



## Event Menu

*\*Please note menu may be adjusted due to season*

### Passed Appetizers

**Crostini** - House focaccia, spring pea and mint, Jersey tomato, Grous olive oil | \$36/dozen

**Pickled Shrimp & Vegetables** - Sun shrimp, capers, olives, peppers, lemon, dill, cilantro | \$48/dozen

**Braised Collard Green Mini Reubens** - Swiss cheese, braised greens, spicy thousand island dressing, vegetarian option available | \$46/dozen

**Smoked Ricotta and Chicken Confit** - Rustic French bread, arugula & wild blueberry blossom honey | \$48/dozen

**Caviar Deviled Eggs** -Grous Olive Oil, crème fraiche, pickled shallots, capers, Siberian caviar | \$56/dozen | without caviar \$36/dozen

**New England Lobster Rolls** Dukes mayo, lemon and lettuce | \$115/dozen

**Bacon Wrapped Bacon** - Crispy milk braised pork belly, Maplewood bacon, apple butter, sweet corn, jalapeno jam | \$54/dozen

**Maine Scallop Ceviche** - Aji Amarillo, lime, red onion, Nardello peppers and House crackers | \$56/dozen

**Chicken Liver Pate** - Crostini, fig mostarda, microgreens | \$38/dozen

### Appetizer Boards

**Antipasto Board** - Selection of cured olives, pickled vegetables, mustards, jams, local cheeses and meats | \$13/person

**Fishcuterie Board** - Selection of tinned, cured, pickled and smoked fish and dips. Pickled vegetables, baguette, and butter | \$15/person

**Mediterranean Board** - Muhammara, roasted eggplant, chickpea, Zaatar, selection of flatbreads, House crackers and local vegetables | \$12/person

**Salt Wharf Raw Bar** - Maine oysters, littleneck clams, poached shrimp, lemons, cocktail sauce, black lime mignonette | \$20/person

## Stations

**Food Stations** - Selection of sweet pea and mint, pan con tomate, chicken confit and house ricotta, with seasonal spreads | \$12/person

**Soup Station** - New England Chowder, Smoked Corn Bisque, Sausage and Kale, Butternut Squash, with a selection of house-made breads | \$12/person

**Street Taco Station** - Banana leaf wrapped slow roasted Yucatan pork and whole chicken, a variety of salsas and sauces, tortillas | \$13/person

**Slider Station** - Selection of Cheeseburger Sliders (American cheese, lettuce, tomato, ketchup), Smoked Brisket BBQ Sliders (smoked brisket, bbq sauce, tobacco onion), Pulled Pork Carolina Style Sliders (cabbage slaw, Carolina bbq sauce), Fried Green Tomato Sliders (pimento cheese, pepperoncini), Stewed Greens Reuben Sliders (spicy 1000 island dressing, cabbage slaw, gruyere cheese, rye bread) | \$15/person

**Fries & Tots & Gravies Station** - Featuring pork tasso gravy, bleu cheese & shallot gravy, roasted poblano & tomato cheese sauce, bacon crumble, giardiniera, grilled onion | \$13/person

**Biscuit Station** - Selection of Roasted Chicken Biscuits (basil pesto, brie, cayenne aioli), Braised Short Rib Biscuit (smoked cheddar sauce, crispy shallot), Down South Biscuit (fried green tomato, pimento cheese spread, pepperoncini) | \$15/person

**Grilled Cheese Station** - Selection of Three Cheese Grilled Cheese (cheddar, jack, mozzarella), Candied Bacon Grilled Cheese (candied tender belly bacon, smoked cheddar), Roasted Tomato Grilled Cheese (slow roasted tomato, goat cheese, jack cheese), all served with a Tomato Bisque Shooter with a basil crema | \$14/person

## Salads & Bread

**Salt Wharf Salad** Local greens, cucumber, carrot, tomato, seaweed, preserved lemon vinaigrette | \$9/person

**Spinach Salad** - Bacon, blue cheese, pickled shallots, spiced nuts, Maine blueberries, aged wine dressing | \$9/p- Basil, pine nut brittle, burrata cheese, Maine sea salt, red onion dressing | \$10/person

**Table Bread** - Selection of House focaccia, sourdough, multigrain with crème fraiche, toasted kelp, sea salt and extra virgin olive oil spread | \$3/person

## Plated Entrees

**Maine Lobster Pasta** - Farfalle, Guanciale, tomato, corn, cream, garlic breadcrumbs | \$42/person

**Ora King Salmon** - Potato puree, fresh horseradish, wilted greens, pickled beets | \$38/person

**Whey Brined Pork Chop** - Spring pea farrotto, sugar snap peas, bacon, vinaigrette | \$36/person

**Brown Butter Seared Scallops** Charred broccoli, cauliflower puree, pickled mustard seeds, veal demi-glace | \$38/person

**Strip Steak** Smoked bone marrow butter, short rib and potato hash, street corn | \$42/person

**Zaatar Spice Salmon** - Turmeric spiced couscous, preserved lemon, golden raisins and toasted almonds | \$38/person

**Charred Cauliflower - Tomato** braised lentils, brown butter, herb salad | \$32/person

**Crispy Fried Chicken Roulade** - Cumin scented carrots, smoked eggplant puree, carrot oil | \$36/person -

**Ribs** - Roasted parsnip and potato, black trumpet puree, oven dried tomato gremolata | \$38/person

**Cod Charme** - Stewed tomatoes, ginger, garlic, roasted cauliflower, cilantro, and crisp Panisse | \$32/person

## Dessert

**Salt Wharf Dessert Board** - whoopie pies, slab pies, puddings, and cookies | \$9/person