cancellation is required two weeks in advance for December events and one week any other time for a full deposit refund.
- ~ An 18-20% service gratuity on food and beverage is customary.