

Station Party

<u>Moroccan Chicken Tagine with Green Olives</u>	\$9.75
Served over Couscous with Braised Cilantro Carrots Orange and Beet Salad with Roasted Almonds	
<u>Southern Comfort</u>	\$11.00
Buttermilk Fried Chicken Pulled Pork with Bad Mood BBQ Sauce Southern Braised Greens with Bacon Bacon Mac and Cheese with herbed Panko Crust Herbed Roasted Fingerlings with Apple Wood Smoked Sea Salt Orange Scented Cornbread with Jack Daniels & Honey Butter	
<u>Mardi Gras</u>	\$13.00
Chicken, Ham and Peas Jambalaya Chicken & Sausage Gumbo Shrimp Creole Collard Greens Louisiana Panzanella Salad White Rice	
<u>Korean "Banchan"</u>	\$12.00
Cucumber Kimchi, Daikon Radish Kimchi, Garlic Chive Kimchi Daikon & Garlic Pickles, Green Chili Pepper Pickles Sesame Soy Spinach, Seasoned Bean Sprouts, Toasted Seaweed Soy Marinated Eggplant Spicy Stir-Fried Tofu Blistered Shishito Peppers, Mung Bean Pancakes Glass Noodles Korean Potato Salad	
<u>Bang Bang Chicken Salad</u>	\$10.00
Pickle Brined Chicken Savoy Cabbage, Green Papaya, Bell Peppers, Breakfast Radishes, Crispy Shitake Wasabi Peas, Peanuts, Jalapenos, Scallions, Cilantro Sweet Chili Sauce Dressing Lo-Mein Noodles	



2012, 2014-2018 Readers Choice
#1 Caterer in the Region

Taste of Tuscany \$11.00

Modern Chicken Parmesan with Fresh Mozzarella, Pomodoro Sauce and Basil
Farfalle with Pesto and Caramelized Onions
Broccolini with Roasted Tomatoes
Faro Salad with Olives, Golden Raisins and Feta
Classic Caesar Salad
Garlic Focaccia

Paella & Tapas \$14.00

Paella (Choose One)

Seafood Paella w/ Shrimp, Littleneck Clams, Chorizo & Roasted Peppers
Chicken & Chorizo Paella w/ Spring Peas, Asparagus & Roasted Peppers

Tapas

Manchego Stuffed Dates wrapped in Bacon & Drizzled in Orange Blossom Honey
Spanish Pork & Beef Meatballs in a Paprika, Cumin & Tomato Coulis
Nantucket Bay Scallop Ceviche
Citrus Marinated Olives & Roasted Peppers

Accompaniments

Shaved Asparagus Salad w/ Blood Oranges, Marcona Almonds & Shaved Manchego

Southern BBQ Bites \$14.00

Proteins (pick two of the following)

13 ½ Hour Applewood Smoked Brisket, Jack Daniels Bad Mood BBQ Sauce
Guinness Brats Braised in Lager
Bacon wrapped Lemon Coriander Shrimp

Accompaniments

Delta Slaw w/Fresh Pineapple, Grilled Yams w/ Molasses and Bourbon Glaze, Old Fashioned Potato Salad, Orange Scented Cornbread w/ Citrus, Honey & Herb Butter

Cedar Plank \$15.00

Proteins (pick two of the following)

Cedar Plank Salmon, Mango Basil Chutney
Cedar Plank Skirt Steak, Bacon Onion Jam
Cedar Plank Pork Chops, Smothered Apples

Accompaniments

Cedar Plank Grilled Seasonal Vegetables
Cedar Plank Fingerlings w/ Apple Wood Smoked Sea Salt and Fresh Herbs



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Korean BBQ \$13.00

Proteins (pick two of the following)

Korean BBQ Steak
Sriracha & Honey Glazed Chicken Drumsticks
Grilled Shiitake Sesame Shrimp

Accompaniments

Cucumber Kimchee
Spicy Chicken, Peanut Lettuce Wraps
Grilled Pineapple, Lime, Agave Nectar

