

# tastyplates

## Stationary Appetizers

### **.SEASONAL FRUIT + CHEESE PLATE**

A Selection of 3 Local Cheeses,  
Dalmatian Fig + Orange Spread, Ines Rosales Sweet Olive Tortas,  
Sesame Lavash Crackers, Spiced Nuts

### ***.All Things Raw Bar***

Freshest Local Oysters, Wellfleet Clams,  
Colossal Shrimp Cocktail, Tuna Tartare, Scallop Ceviche,  
Champagne Mignonette, Cocktail Sauce, Lemon

### **.SMOKED SALMON PLATTER**

Sliced Cucumbers, Capers, Dill Cream Cheese,  
Fennel Salad, Hard Boiled Eggs and French Baguette s

### **.TASTYPLATES FARMERS BAR**

(Eat Local, Be Happy)

Featuring Locally Sourced Heirloom Tomatoes,  
Farm Fresh Vegetables, Fruits + Herbs  
.Kate's Choice of Two Cheeses .Chris' Choice of Cured Meats  
-A Variety of Salts, Oils, Peppers, Vinegars, Mustards, Honey + Artisanal Breads

### **.BLACKSTRAP CHICKEN WING BAR**

-Smokey Sticky -Buffalo -Jamaican Jerk Rubbed,  
Hot BBQ Sauce, Sweet BBQ Sauce, Blue Cheese, Celery

### **.CHARCUTERIE PLATE**

Seasonal Pate, Pork Rillettes, Foie Gras Torchon,  
House Smoked Sausage, Apple Butter, Cornichons,  
Pickled Cherries, Creole Mustard and Crispy Crostini

### **.MEZE PLATTER**

Stuffed Zucchini with Tabbouleh Salad & preserve Apricot Relish,  
Smoked Red Pepper Hummus, Marinated Olives with Lemon Zest, Feta Cheese,  
Baba Ghanoush, Harissa, Chickpea Preserved Salad, Yogurt Spinach Dip,  
Pita Chips, Carrots & Cucumber Rounds

### **. CLASSIC ANTIPASTI**

Artichoke + Parmesan Dip, Herbed White Bean Salad,  
Caprese Skewers, Sopressata, Spicy Capicola, Grilled Vegetables  
Prosciutto, Bread + Butter Pickles, Crusty Artisan Breads

## PASSED APPETIZERS

### SEASONAL GRILLED PIZZAS

.Chef's Choice

### STUFFED

- .Fingerlings, Smokey Onions, Bacon, Chive Sour Cream
- .Roasted Beets, Pecans, Stilton, Endive Leaves
- .Butternut Squash, Almonds, Goat Cheese, Brussels
- .Classic Meatballs, Sharp Provolone
- .Prosciutto Wrapped Dates, Gorgonzola, Toasted Almonds
- .Twice Roasted Red-Bliss Potatoes, Garlicky Goat Cheese

### FAVORITES

- .Braised Short Ribs, Horseradish-Beet Aioli, Pastry Puff
- .Spicy Tuna, Pickled Eggplant, Avocado Salad, Crispy Wonton
- .Stuffed Mushrooms, Roasted Corn, Smoked Sausage
- .Prosciutto Wrapped Scallops, Pomegranate Drizzle
- .Bay Scallops, Fennel-Orange + Green Olive Slaw
- .N.E Style Fish Cakes, Lemon-Old Bay Aioli
- .Stuffed Little necks, Smoked Chorizo, Pici Aioli
- .Zesty Shrimp & Mango Salad, Endive Leaves
- .Zucchini Cup, Tabouli, Apricot-Preserve Lemon Relish

### CROSTINI

- .Classic Beef Tartare, Lemon, Capers, Chives
- .Chicken Liver Mousse, Orange-Fig Jam
- .Fois Gras on Brioche, Apple Butter
- .Classic Lobster Salad
- .Smoked Salmon, Dill-Horseradish Cream & Caviar
- .Heirloom Tomatoes, French Feta, Fancy Olive Oil
- .Avocado, Orange, Jicama
- .Grilled Corn, Pancetta, Red Pepper

### SOUP SHOOTERS

- .Curried Butternut Squash, Pine Nuts
- .Latin Zucchini, Toasted Pepitas
- .Smokey Tomato Bisque, Aged Balsamic
- .Macomber/ Parsnip, White Truffle Oil
- .Sweet Pumpkin, Cinnamon Cream
- .Potato/Leek, Fresh Chives
- .Clam Chowder, Bacon Crumbs
- .Chilled Tomato, Goat Milk Yogurt
- .Summer Corn, Crisp Prosciutto

