

HOLIDAY OFFERINGS

HORS D'OEUVRES

Buffalo Chicken Bites

crispy chicken bites tossed with house-made buffalo sauce - served alongside house-made ranch for dipping
\$70/24 pieces

Buffalo Cauliflower (vegan, GF, contains nuts)

crispy cauliflower florets tossed with house-made buffalo sauce - served alongside vegan ranch (contains cashews and almonds)
\$70/24 pieces

Pigs in a Blanket

with house-made honey mustard
\$70/24 pieces

Arancini (GF)

house-made arancini stuffed with pepperoni and served alongside a roasted red pepper-tomato sauce
\$70/24 pieces

Cranberry Pinot Noir Meatballs

all-beef cocktail meatballs with a house-made cranberry red wine sauce
\$70/24 pieces

Short Rib Popovers

savory popovers stuffed with short ribs - served alongside garlic aioli to dip
\$70/24 pieces

Lemon Panko Crab Cakes

house-made crab cakes with lemon aioli
\$70/24 pieces

PLATTERS

Beef Tenderloin Sliders

build your own - roasted and thinly sliced beef tenderloin with 24 potato rolls, horseradish-blue cheese spread and chipotle aioli
\$299, serves 10-12

Ham Sliders

build your own - sliced honey ham with 24 potato rolls, house-made cheddar aioli and honey mustard
\$139, serves 10-12

Shrimp Cocktail (GF)

poached shrimp with traditional cocktail sauce and creamy remoulade
SM Platter (~2 lb. of shrimp), \$99 | LG Platter (~4 lb. of shrimp), \$149

Pretzel Bites

salted pretzel nuggets with house-made cheese dip and apple mostarda
\$79, serves 10-12

HOLIDAY BREAKFAST



Cheddar & Chive Quiche (v)

cage-free eggs with cheddar cheese + garden chives in a flaky pastry crust.
\$59/10 in. quiche serves 10-12

Take-And-Bake Cinnamon Buns

ready-to-bake brioche cinnamon buns with cream cheese frosting
\$29/12 buns

ENTREES + SIDES

Parmesan Crusted Halibut

sustainably sourced halibut roasted with a parmesan, garlic and herb rub
\$249, (12) 6 oz. pieces

Citrus Haricot Verte (vegan, GF)

French style green beans with house-made citrus glaze
\$89/half pan

Baked Stuffed Shrimp

jumbo shrimp with a buttery stuffing, baked
\$189, 24 pieces per order

Vanilla Roasted Acorn Squash (v, GF)

acorn squash roasted with a sweetened vanilla infused butter
\$89/half pan

Beef Tenderloin

roasted tenderloin with a red wine pan sauce, cooked to medium rare.
\$369/4 lb. half pan

Antipasto Salad (GF, DF)

mesclun greens with marinated artichokes, fresh tomatoes, pickled onions, shaved parmesan and honey-balsamic vinaigrette
\$79/ serves ~12

Cheddar + Chive Whipped Potatoes (v, GF)

skin-on with cream, butter, chives and cheddar cheese
\$89/half pan

Sweet Potato Buns

freshly baked, soft and fluffy sweet potato buns
\$10/6 buns

Lobster Mac 'n Cheese

short cut pasta in our signature cream sauce with lobster meat
\$175/half pan

DESSERTS

Molasses Sandwich Cookies

cream cheese frosting sandwiched between two spiced molasses cookies
\$24/6 sandwich cookies

Assorted Cookie (*gluten free and vegan friendly*)

chocolate brownie cookies (GF, DF), snickerdoodle cookies (vegan, GF), red velvet cookies (vegan, GF)
\$69 (12 of each cookies, 36 pieces total)

IMPORTANT ORDERING INFORMATION!



The items listed on this menu are available to pre-order and pick up on Monday December 23rd between 12:00p-3:00p. You may select a pick up time when placing your order. Delivery is available with a \$250 order minimum. Orders must be received by 12:00 noon on Tuesday December 17th.

All items on this menu are picked up or delivered cold with re-heating instructions. Prices do not include 7% RI sales tax, 1% food and beverage tax or 6% administrative fee. Delivery fees will be added on based on location.