

## GRANITE LINKS

# Evening Social Events

Featuring a curated selection of unique offerings perfect for evening events

VEGAN



GLUTEN-FRIENDLY



DAIRY-FREE



## BUTLER-PASSED HORS D'OEUVRES

priced per piece | minimum 40 pieces per selection

**SESAME CAULIFLOWER BITE** | 4  
sweet chili sauce



**RISOTTO FRITTER** | 3.5  
san marzano tomato sauce

**MINIATURE MARGHERITA PIZZA** | 3  
extra virgin olive oil,  
fresh herbs

**MINIATURE MUSHROOM + BRIE PIZZA** | 3  
grated romano, truffle oil

**BRUSCHETTA** | 4  
tomato, parmesan, basil,  
extra virgin olive oil,  
balsamic

**SHORT RIB WELLINGTON** | 4  
horseradish crema

**APPLEWOOD BACON WRAPPED SCALLOP** | 5  
maple drizzle



**JONAH CRAB CAKE** | 4  
citrus remoulade



**SWEET POTATO GNOCCHI** | 4



**NEW ENGLAND CLAM CHOWDER SIP** | 4



**YELLOWFIN TUNA** | 4  
tortilla crisp, pickled ginger,  
wasabi cream



**FRIED OYSTER ON THE HALF SHELL** | 5  
old bay aioli



*pair with bloody mary sip + 4*

**PANKO-CRUSTED LOBSTER TAIL** | 5  
honey ponzu



**COCONUT SHRIMP** | 4  
orange-ginger marmalade



**SMOKED CHICKEN + CORN QUESADILLA** | 3.5  
fontina, jalapeño, salsa verde

**SHORT RIB TACO** | 4  
cilantro-lime slaw,  
mango salsa



*pair with mini patron margarita + 4*

**FISH TACO** | 4  
mango salsa, flour tortilla



*pair with mini patron margarita + 4*

**MINI LOADED POTATO BITE** | 4  
sour cream, jalapeño, scallion,  
cheddar, bacon



**SHRIMP COCKTAIL** | 4  
grapefruit cocktail sauce



**BUFFALO CHICKEN MAC + CHEESE** | 4.5

**BEEF TENDERLOIN CROSTINI** | 4  
horseradish crema,  
lemon-dressed arugula,  
extra virgin olive oil

**TRUFFLED POMMES FRITES** | 3.5  
garlic aioli



*served in paper cones*

**KOBE BEEF SLIDERS** | 5  
applewood-smoked bacon,  
cheddar, onion jam,  
ketchup

*pair with french fry cone +1*

**CUBANO** | 3.5  
kurobuta ham, roasted pulled  
pork, dill pickle, imported swiss,  
dijon mustard

**CAROLINA PULLED PORK** | 3.5  
cornbread crostini, apple slaw

**COCONUT CHICKEN** | 3.5  
sweet chili sauce



**CHICKEN + WAFFLE BITE** | 3.5  
maple-bacon glaze

**LAMB CHOP LOLLIPOP** | 5  
pomegranate glaze,  
mint pesto



**BEEF TERIYAKI** | 4  
cilantro-lime glaze



**WATERMELON, MINT + FETA SKEWER** | 3.5  
balsamic glaze



**BUFFALO CHICKEN SPRING ROLL** | 3.5  
gorgonzola buffalo sauce

**VEGETABLE SPRING ROLL** | 3  
sweet chili sauce



**PRIME RIB + MANCHEGO SPRING ROLL** | 4  
rosemary-garlic aioli

**CHICKEN + LEMONGRASS POT STICKER** | 3.5  
ponzu



**LOBSTER ROLL** | 6  
fresh chive

**FIG + PROSCIUTTO CROSTINI** | 4  
whipped herb ricotta, basil,  
prosciutto, fig jam, ficelle

# STATIONARY DISPLAYS

priced per person | minimum 70% of guest count

 gluten-free crackers \$25 (serves 25 guests)

*Signature* **GRAZING TABLE** | 26 *minimum order 50 guests*  
curated blend of featured items from our cheese, butcher block, farmhouse and mediterranean displays

