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**SNACK PACKAGE**

- **Bottomless Buttered Popcorn**
- **Chips & Salsa**
  - Cilantro Lime Salted Corn Tortilla Chips, House Made Salsa
- **Warm Bavarian Pretzel Bites**
  - Pimento Cheese
- **Small Farm Cheese Board**
  - Selection of Massachusetts Farm Cheeses
  - Local Honey, Dried Fruits, Artisan Crackers

$90

**PIZZA + WINGS**

- **Caesar Salad**
  - Shaved Parmesan Cheese, Seasoned Croutons, Creamy Caesar Dressing
- **Boneless Buffalo Hot Wings**
  - Buttermilk Blue Cheese or Ranch Dressing, Celery
- **Choice of Two Pies**
  - Pepperoni, Cheese, Veggie
  - Sausage & Broccolini, Spicy Chicken

$160

**NORTH END**

- **Garden Salad**
  - Carrots, Cucumbers, Cherry Tomatoes, Croutons, Balsamic Vinaigrette
- **Crispy Chicken Tenders**
  - Honey Mustard
- **All Beef Hot Dogs**
  - Traditional Accompaniments
- **Italian Sub**
  - Capicola, Salami, Shaved, Pepper Ham, Iceberg Lettuce, Tomato, Aged Provolone

$165
## A La Carte

All items serve approximately 6 guests

### Snacks

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chips &amp; Salsa</td>
<td>Cilantro Lime Salted Corn Tortilla Chips, House Made Salsa</td>
<td>$22</td>
</tr>
<tr>
<td>Warm Bavarian Pretzel Bites</td>
<td>Pimento Cheese</td>
<td>$25</td>
</tr>
<tr>
<td>Bottomless Buttered Popcorn</td>
<td></td>
<td>$15</td>
</tr>
<tr>
<td>Flash Fried Yukon Gold Potato Chips</td>
<td>Espelette Spiced Chips, Caramelized Onion Dip</td>
<td>$22</td>
</tr>
</tbody>
</table>

### Chilled Platters

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Market Fresh Fruit Display</td>
<td>Traditional Melons, Citrus, Pineapple, Berries &amp; Grapes</td>
<td>$35</td>
</tr>
<tr>
<td>Vegetable Cruditéés</td>
<td>Local &amp; Seasonal Sriracha Buttermilk Ranch</td>
<td>$35</td>
</tr>
<tr>
<td>Grazing Table</td>
<td>Whipped Ricotta, Hummus, Harissa, Baba Ghanoush, Oil Cured Tomatoes, Assorted Crackers &amp; Flatbreads</td>
<td>$48</td>
</tr>
<tr>
<td>Small Farm Cheese Board</td>
<td>Selection of Massachusetts Farm Cheeses Local Honey, Dried Fruits, Artisan Crackers</td>
<td>$50</td>
</tr>
</tbody>
</table>

### Pizzas

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pepperoni</td>
<td>Sauce, Mozzarella, Pepperoni</td>
<td>$26</td>
</tr>
<tr>
<td>Cheese</td>
<td>Sauce, Mozzarella</td>
<td>$26</td>
</tr>
<tr>
<td>Veggie</td>
<td>Sauce, Mozzarella, Artichokes, Roasted Red Peppers, Broccolini, Olives, Red Onions</td>
<td>$28</td>
</tr>
<tr>
<td>Sausage &amp; Broccolini</td>
<td>Mozzarella, Sausage, Broccolini, Garlic, Chili Flakes</td>
<td>$28</td>
</tr>
<tr>
<td>Spicy Chicken</td>
<td>Mozzarella, Red Onions, Basil, Oregano, Roasted Red Peppers, Garlic Oil</td>
<td>$28</td>
</tr>
</tbody>
</table>

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**FAN FAVORITES**

- **Crispy Chicken Tenders**
  Honey Mustard
  $40

- **Boneless Buffalo Hot Wings**
  Buttermilk Blue Cheese or Ranch Dressing, Celery
  $42

- **All Beef Hot Dogs**
  Traditional Accompaniments
  $26

- **Grilled Italian Sausage**
  Onions, Peppers, Spicy Brown Mustard
  $30

- **Smoked Beef Brisket Mac n Cheese**
  Brisket, Smoked Gouda Cheese, Crispy Onions, Toasted Panko
  $45

