



**2023**

**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** | (V) \$500

**Italian Meats & Cheese Display** | (V) \$600

**Seasonal Fruit Platter** | (V) \$400

**Vegetable Crudite** | (V) \$400

**Mediterranean Mezze Platter** | (V) \$400

**Street Taco Display** | chicken tinga, pork carnitas, and veggie (V) | \$600

**Slider Display** | burger and crispy chicken | \$700

**Neapolitan Pizza Display** | cheese, pepperoni, and mushroom (V) pizzas | \$600

**Chocolate Chip Cookies and Fudge Brownies** | \$300

**Mini Lobster Rolls** | MKT

All pricing is subject to 24% 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 \$9
- Lamb Lollipops (GF) (DF) \$10
- Truffled Mushroom Tarts (V) \$7
- Chicken & Pineapple Skewers (GF) (DF) \$8
- Bacon Wrapped Tenderloin Skewers \$10
- Arancini Rice Balls (V) \$8
- Bacon Wrapped Scallops MKT
- Clam and Corn Chowder \$8
- Truffled Mac N' Cheese (V) \$8
- Nonna's Meatballs \$8

## Cold

- Tuna Tartare Cones\*\* \$10
- Salmon Tartare Cones\*\* \$9
- Avocado Toasts (V) \$7
- Crab Avocado Toasts \$9
- Shrimp Ceviche Shooters (GF) (DF) \$9
- Cucumber Canapes (V) (GF) \$7
- Tomato Bruschetta (V) \$7

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# Summer Themed Cookouts

Available only for events booked in The Tent

## Back Yard Barbeque

\$70 per person (75-125 guests)

Heirloom Tomato Cucumber Salad

Potato Salad

Sirloin Burgers

All Beef Hot Dogs

Grilled Barbeque Chicken

Veggie Burgers

Cape Cod Chips

Watermelon Wedges

Chocolate Chip Cookie Display

**ADD:**

Grilled Salmon \$8/pp

Grilled Steak Tips \$10/pp

## New England Clam Bake

\$85 per person (75-125 guests)

Cherrystone Clams

PEI Mussels

Chorizo

Corn on the Cob

Marble Potatoes

Heirloom Tomato Cucumber Salad

Maine Blueberry Pie Display

**ADD:**

Ipswich Steamers with Broth and Butter \$6/pp

Lobster Rolls cut in half \$15/pp



# Beverage Options

## Option 1

### Cash Bar

Guests purchase drinks throughout the event

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## Option 2

### Hosted Bar

Priced based on consumption throughout the event

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## Option 3

### Beer & Wine only

Price based on consumption throughout the event

## Premium Spirits

Tito's Handmade Vodka  
Ketel One Vodka  
Hendrick's Gin  
Real McCoy 3 Year Rum  
Tequila Ocho Plata  
Cincoro Tequila  
Jack Daniels Whiskey  
Basil Hayden Bourbon  
Dewar's Scotch  
Maker's Mark Bourbon

## Beer and Wine Selection

Allagash White  
Bud Light  
Castle Island  
Corona  
Down East Cider  
Fiddlehead IPA  
Michelob Ultra  
White Claw Seltzer

Whispering Angel Rose  
Simi Chardonnay  
Kim Crawford Sauvignon Blanc  
Banshee Cabernet Sauvignon  
Murphy Goode Pinot Noir

