



CATERING & EVENTS MENU

APPETIZERS

(pricing based on 50 pieces)

CONCH FRITTERS – \$165

Key West conch breaded and pan-fried, served with chipotle aioli

CRAB OR SAUSAGE STUFFED MUSHROOM CAPS – \$150

lump crabmeat or andouille sausage mixed with bread crumbs, herbs and butter

CRAB CAKES – \$165

pan-seared and served with Cajun aioli

TAVERN SCALLOPS – \$165

bay scallops wrapped in turkey bacon, deep fried and served with horseradish mayonnaise

BUFFALO SALMON BITES – \$165

salmon bites battered in corn flour, tossed in our house buffalo sauce and deep fried, served with blue cheese dressing

COCONUT SHRIMP – \$190

jumbo shrimp rolled in coconut flakes, deep fried and served with spicy duck sauce

MINIATURE ASSORTED QUICHES – \$150

assorted vegetable and meat quiches

LOADED POTATO SKINS – \$150

skins loaded with melted cheddar and bacon served with sour cream and scallions

CHICKEN CORDON BLUE BITES – \$150

deep fried bites of breaded chicken stuffed with ham and Swiss, served with gravy

MAC & CHEESE BITES – \$150

miniature macaroni and cheese bites breaded and deep fried to perfection, served with fresh marinara

CHICKEN WINGS – \$90

OR CHICKEN TENDERS – \$125

plain, barbeque or buffalo style served with blue cheese dressing or teriyaki style served with sweet chili dipping sauce

CHICKEN SKEWERS – \$125

OR BEEF SKEWERS – \$150

marinated and grilled in teriyaki soy glaze

MINIATURE MEATBALLS – \$125

served in marinara sauce

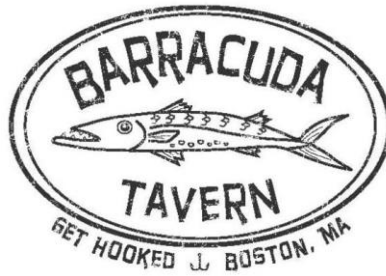
JALAPEÑO POPPERS – \$125

breaded jalapeño peppers stuffed with cream cheese and deep fried until crispy



ALL PRICES ARE SUBJECT TO A 20% GRATUITY AND 7% MA SALES TAX.

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DISPLAYED ITEMS

(serves 30 guests)

TORTILLA CHIPS & SALSA – \$90

corn tortilla chips served with fresh salsa

'CUDA CHIPS & DIP – \$90

House-made potato chips tossed with sea salt and served with spicy dipping sauce

FRESH VEGETABLE CRUDITÉ – \$100

selection of fresh vegetables served with blue cheese and Cajun ranch dressing

ASSORTED CHEESE DISPLAY – \$150

selection of imported and domestic cheeses served with French bread and crackers

CHARCUTERIE DISPLAY – \$200

selection of imported and domestic cured meats served with French bread

MEDITERRANEAN DISPLAY – \$150

roasted eggplant, red peppers and onions, marinated mushrooms, olives and artichokes served with French bread

BRUSCHETTA DISPLAY – \$100

classic tomato and basil served on toasted French bread slices

BUFFALO CHICKEN DIP – \$125

pulled chicken mixed with cream cheese, blue cheese, shredded cheese and hot sauce, served with corn chips

SHRIMP COCKTAIL – \$180

chilled cocktail shrimp served with spicy cocktail sauce and fresh lemon

RAW BAR DISPLAY – \$360

cocktail shrimp, little neck clams, crab claws and lobster tails, served in a six-foot boat with garlic cream sauce, horseradish, cocktail sauce and fresh lemon

NEW ENGLAND CLAM CHOWDER – \$180

traditional New England clam chowder served with oyster crackers and tabasco

'CUDA ROLLS 'LOCAL FAVORITE' – \$180

mixture of lobster, shrimp, crabmeat, mayonnaise and our secret ingredient on buttered brioche rolls

PULLED PORK SLIDERS – \$150

pork shoulder slow-roasted in beer and herbs, pulled and mixed with sweet and spicy barbeque sauce, served on bakery fresh slider rolls



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DINNER BUFFETS

(pricing is per person, minimum 25 guests)

THE NORTH END – \$70

tomato and basil bruschetta

display of marinated mushrooms, olives and artichokes, roasted red peppers, eggplant and onions

tenderloin medallions marinated in balsamic reduction
traditional chicken parmesan
penne pasta with fresh marinara

grilled tuscan vegetables

tiramisu

THE WHARF LOBSTER BAKE – \$85

New England clam chowder

shrimp cocktail, little neck clams, and Prince Edward mussels

1 ¼ lb. lobsters served with drawn butter (1.5 per person)
barbeque chicken breast

corn on the cob
boiled red bliss potatoes

strawberry shortcake with
fresh whipped cream



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DINNER BUFFETS (CONTINUED)

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BARRACUDA * HARPOON – \$65

New England clam chowder or soup du jour
tavern salad with house vinaigrette

CHOICE OF TWO:

beef skewers marinated in Harpoon stout
grilled chicken breast marinated in Harpoon seasonal brew
house-smoked salmon with fresh lemon

mashed potatoes with gravy
grilled vegetables of the season

key lime pie

BEST BITES IN BOSTON – \$55

cheese and vegetable display
served with French bread and blue cheese dressing

'cuda potato chips served with Cajun dip

miniature 'cuda rolls (*lobster, shrimp and crab*)
pulled pork sliders

chicken cordon blue bites
mac & cheese bites
miniature assorted quiches

miniature pastries



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CREATE YOUR OWN DINNER BUFFET — \$65

(pricing is per person, minimum 25 guests)

SALAD (choose one):

“THE TAVERN” - tossed mesclun mix with cherry tomatoes, red onions, radish and cucumbers, served with our house tavern vinaigrette

“CLASSIC CAESAR” - crisp romaine lettuce tossed with garlic croutons, parmesan cheese and traditional Caesar dressing

“THE WEDGE” - wedges of iceberg lettuce, topped with diced tomatoes, bacon bits and blue cheese dressing

ENTREES

(25–50 guests pick two; 50+ guests pick three):

CARIBBEAN CHICKEN BREAST

marinated and grilled in Cajun seasonings

1/4 ROASTED CHICKEN

seasoned in olive oil and herbs and baked to perfection

SMOKED PORK LOIN

marinated in citrus and fresh herbs and house-smoked

BABY BACK RIBS

smothered in sweet and spicy BBQ sauce

GRILLED TENDERLOIN MEDALLIONS

New Zealand grass-fed tenderloin marinated in Harpoon Boston Irish Stout and fresh herbs

POTATO & CHEESE PIEROGIES

topped with fresh tomato, garlic and herb sauce OR fresh marinara

CRACKER CRUSTED HADDOCK

battered and oven-baked in citrus butter

SMOKED SALMON

house-smoked, topped with fresh lemon wedges



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CREATE YOUR OWN DINNER BUFFET (CONTINUED)

(pricing is per person, minimum 25 guests)

SIDES

(25–50 guests pick two; 50+ guests pick three):

- TAVERN RICE
- MASHED POTATOES WITH GRAVY
- OVEN ROASTED POTATOES
- HOUSE-MADE CORNCAKES
- BUTTERED GREEN BEANS
- MIXED VEGETABLES OF THE SEASON

DESSERTS

(25+ guests pick two; 75+ guests pick three):

- CHOCOLATE COVERED KEY LIME PIE POPS
- SEASONAL CAKES AND PIES
- ASSORTED MINIATURE PASTRIES
- FRESH FRUIT DISPLAY (Add: \$3)



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