

*The*  
**WHITE APRON**



**STATIONS**

**BISTRO STATION**

Display of Imported & Domestic Cheeses

Sliced Cured Meats (gf, df)

Accompanied w/ Spiced Nuts (gf, df), Assorted Marinated Olives w/ Preserved Lemon (gf, vg), Fresh Berries (gf, vg)

Marinated Vegetables (gf, vg)

Seasonal Dips & Hummus (gf, vg)

Seasonal Sweet Preserve (gf, vg)

Whole Grain Mustard (gf, vg)

House Made Crackers (v)

**ENHANCEMENTS:**

Duck Rillettes & Chicken Liver Mousse w/ Seasonal Preserves, Mostarda \$6.00 per person

House Cured Gravlax w/Red Onion, Capers, Tomatoes, & Lemon (gf, df) \$10.00 per person

Warm Maine Lobster Dip \$10.00 per person

Pork & Cherry Country Style Pate \$6.00 per person

**SLIDER STATION**

(Select Three)

Beef Burger w/ Fresh Herbs, Capers & Shallots, Roasted Tomato Aioli

Pulled Pork Slider, Mustard-BBQ Sauce Cilantro-Lime Slaw

Fresh Crab Salad Slider, Lemon-Dill Aioli (df)

Quinoa & Sweet Potato Slider, Sriracha Aioli, House Pickles (df)

Includes: Crispy Veggie Chips & House Pickled Veggies (gf, vg)

**MINI KEBOB STATION**

(Select Two)

Marinated Hanger Steak (gf)

Chicken Thigh (gf)

Citrus Marinated Grilled Shrimp (gf)

**SAUCES:**

Tzatziki (gf)

Chimichurri (gf, vg)

Romesco (gf, vg)

Farro Salad w/ Fusion Tomatoes, Radish, Parsley, Parmesan & Champagne Vinaigrette (df)

**PASTA STATION**

(Select Two)

Imported Italian Cavatappi  
House Made Ricotta & Herb Gnocchi  
Imported Italian Rigatoni  
Orecchiette

SAUCES:

(Select Two)  
Basil Pesto\* (v)  
Fresh Tomato Pomodoro\* (v)  
Classic Bolognese  
Black Truffle & Mushroom Cream Sauce (v)  
(\*Add shrimp or chicken for additional fee)

Includes Assorted Freshly Baked Breads, Grissini & Whipped Butter w/ Fleur de Sel (v)

**MEATBALL STATION**

(Select Two)  
Beef Meatballs, Roasted NH Mushroom Demi-Glace, Sage & Rosemary  
Pork Meatballs, Creamy Whole Grain Mustard Sauce  
Chicken Meatballs, Pomodoro  
Lamb Meatballs, Apricot Chili Glaze, Slivered Almonds, Fresh Mint  
Includes: Mashed Potatoes

**FLATBREAD PIZZA STATION**

(Select Three)  
Margherita - Fresh Buffalo Mozzarella, Fresh Basil & Tomato Sauce (v)  
Caramelized Onion & Sausage – Tomato, Red Pepper, Parmesan, Arugula  
Roasted NH Mushroom – Chestnut & Oyster Mushrooms, House Made Ricotta, Parmesan  
Cheese (v)  
Roasted Grape and Fennel Flatbread, Triple-Cream Cheese, Roasted Shallots, Arugula (v)

**RETRO STATION**

Beef Sliders w/ Cheese, Roasted Tomato Aioli & House Made Pickles, Potato Bun  
Half Grilled Cheese Sandwiches- Sourdough w/ Vermont Cheddar & Fontina  
Crispy Fried Onion Rings (df, v) & French Fries (df, v) w/ Trio of Dipping Sauces:  
Truffle Ketchup, Dijon Aioli, Sriracha Aioli (gf, df)

## **RAMEN BAR**

(All Items Included)

Noodles (vg)

Pork Bone Broth (gf, df)

Mushroom Nori Broth (gf, vg)

### **Toppings:**

Bean Sprouts (gf, vg)

