



Fall + Winter

activation food stations

our vignettes will envelop you in an extravaganza for all the senses

stunning contemporary, white + silver décor captivates your guests as they savor Boston's best curated, multi-themed cocktail party

contemporary white decor

select 3 vignettes

includes hors d'oeuvres and desserts

Let It Snow





around the world in potatoes

small dishes and sides to enjoy, served on the glass shelf buffet (contemporary)

Fries

duck fat fries, duck confit, black garlic aioli, chervil

Maple - Sea Salt Japanese Sweet Potato

wedges, malt vinegar mayo

Grilled Potatoes + Beef

beef short rib, grilled potatoes, blue cheese, chives, arugula

Poutine

shoestring fries, maplebrook curds, crispy chicken, chicken gravy



french fete

an upscale french pique-nique, right at your fingertips

Petite Tartine

white truffle chicken salad, smoked salmon, avocado smash, roasted beet, crab cocktail

Fromage

raclette, brie, french feta, roquefort
accoutrements: mostarda, dried fruits, gourmet crackers, bg seeded crackers grilled baguette

Charcuterie

prosciutto, salami, pâté de campagne, vegetable terrine, foie gras mousse pâté
accompaniments: cornichon, capers, red onion, dried fruit chutney, micro greens, pommera mustard, fruit jam



pub holiday

new take on pub classics, served on our food wall in glass jars and pails - grab and go!

Hay Roasted Chicken

stuffing, gravy, cranberry served in a glass mason jar

Sirloin Noisette

porcini - ponzu glaze, cloumage, maldon, butter roasted radish, crispy kale served in an Asian take out container

Fish + Chips

shoestring potatoes, grillo pickle + hard boiled egg tartar sauce served in an Asian take out container

Brussels Sprouts

harissa hazelnuts, ricotta salata, olive oil served in petite food pails



medi celebration

treats from the Mediterranean , served on our food ladders

Chicken Shawarma

saffron + dried lime rice

Harissa Lamb Ragu

fettuccini

Chickpeas

arugula, zucchini, red onion, parsley, saffron cous cous, apricots + dates

Fattoush

mango -tomato - cucumber salad, sumac onions

Garnishes

dukkah, yogurt, harissa, fried chickpeas, picked herbs



celebrate comfort

warm soup + grilled cheese combos, served on our pedestals with suspended lights

Soups

charred tomato soup
celery root, apple + leek

Grilled Cheeses

cabot cheddar, brioche
fontina, gruyere, mushrooms, sourdough
smoked gouda, onion confit, shortrib, sourdough
great hill blue cheese, prosciutto, fig jam, ciabatta



hula holiday

celebrate the holidays in the tropics, served on acrylic bars

Kalua Lu'au Pork

okinawa sweet potatoes, sherry garlic butter, paprika

Macadamia- Coconut Crusted Mahi Mahi

pineapple relish, rice noodles, coconut + lime dressing, watercress, cilantro, pickled fresno chile, peanuts

Vegetable Poke

cucumber, carrot, hijiki, striped beets, japanese sweet potato

Wild Salmon Poke

red cabbage, edamame, pickled cucumber, seaweed salad, carrot, pickled ginger



a chef's selection may include...

spiced donut with cardamon glaze

root beef float marshmallow

espresso + sea salt truffle

honey ginger posset - red wine sauce + candied citrus

peppermint meringue pops

pumpkin cheesecake bites

pomegranate ginger panna cotta

milk chocolate french macaron

fig pate de fruit

