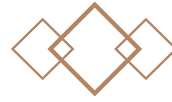


Temple bar



HORS D'OEUVRES

Select 5 Of The Following To Be Passed
\$30 / Person

Lobster Corn Dogs

Cajun Remoulade

Tuna Tataki

Ponzu, Wasabi Mayo, Wonton Crisp

Duck Rillettes

Pickled Shallot, Macerated Cherries

Smoked Salmon Beignets

Horseradish Cream

Scotch Olives

Castelvaetrano, Fennel Sausage, Fontina

Jonah Crab Toasts

Avocado, Burrata, Pickled Jalapeno, Cilantro

Lamb Meatballs

Harissa, Tomato, Parmigiano

Potato Croquets

Cheddar, Horseradish, Malt Vinegar Aioli

Cheeseburger Sliders

Gruyere, Bacon Jam, Black Pepper Aioli

Bean Burger Sliders

Mint Yogurt, Mixed Greens, Pickle

STATIONARY DISPLAYS

Vegetable Crudite

Green Goddess

\$5/Person

Artisanal Cheese

Chef's Selection of Regional Cheese, Traditional Accompaniments

\$7/Person

Charcuterie

Cured Meats and Pate, House Pickles, Crostini

\$7/Person

Chips & Dip

House-Made Potato Chips, Sour Cream & Onion Dip

\$5/Person

Seafood Tower

Shrimp Cocktail, Local Oysters, Cape Cod Clams

\$14/Person

Dessert

*Chocolate Cupcakes, Assorted Cookies,
Chocolate Covered Strawberries*

\$8/Person

18% Gratuity will be added to groups of six or more *Consuming raw or under cooked animal products may be hazardous to your health
*Prior to placing your order please inform your server of any food allergy concerns for you or any person in your party