## **SOUTHWESTERN** | 14

mojo chicken, salsa verde, roasted corn salsa, black beans, chipotle sour cream, miniature quesadilla, queso, guacamole, pico de gallo, jalapeños, fresh lime wedges, tortilla chips, chili + coriander flatbread

## **MEDITERRANEAN** | 14

hummus, tabbouleh, baba ganoush, falafel, stuffed grape leaves, lamb meatballs, tzatziki, kalamata olives, feta cubes, cucumber salad, pita chips, lavash, za'atar-dusted crostini

## **FARMHOUSE** | 10

strawberries, blueberries, grapes, pineapple, broccoli, celery, watermelon radish, baby bells, cauliflower, asparagus, carrot, honey yogurt, roasted beet hummus, ranch

## **DUO OF HOT DIPS** | 10

*select up to two (2):*

**Buffalo Chicken** tortilla chips, celery, carrot sticks

**Spinach + Artichoke** pita chips

**Crab Rangoon** wonton crisps

**Caramelized Onion** house potato chips

## **GRANITE LINKS RAW BAR** | 19

*Oyster Shucker Required +250*

wellfleet oysters on the half shell, shrimp cocktail, house cocktail sauce, horseradish, mignonette

## **BUTCHER BLOCK** | 16

prosciutto de parma, salami, sopressata, capicola, fresh mozzarella, manchego cheese, marinated grape tomatoes, roasted country olives, stuffed peppadew peppers, cucumber salad, marinated artichoke hearts, cornichon, focaccia, soft baguette, assorted mustards, balsamic glaze, extra virgin olive oil, fresh black pepper

## **CHEESE** | 11

cheddar, camembert, swiss, havarti-dill, manchego, garlic + herb spread, dried figs, dried apricots, grapes, country olives, fig jam, hot pepper jelly, local honey, rosemary sprigs, crackers, sesame flatbread, sliced ficelle

## **FORMAGGIO** | 20 *minimum order 50 guests*

assorted gourmet cheeses, honey, grain mustard, locally made jams, artisan baguette

*Enhance with:*

**Charcuterie Board** +200 *serves 50 guests*

prosciutto, sopressata, small salami, soft baguette

# MINIATURE COMPOSED PLATES

priced per plate | minimum 40 guests

## **SWEET CHILI CAULIFLOWER** | 10

asian slaw

## **TRUFFLE PARMESAN SACCHETTI** | 13

fontina cream, bartlett pear, crispy prosciutto, truffle oil

## **CHARRED PORK BELLY** | 12

slaw, hot honey

## **BRAISED SHORT RIB** | 14

cider glaze, root vegetable puree, pickled cabbage, crispy onion

## **CHICKEN SALTIMBOCCA** | 13

prosciutto-wrapped chicken, sage, provolone, wild mushrooms, madeira sauce, risotto

## **JUMBO SEA SCALLOP** | 16

celery root puree, bacon jam, micro greens

## **SUSHI DUO** | 11

choice of two: scallion maki, avocado maki, salmon maki, tuna nigiri served with seaweed salad

## **POACHED LOBSTER** | 20

creamed corn, crispy prosciutto, pimento puree

## **SHRIMP + GRITS** | 12

blistered tomato, wilted greens, creole sauce

**VEGAN**



**GLUTEN-FRIENDLY**



**DAIRY-FREE**



All food and beverage is subject to 18% gratuity, 5% administrative fee and 7% state and local tax.

# FOOD STATIONS

priced per person | minimum 70% of guest count

## CARVING STATION

one (1) chef attendant required per protein | 150 per attendant

**ROAST BEEF TENDERLOIN** | 38  
caramelized balsamic onion,  
tarragon-horseradish crème

**HERB-CRUSTED SIRLOIN** | 22  
caramelized onion, stilton bleu  
cheese crème

*Accompanied by:*  
rolls, butter, seasonal salad

*Enhance with:*  
Shrimp Scampi +11 | Seared Scallops +13 | Buttered Lobster Tail +24

**PRIME RIB** | 28  
rosemary au jus

**DIJON-ROSEMARY TURKEY** | 18  
cranberry-orange compote, pan  
gravy

**SCOTTISH SALMON** | 23  
heirloom tomato relish, nut-free  
pesto, lemon wedges

## PASTA STATION | 19

Select Two (2):

