



HORS D'OEUVRES RECEPTION

one hour Hors D'oeuvres reception for \$15 per person

[choose any five Hors D'oeuvres]

COLD HORS D'OEUVRES

Tuna tartare & whipped avocado, served on a mini corn taco

Beef tartare crostini, grain mustard aioli

Gourgeres, compote & tillamook cheddar

Tomato & Mozzarella skewers with a balsamic glaze

HOT HORS D'OEUVRES

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 dijonnaise \$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 Provencal** *toasted orzo, swiss chard, heirloom tomatoes, nicoise olives, capers, herbs de provence (\$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 Boston Cream Puffs (\$3)

Mini Lemon Meringue Tarts (\$3)

Mini Brownie Bites (\$2)

Jellies (\$3)

Seasonal French Madeleines (\$3)

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