



BREAKFAST

Small 2-4 guests Medium 5-7 guests Large 8-12 guests

SWEET BREADS & PASTRIES

Daily assortment of house made baked treats; blueberry muffins, lemon poppyseed bread, buttermilk biscuits, cheese danish, coffee cake, cranberry-orange scones.

FRESH FRUIT PLATTER

Seasonal fruits and berries, watermelon, pineapple, heirloom melons, kiwi, mango, dragon fruit.

SMOKED & CURED FISH PLATE

Bagels, cream cheese and classic accouterments.

MERMAID FARM YOGURT & HOMEMADE GRANOLA, BERRIES AND FRUIT

QUICHE LORRAINE

bacon, gruyere cheese, caramelized onion

TOMATO AND BASIL QUICHE

with goat cheese

MUSHROOM AND LEEK QUICHE

with cheddar cheese

SMALL BITES

Minimum one dozen

SHRIMP COCKTAIL

Served with cocktail sauce and fresh lemon

DEVEILED EGGS

Pickled mustard seed, paprika

GOUGERES

Cheese puffs, gruyere cream, chives and black pepper

GRILLED PEACH TOASTS

Whipped ricotta, basil, lemon zest

GOAT CHEESE TARTS

Honey, black pepper

SCALLOPS AND BACON

Day boat scallops, lemon aioli

GRILLED SHRIMP

Lime-garlic marinade, scallion aioli, black sesame seed

SMOKED BLUEFISH PATE

Rye bread toast, dill, pickled mustard seed

CURRY CHICKEN SATAY

Peanut sauce, scallion

PIGS IN A BLANKET

Served with honey mustard



PLATTERS

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CHEESE & CHARCUTERIE

Local artisan cheeses and charcuterie, house made pepper jam, pickled veggies, fresh and dried fruits, spiced nuts, local honey, assortment of crackers.

SEAFOOD BOARD

Old bay poached cocktail shrimp, smoked bluefish paté, beet and dill cured gravlax, smoked mussels, spicy tuna spread, black pepper smoked bluefish, crispy cucumbers, cherry tomatoes, pickled onions, cocktail sauce, rye toasts and crackers.

MEZZE GRAZE

Fresh and bright, a selection of house made dips & spreads, beetroot hummus, smokey baba ganoush, red pepper whipped feta, falafel, stuffed island grape leaves, marinated sardines, cured olives pickled, roasted and raw farm vegetables, grapes, hand made flatbreads and crackers.

CRUDITÉS

Roasted and raw local vegetables, choice of dip; caramelized onion, housemade ranch, beetroot hummus, smoky baba ganoush or red pepper whipped feta, accompanied by potato chips or corn chips.

CHIPS AND DIP

Choices include

*Tortilla chips, House made pico de Gallo, guacamole, and queso
Cape Cod potato chips, house made onion or ranch dip*

LUNCH

LAMB SLIDERS

(served by dozen)

Feta mousse, cucumber, dill, Martin's Bun

SIRLOIN SLIDER

(served by dozen)

Horseradish cream, iceberg, pickled onion, Martin's Bun

SANDWICH PLATTER

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Choice of 2 for Small & Medium, choice of 3 for Large

Served on ciabatta, sourdough or wrap

*Lobster Roll, celery, tarragon aioli, brioche bun
Turkey & cheddar, apple, honey mustard, little gem lettuce
Ham & swiss, whole grain mustard, pickled onion, butter lettuce
Italiano, salami, capicola, speck, pickled peppers, shredded lettuce, pepperoni, mayonnaise
Roasted chicken, garlic aioli, arugula, tomatoes, olive tapenade
Roast Beef, horseradish cream, caramelized onions, arugula
Tuna fish salad, celery, dijon, parsley, pickles
Caprese, island tomatoes, basil leaf, burrata cheese, basil spread
Grilled mushroom, swiss cheese, roasted red peppers, arugula, dijonaise*



SALADS

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Add a protein to salad: Flank Steak, Grilled Chicken skewer, Shrimp skewer

PEPPERY ARUGULA

Blackwater Farm baby arugula, sourdough croutons, shaved parmesan, dehydrated kalamata olives, Meyer lemon vinaigrette.

ROASTED BEET

Star anise and orange glaze beets, whipped Mermaid Farm feta, toasted walnuts, fig and sherry vinaigrette.

SIMPLE SUMMER

Morning Glory baby greens, shaved summer veggies, toasted salted sunflower seeds, roasted citrus vinaigrette.

LITTLE GEMS

Beetlebung Farm lettuces, cheddar, pickled red onion, rye crisps, Medjool date & Lemon vinaigrette.

STEAK SALAD

Island greens, pickled onion, shaved manchego, grilled peppers, toasted pepitas, chimichurri vinaigrette.

CLASSIC CAESAR

Spring's famous dressing, black pepper sourdough croutons, shaved parmesan, with anchovies, grilled lemon.

SUMMER TOMATO

Fresh burrata, basil, aged balsamic, good olive oil, Maldon salt.

DESSERT

Served whole or by slice

STRAWBERRY SHORTCAKE

buttermilk biscuit, whip cream individually served

LEMON GINGER POUND CAKE

lemon curd, raspberry drizzle

CHERRY PIE

vanilla whip cream

ALMOND-HONEY CAKE

orange blossom and mint

COCONUT CAKE

toasted coconut buttercream, chocolate

KIDS

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CHICKEN FINGERS

honey mustard and ketchup

MAC AND CHEESE CUPS

GRILLED CHEESE

PB&J

TATER TOTS