



HORS D'OEUVRES RECEPTION

Add one hour Hors D'oeuvres reception with the choice of five options to your three course dinner

for \$15 per person

[choose any five Hors D'oeuvres]

COLD HORS D'OEUVRES

*Tuna tartare & avocado, served on a wonton chip
Beef tartare crostini, grain mustard aioli
Deviled eggs
Grilled shrimp, dill and lemon remoulade
Crostini with brie, apple and honey*

HOT HORS D'OEUVRES

*Bacon wrapped scallops, chili oil
Meatball, spicy tomato sauce
Ratatouille tartlet
Truffle arancini, garlic aioli
Crab cake, spicy horseradish cream
Pigs in a blanket, spicy mustard aioli*

SLIDER AND FLATBREAD STATIONS

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

<i>Bastille Burger Slider, lettuce, tomato, cheddar cheese</i>	<i>\$5ea</i>
<i>Mini Lobster Rolls, brioche bun</i>	<i>\$7ea</i>
<i>Buffalo Chicken Slider, lettuce and tomato, blue cheese</i>	<i>\$5ea</i>
<i>Sweet Potato and Black Bean Slider, arugula, spicy ketchup</i>	<i>\$5ea</i>

FLATBREADS *(per Flatbread)*

<i>Wild Mushroom, mushroom duxelles, goat cheese, arugula</i>	<i>\$22</i>
<i>Pork Belly, bacon jam, apple cherry compote, cheddar cheese</i>	<i>\$17</i>
<i>Fresh mozzarella, slow roasted plum tomatoes, basil pistou</i>	<i>\$16</i>



FRUITS DE MER & RAW BAR

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

Local Massachusetts Oysters - \$36

Served with cocktail sauce mignonette and lemons

Poached Shrimp Cocktail- \$36

Served with spicy mayo

Lump Crab Meat – \$18 per 3 oz

Served with spicy mayo

Brunch App Stations (priced per board feeds 12-15)

CHEESE BOARD

\$240 per board

Selection of 6 cheeses from local New England Farms

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

CHARCUTERIE BOARD

\$280 per board

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

CHARCUTERIE & CHEESE BOARD

\$320 per board

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

CRUDITÉS

\$150.00 per board

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

FRUIT STATION

\$85.00 per board

Served with Greek yogurt and granola

PASTRY STATION

\$120.00 per board

Assorted pastries



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

Scrambled Eggs *fresh cracked scrambled eggs topped with chives (\$18)*

Crispy Bacon *applewood smoked bacon (\$30)*

Chicken or Pork Sausage *(\$30)*

Toast *white or wheat toast served with assorted jellies and butter (\$10)*

Brioche French Toast *served with maple syrup and powdered sugar (\$21)*

Pancakes *choice of 2 blueberry, chocolate chip, banana or plain served with maple syrup (\$18)*

Roasted Potatoes *baby potatoes, sauteed onions and peppers (\$17)*

Quiche Lorraine *caramelized onions, bacon, cheddar cheese (\$16per quiche)*

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

Mixed Green Salad *mesclun greens, cherry tomatoes, cucumber, balsamic vinaigrette (\$150)*

Green Circle Chicken *bone-in breast & leg, hen of the woods mushrooms, brussels sprouts, truffle pommes purée, madeira jus (\$330)*

Seared Salmon *flageolet beans, butternut squash, cherry tomatoes, charred broccolini, pickled red onions, kale pesto (\$360)*

Prime Skirt Steak *creamed spinach, roasted potatoes, bordelaise (\$380)*

Tenderloin Carving Station *asparagus, confit potatoes, au jus, (feeds approx. 18-20 guests - \$450) +\$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 Brownie Bites (\$2)

Chocolate Covered Strawberries (\$3)

French Macarons (\$3)

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



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Ratatouille tartlet

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BASTILLE APPETIZER STATIONS

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Duxbury, MA

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