

COCKTAIL HOUR

à la carte



FARM 2 TABLE- fifteen dollars per person

NEW ENGLAND CHEESE BOARD- soft, semi soft & rind cheese | seasonal fruit | baguette | bread sticks | crackers

CROSTINI- artichoke | white bean-herb

FARMER'S MARKET CRUDITÉS- assortment of available vegetables | seasonal dips

OYSTER BAR- twenty-five dollars per person

EAST AND WEST COAST OYSTERS- traditional mignonette | cocktail sauce

LITTLE NECK CLAMS- green chili & lime house sauce

SNOW CRAB CLAWS- old bay aioli

JUMBO SHRIMP COCKTAIL- key lime mustard sauce

TAYLOR BAY SCALLOPS- lemongrass aioli | jalapeno masago

NEW ENGLAND CLAM CHOWDER- local quahog clams | bacon | oyster crackers

SEAWEED SALAD | CALAMARI SALAD

SHRIMP COCKTAIL DISPLAY- twelve dollars per person
horseradish cocktail sauce | mustard aioli

DIM SUM- fourteen dollars per person
shrimp har gow | chicken shumai | edamame potsticker
cucumber ginger salad | chilled soba noodles



FONDUE BAR- twelve dollars per person
gorgonzola cheese & beer cheese fondue | artisan breads |
cottage fries | sliced fruit | vegetable crudité | pretzels

LIGURIA TABLE- seventeen dollars per person
thinly sliced cured Italian meats | domestic and imported cheeses |
giardinera vegetables | marinated artichokes | kalamata olives

JAPANESE SUSHI BAR- twenty two dollars per person
nigiri & maki sushi | sashimi | traditional accompaniments

STREET TACOS- nineteen dollars per person
CARNITAS (PORK)- smoked poblano salsa | cilantro | lime
SHORT RIB - piquillo relish | pickled red onion
CHICKEN - jicama & radish slaw
SHRIMP or Smoked Tofu - pico de gallo | avocado crema

KEBABS (CHOOSE 3 PROTEINS) - twenty two dollars per person

PROTEINS: BEEF | CHICKEN | SHRIMP | TOFU
STYLES:

INDIAN | garam masala curry
THAI | peanut sauce | mint
AMERICAN BBQ | smoke & spice
GREEK | za'atar spice | yogurt
JAPANESE | teriyaki | sesame
Traditional Accompaniments

NEW YORK DELI STATION- eighteen dollars per person
hand carved corned beef & pastrami | rye & pumpernickel bread
sauerkraut | spicy mustard | yellow mustard | potato knish | kosher sour & kosher
dill pickle

RECEPTION

CARVING BOARD- à la carte

PORCHETTA- eighteen dollars per person
roasted garlic jus | foccacia | whole grain mustard

BEEF TENDERLOIN- twenty two dollars per person
demi glace | grated horseradish slaw | garlic bread

HOUSE BRINED TURKEY BREAST- fourteen dollars per person
seasonal fruit mostarda | sundried tomato aioli | dinner rolls

CEDAR PLANK SALMON- fifteen dollars per person
dill yogurt | maple mustard seed compote | dinner rolls

PIT HAM- fourteen dollars per person
dijonnaise | bbq sauce | dinner rolls

LEG OF LAMB- nineteen dollars per person
mint pesto | lemon yogurt | pita

PRIME RIB- twenty four dollars per person
horseradish crema | au jus | garlic bread

WHOLE ROASTED BERKSHIRE HOG- sixteen dollars per person
Whiskey bbq sauce | soft dinner rolls

ASIAN FUSION- twenty-eight dollars per person

MISO SOUP
the bridge tofu | kombu dashi

NAPA CABBAGE SALAD
jicama | nuoc mam cham dressing

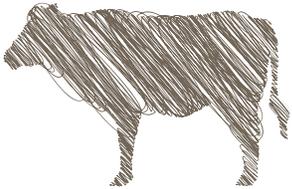
VIETNAMESE BEEF & CHICKEN SATAY

CHINATOWN DUMPLINGS

PORK CHAR SUI | STEAMED BUNS
pickled daikon | carrot

KUROBUTO PORK MEATBALLS
sugarcane | lemongrass | gochujang

All food station pricing includes one hour of service. • All menu pricing is designed for a minimum of 25 guests.



CHILLED SOBA NOODLES

peanut vinaigrette

WOK SEARED VEGETABLES

citrus | soy | ginger

SMOTHERED & COVERED - thirty-eight dollars per person



CREAMY CABBAGE COLE SLAW

WATERMELON SALAD

feta cheese | pickled red onion | mint

DEVILED EGGS

BAKED MAC N' CHEESE

DRY RUB BABY BACK PORK RIBS

CHICKEN & WAFFLES

herbed waffles | peach sriracha jam

PULLED PORK SLIDERS

red vegetable slaw | brioche bun

JALAPENO CORN BREAD

CHOP HOUSE- forty-five dollars per person

BASKET OF FRESH BAKED BREADS

ciabatta | foccacia | rolls | bread sticks | olive oil | butter | sea salt

MAX SALAD

field greens | radish | sherry vinaigrette

BLT WEDGE SALAD

baby iceberg lettuce | tomatoes | gorgonzola | buttermilk chive dressing



MINIATURE RED BLISS BAKED POTATOES

olive oil & sea salt roasted | garlic cream | bacon | chives

CLASSIC CREAMED SPINACH

béchamel | local cheeses

GRILLED ASPARAGUS

sea salt | lemon | pangrattato

CARVED BEEF TENDERLOIN

baguettes | horseradish dijon sauce | peter luger's steak sauce

TAILGATE- thirty-five dollars per person



ALL NATURAL BEEF BURGER SLIDER

aged cheddar | caramelized onion | max sauce

YELLOWFIN TUNA BURGER SLIDER

house kimchee | gochujang aioli

FREE RANGE TURKEY BURGER SLIDER

watercress | confit tomato

HOUSE SMOKED BUFFALO WINGS

pickled celery and carrot | blue cheese

TEXAS LONGHORN CHILI

crispy tortillas | aged cheddar | brewtus maximus ale

RED VEGGIE SLAW

beets | cabbage | radicchio | apple | honey caraway vinaigrette

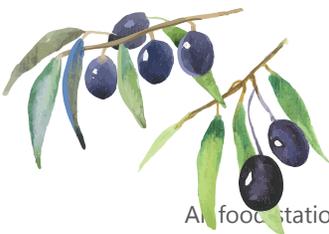
MAX SALAD

field greens | radish | sherry vinaigrette

TUSCAN- thirty-nine dollars per person

BASKET OF FRESH BAKED BREADS

ciabatta | focaccia | rolls | bread sticks | olive oil | butter | sea salt



ARUGULA SALAD

shaved fennel | cracked black pepper |
grana padano cheese | lemon vinaigrette

ANTIPASTO

sliced italian meats | domestic & imported cheeses |
marinated & grilled vegetables | olives

RIGATONI

grana padano cheese | basil rags | olive oil | marinara

SUNDAY GRAVY

braised short ribs | meatballs | italian sausage | tomato sugo

BROCCOLLINI

roasted garlic | chili flake

TUSCAN POTATOES

oven roasted potatoes | garlic | evoo | rosemary | sea salt