



## HORS D'OEUVRES RECEPTION

[Hors D'oeuvres priced per piece, minimum of one dozen ]

### COLD HORS D'OEUVRES

- Tuna tartare & avocado, sesame cornet (\$4)*
- Fromage blanc with herbs, crostini (\$2)*
- Beef tartare crostini, grain mustard aioli (\$4)*
- Deviled eggs (\$2)*
- Tempura cauliflower, maple sriracha (\$2)*
- Grilled shrimp, avocado mousse (\$4)*
- Balsamic grilled peaches, maple whipped ricotta, basil oil crostini (\$3)*
- Tomato gazpacho shooter (\$3)*

### HOT HORS D'OEUVRES

- Bacon wrapped scallops (\$4)*
- Meatball, spicy tomato sauce (\$3)*
- Ratatouille tartlet (\$2)*
- Truffle arancini, garlic aioli (\$4)*
- Crab cake, spicy horseradish cream (\$4)*
- Lamb meatballs, jalapeno & mint tzatziki (\$3)*
- Pigs in a blanket, spicy mustard aioli (\$3)*
- Crispy goat cheese balls (\$2)*

## BASTILLE APPETIZER STATIONS

### BASTILLE SLIDERS *(per piece, minimum 10 sliders)*

- Bastille Burger Slider, lettuce, tomato, cheddar cheese \$5ea*
- Lamb Burger, feta cheese, pickled red onion, cumin mayo \$6ea*
- Mini Lobster Rolls, brioche bun \$7ea*
- Buffalo Chicken Slider, lettuce and tomato, blue cheese \$5ea*
- Sweet Potato and Black Bean Slider, arugula, spicy ketchup \$5ea*

### FLATBREADS *(per Flatbread)*

- Black truffle, mushroom duxelles, goat cheese, arugula \$22*
- Pork Belly, bacon jam, apple cherry compote, cheddar cheese \$17*
- Fresh mozzarella, tomato, basil pistou \$16*



## **FRUITS DE MER & RAW BAR**

*priced per dozen; Served with Cocktail Sauce, Mignonette, and Lemon*

*Local Massachusetts Oysters - \$36*

*Duxbury, MA*

*Little Neck Clams - \$24*

*Poached Shrimp Cocktail- \$42*

*Served with spicy mayo*

*Lump Crab Meat – \$18 per 3 oz*

*Served with spicy mayo*

## **App Stations...[ minimum of 20 people ]**

### **CHEESE BOARD**

*\$24 per person*

*Selection of 6 cheeses from local New England Farms*

*Served with House Compote, Spiced Nuts, Rustic Breads, Crackers*

### **CHARCUTERIE BOARD**

*\$26 per person*

*Selection of 5 meats served with pickled vegetables, cornichons, whole grain mustard, rustic breads*

### **CHARCUTERIE & CHEESE BOARD**

*\$28 per person*

*Selection of Chef's choice of 3 meats and 3 cheeses*

### **CRUDITÉS**

*\$8 per person*

*Selection raw vegetable crudité with dipping sauces (hummus, homemade ranch) deviled eggs*



## Dinner Entrée Stations *[priced per tray, each tray feeds 12-15 guests]*

**Chopped Caesar Salad** *homemade croutons, parmesan cheese, Caesar dressing (\$150)*

**Arugula Salad** *pickled red onions, golden raisins, marinated cucumbers, crispy chickpeas, shaved parmesan, champagne vinaigrette (\$180)*

**Bastille Garden Salad** *mixed greens, grape tomatoes, spicy pepitas, toasted croutons, herb vinaigrette (\$160)*

**Roasted Chicken Breast** *pomme puree, haricot verts, tomatoes, madeira (\$330)*

**Seared Salmon** *couscous, seasonal vegetables, pickled onions, lemon beurre blanc (\$360)*

**Prime Skirt Steak** *roasted potatoes, sauteed baby peppers, pearl onions, bordelaise (\$380)*

**Tenderloin Carving Station** *asparagus, confit potatoes, au jus, (feeds approx. 18-20 guests - \$400) +\$150 carving station fee*

**Penne Pasta** *tomato, arugula, parmesan cheese (\$270) (add chicken \$5pp)*

**4 Cheese Macaroni and Cheese** *(\$300) (add truffle oil \$7pp) (add chicken \$5pp)*

## BASTILLE DESSERT RECEPTION

*[priced per piece, minimum of one dozen]*

*Mini Crème Brulees (\$3)*

*Mini Chocolate Chip Cookies (\$2)*

*Mini Boston Cream Tarts (\$2)*

*Mini Lemon Meringue Tarts (\$3)*

*Mini Frangipane Fruit Tarts (\$3)*

*Mini Coconut Macaroons (\$2)*

*Mini Brownie Bites (\$2)*

*Palmiers (\$2)*

*Mini Brown Butter Tarts (\$2)*

*Chocolate Covered Strawberries (\$3)*

*Chocolate Passion Fruit Shot Glasses (\$3)*

*Mini Madeleines (\$2)*

*\*Cake cutting fee of \$4 per person for cakes approved from outside vendors.*