- **Clam Chowder**
  Clams, Potatoes, Cream, Oyster Crackers
  $35

- **Miniature Burgers**
  LTO, House Garlic Pickles, Roasted Onions, Cheddar, Local Rolls
  $35

- **Meatball BLT Sliders**
  Meatballs, Pancetta, Arugula, Cured Tomatoes, Ricotta, Local Rolls
  $35

- **Italian Sub**
  Capicola, Salami, Shaved, Pepper Ham, Iceberg Lettuce, Tomato, Aged Provolone
  $52

- **Buffalo Style Chicken Wraps**
  Rotisserie Chicken, Buffalo Sauce, Shaved Celery
  $50

- **Cider Brine & Applewood Smoked Turkey BLT**
  Grilled Sourdough, Thick Cut Slab Bacon, Little Gem Iceberg Lettuce, Hot House Tomatoes, Black Pepper Aioli
  $52

**SALADS**

- **Wedge Salad**
  Hearts of Romaine, Bacon, Sweet 100 Tomatoes, Crumbled Blue Cheese, Red Onions, Buttermilk Blue Cheese Dressing
  $42

- **Caesar Salad**
  Shaved Parmesan Cheese, Seasoned Croutons, Creamy Caesar Dressing
  $42 | Add Grilled Chicken +$8

**DESSERTS**

- **Maple Pecan Bread Pudding**
  Crème Anglaise, Whipped Cream
  $48

- **Double Fudge Brownies**
  Salted Caramel Sauce
  $42

- **Warm Fresh Baked Cookies**
  Chocolate Chip
  $38

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**NON-ALCOHOLIC**

**Soft Drinks**
- Pepsi | Diet Pepsi | Sierra Mist | Mountain Dew
- Mug Root Beer
  - $22 - 6 pack

**Juices**
- Cranberry | Grapefruit | Orange Juice
  - $22 - 4 pack

**Aquafina Water 6 pack**
- $22

**Perrier Sparkling Water 6 pack**
- $24

**Fogbuster Coffee**
- Regular | Dark | Decaf
  - $28

**BEER**

**Domestic**
- Budweiser | Bud Light | Yuengling | Coors Light
- Michelob Ultra
  - $42 - 6 pack

**Import & Craft**
- Heineken | Stella Artois | Sam Adams Lager | Corona
- Magners | Bentwater Sluice Juice | Magners
- Sam Wicked Hazy | Champ Lager
- Seasonal Rotating Offering
  - $46 - 6 pack

**Beyond Beer**
- Bud Light Seltzer | Truly Seltzer
- Babe Bubbles Canned Rose
  - $46 - 6 pack

**SPIRITS**

**Premium Spirits**
- New Amsterdam Vodka | Bacardi Rum
- Jameson Irish Whiskey | Sauza Tequila
  - $8 per 50mL bottle

**Top Shelf Spirits**
- Absolut Vodka | Tito's Vodka | Captain Morgan Rum
- Hendrick’s Gin | Jack Daniels Bourbon
- Johnnie Walker Black Scotch | Patron Silver Tequila
  - $10 - per 50mL bottle

**Cordials**
- Kahlua & Bailey’s Irish Cream
  - $8 - per bottle

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WINE

WHITES

Santa Marina
Prosecco NV | Italy
$36

Ecco Domani
Pinot Grigio | Italy
$38

Chateau Ste. Michelle Riesling
Riesling | Washington State
$38

Kendall Jackson
Chardonnay | California
$40

Oyster Bay
Sauvignon Blanc | New Zealand
$50

REDS

Apothic
Red Blend | California
$42

Mark West Pinot Noir
Pinot Noir | California
$40

Drumheller Cellars Merlot
Merlot | California
$38

Josh Cellars Cabernet Sauvignon
Cabernet Sauvignon | California
$55

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GARNISHES & MIXERS

Garnish Tray
Lemons, Limes, & Olives
$10

Individual Garnishes
Lemons, Limes, or Olives
$3.50

Tabasco Sauce
$3

Worcestershire
$3

Cocktail Salt
$3

Mixers
Bloody Mary, Margarita, Sour
$5 - each
Club Soda | Ginger Ale | Tonic Water
$22 - 6 pack

All items serve approximately 6 guests