Israeli Mezza Table \$11.50

(Dinner size portions: \$24.00/pp)

Poached Salmon with Fennel, Arugula and Blood Oranges
Mediterranean Chicken Salad with Red Grapes, Walnuts & Basil
Black & White Quinoa Tabouli
Sweet Tomato Hummus with Extra Virgin Olive Oil
Chili Goat Cheese Balls with Figs drizzled with Honey
Roasted Asparagus, Red Beets & Portabella with Crumbled Blue Cheese & Pomegranate Molasses
Roasted Sicilian Olives with fresh Thyme
Grilled Flatbread, Baked Tortilla Chips

The Israeli Hummusaria \$ 9.00

(Diner size portions: \$18.00)

Hummus/ EVOO/Toasted Pine Nuts/ Cilantro
Red Watermelon Salad/Dry Feta/ Olives/ Mint Syrup
Roasted Beet Salad/ Watermelon Radish/ Tahina
Cracked Wheat Freekah Tabouleh
Roasted Sweet and Hot Peppers/ Labne
Pickled Baby Cucumbers/ Ginger/ Star Anise
Twice Cooked Eggplant Salad
Cinnamon Marinated Olives
Grilled Mountain Flatbread
Cedar Planked "Everything" Salmon/Micro Green Salad/Tahina Sauce, add \$10.00/pp
Harissa Marinated Chicken Thigh Kebobs, add \$6.00/pp
Herb Marinated Lamb Kebobs; Pistachio Tahina Sauce, add \$7.00/pp
Chicken Kibbe Kebabs/Smoked Paprika Sauce, add \$6.00/pp
Malabi- Israeli Milk Pudding/Dates/Figs/Coconut/Red Gooseberries, add \$5.00/pp



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Modern Italian \$14.00

Cinnamon Chipotle Braised Short Ribs Atop Creamy Polenta w/ Asiago & Chipotle Oil
Swordfish Fra-Diavolo Atop Farro Salad
Broccolini w/ Heirloom Tomatoes, Caramelized Onion & Lemon
Capponata Agrodulce Siciliano
Sweet Pea Risotto w/ Pea Tendrils
Arugula Salad w/ Pinenuts, Shaved Asiago, Dried Cherries & Lemon Sumac Vinaigrette
Garlic Focaccia

Taste of Cuba \$13.00

Grilled Cumin and Lime Chicken
Ropa Vieja
Black Beans and Rice
Caramelized Sweet Plantains
Braised Yucca Root w/ Mojo Sauce
Pan Cubano w/ Whipped Butter

Taste of Asia \$13.00

Vietnamese Sweet Chili Glazed Chicken
Black Bean & Garlic Shrimp w/ White Rice
Vegetarian Pad Thai
Ponzu Haricot Vert
Scallion Pancakes w/ Tamari
Fortune Cookies

Massachusetts \$14.00

13 ½ Hour Smoked Brisket
Cornmeal Crusted Salmon w/ Piquillo Pepper Coriander Vinaigrette Atop Braised
Rainbow Chard
Roasted Sweet Potato & Moody Blue Potato Salad
Brussels Sprouts Slaw w/ Pickled Red Onions & Cape Cod Cranberries
Grilled Asparagus w/ Feta & Lemon Zest
Local Wedge Salad w/ Bacon, Avocadoes, Cherry Tomatoes & Blue Cheese
Freekeh Salad w/ Feta, Olives, Roasted Tomatoes & Basil



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New England Lobster Bake

Market Price

New England Clam Chowder w/ Leeks and Bacon
Steamed Native Lobster w/ Lemon Basil Butter
Steamed Littleneck Clams
Red Bliss Potatoes
Steamed Sweet Yellow Corn
Iggy's Bread and Whipped Butter

Salad Bar with three Greens (Spinach, Romaine, Arugula)

