

Stationary Appetizers

Seasonal Fruit + Cheese Plate

Selection of 3 Local Cheeses

Dalmatian Fig and Orange Spread

Fancy Crackers

Spiced Nuts

All Things Raw Bar

(Pick and Choose)

Freshest Local Oysters

Wellfleet Clams

Colossal Shrimp Cocktail

Tuna Tartare

Scallop Ceviche

Champagne Mignonette, Cocktail Sauce, Lemon

Smoked Salmon Platter

Sliced Cucumbers

Fennel Salad

Capers

Dill Cream Cheese

Hard Boiled Eggs and French Baguettes

Build Your Own Farmer's Bar

A Gorgeous Wedding Board

Always A Showstopper

Pick Foods You Love:

Artisanal Cheeses

Cured Meats

Locally Sourced Heirloom Tomato Tasting

Farm Fresh Vegetables

Fruit and Herbs

Variety of Salts, Oils, Peppers, Vinegars, Mustards, Honey

Artisan Breads and Crackers

Options are Endless

Blackstrap's Chicken Wing Bar

(Pick and Match Any Combination)

Smokey Sticky

Buffalo

Jamaican Jerk Rubbed

Hot BBQ Sauce

Sweet BBQ Sauce

With Blue Cheese and Celery

Charcuterie Platter

Seasonal Pâté

Pork Rilette

Duck Liver Mousse

House Smoked Sausage

With Apple Butter, Cornichons, Pickled Cherries, Creole Mustard, and Crispy Crostini

Meze Platter

Red Pepper Hummus

Marinated Olives with Lemon Zest

Feta Cheese

Baba Ghanoush

Chickpea Preserved Lemon Salad

Cucumber Yogurt Tzatziki

Pita Chips

Assorted Vegetable Crudite

Classic Antipasti

Artichoke and Parmesan Dip

Herbed White Bean Salad

Caprese Salad

Sopressata

Spicy Capicola

Grilled Vegetables

Prosciutto

Bread and Butter Pickles, Crusty Artisan Breads

Passed Appetizers

Seasonal Grilled Pizzas

Chef's Choice Based on Seasonality

Stuffed

Fingerlings with Smokey Onions, Bacon, Chive Sour Cream

*Roasted Beets with Pecans, Stilton Blue Cheese, and Endive Leaves**

*Butternut Squash with Almonds, Goat Cheese, Brussels**

Classic Meatballs with Sharp Provolone

*Prosciutto Wrapped Dates Stuffed with Gorgonzola, Toasted Almonds**

Twice Roasted Red-Bliss Potatoes, Garlicky Goat Cheese

Favorites

Braised Short Ribs with Horseradish-Beet Aioli, Pastry Puff

Deviled Eggs: Picnic Style or Choose your own Adventure

Spicy Tuna with Pickled Eggplant, Avocado Salad, and Crispy Wonton

Stuffed Mushrooms with Roasted Corn, and Smoked Sausage

Prosciutto Wrapped Scallops Finished with Pomegranate Drizzle

Bay Scallops, Fennel-Orange and Green Olive Slaw

N.E. Style Fish Cakes with Lemon-Old Bay Aioli

Stuffed Littlenecks with Smoked Chorizo, Pasilla Aioli

Zesty Shrimp and Mango Salad, Endive Leaves
Goat Cheese and Local Honey, Pine Nuts, Carrot Cup*

Vegan

Sun-dried Apricot with Moroccan Cashew Salad
Curried Cauliflower Salad on Belgian Endive
Sweet Potato Rounds with Date Walnut Relish
Stuffed Mushrooms with Pine nuts, Panko, and Herbes De Provence
Olive Oil Toast with Kalamata Tapenade and Balsamic Pickled Cherry Tomato
Smoked and Grilled Sweet Potato Skewers with Hoisin Glaze and Sesame
Cucumber Cup with Olive Salad and Smoke Red Pepper
German Baguette Toast Point with Herby Beans, and Roasted Garlic Oil

Crostini

Classic Beef Tartare, Lemon, Capers, Chives
Chicken Liver Mousse, Orange-Fig Jam
Foie Gras on Brioche with Apple Butter
Classic Lobster Salad
Smoked Salmon with Dill-Horseradish Cream, and Caviar
Heirloom Tomatoes with French Feta, Fancy Olive Oil
Grilled Corn with Pancetta, Red Pepper

