

APPETIZERS

ITEMS ARE PRICED PER PIECE. MINIMUM ORDER OF 12 PIECES PER ORDER.

STATIONARY BY DEFAULT OR PASSED ON REQUEST

(V) = VEGETARIAN, (GF) = GLUTEN FREE

BABY BEEF WELLINGTONS \$8

wild mushroom duxelle, prosciutto, buttery pastry, red wine cranberry reduction

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 MKT

house made with fresh crab meat. served with spicy remoulade, grilled lemon

CAPRESE SKEWERS (V, GF) \$3

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

DILLON'S MOZZARELLA STIX \$3

hand rolled & breaded, pink vodka sauce dipper

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

STEAK & CHEESE EGG ROLLS \$5

served with ketchup and garlic truffle aioli

SHRIMP COCKTAIL \$4

served with cocktail sauce & lemon

SLIDERS

only available in multiples of 12

add bacon + \$1.50 per slider

sub GF buns + \$1 per slider

Chicken (\$4) - shrettuce, pickle, Sunday sauce

Wagyu (\$5) - cheddar, pickle, Signature sauce

Steakhouse (\$6) - sliced bavette, brie, crispy shallot, pepper jam

Impossible "meat" (\$6) - vegan

Lobster (\$11) - choice of hot or chilled

TUNA POKE SPOONS (GF) \$5

avocado, cucumber, spicy mayo, ponzu sauce

VEGGIE SPRING ROLLS (VEGAN) \$3

served with house sweet chili sauce

DEVEILED EGGS \$2.50

classic style or fully dressed (+\$1): bacon, pickle, chive

*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

CAESAR SALAD* \$100

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

CRUDITE BOARD* (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 (V) \$100

served with assorted dipping sauces
herbed parmesan fries +\$10
truffle oil fries + \$20

FLATBREAD (V) - \$16

butternut squash, shaved onion, arugula, miso garlic sauce, pecorino, za'tar
*cut into 6-8 pieces

HOUSE SALAD (VEGAN, GF) \$100

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

MEAT & CHEESE BOARD* \$250

jamon serrano, hot soppressata, bresaola, manchego, parm reggiano, brie, fig jam, cornichons, artisan crackers, crostini
*can be prepared gluten free on request

RAW BAR \$250

oysters, clams and shrimp cocktail
add on tuna poke +\$85
add on crab salad +\$75
add on lobster tails MKT

SOUTH SHORE PIZZAS

charged per pizza (8 pieces each)

prepared gluten free +\$5 each

choice of:

Cheese - \$14

Margherita - \$16

Hot Honey Pepperoni - \$16

Buffalo Chicken - \$16

Meatball - \$16

Spicy Hawaiian - \$16

QUESADILLAS

choice of:

Cheese only (V) - \$125

Vegetable (V) - \$125

Chicken - \$135

Steak - \$145

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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 Mozzarella Sticks, 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

THE DI6

\$650

30 pieces of the following: Steak House Sliders, Shrimp
Cocktail, Tuna Poke Spoons, Teriyaki Chicken Satay, Fresh
Crab Cocktail Crostini, Chickpea Salad Cups

DINNER BUFFET

20-25 SERVINGS PER PAN. PRICED PER PAN,

(V) =VEGETARIAN, (GF) = GLUTEN FREE

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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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

DEVEILED EGGS (V, GF) \$2.50

classic style or fully dressed (+\$1) :

bacon, pickle, chive

priced per piece

minimum order of 24 pieces