

# CATERING



FAVORITES

**BAKED WINGS PLATTER**  
baked dry-rub drums & flats,  
crunchy veg,  
bleu & hot honey sauce (60 wings) \$130

**PULLED PORK SLIDERS**  
braised pork shoulder, tangy bbq,  
pickle chips, king's hawaiian roll,  
heirloom grape tomato toppers,  
side of picnic style coleslaw (40 sliders) \$150

**SHRIMP COCKTAIL BOAT**  
ice-chilled medium atlantic shrimp,  
poached in an old bay vegetable brine,  
side bloody mary cocktail sauce & lemons  
(80 shrimp) \$170 / (120 shrimp) \$240

**FISH TACO PLATTER**  
roasted seasoned cod,  
corn tortilla & spicy slaw, avocado mousse,  
mexican crema (40 tacos) \$165

**MINI CRAB CAKE PLATTER**  
lightly breaded crab meat patties,  
garlic, spices & herbs,  
side of aioli & lemons (50 mini cakes) \$180

**SALAD BOWL** <sup>v</sup>  
mixed baby greens, shredded parmesan,  
heirloom tomato, sourdough crouton,  
italian dressing \$65

**PRETZEL BASKET** <sup>vg</sup>  
toasted sigmund's vegan pretzel bites,  
spicy mustard \$60

**GUACAMOLE FRESCO** <sup>vg</sup>  
house-made fresh guacamole,  
crispy tortilla chips  
(standard 1 party serving) \$80  
(2.5 servings multi refill) \$160

**HUMMUS MEZZE** <sup>v</sup>  
classic mediterranean hummus,  
toasted pita, olives & crunchy veg  
(standard 1 party serving) \$80  
(2.5 servings multi refill) \$160

**CHICKEN NUGGETS**  
tasty chicken nugget platter,  
side ketchup \$60

**MAC & CHEESE BOWL** <sup>v</sup>  
simple soft noodles & cheddar  
mac & cheese \$75

**CRESCENT DOGS**  
pastry dough wrapped  
mini beef hot dogs,  
side mustard & ketchup \$95

**CHEESEBURGER SLIDERS**  
seasoned ground beef & cheddar cheese,  
caramelized onions, king's hawaiian roll,  
cornichon pickle toppers (40 sliders) \$200  
substitute veggie burger patties (40 sliders) \$220

**MAINE LOBSTER ROLL SLIDERS**  
fresh chilled lobster, lemon aioli,  
sea salt & cracked pepper,  
tarragon & chive, king's hawaiian roll  
(30 mini rolls) \$280 / (40 mini rolls) \$370

**SHRIMP BÁNH MÌ SLIDERS**  
spiced roasted shrimp, cayenne aioli,  
house pickles, cilantro, king's hawaiian roll,  
heirloom grape tomato toppers, (40 sliders) \$180

**SHRIMP SKEWERS**  
garlic & lemongrass marinated  
warm shrimp kabobs, savory vegetable,  
garlic & red pepper dip (40 skewers of 80 shrimp) \$170

**TOT-CHOS PLATTER** <sup>v</sup>  
baked potato tots, smoked queso,  
pickled fresno pepper & red onion,  
avocado mousse, chili powder \$50

**VEGAN SAUSAGE BOARD** <sup>vg</sup>  
beyond meat sausage links,  
onside german style toppings (20 minis) \$60

**CRUDITÉS** <sup>vg</sup>  
assortment of seasonal raw vegetables,  
side of roasted garlic & red pepper dip  
(standard 1 party serving) \$80  
(2.5 servings banquet sized tiered display) \$160

**FRUIT ARRANGEMENT** <sup>vg</sup>  
colorful assortment of seasonal fruit,  
melons & berries  
(standard 1 party serving) \$80  
(2.5 servings banquet sized tiered display) \$160

**TATOR TOTS** <sup>vg</sup>  
baked plain potato tots,  
side ketchup \$50

**GRILLED CHEESE DIPPERS** <sup>v</sup>  
sourdough & cheddar grilled cheese slices,  
house marinara for dipping \$75

SEASIDE

VEGETARIAN APPROVED

KID PARTY