

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 ^v
mixed baby greens, shredded parmesan,
heirloom tomato, sourdough crouton,
italian dressing \$65

PRETZEL BASKET ^{vg}
toasted sigmund's vegan pretzel bites,
spicy mustard \$60

GUACAMOLE FRESCO ^{vg}
house-made fresh guacamole,
crispy tortilla chips
(standard 1 party serving) \$80
(2.5 servings multi refill) \$160

HUMMUS MEZZE ^v
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 ^v
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 ^v
baked potato tots, smoked queso,
pickled fresno pepper & red onion,
avocado mousse, chili powder \$50

VEGAN SAUSAGE BOARD ^{vg}
beyond meat sausage links,
onside german style toppings (20 minis) \$60

CRUDITÉS ^{vg}
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 ^{vg}
colorful assortment of seasonal fruit,
melons & berries
(standard 1 party serving) \$80
(2.5 servings banquet sized tiered display) \$160

TATOR TOTS ^{vg}
baked plain potato tots,
side ketchup \$50

GRILLED CHEESE DIPPERS ^v
sourdough & cheddar grilled cheese slices,
house marinara for dipping \$75

SEASIDE

VEGETARIAN APPROVED

KID PARTY