

Hors D'oeuvres

THE DAILY CATCH

PASSED

Priced per hors d'oeuvre; subject to minimum order quantities

- Clam Casino | 4
Baked cherrystone with crispy breadcrumb topping
- Tomato Bruschetta | 3
Vine ripe tomatoes, fresh basil, mozzarella and olive oil
- Artichoke Heart | 3
Crispy fried and tossed with lemon caper butter
- Fish 'on a' Chip | 3
Beer battered haddock and tartar sauce on a potato crisp
- Caprese Skewer | 3
Tomato, mozzarella, basil, olive oil and balsamic reduction
- Oyster Rockefeller | 4
Baked oyster with creamy spinach and romano
- Mini Crab Cake | 5
Crispy bite size cake with dijon creme
- Chicken Spiedini | 4
Grilled skewer with honey mustard drizzle
- Steak Spiedini* | 5
Grilled skewer with worchestershire glaze
- Swordfish Spiedini | 4
Grilled skewer with lemon caper beurre blanc
- Shrimp Spiedini | 4
Grilled skewer with sweet and spicy sauce
- Lobster Sliders | 7
Lobster salad on buttered bun
- Locally Hot Smoked Salmon | 5
Capers, red onion, crème fraîche on crostini
- Bacon Scallop | 5
Applewood smoked bacon wrapped sea scallop
- Tuna Tartare* | 6
Wasabi aioli and sweet chile on a crispy wonton
- Local Crudo | 5
Citrus Zest, EVOO

STATIONARY

Priced per platter

- Fried Calamari | 75
"World Famous Since 1973," served with red sauce
- Spinach Artichoke Dip | 75
Served with seasoned flatbread chips
- Jumbo Shrimp Cocktail | 110
Display on ice with cocktail sauce and horseradish
- Raw Bar Display* (50PC) | 150
Selection of oysters, littenecks and/or cherrystones
- Fresh Fruit Display | 75
Assortment of fresh sliced fruit
- Italian Antipasto | 150
Specialty cold cuts, assorted olives and giardiniera
- Cheese & Grape Board | 110
Selection of cheeses with artisan crackers and grapes

*Consuming raw or undercooked food products may cause food borne illness in some individuals; please inform your server of allergies or dietary restrications before placing your order. Many of our sauces and recipes contain shellfish, wheat and/or nuts. All items subject to combined Massachusetts & Boston meals tax of 7%

Buffet Dinner

THE DAILY CATCH

SOUPS & SALADS

All soup & salad portions served by the cup
Subject to minimum quantities and seasonal availability

- Clam Chowder | 11
Fresh clams, bacon, potatoes, onions, cream
- Sicilian Fish Stew | 11
Flaked fish, vegetables, seaweed, tomato, fish broth
- Greens | 7
Fresh greens with red wine vinaigrette
- Caesar | 7
Romaine, croutons, romano peppato
- Caprese | 8
Tomato, mozzarella, basil, olive oil, balsamic
- Panzanella | 9
Grilled bread, heirloom tomato, arugula, shaved asiago, yellow pepper vinagrette
- Farmers Salad | 12
Chef recommendation inspired by what's in season

ENTRÉES

All entrees served in buffet portions = 1/3 full entree
Subject to minimum quantities and seasonal availability

- Broiled Haddock | 11
Local haddock broiled with lemon wedge
- Grilled Shrimp & Scallop Skewer | 14
Grilled lemon & herb oil
- Sicilian Swordfish | 14
Pan seared with olives, tomatoes, garlic and pine nuts
- Pan Seared Halibut | 15
Preserved Lemon, Shaved Parmigiano Reggiano
- Glazed Salmon* | 15
Sweet onion agrodolce
- Chicken Cutlet | 12
Pan fried with picatta sauce
- Monkfish Marsala | 12
Sauteed with mushrooms in a sweet marsala wine
- Roast Pork Loin | 13
Infused with garlic & rosemary, served with pan sauce
- Lasagne al Forno | 9
Sicilian-style lasagne with ricotta and tomato sauce
- Roast Beef Loin | 17
Rosemary and pan aus jus

SIDES

All sides served in buffet portions = 1/3 regular side

- English Pea Risotto | 6
- Sicilian Chickpea Salad | 5
- Herb Roasted Mushrooms | 3
- Grilled Seasonal Vegetables | 3
- Grilled Aspargus | 3
- Roast Potatoes | 3
- Sicilian Eggplant Caponata | 5
- Carmelized Fennel | 3
- Oven Warmed Rolls | 4

DESSERTS

All desserts priced per person and served as a display

- Cannoli and Cookies | 5
- Assorted Gelato Carte | 5
- Panna Cotta | 4
- Tiramisu | 4
- Assorted Pastries | 6
- Coffee & Tea | 3

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