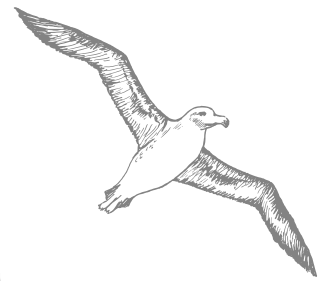


Sail Boston



PASSED HORS D'OEUVRES 4:00-5:30PM

- cucumber boat with mango tomatillo salsa (GF/ VGN)
- balsamic marinated watermelon cube, topped with feta mousse and basil ribbon (GF/ V)
- prosciutto wrapped asparagus spear (GF)
- lobster endive (GF)
- dijon honey crusted lollipop lamb chop (GF)

STATIONARY DISPLAYS 5:30-7:00PM

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)

BOSTON'S NORTH END BAR

(small plates)

- seasoned chicken medallions topped with pomodoro sauce, mushrooms, basil and grilled zucchini paired with cavatelli pasta

-or-

- cauliflower gnocchi primavera (VGN)

TALL SHIPS STATION

- white clam chowder with oyster crackers
- caprese sliders (V)
- crab cake sliders with remoulade, on a brioche bun
- corn and avocado salad (GF/ VGN)
- house-made potato chips (GF/ VGN)
- classic burger slider with cheddar cheese, caramelized onion, special sauce, brioche bun (GFA)

CLASSIC NEW ENGLAND DESSERTS

- miniature boston crème pie puffs (V)
- miniature blueberry bliss whoopie pies (V)
- miniature raspberry mousse tarts (GF/ VGN)