### SKEWERS

- .Cumin Crusted Lamb, Fig Glaze
- .Hoisin Glazed Chicken, Sesame Scallion Salad
- .Black Pepper Sirloin, Tomato Jam
- .Veggie Panzanella, Haloumi Cheese, Balsamic
- .Grilled Peach & Vidalia's, Bourbon Molasses Butter
- .Latin Pork, Pineapple-Chili Mojo

### TARTS

- .Wild Mushroom & Sherry Crème Fraîche
- .Arugula, Caramelized Onion + Blue Cheese
- .Duck Confit, Sweet Cranberry Compote
- .Smoked Sausage, Spinach, Brie
- .Smoked Haloumi, Pine Nuts, Local Honey, Preserves
- .Leek, New Potato & Bacon

### PRESSED SANDWICHES

- .Grilled Vegetable, Mozzarella, Sundried-Tomato Aioli
- .Grilled Cheese, Slab Bacon, Avocado
- .Grilled Cheese, Tomato Chutney
- .Cuban .Rueben
- .BBQ Chicken

## Entrees

### SEAFOOD

- .We try & use seasonal local seafood if possible.
- .Please contact Kate for a list of what is available 617-207-1477

### HOUSE SMOKED MEATS

- .BBQ Chicken .Carolina Pulled Pork
- .Texas Beef Brisket .Smoked Kielbasa
- .Burnt Ends of Brisket

### BUTCHER SHOP

- .Skirt Steak .Flank Steak
- .NY Strip Steak .Whole Sirloin
- .Leg of Lamb .Pork Shoulder .Short Ribs
- .Chicken Breast .Whole Chicken .Goat .Filet Mignon
- .Pork Tenderloin .Pork Chop .Prime Rib
- .Bone in Rib Eye .Whole Duck .Duck Breast

### RUBS, SPICES + SALTS

- .Herbed Garlic .BBQ .Pesto .Coriander
- .Curry .Latin .Black Pepper .Coarse Smoked Salt
- .Black Truffle Salt .Coarse Red Hawaiian
- .Fleur De Sel .Black Hawaiian Salt
- .Habanera Pepper Salt .Smoked Black Peppercorns
- .Pink Peppercorns .Sweet Coriander Black Pepper
- .Creole .Mediterranean .Five Spice .Chili-Cumin
- .Orange Coriander .Lime Cumin .Jamaican Jerk

### Condiments

- .Green Olive Tapenade .Apple Chutney
- .Maple-Mustard Glaze .Mango Mojo .Harissa
- .Blue Cheese Butter .Cranberry Onion Relish
- .White Wine Butter .Cipollini-Parsley Relish
- .Parsley-Lemon Butter .Peach & Basil Relish
- .Curried Apricot Chutney .Mango Chutney
- .Pomegranate Preserve Lemon Relish
- .Apricot Preserve Lemon Relish .Hoisin-Ginger
- .Chimichurri .Riata .Mustards

### TACO BAR

- \*Cumin Crusted: Flank Steak, Chicken, Scallops, Shrimp  
(Please pick two)
- Rice & Beans, Guacamole, Mango & Tomato Salsa, Cilantro
- Sour Cream, Baby Greens, Jack Cheese, Pickled Coleslaw,
- Warm Flour Tortillas

### PASTA

- .Penne, Pancetta, Tomato, Garlic Cream
- .Rotini, Cherry Tomatoes, Basil, Roasted Garlic
- .Goat Cheese & Polenta Lasagna, White Bean Puree
- .Traditional Lasagna, House Smoked Sausage

### CHEF FAVORITES

- .BLACKSTRAP'S FAMOUS FRIED CHICKEN
- .Mac + Cheese, Collard Greens, Gravy

### .LOW COUNTRY BOILS

- .AKA Southern Style Beer & Seafood Boil

### CAJA PIG PARTIES

- .Pigs from Around the World
- .Whole Smoked 50-100lb Pigs
- .All Caja Pigs are cooked on-site

