



PAIRINGS

EVENTS & CATERING
EST. 2020 EASTON, MA

CLAM & LOBSTER BAKE

COURSED MEAL OR BUFFET

STARTS AT \$90 PER PERSON + TAX & SERVICE

Starters

NEW ENGLAND CLAM CHOWDER
COUNTNECKS, BACON, POTATO, CREAM, HERBS

1/2 POUND STEAMED CLAMS
SERVED WITH BROTH AND DRAWN BUTTER

Entrees

CHOICE OF ENTREE (SELECTED BEFORE PARTY)

1 1/4 LB. STEAMED LOBSTER
DRAWN BUTTER + STEAMED CORN ON THE COB

8 OZ. HERB MARINATED SIRLOIN
CHIMMICHURRI + STEAMED CORN ON THE COB

Sides

MARINATED GRILLED VEGETABLES

PASTA SALAD W/ HERB VINAIGRETTE

Dessert

STRAWBERRY SHORTCAKE
BUTTERMILK BISCUIT, FRESH WHIPPED CREAM

APPETIZERS / DISPLAYS

PRICING UPON REQUEST

MEAT + CHEESE BOARD
DISPLAYED WITH FRUITS AND CRISPS

BEEF BARBACOA EMPANADAS
SALSA VERDE, CILANTRO

OYSTERS ON THE HALF SHELL
RED WINE SHALLOT MIGNONETTE

HERBED RICOTTA TOASTS
CHARRED BROCCOLI, HOT HONEY

CITRUS SHRIMP CEVICHE
CRISPY CORN TORTILLA, COTIJA

TANDOORI CHICKEN SKEWERS
GARAM MASALA, COOLING MINT YOGURT

TUNA TARTAR
GINGER SESAME DRESSING, CUCUMBER CUP

VEGETABLE FLATBREAD
ROASTED TOMATO, SHARP PROVALONE, ARUGULA

PROSCUITTO WRAPPED MELON
BASIL + BALSAMIC GLAZE

SWEET AND SOUR MEATBALLS
ONIONS, TANGY TOMATO SAUCE

ADDITIONS

PRICING UPON REQUEST

GARDEN SALAD
MARKET VEGETABLES, TOASTED ALMONDS,
WHOLE GRAIN MUSTARD VIN

CLASSIC CEASAR
CRISP ROMAINE, FRESH CROUTON,
PARMESEAN, GARLIC VINAIGRETTE

BABY KALE
TOASTED PINE NUTS, PECORINO,
TRUFFLE HONEY VINAIGRETTE

CORN BREAD
HONEY BUTTER

BOSTON BAKED BEANS
THICK BACON, BROWN SUGAR, MOLLASES