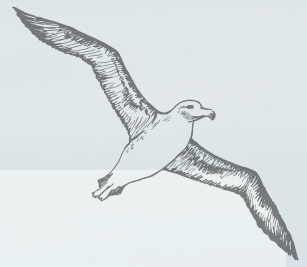


Sail Boston



APPETIZER DISPLAYS 6:30-7:15PM

-cheese and crudité-

imported and domestic cheeses (GF/ V),
broccoli, carrots, celery, red and green peppers, hummus (GF/ VGN)
sesame lavash crackers (V), gluten free crackers (GF/ V), fruit garnish (GF/ VGN)

DINNER STATIONS 7:15-8:30PM

-summer in New England bar-

clam chowder, oyster crackers (V)

make your own pulled pork buttermilk sliders

pan seared lemon salmon

corn and avocado salad (VGN)

-taco bar-

shredded iceberg lettuce, black beans, grilled corn, guacamole, salsa (VGN),

pickled jalapenos (VGN), sour cream, shredded cheese, queso fresco (V),

crumbled bacon, tricolor tortilla chips (GF/ VGN)

-accompanied by-

grilled fajita chicken with vegetables,

soft flour tortillas (VGN), and crispy taco shells (GF/ VGN)

-salad and tomato bar-

fresh mixed greens and basil (GF/ VGN)

heirloom tomatoes, seasonal greens, herb salad (GF/ VGN)

pickled onions, cucumbers, tuscan white bean dip (GF/ VGN)

feta, fresh ricotta, burrata, baby mozzarella, great hill blue cheese (GF/ V)

marinated tomato mozzarella salad (GF/ V)

lemon oil, aged balsamic, champagne vinaigrette (GF/ VGN)

specialty salts and fresh cracked pepper (GF/ VGN), bacon salt (GF)

crackers (GF), focaccia (VGN), crostini (V), french baguette (V)

DESSERT STATION 7:15-8:30PM

miniature vanilla cupcakes with green frosting (V)

miniature chocolate cupcakes with green frosting (V)

fresh brewed coffees and teas