

APPETIZERS

Items are priced per piece. Minimum requirement of 24 pieces per order.

stationary or passed on request.

(V) =vegetarian, (GF) = gluten free

BACON-WRAPPED SCALLOPS (GF) MKT
local scallops, crispy bacon

BANG BANG CAULIFLOWER (V) \$5
PRICED PER SERVING. 1 SERVING PER ORDER.
flash fried marinated florets, thai chili sauce

BRUSCHETTA (V) \$3
choice of:
Tomato & Mozzarella - basil, balsamic drizzle
Fig & Goat Cheese - honey drizzle
Avocado Toast (vegan) - roasted red pepper, everything bagel seasoning

CAPE-STYLE CRAB CAKES \$5
spicy remoulade, grilled lemon

CAPRESE SKEWERS (V, GF) \$3.50
cherry tomato, mozzarella, balsamic

CHICKEN TENDERS or WINGS \$3
served plain or tossed in choice of sauce.
*sauce options: buffalo, BBQ, honey-sriracha, smoky dry rub. *can be prepared gluten free on request*

FALAFEL BITES (V, GF) \$3.50
*tzatziki, feta, red onion & tomato *can be prepared vegan on request*

GRILLED CHEESE BITES (V) \$3
white bread, cheddar, tomato bisque shooter

GRILLED SKEWERS (GF) \$5
choice of: teriyaki steak or honey-sriracha chicken

MEATBALLS \$3
choice of: buffalo chicken or Italian-style beef

PHILLY CHEESESTEAK EGG ROLLS \$4
served with ketchup

SHRIMP BAO BUNS \$6
sticky sauce, gochujang aioli, asian slaw

SHRIMP COCKTAIL \$4
served with cocktail sauce

SLIDERS
only available in multiples of 12 (24 piece min still applies)
add bacon + \$1.50 per slider
sub GF buns + \$1 per slider
Chicken (\$4) - shrettuce, pickle, Sunday sauce
Wagyu (\$5) - cheddar, pickle, Signature sauce
Impossible "meat" (\$6) - vegan
Lobster (\$11) - choice of hot or chilled

TUNA POKE SPOONS (GF) \$5
avocado, cucumber, spicy mayo, ponzu sauce

TUNA TARTAR TACOS \$6
wonton shells, seaweed salad, sesame seeds

VEGGIE SPRING ROLLS (VEGAN) \$3
served with house sweet chili sauce

**Pricing is subject to change at any time*

Please inform your event sales manager of any allergies or dietary restrictions

STATIONARY PLATTERS

20-25 servings per order.

(V) =vegetarian, (GF) = gluten free

ARTISANAL CHEESES (V) \$135

*chef's selection of assorted cheeses
served with toasted baguette*

**can be prepared gluten free on request*

CHARCUTERIE BOARD \$150

*chef's selection of fine cured meats
served with seasonal jam, mustard, and
toasted baguette*

**can be prepared gluten free on request*

CAESAR SALAD \$100

*Chopped romaine, shaved parmesan,
house croutons, classic dressing *can be
prepared GF on request*

CRUDITE (V) \$100

*seasonal veggies served with ranch
dressing and hummus *can be prepared
gluten free on request*

DIP TRIO \$100

*spinach artichoke dip (v), buffalo
chicken dip and guacamole (vegan)
served with chips, crackers and
fresh veggies*

FRESH FRUIT (VEGAN, GF) \$125

FRENCH FRIES OR ONION RINGS (V) \$100

served with assorted dipping sauces

FLATBREADS

charged per flatbread (6-8 pieces each)

prepared gluten free +\$5 each

choice of:

Cheese - \$14

Margherita - \$16

Pepperoni - \$18

Buffalo Chicken - \$18

Sausage & Meatball - \$18

HOUSE SALAD (VEGAN, GF) \$100

*mixed greens, grape tomatoes, cucumbers,
onions, balsamic vinaigrette*

QUESADILLAS

choice of:

Cheese only (V) - \$125

Vegetable (V) - \$125

Chicken - \$135

Steak - \$145

RAW BAR \$250

oysters, clams and shrimp cocktail

add on tuna poke +\$85

add on crab salad +\$75

add on lobster tails MKT

THAI NOODLE SALAD (V, GF) \$150

*Noodles, mango, arugula carrot, scallion,
Napa cabbage, tomato, avocado, cilantro,
basil, mint & peanuts, spicy dressing*

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DINNER BUFFET

*20-25 servings per pan. priced per pan,
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STARTERS \$100

NEW ENGLAND CLAM CHOWDER

MIXED GREENS (VEGAN, GF)

house vinaigrette

PASTAS

gluten free pasta +\$25 per pan

BAKED ZITI \$175

ground beef, marinara, cheese

**can be prepared vegetarian/vegan
on request*

PENNE ALLA VODKA \$150

house-spun vodka sauce, cheese

MACARONI & CHEESE (V) \$150

SHRIMP SCAMPI \$225

*angel hair, lemon & white wine
sauce*

BROCCOLI ALFREDO \$150

add grilled chicken +\$75 per pan

ENTREES

GRILLED STEAK TIPS (GF) \$275

GRILLED SALMON (GF) \$250

BAKED HADDOCK \$250

GRILLED CHICKEN BREAST \$250

choice of 1 option per pan:

CHICKEN PARMESAN

CHICKEN MARSALA

CHICKEN PICCATA (GF)

PRIME RIB MKT

sliced to order

NY STRIP MKT

sliced to order

SIDES \$125

ROASTED FINGERLING POTATOES (V, GF)