**Mezza Rigatoni**  
broccoli rabe, bianco sausage,  
garlic wine sauce

**Farfalle**  
short rib ragu, gremolata

**Cheese Tortellini**  
fried italian parsley

*Accompanied by:*  
herb butter, grated cheeses, extra virgin olive oil, red pepper flakes,  
aged balsamic, sliced baguette, garlic bread, seasonal salad

*Enhance with:*  
Herb Roasted Chicken +8 | Italian Sausage +7 | Sautéed Shrimp +11

**Conchiglie**  
vodka sauce, basil

**Roasted Vegetable Risotto**

**Orecchiette**  
baby spinach, blistered  
tomatoes, toasted pine nuts,  
balsamic glaze

## PIZZA STATION | 16

gluten-free option +5 per pizza (minimum 5 pizzas)

Select Three (3):

**Margherita**  
vine-ripened tomato, basil,  
fresh mozzarella

**Roasted Vegetable**  
goat cheese, balsamic drizzle

**Pepperoni**  
ricotta, hot honey

*Accompanied by:*  
seasonal salad, crushed red pepper, grated parmesan

**Sirloin + Gorgonzola**  
caramelized onion, horseradish  
crème

**Chicken + Broccoli Alfredo**

**Mushroom + Brie**

**Sausage**  
onion, roasted red peppers

## SLIDER STATION | 16

gluten-free option +3 per person (minimum 25 rolls)

**Grilled Sirloin Burgers**

**Seasoned French Fries**

**Chipotle Turkey Burgers**

*Accompanied by:*  
lettuce, tomato, onion, bacon, assorted cheeses, garlic aioli,  
cajun ranch, avocado, sliced pickles, ketchup, mustard

*Upgrade fries to:*

**Spud Station +7**

french fries, waffle fries, tater tots, housemade chips,  
sweet potato fries, assorted condiments

**Seasonal Salad +7**

## SUSHI STATION | 24

Select Three (3):

**Spicy Tuna Maki**

**Salmon Nigiri**

**Salmon Maki**

**Yellow Tail & Avocado Maki**

**Tuna Nigiri**

**California Maki**

**Cucumber Maki**

**Scallion Maki**

**Eel & Cucumber Maki**

**Shrimp Nigiri**

*Accompanied by:*  
soy sauce, wasabi, pickled ginger, seaweed salad

## TACO STATION | 18

Select Two (2):

**Carne Asada Beef**

**Shredded Chicken**

**Roasted Vegetables**

**Pork Carnitas**

fire roasted peppers, onion,  
zucchini, sweet potato, black beans

*Accompanied by:*

warm flour tortillas, baby iceberg lettuce wraps, corn tortilla strips,  
cilantro-lime rice, street corn salad, pico de gallo, guacamole,  
tajin, sour cream, shredded cheese, diced onion, jalapeño, cilantro,  
assorted hot sauces

VEGAN



GLUTEN-FRIENDLY



DAIRY-FREE



All food and beverage is subject to 18% gratuity, 5% administrative fee and 7% state and local tax.

## SOUTHERN BELLE | 20

### Buttermilk Fried Chicken Bites

red eye gravy

### Fried Pickles

sriracha remoulade

### Pimento Cheese Hush Puppies

scallion-pimento cheese aioli

### Macaroni + Cheese

### Mini Corn Muffins

honey butter

### Carolina Slaw

## POKE STATION | 22

### Ahi Tuna

### Salmon

### Gulf Shrimp

*Accompanied by:*

white rice, mixed greens, soba noodles, onions, cucumber, scallions, ginger, seaweed, wasabi, bean sprouts, avocado, hot sauce, spicy mayo, ginger sesame sauce, toasted sesame seeds, crispy onions, chili flakes

## SEAFOOD STATION | 48

### Lobster Sliders

### Lobster Bisque or Clam Chowder

### Crab Cakes

### Ceviche

*Accompanied by:*

tortilla strips, fennel salad, housemade old bay potato chips

## PAELLA STATION | 18

### Classic Paella

chicken, shrimp, mussels, clams, vine-ripened tomato, fire-roasted peppers, peas, short grain rice

### Vegetable Paella

roasted zucchini, summer squash, baby carrot, red bell pepper, pearl onions, cremini mushroom