Soup Shooters

Curried Butternut Squash with Toasted Pepita (vegan)

Curry Zucchini with Chili Cilantro Oil (vegan)

Golden Beet Gazpacho with Crispy Chick Peas (vegan)

Spring Pea and Charred Scallion (vegan)

Smokey Tomato Bisque Finished with Aged Balsamic

Macomber and Parsnip with White Truffle Oil

Sweet Pumpkin Cinnamon Cream

Potato and Leek with Fresh Chives

Clam Chowder Finished with Bacon Crumbs

Chilled Tomato with Goat Milk Yogurt

Sweet Corn and Black Bean with Red Pepper Coulis and Hominy Corn Nuts (vegan)

Summer Corn and Crisp Prosciutto

Skewers

Cumin Crusted Lamb with Fig Glaze

Hoisin Glazed Chicken and Sesame Scallion Salad

Black Pepper Sirloin with Tomato Jam

Veggie Panzanella with Haloumi Cheese, Finished with Balsamic

Grilled Peach and Vidalia, Bourbon Molasses Butter

Latin Pork with Pineapple-Chili Mojo

Tarts

Wild Mushroom with Sherry Crème Fraîche

Arugula and Caramelized Onion, with Blue Cheese

Duck Confit with Sweet Cranberry Compote

Smoked Sausage and Spinach with Brie

Smoked Halloumi, Pine Nuts, Local Honey, Preserves*

Leek, New Potato & Bacon

Pressed Sandwiches

Grilled Cheese with Slab Bacon, Avocado

Grilled Cheese with Tomato Chutney

Reuben

Cuban

Dinner

We can do your menu as a buffet,
family style, or as a plated dinner

Vegan

Cumin Crusted Grilled Zucchini Planks with Red Chimichurri

Sweet Potato "Burnt Ends"

Grilled Cauliflower with Apricot and Preserved Lemon Relish

Marinated and Smoked King Oyster Mushrooms with Seasonal Sauce

Seafood

Selections vary based on seasonality and availability

House Smoked Meats

BBQ Chicken

Carolina Pulled Pork

Texas Beef Brisket

Smoked Kielbasa

Burnt Ends of Brisket

Butcher Shop

Skirt Steak

Flank Steak

NY Strip Steak

Whole Sirloin

Leg of Lamb

Pork Shoulder

Short Ribs

Chicken Breast

Whole Chicken

Goat

Filet Mignon

Pork Tenderloin

Pork Chop

Prime Rib

Bone in Ribeye

Whole Duck

Duck Breast

Pasta

Penne Tossed with Pancetta, Tomato, and Garlic Cream.

Rotini with Cherry Tomatoes, Basil, and Roasted Garlic.

Goat Cheese and Polenta Lasagna, White Bean Puree.

Traditional Lasagna with House Smoked Sausage.

Salads

Baby Green Salad with Fresh Herbs, Great Hill Blue Vinaigrette.

Tomato and Avocado Salad with Seasonal Herbs, and Citrus Vinaigrette.

Arugula Salad with Roasted Beet Confit, Goat Cheese, Candied Pecans, Cider Vinaigrette.*

Asian Style Salad with Crispy Wontons, Spicy Cashews, Sesame Vinaigrette.*

Spinach Salad with Crisp Apples, Fennel, Cornbread Croutons.

Roasted Butternut Squash, Pear, Spiced Pecan Vinaigrette.*

Heirloom Tomatoes, Smoked Sweet Onions, with

Coriander Leaves, Fresh Lemon, Fancy EVOO.

Grilled Peach, Smoked Halloumi, Sherry Vinaigrette.

Grilled Vegetable Salad, Feta, Red Wine Vinaigrette.

Fancy Coleslaw, Apples, Carrots, Grapes, Apple Cider Vinaigrette.

Summer Salad, Feta, Tomato, Watermelon, Mint.

Sesame, Snow Pea, Shiitake Udon Pasta Salad.

Chop Salad, Black Beans, Roasted Peppers, Corn, Tomatoes, Avocado.

Heirloom Bean, Pickled Red Onion Vinaigrette.

