



Our catering team will work with you to create a customized delicious menu designed with your special occasion in mind.

As always, our theme of Fresh | Honest | Local will be central to the meal.

Hors d'oeuvres

Priced per 50 Pieces

- 150 | herb encrusted lamb lollipops • tzatziki, crispy rosemary, maldon
- 150 | scallop BLT • chunky tomato jam, arugula
- 75 | vegan spring roll • sprouts, seaweed, carrot, pepper, onion, daikon, thai chili sauce
- 110 | smoked salmon cracker • pumpernickel, dill aioli, pickled onion relish
- 225 | petite crab cakes • remoulade
- 140 | filet crostini • horsey sauce, crispy brussel slaw
- 110 | grilled cheese over heirloom tomato gazpacho • cheddar, swiss, pesto, truffle oil
*in off-season paired with steamy tomato bisque
- 75 | chicken waldorf • bagel crisp, grilled chicken salad, grape, dill, candied walnut
- 85 | feta & sundried tomato cucumber roll • greek yogurt, basil feta, dill, sundried tomato
- 70 | wild mushroom arancini • risotto, mushroom, provolone, rosemary garlic aioli
- 75 | fig n' goat cheese filo cup • sherry figs, goat cheese, port cherry reduction, balsamic
- 140 | chicken n waffle cone • spicy maple syrup, bacon butter
- 125 | veghead slider • roasted crimini, sprouts, goat cheese, balsamic
- 200 | mini lobster roll • potato bun
- 65 | caprese skewers • balsamic reduction, basil
- 165 | tuna tartar • sesame, avocado, spicy mayo, crispy wonton
- 75 | grilled asparagus • evoo, maldon, prosciutto, pecorino, balsamic
- 150 | shrimp n grits • grit cake, ancho shrimp, sliced andouille, rosemary skewer
- 65 | street corn salad • tomatillo, corn, crab, shallot, old bay, cilantro
- 175 | surf & turf • grilled shrimp wrapped with skirt steak, chimichurri, cherry tomato
- 75 | asian meatball • green onion, toasted sesame seeds
- 65 | avocado toast • marbled rye toast, dill cream cheese, avocado, mint shallot
- 165 | tuna poke • served in miso spoon, ponzu, peach, pea tendrils, sesame
- 75 | baked brie toast • lingonberry preserve, butternut crunch
- 100 | american burger slider • LTO, tomato jam, martins potato roll



Our catering team will work with you to create a customized delicious menu designed with your special occasion in mind.

As always, our theme of Fresh | Honest | Local will be central to the meal.

Stationary Hors d'oeuvres

Price Per Person (*25 Person Minimum)

8pp | ancho marinated shrimp cocktail • lemon, cocktail

7pp | antipasto platter • olives, artichokes, roasted red peppers, asparagus

6pp | crab dip • old bay crostini

3pp | seasonal fresh fruit

5pp | charcuterie display • assortment of cheeses, meats, crackers, & accoutrements

3pp | cheese board • assortment of cheeses & crackers

4pp | guacamole bar • pico de gallo, corn salsa, corn tortilla chips

5pp | triple 'b' wings • bourbon glaze, bleu cheese crumbles, crispy bacon

5pp | traditional wings • off the hook hot sauce, ranch, celery

3pp | crudité display • red peppers, broccoli, cauliflower, carrots, celery served with hummus

8pp | seared tuna • seaweed salad, spicy mayo

MKT | raw bar • custom raw bar options available

MKT | custom sushi bar