*Accompanied by:*

arugula salad, shaved manchego, spanish crusty bread

## ASIAN STATION | 21

### Select Three (3):

### Vegetable Dumplings

### Vegetable Fresh Roll

### Chicken Teriyaki Skewer

### Beef Teriyaki Skewer

### Crab Rangoon

### Shrimp Satay

### Korean Barbeque Ribs

### Peking Ravioli

*Accompanied by:*

scallion fried rice and lo mein noodles, sweet chili sauce, hot mustard, sriracha, plum sauce, sesame soy sauce, fortune cookies, fresh orange slices

VEGAN



GLUTEN-FRIENDLY



DAIRY-FREE



All food and beverage is subject to 18% gratuity, 5% administrative fee and 7% state and local tax.

# PLATED DINNER

priced per person | includes plated first course, plated entrée, dessert and tableside coffee + tea

## FIRST COURSE

Select One (1):

### Garden Greens Salad

cherry tomatoes, cucumber, shaved carrot, dried cranberries, balsamic-rosemary vinaigrette

### Caesar Salad

romaine lettuce, garlic-parmesan crostini, shaved parmesan, caesar dressing

### Greek Salad

romaine, diced cucumber, tomato, crumbled feta, kalamata olives, banana peppers, pickled red onion, pita crisps, greek vinaigrette

### Baby Spinach Salad

apple, celery, sharp cheddar, toasted walnuts, golden raisins, champagne-mustard seed vinaigrette

### Butternut-Apple Bisque

roasted butternut squash, fuji apple, savory herbs, crème fraîche, crunchy chickpeas

### Lobster Bisque

fresh lobster, sherry crème fraîche, tarragon croutons +4

## ENTRÉE COURSE

choice of two entrées plus one vegetarian option | entrée breakdown to be submitted two weeks prior to event

### CHICKEN

#### Roasted Chicken | 51

prosciutto, fresh mozzarella, bechamel, smashed fingerling, roasted baby carrots

#### Panko Chicken | 53

lemon-prosecco sauce, capers, charred tomato, crispy fingerling potatoes, haricots verts

#### Lemon-Oregano Statler Chicken | 56

feta cream sauce, smashed fingerling potatoes, bell pepper, asparagus

### BEEF

#### Braised Short Rib | 59

port wine demi-glace, mashed root vegetable, haricots verts, vidalia onion crisps

#### Seared Sirloin | 63

au poivre, cognac demi-glace, caramelized onion, risotto, asparagus

#### Seared Filet Mignon | 67

bordelaise, mashed potato, asparagus, vidalia onion crisps

### SEAFOOD

#### New England Baked Haddock | 57

ritz® crumb, lobster-sherry cream, yukon mashed potato, asparagus

#### Sesame-Crusted Salmon | 58

asian vegetables, miso-orange glaze, green onion, jasmin rice cake

#### Scallop-Stuffed Shrimp | 61

brioche stuffing, garlic-lemon butter, tomato-basil rice pilaf, haricots verts

#### Panko-Crusted Sea Bass | 65

honey-ponzu drizzle, jasmine rice, baby bok choy, baby carrot

### VEGETARIAN

#### Crispy Eggplant Napoleon | 47

fresh mozzarella, eggplant cutlet, roasted vine-ripened tomato, pomodoro sauce, fresh basil, creamy parmesan polenta

#### Butternut Ravioli | 47

sage brown butter, sherry, baby spinach, manchego cheese

#### Stuffed Portobello Mushroom | 47

herb quinoa stuffing, crumbled goat cheese, arugula, green goddess dressing

#### Seared Cauliflower Steak | 47

chimichurri, roasted beet purée, crisp chickpeas | 47

### SIGNATURE ENTRÉES

#### Surf + Turf | 86

petite filet mignon, béarnaise, poached lobster tail, whipped yukon potato, grilled asparagus

#### Lazy Man Lobster | market price

drawn butter, steamed marble potato, asparagus

## DESSERT COURSE

Select One (1):

### Ricotta Cheesecake

whipped cream, strawberry topping

### Boston Cream Pie

whipped cream, crème anglaise

### Carrot Cake

caramel sauce

### Chocolate Mousse Trilogy

layered white, milk + dark chocolate mousse, flourless chocolate cake, strawberry sauce

### Raspberry Sorbet

seasonal fruit, coconut cream

VEGAN



GLUTEN-FRIENDLY



DAIRY-FREE



All food and beverage is subject to 18% gratuity, 5% administrative fee and 7% state and local tax.

