



2024

EVENTS GUIDE

NAVY YARD HOSPITALITY GROUP

Stationed Displays

Displays serve 50 guests.

Raw Bar Boat Display** | full boat includes 100 freshly shucked oysters and 50 cocktail shrimp
\$600 full boat / \$300 half boat *add lobster ~ market price* *(Minimum purchase of one full boat)*

Artisanal Cheese Display | Parmigiano, Manchego, aged Cheddar, Pepper Jack, Port Wine Cheddar, fig jam, rosemary croccantini, artisanal crackers, breadsticks, bread crisps, fancy dried mixed fruits, seedless grapes (V) \$500

Italian Meats & Cheese Display | Maestri's sliced Prosciutto, Salumeria's Genoa Salami, Salumeria's beef mortadella with pistachio, aged Cheddar, Parmigiano, fancy dried fruits, seedless grapes, stuffed cherry peppers with Prosciutto and Provolone, rosemary croccantini, breadsticks, bread crisps, assorted artisanal crackers, fig jam, whole grain mustard, Cornichons \$600

Seasonal Fruit Platter | sliced cantaloupe, sliced honeydew, cubed pineapple slices, fresh raspberry, fresh strawberry, fresh blueberry, fresh blackberries, sliced apples, watermelon balls, sliced kiwi, and dragonfruit (V) \$400

Vegetable Crudit  | baby carrots, heirloom cherry tomatoes, broccoli crowns, sweet baby peppers, baby zucchini, cello radish, cauliflower florets, ranch dressing, Catalina dressing, and hummus (V) (GF) \$400

Mediterranean Mezze Platter | traditional hummus, pepperoncini, long steamed artichoke, stuffed "Dolma" grape leaves with rice, tabbouleh salad, Greek feta, Kalamata olives, house pickled vegetables, za'atar pita chips (V) \$400

Street Taco Display | 100 pcs. | \$850

Chicken Tinga: shredded lettuce, cilantro crema, queso fresco, cilantro

Pork Carnitas: pineapple salsa, salsa verde

Cheeseburger Taco: Jack cheese, lettuce, pickles, house sauce

Buffalo Chicken Taco: pickled celery and carrots, house bleu cheese dressing

Vegetable Taco: roasted vegetables, guajillo salsa, pickled jalapeno, cotija cheese (V)

Slider Display | 100 pcs. | \$950

Burger Slider: lettuce, tomato, pickles, cheddar cheese, 1000 island dressing

Crispy Chicken: shredded lettuce, pickles, ranch dressing

Stationed Displays (cont.)

Hoagie Display | hoagies cut in half | 50 pcs. | \$550 | please select from the following options below:

Italian: Prosciutto, Mortadella, Salami, Provolone, shredded lettuce, tomato, onion, hots, balsamic glaze

Caprese: fresh Mozzarella, tomato, basil, oil, balsamic (V)

Chicken Cutlet: chicken cutlet, Provolone, shredded lettuce, tomato, onion, hots, oil, balsamic

Turkey BLT: turkey, bacon, shredded lettuce, tomato, mayo

Turkey: turkey, Provolone, shredded lettuce, tomato, pickles, mayo

Veggie: mixed roasted vegetables, American cheese, oil, balsamic (V)

Lobster Roll Display | lobster rolls cut in half | lobster salad with light aioli in a brioche bun | 50 pcs. | \$950

Chocolate Chip Cookies and Fudge Brownies | Chef Tabitha's large soft chocolate chip cookies and gooey fudge brownie squares | \$400

Candy Display | assorted candies | \$700

Good Humor Brand Ice Cream Chest | assorted Good Humor ice cream | 100 ea. | \$900 (V)

All pricing is subject to 23% house fee and does not include 7% meals tax. Menus are subject to change based on seasonality. Substitutions are not available.

*Before placing your order, please inform your server of any food allergies.

**Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

(V) vegetarian (GF) gluten-free (DF) dairy-free



Passed Hors d'oeuvres

Priced per piece with a minimum 100 pieces per selection. Please make up to five selections.
Available only for events booked in The Tent or on The Tall Ship

Hot

- Petit Crab Cakes \$10
- Lamb Lollipops (GF) (DF) \$11
- Truffled Mushroom Tarts (V) \$8
- Chicken & Pineapple Skewers (GF) (DF) \$9
- Bacon Wrapped Tenderloin Skewers \$11
- Arancini Rice Balls (V) \$9
- Bacon Wrapped Scallops MKT
- Clam and Corn Chowder \$9
- Truffled Mac N' Cheese (V) \$9
- Nonna's Meatballs \$9
- Baked Zucchini Cups with Olives (V) (GF) (DF) \$9

Cold

- Tuna Tartare Cones** \$11
- Salmon Tartare Cones** \$10
- Avocado Toasts (V) \$8
- Crab Avocado Toasts \$10
- Shrimp Ceviche Shooters (GF) (DF) \$10
- Cucumber Canapes (V) (GF) (DF) \$8
- Tomato Bruschetta (V) (DF) \$8
- Watermelon and Feta Skewers (V) (GF) \$9

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Summer Themed Cookouts

Available only for events booked in The Tent

Back Yard BBQ \$80/pp

all beef hot dogs, sirloin burgers & cheeseburgers, veggie burgers, chicken wings, heirloom tomato and cucumber salad, potato salad, watermelon wedges, potato chips, homemade chocolate chip cookies

Southern BBQ \$85/pp

BBQ chicken legs, BBQ spareribs, brisket, Mac 'N Cheese, heirloom tomato and cucumber salad, potato salad, watermelon wedges, potato chips, brownie bites, mini Key Lime tarts

New England Clam Bake \$85/pp

Ipswich steamers, PEI mussels, chorizo, corn on the cob, marble potatoes, heirloom tomato and cucumber salad, dinner rolls & butter, Good Humor ice cream

New England Lobster Bake \$120/pp

1 lb. lobsters, Ipswich steamers, PEI mussels, chorizo, corn on the cob, marble potatoes, heirloom tomato and cucumber salad, dinner rolls & butter, Good Humor ice cream

Add On:

Half Lobster Rolls \$20/ea

Grilled Jumbo Shrimp Skewers \$20/pp

Farmers Market Vegetable Skewers \$16/pp



Beverage Options

Option 1

Cash Bar

Guests purchase drinks throughout the event

Option 2

Hosted Bar

Priced based on consumption throughout the event

Option 3

Beer & Wine only

Price based on consumption throughout the event