Pickled Carrots (gf, v)

Scallions (gf, vg)

Cilantro (gf, vg)

### **Proteins:**

Roasted Sliced Chicken Thighs

Slow-Roasted Pork Shoulder

Chinese-Spiced Pork Sausage (gf, df)

### **Condiments:**

Crispy Garlic (gf, v)

Chili Oil (gf, vg)

Togarashi (gf, vg)

Sriracha Sauce

Sweet Soy (df, v)

Lime Wedges (gf, vg)

Roasted Peanuts (gf, vg)

## **POKE STATION**

(Choose Three)

Fresh Ahi Tuna (gf, df)

Fresh Maine Salmon (gf, df)

Citrus Poached Shrimp (gf, df)

Glazed Pork Belly

Seasoned Sticky Rice

Sriracha Aioli (gf, df), Sweet Soy Sauce (df) Miso Ginger Vinaigrette (gf, df)

Cucumber, Pickled Red Onion, Green Onion, Carrot, Radish, Edamame, Pickled Ginger,  
Seaweed, Crispy Garlic, Toasted Sesame Seeds, Crispy Wonton (gf, vg)

## **OYSTERS**

A Trio of Oysters: Best Available

Cocktail Sauce, Ginger-Shallot Mignonette, Hot Sauces

Cocktail Sauce & Fresh Lemon

(gf, df)

## **COCKTAIL SHRIMP DISPLAY**

Poached Jumbo Shrimp

Cocktail Sauce, Fresh Lemon

(gf, df)

## **RAW BAR**

A Trio of Oysters: Best Available

Poached Jumbo Shrimp (gf, df)

Cocktail Sauce, Ginger-Shallot Mignonette, Hot Sauces, Fresh Lemon (gf, vg)

Displayed Over Ice on a Hand-Crafted Wooden Dory

## **ENHANCEMENTS**

Poached Lobster Tails, Remoulade \$25.00 per person

Seafood Escabeche \$12.00 per person

(gf, df)

## **DINNER STATIONS**

### **FRENCH STATION**

Classic Cassoulet w/ Duck Fat-Roasted Garlic Crostini (df)  
Pommes Frites tossed in Black Truffle Oil & Fresh Herbs (gf, df)  
Seasonal Ratatouille (gf, vg)  
Bitter Greens Salad w/ Bacon Lardons, Jammy Egg, Champagne Vinaigrette (gf, df)  
Sliced Baguettes, Sea Salt Butter

### **MEDITERRANEAN STATION**

(Select Two)

Herb Rubbed, Slow-Roasted Lamb Leg (gf, df)  
Roasted Chicken, Oregano, Preserved Lemon & Pearl Onions (gf)  
Pan-Seared Maine Salmon, Garlic & Citrus (gf, df)

#### **INCLUDES:**

Trio of Sauces: Tzatziki (gf, v), Grilled Olive Tapenade (gf, vg), Romesco (gf, vg)  
Israeli Couscous Salad - Roasted Sweet Peppers, Eggplant, Fresh Herbs (vg)  
Aegean Salad - Fusion Tomatoes, Cucumber, Red Onion, Feta Cheese, Olives (gf, v)  
Assorted Pita(vg)

### **TACO STATION**

Soft Flour Tortillas (df, v) & Hard Corn Taco Shells (gf, vg)  
(Select Two)

Beef Barbacoa (gf, df)  
Pork Al Pastor (gf, df)  
Adobo Chicken (gf, df)  
Citrus Glazed Shrimp (gf, df)  
Roasted Mushroom (gf, vg)

#### **INCLUDES:**

Cotija Cheese (gf, v), Pickled Red Onion (gf, vg), Fresh Lime (gf, vg)  
Cilantro-Lime Slaw (gf, v)  
Black Beans & Spanish Rice, Charred Peppers & Onions (gf, vg)  
Pico De Gallo, Guacamole, Tomatillo Salsa Verde (gf, vg)  
Crispy Tortilla Chips (gf, vg)  
Roasted Corn Elote (Seasonal)