



MO'S LUNCH



Small (2-4) Medium (6-8) Large(10-12)

Chips N' Dips

- Local fish ceviche with crisp tortillas
- Homemade potato chips and caramelized onion dip
- Homemade crispy tortillas with pico de gallo, guacamole and spicy crema
- Fresh made local smoked bluefish pâté and sourdough crackers
- Mezze with tabouli, hummus, whipped feta, babaganoush and fresh pita

Platters

Farm crudités with raw and lightly cooked fresh vegetables, goddess dip, romesco sauce and hummus

Sliced beef tenderloin with horseradish cream and crostini

Stone fruit, berries, fresh cheese and toasted nuts

Charcuterie and/or Cheeses with a selection of homemade sausages and pâté, artisanal cheeses from the Island, honeycomb, fresh and dried fruit, homemade mustard and chutney, pickled vegetables, crusty bread and crackers

Antipasto with thinly sliced cured meats, provolone, marinated peppers, artichokes, olives and crusty bread

Seafood assortment with fresh ceviche, smoked bluefish pâté, scallop crudo and seared tuna with pickled veggies, fresh crusty bread and crackers

Raw Bar with a selection of oysters and clams from the Island, jumbo shrimp cocktail and traditional accompaniments

Assortment of freshly baked biscuits, scones, sourdough and cornbread with compound butters and preserves

Deviled local eggs

Salads

Farm greens with shaved fennel and radish, toasted seeds and citrus vinaigrette

Fresh kale with roasted sweet potato, chickpeas and creamy cashew garlic vinaigrette

Classic caesar with sourdough croutons and boquerones

Antipasto with chopped romaine, salami, provolone, marinated peppers, artichokes, olives, tomato, onion and oregano vinaigrette

Late summer tomatoes with fresh cheese, lots of herbs, olive oil, lemon and sea salt

Iceberg with pickled vegetables and homemade ranch

Niçoise with seared tuna, arugula, jammy egg, haricot vert, salt-crusted fingerling potatoes and dijon vinaigrette

Shaved cabbage with fried garlic, sunflower seeds, pickled onion and chili lime vinaigrette

Fresh cucumber, tomato and feta with dill and shallot vinaigrette

Please inform us of any food allergies when placing your order | 48 hour notice for all catering orders is required



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Sandwiches

Freshly baked sesame Italian loaves or classic sourdough bread

Roasted beef *with horseradish cream, arugula and pickled onions*

Roasted pork *with garlic and chili sautéed broccoli rabe and sharp provolone*

Fresh tuna salad *with herbs, tomato, lettuce and pickles*

Classic roast turkey *with cheddar, shredded lettuce, tomato and dijonnaise*

Italian meats *with provolone, shredded lettuce and oregano vinaigrette*

Roasted cauliflower *with garlic aioli, greens and cheddar*

Cured ham *with gruyere and European butter*

Rainbow of crunchy raw veggies, *sprouts and avocado*

Roasted pork, pâté, jalapeño, pickled vegetables, cilantro and spicy mayo

Roadside burgers-*skinny patty, shredded lettuce, pickles, special sauce*

Classic Lobster rolls *on buttery brioche*