



LUXE INSTALLATIONS

FOR WHEN YOU WANT TO BE EXTRA...

All LUXE INSTALLATIONS start with a graze full of meat & cheese, mezze, and tropical fruit...then we build a custom spread from there!

SNACKS

chilled & room temp

SCITUATE LOBSTER SLIDERS

brown butter scituate lobster salad, brioche bun

SEASONAL SQUASH SKEWERS

roasted seasonal squash, goat cheese,
pomegranate molasses, pepitas

SEASONAL BURRATA SALAD

maplebrook farms burrata, seasonal vegetables,
mixed greens, lemon vinaigrette

CHIPS & DIP

crispy potato chips, caramelized onion dip, chive

SHRIMP COCKTAIL

classic shrimp cocktail, horseradish, lemon

SEASONAL CRUDO

rotating MKT seafood, citrus, herbs

STEAK TARTARE

prime sirloin, caper, herbs, potato chips

hot apps

B&B MEATBALLS

beef & pork meatballs, spicy tomato ragu

GRILLED CHICKEN SKEWER

yogurt marinated chicken, creamy green goddess

FALAFEL BITES

traditional lebanese style falafel

STEAK & POTATO BITES

prime sirloin, baby potato, gorgonzola dolce
butter

BAR PIE & CAVIAR

bar pie, crème fraîche, caviar, chive

MEI MEI DUMPLINGS

vegetable & meat options available, mei mei
dipping sauce

JAJU PIEROGI

vegetable & meat options available, sour cream,
chives

BRUNCH

all regular SNACKS are also available
for brunch events

HOT HONEY BACON ROSES

crispy bacon roses, mike's hot honey

MINI YOGURT PARFAITS

greek yogurt, berries, granola

**optional upgrade to Sofia's Greek yogurt*

MINI FRITTATA

meat & vegetarian options available

MINI SPANISH TORTILLA

egg, confit potatoes, crème fraîche, chive

**optional caviar bump add on*

DONUTS

assorted flavors, GF available

**optional upgrade to Lionheart Confections*

CROISSANTS

assorted flavors

**optional upgrade to Third Cliff Bakery*

BAGELS & SHMEAR

assorted cream cheese flavors, assorted bagels

**optional upgrade to Exodus Bagels*

B & B PASTA SALAD

pesto, peas, pine nuts, pecorino

SEASONAL GREENS

seasonal greens & vegetables, lemon vinaigrette

SERVICE STYLES

HUMBLE

We'll be on site ahead of time to get your graze
set up and out the door before your first guest
arrives.

HOMEY

**required with hot food*

We'll set up your whole graze and be on site for
the first hour to make sure everything goes
smoothly, then we're out of your hair!

HIGH ROLLER

We'll take care of everything! From food, to
florals and bar services. We'll be on site start to
finish. You just need to get ready and enjoy the
party!

DESSERTS

Our dessert spread are super customizable. We'll
chat with your when you book your event to
figure out exactly what you're looking for. Some
desserts we make in house, some we source from
the best bakers & makers we know!

MINI OLIVE OIL CAKE

whipped mascarpone, seasonal fruit

CHOCOLATE CHUNK COOKIES

dark chocolate chunk cookies, maldon

collaborators

SWEET BOTANICAL BAKES

THIRD CLIFF BAKERY



FLORALS & MORE

All grazes come with little pops of florals, but a
luxe graze can include more.

CUSTOM FLORALS

larger scale seasonal arrangement
starting at \$150

CHEF COLLABS

Looking for another style of food? We work with
several Boston area chefs who can join the team
and help bring your vision to life!