*We can do your menu as a buffet,  
family style or as a plated dinner.*

## *SALADS*

- .Baby Green Salad, Fresh Herbs, Great Hill Blue Vinaigrette
- .Arugula Salad, Roasted Beet Confit, Goat Cheese, Candied Pecans, Cider Vinaigrette
  - .Asian Style, Crispy Wontons, Spicy Cashews, Sesame Vinaigrette
  - .Spinach, Crisp Apples, Fennel, Cornbread Croutons
  - .Roasted Butternut Squash, Pear, Spiced Pecan Vinaigrette
    - .Heirloom Tomatoes, Smoked Sweet Onions,  
Coriander Leaves, Frsh Lemon, Fancy Evoo
    - .Grilled Peach, Smoked Haloumi, Sherry Vinaigrette
    - .Grilled Vegetable Salad, Feta, Red Wine Vinaigrette
  - .Fancy Coleslaw, Apples, Carrots, Grapes, Apple Cider Vinaigrette
    - .Summer Salad, Feta, Tomato, Watermelon, Mint
    - .Sesame, Snow Pea, Shiitake Udon Pasta Salad
- .Chop Salad, Black Beans, Roasted Peppers, Corn, Tomatoes, Avocado
  - .Heirloom Bean, Pickled Red Onion Vinaigrette
- .Bulgur, Red Grapes, Walnuts, Currants, White Balsamic Vinaigrette
  - .Bread Salad, Eggplant, Roasted Red Peppers Tomato, Basil
    - .Succotash, Local Season Vegetables
    - .Pita Bread Salad, Olives, Feta, Mint
    - .Tomato Salad, Feta, Cumin-Yogurt Dressing
  - .Toasted Israeli Couscous, Pine Nuts, Shallots + Parsley
    - .Coleslaw .Asian Slaw

## *VEGETABLES*

- .Seasonal Grilled Vegetable Plate, Lemon Vinaigrette
- .Orzo, Cherry Tomatoes, Roasted Garlic, Olives & Parmesan Cheese
  - .Grilled Asparagus, Almonds, Thyme & Sherry Vinaigrette
  - .Grilled Eggplant, Cherry Tomato-Basil Vinaigrette
  - .Grilled Vegetable Napoleon, Soy + Sesame Glaze
  - .Sautéed Garden Peas, Pancetta, Sea Salt Butter
    - .Green Beans, Pine Nuts, Shallots
  - .Spicy Grilled Corn, Black Beans, Queso Fresco

## *POTATOES*

- .Herb Roasted Fingerling Potatoes, Caramelized Onions, Smokey Bacon Bits
  - .Roasted Potato Salad with Parsley Sprinkles
    - .Southern Style Creamy Potato Salad
    - .German Potato, Bacon, Fresh Herbs
  - .Garlic Mashed Potatoes .Macomber Turnip, White Truffle Oil
  - .Maple Sweet Mash Potatoes .BBQ Sweet Potato Salad
    - .Grilled Potato, Arugula, Dijon Mustard Vinaigrette
    - .French Potato, Radishes, Cornichons and Capers

### *RISOTTO*

.Wild Mushroom .Butternut Squash  
.Sundried Tomato & Broccoli Rabe .Fresh Herb & Lemon

### *DESSERTS*

- Vanilla Infused Crème Brulee with mint Garnish
- Seasonal Fruit Cobbler, Fresh Whipped Cream
- Sundae Bar with Chocolate + Vanilla Ice Cream, Hot Fudge, Caramel Sauce, M+M's, Crushed Oreos, Whipped Cream
- “Chocolate Falls” Chocolate Fountain of Love
- ★Blackstrap Cornbread Pudding, Caramel Rum Sauce
  - ★Chocolate Pecan Squares
  - .Key Lime Pie Squares
- ★Blueberry & Apple Pie, Fresh Whipped Cream
  - ★Assorted Cup Cakes
  - ★Seasonal Fresh Fruits
- ★Kate's Chocolate Chip Macaroons
- ★Double Chocolate Brownies
- ★Chocolate Chip Cookies

### *DRINK MIXES*

- Classic Lime Margarita Mix
- Fresh Squeezed Mojito Mix, Infused Clove Syrup
- Raspberry Lemonade, Fancy Vodka, Rosemary
- Blueberry Lemonade, Fancy Vodka, Fresh Mint
- Home Made Dark & Stormies

### *Consumer Warning:*

*Raw or partially cooked and can increase your risk of illness. Consumers that are especially vulnerable to food borne illnesses should eat only seafood and other meat from animals thoroughly cooked.*