# BUFFETS

priced per person | minimum 40 guests  
includes coffee + tea station, rolls + butter | gluten-free rolls +3 per person (minimum 25)

## QUARRY HILLS | 46

**Mixed Greens Salad** 🌱 🌱  
english cucumber, strawberry,  
red onion, shaved carrots,  
poppy seed vinaigrette  
**Panko-Crusted Cod** 🌱  
lemon-prosecco butter, extra  
virgin olive oil

**Roast Chicken** 🌱 🌱  
dijon-pomegranate glaze  
**Mezza Rigatoni**  
smoked tomatoes, baby spinach,  
garlic herb sauce  
**Haricots Verts** 🌱  
garlic butter

## HANOVER STREET | 56

**Tomato Mozzarella Salad** 🌱  
vine-ripened tomato, buffalo  
mozzarella, basil, balsamic  
reduction, extra virgin olive oil  
**Baby Arugula Salad** 🌱  
shaved parmesan, lemon  
vinaigrette  
**Chicken Milanese**  
lemon-caper sauce, shaved  
parmesan, baby arugula  
**Tuscan Haddock** 🌱  
roasted artichoke, charred tomato,  
basil pesto

**Housemade Meatballs**  
san marzano tomato sauce,  
extra virgin olive oil  
**Cavatappi**  
garlic, oil, fresh herbs, lemon zest,  
romano  
**Roasted Tuscan Vegetables** 🌱 🌱  
fresh herbs, stewed tomato,  
extra virgin olive oil

## HARBOR ISLAND CLAMBAKE | 72

**Garden Salad** 🌱 🌱  
roma tomato, cucumber, carrot,  
red onion, black olive, chianti  
vinagrette  
**Sliced Watermelon** 🌱 🌱  
**1.5 lb Lobster** 🌱 🌱  
drawn butter, fresh lemon  
**Steamed Shellfish** 🌱  
little necks, P.E.I. mussels,  
shallot, cherry tomatoes

**Stuffed Quahogs**  
fresh herbs, applewood bacon,  
lemon aioli  
**BBQ Chicken Drumsticks** 🌱 🌱  
chipotle-lime bbq sauce  
**Corn on the Cob** 🌱  
lime butter  
**Steamed Baby Red Bliss**  
**Potatoes** 🌱  
fresh herbs, garlic butter

## CASTLE ISLAND | 48

**Mango + Avocado Salad** 🌱 🌱  
cilantro-lime vinaigrette  
**Grilled Pineapple** 🌱 🌱  
spiced rum crème  
**Jerk Chicken** 🌱 🌱  
grilled scallion

**Charred Salmon** 🌱 🌱  
island slaw  
**Curried Rice** 🌱  
**Grilled Seasonal Vegetables** 🌱 🌱  
mango butter

## QUINCY SHORES | 62

**Chopped Salad** 🌱  
romaine, cherry tomatoes,  
vidalia onion, applewood bacon,  
buttermilk ranch  
**Oven-Roasted Chicken** 🌱  
roasted mushrooms, madeira  
velouté, baby spinach  
**Grilled Skirt Steak** 🌱  
cognac peppercorn sauce, roasted  
pearl onions  
**Stuffed Shrimp**  
citrus butter

**Au Gratin Potato** 🌱  
romano crust  
**Asparagus** 🌱  
smoked tomato butter, garlic oil

## SOUTH END | 64

**Greek Salad**  
cucumber, kalamata olives,  
banana pepper slices, tomato,  
pickled onion, feta, pita crisps  
**Prosciutto-Wrapped**  
**Statler Chicken** 🌱  
honey-truffle glaze  
**Pan-Seared Salmon** 🌱  
lemon-prosecco butter, capers, dill

**Grilled New York Sirloin** 🌱 🌱  
port reduction, caramelized  
shallot, cremini mushroom,  
baby spinach  
**Lobster Mac + Cheese**  
garlic-herb panko  
**Sour Cream + Chive Mashed** 🌱  
**Oven-Roasted Broccolini** 🌱 🌱  
toasted almonds, lemon dressing

## ASSORTED MINI DESSERTS *included with all buffets*

Mini Cheesecakes  
Strawberry Shortcake Mousse Cup  
Chocolate Mousse Cup 🌱  
Cookies  
Brownies

VEGAN



GLUTEN-FRIENDLY



DAIRY-FREE



All food and beverage is subject to 18% gratuity, 5% administrative fee and 7% state and local tax.

