

AFTER PARTY & TO GO PACKAGES

*Looking to elevate your celebration?
Our platters are perfect for creating a customized feast.*

Whether you're hosting a small gathering, celebrating with friends, or simply indulging in a delicious treat, we have a variety of selections prepared by our culinary team.

Each platter is generously portioned, ideal for feeding a group of 25-30 guests.

C O L D P L A T T E R S

CHEESE BOARD
CHEESE, CRACKERS, FRUIT,
AND VEGETABLES
\$120

ANTIPASTO PLATTER
ASSORTED MEATS, CHEESE,
CRACKERS, AND OLIVES
\$180

MEDITERRANEAN PLATTER 3
DIPS OF TZATZIKI, HUMMUS,
BABA GHANOUSH WITH PITA
BREAD AND CHIPS
\$90

**HOUSE MADE FRESH
MOZZERALLA**
SLICED TOMATOES, AND
ROASTED BELL PEPPERS
\$105 per person

**SPINACH AND
ARTICHOKE DIP**
\$60

**THREE-TIER
SHELLFISH PLATEAU**
WHOLE MAINE LOBSTERS,
SHRIMP, OYSTERS, LITTLENECKS,
MARINATED MUSSELS
\$198

H O T P L A T T E R S

ARANCINI
\$120

**CHICKEN FINGERS & FRENCH
FRIES**
\$105

BEEF SLIDERS
\$150

FRIED CALAMARI
CRISPY FLASH-FRIED,
HOUSE-MADE MARINARA
\$135

COCONUT CHICKEN
\$120

PASTA PLATTER
\$90

SHORT RIB GNOCCHI
BRAISED SHORT RIB RAGU,
ROOT VEGETABLES
\$255

EGGPLANT ROLLATINI
\$150

CLAM POT
CHARDONNAY-STEAMED LITTLENECKS
\$135

STREET CORN
GARLIC AIOLI, COTIJA CHEESE,
CILANTRO, ANCHO CHILE POWDER
\$67.50

ROASTED BRUSSELS SPROUTS
CRISPY PORK BELLY, BROWN SUGAR
\$90

SAUSAGE AND PEPPERS
\$180

SEAFOOD PAELLA
\$180

MUSSELS SCARPRIELLO
\$120

**BBQ PULLED PORK AND
BRISKET PLATTER**
\$180