HORS D’OEUVRES RECEPTION
one hour Hors D’oeuvres reception for $15 per person
[choose any five Hors D’œuvres]

COLD HORS D’ŒUVRES
Tuna tartare & whipped avocado, served on a mini corn taco
Beef tartare crostini, grain mustard aioli
Gougeres, compte & tillamook cheddar
Grilled shrimp with sweet chili sauce
Tomato & Mozzarella skewers with a balsamic glaze

HOT HORS D’ŒUVRES
Maple Bacon and Pepper wrapped scallops
Meatball with pepperade
Ratatouille vegan tartlet
Truffle arancini, garlic aioli
Duck Crostini with plum sauce

BASTILLE APPETIZER STATIONS

BASTILLE SLIDERS (per piece, minimum 10 sliders)
Bastille Burger Slider, Tillamook cheddar, red wine dijonaise $5ea
Mini Lobster Rolls, brioche bun $7ea
Chicken Slider, pickled watermelon rind remoulade $5ea
Grilled Portobello Slider, with chermoula $5ea

FLATBREADS (per Flatbread)
Wild Mushroom, mushroom duxelle, boursin cheese, arugula, truffle oil $22
Pork Belly, bacon jam, apple cherry compote, Tillamook cheddar $17
Fresh Mozzarella, slow roasted tomatoes, fresh basil and pepperade $16
FRUITS DE MER & RAW BAR
priced per dozen; served with cocktail sauce, spicy mayo, watermelon mignonette, and lemon
Local Massachusetts Oysters (Duxbury, MA) - $36
Poached Shrimp Cocktail - $42

CHEESE BOARD
$240 per board (feeds 12-15)
Selection of 6 cheeses from local New England Farms
Served with House Compote, Spiced Nuts, Rustic Breads, Crackers

CHARCUTERIE BOARD
$280 per board (feeds 12-15)
Selection of 5 meats served with pickled vegetables, cornichons, whole grain mustard, rustic breads

CHARCUTERIE & CHEESE BOARD
$320 per board (feeds 12-15)
Selection of Chef’s choice of 3 meats and 3 cheeses

CRUDITÉS
$150.00 per board (feeds 12-15)
Selection raw vegetable crudité with dipping sauces (hummus, homemade ranch)
BASTILLE ENTREE STATIONS
[priced per tray, each tray feeds 12-15 guests]

Chopped Caesar Salad  homemade croutons, parmesan cheese, Caesar dressing ($150)
Mixed Green Salad  mesclun greens, cherry tomatoes, cucumber, balsamic vinaigrette ($150)
Green Circle Roast Organic Chicken  haricot verts, mashed potatoes, jus ($330)
Salmon Provençal  toasted orzo, swiss chard, heirloom tomatoes, nicoise olives, capers, herbs de provance ($360)
Prime Skirt Steak  seasonal vegetable, roasted potatoes, bordelaise ($380)
Tenderloin Carving Station  (feeds approx. 18-20 guests - $450, +$150 carving station fee)
asparagus, confit potatoes, au jus
Fusilli Pasta  cherry tomatoes, arugula, parmesan cheese ($270)
Mushroom Risotto ($300)

BASTILLE DESSERT RECEPTION
[priced per piece, minimum of one dozen]

Mini Crème Brulees ($3)  Mini Brownie Bites ($2)
Mini Boston Cream Puffs ($3)  Jellies ($3)
Mini Lemon Meringue Tarts ($3)  Seasonal French Madeleines ($3)

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