# After Dinner

## PASSED DESSERTS

priced per piece | minimum 40 pieces per selection

**SORBET PUSH POP | 4**  
mango, raspberry, lemon



**MINI WHOOPIE PIE | 4**

**CRÈME BRÛLÉE SPOON | 4**  
caramelized sugar crust



**FRIED OREO® SKEWER | 4**

**CLASSIC SKILLET COOKIE | 4**  
warm chocolate chip cookie,  
vanilla ice cream

**FUNFETTI SKILLET COOKIE | 4**  
warm funfetti sugar cookie, vanilla  
ice cream, rainbow sprinkles

**FROZEN BLACK + WHITE  
MILKSHAKE | 4**

**STRAWBERRY SHORTCAKE  
TRIFLE | 4**

**MINI CHURRO | 4**  
dark chocolate dip

**MINI ICE CREAM COOKIE  
SANDWICH | 4**  
rainbow sprinkles

**PEPPERMINT  
HOT CHOCOLATE | 4**  
tiny marshmallows



## STATIONS

priced per person | minimum 40 guests

**SHORT CAKE STATION | 10**

classic glazed biscuits, short cake, macerated strawberries,  
blueberry compote, lemon curd, whipped cream

**CANNOLI STATION | 9** *made to order*

cannoli shells + chips, choice of traditional ricotta or chocolate  
filling

*Accompanied by:*

mini chocolate chips, peanut butter chips, crushed oreos®, pistachios,  
toffee crumbles, rainbow sprinkles

**SWEET TOOTH TABLE | 16**

glazed donut holes, mini churros with dark chocolate,  
mini cannoli, s'mores marshmallows, mini whoopie pies,  
petite chocolate chip cookies, mini strawberry shortcake trifle,  
mini chocolate mousse trifle

**ASSORTED MINIATURE EUROPEAN PASTRIES | 10**

mini fruit tarts, peanut butter mousse cups, coconut key lime, cream  
puffs, mini cheesecake, chocolate mousse cups, mini cannoli, mini  
eclairs

**ICE CREAM BAR | 12**

chocolate + vanilla ice cream

*Accompanied by:*

hot fudge, caramel, whipped cream, strawberries, blueberries, marshmallow,  
sprinkles, M&M's®, crushed oreos®, gummy bears, toffee crumbles

**GOURMET MINIATURE CUPCAKES | 10**

*select up to four (4):*

Vanilla	Oreo® Cookie
Chocolate	Lemon
Red Velvet	Peanut Butter Cup
Salted Caramel	Strawberry Shortcake
Carrot Cake	

**ESPRESSO MARTINI ICE LUGE | 1500**

*attendant required + 150 | available with flat rate bar package only*  
ice luge with custom engraving, espresso martinis + garnishes

**HOT CHOCOLATE STATION | 7**

accompanied by mini marshmallows, whipped cream, cinnamon,  
cocoa powder, crushed peppermint candies, caramel sauce,  
chocolate shavings, Oreo® cookie crumbles

*Enhance\* with:*

Bailey's Irish Cream, Kahlua, Frangelico, Sambuca  
*\*Boozy enhancements charged on consumption*

**APPLE CIDER STATION | 7**

hot + cold cider, cinnamon sticks, orange wheels, brown sugar, apple  
slices, caramel, nutmeg, whipped cream

*Enhance\* with:*

Jameson Irish Whiskey, Captain Morgan Spiced Rum, Stoli Vanilla  
*\*Boozy enhancements charged on consumption*

*outside dessert fee +2 per person*

**VEGAN**



**GLUTEN-FRIENDLY**



**DAIRY-FREE**



*All food and beverage is subject to 18% gratuity, 5% administrative fee and 7% state and local tax.*