



# PAIRINGS

EVENTS & CATERING  
EST. 2020 EASTON, MA

## TIERED DISPLAYS

### MEAT + CHEESE BOARDS

#### DOMESTIC CLASSICS

*curated meat and cheeses, nuts, crisps, fruits*

\$150 feeds 10-15

#### IMPORTED PREMIUMS

*European meats and cheeses, nuts, crisps, fruits*

\$240 feeds 10-15

### NEW ENGLAND SEAFOOD

#### + RAW BAR

#### THE CAPE COD

*12 local oysters, 8 local clams, lump crab salad, 8 lager poached shrimp cocktail*

\$180 feeds 10-15

#### THE MARTHAS VINEYARD

*12 local oysters, 8 local clams, lump crab salad, 8 lager poached shrimp cocktail, dressed lobster cocktail with roasted garlic aioli*

\$210 feeds 10-15

#### THE NANTUCKET

*12 local oysters, 8 local clams, lump crab salad, 8 lager poached shrimp cocktail, dressed lobster cocktail with roasted garlic aioli, Ahi Tuna Nigiri*

\$240 feeds 10-15

add Osetra Caviar Service 1oz. with classic accoutrements +\$100

### MEZZE SPREAD

*Garlic Hummus, Roasted Baba Ghanoush, Tabbouleh, whipped labneh with dill, fresh crudité, marinated olives, grilled pita bread, pita chips*

\$120 feeds 10-15

## HOT + COLD APPETIZERS

### THE ESSETIALS

\$4.50 2-3 per person

#### CRISPY VEGETABLE SPRINGROLLS

*sweet chili dipping sauce*

#### PULLED PORK SLIDERS

*potato bun, coleslaw*

#### TANDOORI CHICKEN SKEWERS

*Garam masala, cooling mint yogurt*

#### HERBED RICOTTA TOASTS

*charred broccoli, hot honey*

#### HOISIN GLAZED MEATBALLS

*ginger, garlic, scallion*

#### GREEK SKEWERS

*kalamata, feta, cucumber, tomato, oregano*

#### AROMATIC STUFFED MUSHROOMS

*herbs, panko, parmesan*

#### VEGETABLE FLATBREAD

*roasted seasonal veg, sharp provolone*

#### PROSCUITTO WRAPPED MELON

*basil + balsamic glaze*

#### CAPONATA CROSTINI

*eggplant, squash, rosemary, sherry vinegar*

#### WARM CRAB MELT

*lump crab, garlic toasts, manchego cheese*

### THE PREMIUMS

\$7.00 2-3 per person

#### BARBACOA BEEF EMPANADAS

*cheddar, salsa verde, cilantro*

#### TUNA TARTARE

*cucumber cups, ginger soy dressing*

#### LAMB LOLLIPOPS

*herb crust, berry marmalade*

#### SAUCISSON EN CROUTE

*local herb sausage, puff pastry, dijonnaise*

#### GRILLED STEAK SKEWERS

*herb marinated filet, chimichurri*

#### MINI LOBSTER ROLLS

*buttered roll, garlic mayo*

#### CRISPY DUCK BREAST

*crostini, grain mustard, sour cherry*

#### CITRUS SHRIMP CEVICHE

*crispy corn tortilla, cotija*

#### MINI CRAB CAKES

*holy trinity, panko, remoulade*