



PAIRINGS

EVENTS & CATERING
EST. 2020 EASTON, MA

APPETIZERS

TIERED DISPLAYS

MEAT + CHEESE BOARDS

DOMESTIC CLASSICS \$150 feeds 10-15

curated meat and cheeses, crisps, fresh and dried fruit

IMPORTED PREMIUMS \$240 feeds 10-15

European meats and cheeses, crisps, fresh and dried fruit

NEW ENGLAND SEAFOOD

+ RAW BAR

THE CAPE COD \$180 feeds 10-15

18 local oysters on the half shell, 10 lager poached shrimp cocktail, 1# crab claws with garlic aioli, traditional accompaniments

THE NANTUCKET \$240 feeds 10-15

18 local oysters on the half shell, 10 lager poached shrimp cocktail, 1# crab claws with garlic aioli, octopus ceviche, tuna shashimi with nori squares, traditional accompaniments

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

MEZZE SPREAD

Garlic Hummus, Roasted Baba Ghanoush, Tabbouleh, stuffed grape leaves, fresh crudité, marinated olives, grilled pita bread, pita chips \$120 feeds 10-15

State + local meals tax + service fee additional

Menu items may be served raw or undercooked.

Consuming raw or undercooked food may increase risk of foodborne illness

Before placing your menu order, please inform us if anyone in your party has a food allergy.

PASSED/ STATIONARY

THE ESSENTIALS

\$6.00 pp

CRISPY VEGETABLE SPRINGROLLS

sweet chili dipping sauce

WILD MUSHROOM TARTLET

chevre mornay, tarragon

TANDOORI CHICKEN SKEWERS

Garam masala, cooling mint yogurt

HERBED RICOTTA TOASTS

charred broccoli, hot honey

HOISIN GLAZED MEATBALLS

ginger, garlic, scallion

VICHYSOISE SHOOTER

potato, leek, chili oil

PULLED DUCK CONFIT (+\$2)

polenta cake, apricot jam, pickled mustard seed

BRAVA POTATO BITES

crisp potatoes, smoked tomato, garlic aioli

BRAISED BEEF ARANCINI

peas, pancetta, fontina

CAPONATA CROSTINI

whipped tofu, eggplant, squash, rosemary, sherry vinegar

BLACKEND SWORDFISH BAHN MI

pickled vegetables, kewpie mayo, baguette

THE PREMIUMS

\$8.00 pp

BARBACOA BEEF EMPANADAS

cheddar, salsa verde, cilantro

TUNA TARTARE

rice crisps, ginger soy dressing

LAMB LOLLIPOPS (+\$2)

herb crust, berry marmalade

SPICY SALMON MAKI

nori roll, cucumber, salmon caviar

GRILLED STEAK SKEWERS

herb marinated sirloin, chimichurri

MINI LOBSTER ROLLS (+\$4)

buttered roll, garlic mayo

CRISPY DUCK BREAST

crostini, grain mustard, sour cherry

BERBERE SPICED GRILLED SHRIMP

pita chip, chermoula, tahini sauce

MINI CRAB CAKES

holy trinity, panko, remoulade