\$10.50

Haricot Vert, Yellow Tomatoes, Broccoli, Cauliflower, Cherry Tomatoes, Cucumbers,
Green Beans, Beets, Olives, Red Onions
Fresh Mozzarella
Israeli Cous Cous with Dried Cherries, Quinoa Tabouleh
Assorted Breads
Croutons and Dried Cranberries
Ranch, Caesar & Honey Balsamic Dressings

Living Greens Station

\$12.50

Assorted Living Greens
Potted in Edible Soil
 Baby Carrots
 Baby Radish
 Baby Yukon and Moody Blue Potatoes
Roasted Vegetables
 Butternut Squash
 Brussels Sprouts
 Haricot Vert
Raw Vegetables
 English Cukes,
 Heirloom Cherry Tomatoes
 Red Onions
Assorted Grains
Honey Balsamic Vinaigrette, Caesar Dressing, Champagne Vinaigrette, Sherry Dijon
Vinaigrette



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Oyster Tequila Bar

Market Price

U12 Shrimp
Assorted Oysters
Cucumber Mignonette Sauce
Cocktail Sauce
Sriranacha Sorbet
Caviar
Lemons
Limes
Grapefruit
Fresh Squeezed Grapefruit Juice
Tequila Blanco

Grilled Pizza Bar

\$12.00

Pepperoni, Italian Sausages, BBQ Chicken
Peppers, Mushrooms, Onions, Olives, Cherry Tomatoes, Basil
Sweet Tomato, Alfredo, BBQ Sauce
Fresh Mozzarella, Cheddar, Feta, Ricotta
White Flour and Whole Wheat Crust
Served with:
Grilled Caesar Salad, Shaved Parmesan, House Croutons, Caesar Dressing

Buttermilk Fried Chicken Sandwich Bar

\$14.00

Buttermilk Fried Chicken, Spiced Maple Syrup Drizzle
Delta Slaw with Fresh Pineapple
Garlic Dill Pickles, Sliced Pepperoncini's, Pickled Jalapenos
Caramelized Onions, Red Pepper Relish
Lettuce, Tomato, Red Onion
Southern Style Spicy Mayo, Mayonnaise, Honey Mustard
Brioche Rolls
Served with:
Red Bliss Potato Salad, Fresh Dill, Scallions
Mixed Greens Salad, Seasonal Fruit, Caramelized Pecans, Dried Cranberries, Red Onions,
Goat Cheese, Honey Balsamic Vinaigrette



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VineRipe Slider Bar \$11.00

(Pick three of the Following)

VineRipe Caprese, Fresh Mozzarella, Tomatoes, Basil Pesto, Balsamic Glaze, EVOO, Onion Ficelle

Sous Vide Sirloin, Raspberry Pickled Red Onions, Horseradish Aioli, Arugula, French Roll

Buffalo Grilled Chicken, Blue Cheese Dressing, Lettuce, Tomato, French Roll

Roasted Portabella, Roasted Red Peppers, Shaved Asiago, Arugula, Onion Ficelle

VineRipe Chicken Salad, Lettuce, Tomato, Brioche

All White Tuna Salad, Lettuce, Tomato, Brioche

Roasted Turkey Breast, Cheddar Cheese, Guacamole, Arugula, Brioche

Served with:

Farfalle Pasta Salad, Caramelized Onions, Heirloom Cherry Tomatoes, Artichokes, Basil Pesto

Caesar Salad, Romaine, Shaved Parmesan, Caesar Dressing, House Croutons

Bad Mood BBQ Slider Bar \$13.00

13 ½ Hour Apple wood Smoked Brisket

Pulled Pork

Bad Mood BBQ Sauce

Delta Slaw, Fresh Pineapple

Caramelized Onions

Assorted Slider Rolls

Served with:

Red Bliss Potato Salad, Fresh Dill, Scallions

Mixed Greens Salad, Seasonal Fruit, Caramelized Pecans, Dried Cranberries, Red Onions, Goat Cheese, Honey Balsamic Vinaigrette