Bulgur, Red Grapes, Walnuts, Currants, White Balsamic Vinaigrette.

Bread Salad, Eggplant, Roasted Red Peppers Tomato, Basil.

Succotash, Local Season Vegetables.

Pita Bread Salad, Olives, Feta, Mint.

Tomato Salad, Feta, Cumin-Yogurt Dressing.

Toasted Israeli Couscous, Pine Nuts, Shallots and Parsley.

Traditional Coleslaw

Spicy Asian Coleslaw

Vegetables

Seasonal Grilled Vegetable Plate dressed in Lemon Vinaigrette.

Orzo Pasta and Cherry Tomatoes, Roasted Garlic, Olives and Parmesan Cheese.

Grilled Asparagus, Almonds, Thyme and Sherry Vinaigrette.

Grilled Eggplant, Cherry Tomato-Basil Vinaigrette.

Grilled Vegetable Napoleon finished in a Soy and Sesame Glaze.

Sautéed Garden Peas with Pancetta and Sea Salt Butter.

Green Beans topped with Pine Nuts, Shallots.

Spicy Grilled Corn with Black Beans and Queso Fresco.

Potatoes

Herb Roasted Fingerling Potatoes and Caramelized Onions, Smokey Bacon Bits

Roasted Potato Salad with Parsley Sprinkles

Southern Style Creamy Potato Salad

German Potato with Bacon, Fresh Herbs

Garlic Mashed Potatoes

Macomber Turnip Finished with White Truffle Oil

Maple Sweet Mash Potatoes

BBQ Sweet Potato Salad

Grilled Potato with Arugula dressed in Dijon Mustard Vinaigrette

French Potato with Radishes, Cornichons, and Capers

Risotto

Wild Mushroom

Butternut Squash

Sun-dried Tomato and Broccoli Rabe

Fresh Herb & Lemon

Chef's Favorite Party Menus

Low Country Boils

AKA Southern Style Beer & Seafood Boil

Caja Pig Parties

Flavors from Around the World

Whole Smoked 50-100lb Pigs

All Caja Pigs are cooked on-site

Paella Parties

Fresh Local Seafood Cooked On-Site

Rubs, Spices, and Salts

Herbed Garlic

BBQ

Pesto

Coriander

Curry

Latin

Black Pepper

Coarse Smoked Salt

Black Truffle Salt

Coarse Red Hawaiian

Fleur De Sel

Black Hawaiian Salt

Habanera Pepper Salt

Smoked Black Peppercorns

Pink Peppercorns

Sweet Coriander Black Pepper

Creole

Mediterranean

Five Spice

Chili-Cumin

Orange Coriander

Lime Cumin

Jamaican Jerk

Condiments

Green Olive Tapenade

Apple Chutney

Maple-Mustard Glaze

Mango Mojo

Harissa

Blue Cheese Butter

Cranberry Onion Relish

White Wine Butter

Cipollini and Parsley Relish

Parsley and Lemon Butter

Peach and Basil Relish

Curried Apricot Chutney

Mango Chutney

Pomegranate Preserve Lemon Relish

Apricot Preserve Lemon Relish

Hoisin-Ginger

Chimichurri

Riata

Mustards

Desserts

Seasonal Fruit Cobbler, Fresh Whipped Cream

Sundae Bar with Chocolate + Vanilla Ice Cream, Hot Fudge

Caramel Sauce, M+M's, Crushed Oreos, Whipped Cream

Blackstrap Cornbread Pudding, Caramel Rum Sauce

Chocolate Pecan Squares*

Key Lime Pie Squares

Blueberry & Apple Pie, Fresh Whipped Cream

Seasonal Fresh Fruits

Double Chocolate Brownies

Chocolate Chip Cookies

Drink Mixes

Classic Lime Margarita Mix

Fresh Squeezed Mojito Mix, Infused Clove Syrup

Raspberry Lemonade, Fancy Vodka, Rosemary

Blueberry Lemonade, Fancy Vodka, Fresh Mint

Home Made Dark and Stormies

Consumer Warning:

Raw or partially cooked and can increase your risk of illness. Consumers that are especially vulnerable to food borne illnesses should eat only seafood and other meat from animals thoroughly cooked.

*These Items May Contain Nuts