**can be prepared vegan on request*

GARLIC MASHED POTATOES (V, GF)

BROCCOLI RABE (V, GF)

*lemon & garlic *can be prepared vegan on
request*

**GRILLED MIXED VEGETABLES
(VEGAN, GF)**

PLAIN JASMINE RICE (GF, VEGAN)

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FOOD PACKAGES

20-25 SERVINGS PER PLATTER

**no substitutions,
allergen modifications only.**

THE HAPPY HOUR

\$400

24 Wagyu Sliders, 25 Chicken Tenders OR Wings, 25
Vegetable Spring Rolls (vegan), 25 Grilled Cheese Bites, 2
Cheese Flatbreads (V), 2 Pepperoni Flatbreads

THE GAME DAY

\$375

24 Chicken Wings, 24 Chicken Tenders, 24 Grilled Cheese
Bites (V), 3 Cheese Flatbreads (V), 3 Pepperoni Flatbreads,
French Fry Platter

THE PARTY SUB PLATTER

\$150

25 servings, choose 1 option per order.

all subs are served on fresh LaMarca sub rolls.

Italian Deli: cured meats, cheese, lettuce, tomato, onion, hot
peppers, olive oil, red wing vinegar

Turkey BLT: sliced turkey, bacon, lettuce tomato, garlic-basil
mayo (cheese on request)

Meatball & Marinara: provolone

PRE-FIXE DINNER

priced per person.

availability is dependent on restaurant and guest count.

seating arrangements with a pre-order is required for all groups over 30 guests.

LUNCH

\$35 PER PERSON

available until 3pm

First Course- choice of 1:

NE CLAM CHOWDER

MIXED GREENS

Second Course - choice of 1:

GRILLED CHICKEN SANDWICH

lettuce, tomato, House Sunday Sauce.

SALMON CAESAR SALAD

classic Caesar with grilled salmon

TURKEY CLUB

lettuce, tomato, bacon, mayo

MAC & CHEESE

our house spun mac & cheese

DINNER

\$55 PER PERSON

available all day

First Course- choice of 1:

NE CLAM CHOWDER

MIXED GREENS

Second Course - choice of 1:

STEAK FRITES

port demi-glace, french fries.

served medium

MISO SALMON

napa cabbage, red bell pepper,

edamame

UNDER THE BRICK CHICKEN

mashed potatoes, seasonal vegetables

CHEF'S CHOICE VEGETARIAN

PASTA

roasted vegetables, marinara sauce



PASTRIES

All of our pastries are brought to you from the
iconic North End bakery, Modern Pastry

THE BOSTON ASSORTMENT - \$250

10 Full-Size Cannoli, 10 Whoopie Pies, 10 Black & White
Cookies, 10 Mini Lobster Tails

MINI CANNOLI PLATTER - \$125

25 mini cannoli with ricotta filling
upgrade to full-size cannoli +\$75

CUPCAKE PLATTER - \$150

25 assorted cupcakes

CHOCOLATE LOVERS - \$175

25 full-size cannoli with chocolate-dipped shells, chocolate
pastry cream, and chocolate chips

ADD ONS:

RAINBOW BUTTER COOKIE ASSORTMENT - \$70

CHOCOLATE TRUFFLE ASSORTMENT - \$85



CAKES

All of our cakes and pies are brought to you from the iconic North End bakery, Modern Pastry

White or Chocolate Cake

10 in. round - \$75
serves 10-15 people
1/2 sheet - \$125
serves 35 people
Full sheet - \$210
serves 70 people

Carrot Cake, Red Velvet, GF Chocolate

10 in. round - \$80
serves 10-15 people
1/2 sheet - \$145
serves 35 people
Full sheet - \$250
serves 70 people, not available
gluten free

FILLING OPTIONS:

lemon custard, raspberry jam,
coffee mousse (+\$10), chocolate
mousse, whipped cream,
buttercream (chocolate or vanilla),
chantilly cream, ricotta (cannoli
filling), peanut butter mousse

ICING OPTIONS:

vanilla buttercream, chocolate
buttercream, whipped cream,
chocolate mousse, cream cheese

Cheesecakes

7 in. round - \$50
serves 6-8 people
10 in. round - \$65
serves 10-15 people

CHEESECAKE FLAVORS:

plain (NY style), blueberry,
chocolate, nutella-coconut,
turtle, strawberry

BRUNCH

priced per pan.
20-25 servings per pan.
by the piece items are individually labeled

ENTREES

SCRAMBLED EGGS \$125

VEGETABLE & CHEESE FRITTATA
\$135

CHICKEN & WAFFLE BITES \$3
priced per piece.
minimum order of 24 pieces

WAFFLES \$125

FRENCH TOAST \$125

EGG & CHEESE SANDWICHES \$135
by the dozen.
add bacon, sausage or breakfast ham +\$35
per order

BEVERAGES

COFFEE & TEA STATION \$4
charged per person based on final guest count

UNLIMITED SOFT DRINKS & JUICE
\$4
charged per person based on final guest count

SIDES

BACON \$135

SAUSAGE \$135

BREAKFAST HAM \$135

HOME FRIES \$100

YOGURT AND GRANOLA \$125

BAGELS BY THE DOZEN \$30
toasted and served with butter &
cream cheese
add smoked salmon +\$25/dozen

PASTRIES BY THE DOZEN \$40
assorted breakfast pastries

DEVILED EGGS (V, GF) \$2.50
classic style or fully dressed (+\$1) :
bacon, pickle, chive
priced per piece
minimum order of 24 pieces