

## Cocktail Parties

### Stationary Appetizers

#### Grand Cheese Display

5 year farmhouse gouda, herbed goat cheese, 2 year aged grafton cheddar, cambazola & manchego cheeses, gourmet fruit jam, prosciutto di parma, herbs de provence salami, olives, dried apricots, fresh grapes & strawberries, roasted cashews, artisanal mixed nuts, fresh farm honey, assorted crackers, french ficelle & cheese straws

#### Classic Cheese Display

5 year farmhouse gouda, herbed goat cheese & 2 year aged grafton cheddar cheeses, gourmet fruit jam, olives, dried apricots, fresh grapes & strawberries, roasted cashews, assorted crackers, cheese straws

#### Raw & Roasted Vegetable Crudité

roasted & chilled broccoli, cauliflower & baby carrots, raw english cucumber, celery, haricots vert + baby peppers. Accompanied by housemade tzatziki & lemon hummus + blue cheese dip

#### Classic Crudite

raw baby carrots, english cucumber, celery, haricots vert, housemade lemon hummus, housemade tzatziki

#### Mediterranean Display

housemade whipped feta, eggplant caponata, classic bruschetta, white bean puree, house pickled vegetables, goat cheese stuffed peppadew peppers, smoked almonds, artisanal oil, local sea salts, housemade pita chips + sliced french ficelle

#### Raw Bar

Displayed local oysters + shrimp cocktail, house-made champagne mignonette, cocktail sauce, fresh horseradish, lemon, mini tabasco

*Raw Bar Add-ons: local cherrystones, west coast oysters, lump crab, lobster tail*

#### Live Raw Bar

Our Chef will continuously live-shuck local oysters for guests alongside a display of shrimp cocktail providing an exciting "action station" for your guests. Accompanied by housemade champagne mignonette, cocktail sauce, fresh horseradish, lemon, mini tabasco.

#### Housemade Dips & Housemade Pita Chips

- Warm artichoke & gruyere dip
- Buffalo chicken dip: blue cheese, bell & evans chicken
  - Roasted pepper whipped feta
- Middle eastern spiced carrot hummus
  - Eggplant caponata
- Kate's famous guacamole, black bean tortilla chips

# Kate's Table

CATERING & EVENTS  
EST. 2010

## Passed Appetizers

- Kale Taco, pickled black radish, jalapeno, avocado crema, lime, mini flour tortilla
  - Petit Baked Brie, brown sugar, frangelico
  - Crispy Chick Pea Fry, spicy tomato jam
  - Sweet Potato Latkes, apple chutney
- Grilled Cheese + Tomato Soup Dumplings, served in an Asian spoon
  - Spiced Carrot Crostini
  - Taleggio Potato
  - Kate's Delish Deviled Quail Eggs
- Kate's Favorite Pizzetta: fontina, kalamata olive, caramelized onion, baby arugula, lemon, parmesan
  - Port-soaked Figs, puff pastry & farm honey (fall season only)
    - Classic Gougères
    - Robiola, Fig + Escarole Panini Bites
    - Bosc Pear, Cranberry + Brie Puff
  - Fresh Vegetable Summer Rolls, thai peanut-coconut sauce
    - Mushroom Duxelle, white wine, buttered round
  - Crespelli: mini chive crepe, shaved asparagus, fontina
    - Beef Shortrib Empanada, horseradish crema
    - Bourbon Pulled Brisket Sliders, peach chutney, sweet potato bun
  - Grilled Flank Steak, arugula pesto, parmesan reggiano, griddled focaccia
- Micro Sliders: housemade sweet potato buns, ground in-house beef, blue cheese, bacon, steak sauce aioli
  - Lamb Polpetti, spiced tomato sauce, mint + feta
  - Pulled Pork, homemade pickles, bbq sauce, petit housemade sweet potato buns
    - Crocque Monsieur Square: griddled ham + gruyere, béchamel, dijon
- Baked Potato Pizzetta: housemade flatbread, mozzarella, cheddar, red bliss potato, bacon, chive crema
  - Basil Crusted Tenderloin, shallot marmalade, lemon aioli, pate choux
  - Sweet Potato + Smokey Sausage Skewer, rum + pineapple glaze
- Fancy Pigs in a Blanket: niman ranch berkshire uncured pork, cheddar, puff pastry, grainy mustard
  - Housemade Shu Mai, chicken, pork or vegetable, chinese mustard aioli
  - Tenderloin Focaccia: garlic + herb beef tenderloin, horseradish aioli, baby arugula, parmesan, grilled focaccia
- Kate's Spanish Dates: medjool dates, manchego cheese, green chili, wrapped in crispy prosciutto
  - Lamb & Mint Pesto Lollipops: roasted petit lamb chops, fresh mint, garlic, mint pesto
    - Sausage + Brioche Stuffed Mushrooms
    - Sweet + Sticky Cocktail Meatballs
  - Duck Confit, tomato jam, pickled red onion, crostini
- Cornmeal Hush Puppies stuffed with housemade pimento cheese, candied bacon
  - Stuffed Peppadew Peppers, mascarpone, bacon, mashed corn, manchego
    - Tina's Chicken Polpetti, béchamel
- Chicken & Waffles: Belgian waffle bite, southern fried chicken, maple glaze, bacon crumbles
  - Potsticker: chicken, scallion & ginger, nuoc cham dipping sauce
    - Asian Chicken Meatball, soy aioli
  - Chicken Parmesan Pop: crispy chicken parmesan pop, served on a clear stick
  - "Little Bite of Summer": lime & cilantro marinated chicken, cilantro, avocado crema
    - Chicken Satay, thai coconut-peanut sauce

## Passed Appetizers cont.

- Tuna Ceviche, coconut milk, lime, jalapeno, cilantro, served on an Asian spoon
  - Seared Tuna, citrus, soy, seaweed, wasabi, air cracker
- Crispy Fried Duxbury Oyster, preserved lemon aioli, parsley oil, served on the half shell
  - Scallop Ceviche, lime, orange, cilantro, chili, served in a scallop shell
    - Lobster + Corn Fritter, basil aioli
    - Black Pepper Shrimp, dehydrated pineapple
    - Pan-seared Scallop, lemon aioli, bacon crumbles
      - Grilled Shrimp, sweet chili sauce
  - Kate's Clam Casino: littleneck clams, crispy pancetta stuffing, fresh lemon
- Micro Lobster Roll: maine lobster, celery, lemon, touch of mayo, warm buttered roll
- Potato Pancake + Smoked Salmon: petit potato pancake, smoked salmon, chive crema, caviar
- Classic Crab Cake: mini lump crab cake over the Club Car Restaurant's mustard sauce
- Mini Baja Fish Tacos + Micro Margaritas: mini flour tortillas, oven roasted cod, Kate's cole slaw, avocado crema accompanied by fresh Margarita 'shots' in custom patron nips, striped paper straw
  - Spicy Rock Shrimp, creamy polenta, pickled celery

## Passed Mini Cocktails to accompany

- Kelly's Classic Margarita
- Pineapple-Habanero Margaritas or Spicy Grapefruit Margaritas
  - Maple-Rosemary Bourbon Smash
- Painkiller: pusser's rum, coconut cream, curacao, pineapple + orange juice, grenadine

## Passed in Mini Chinese Take-Out Boxes

*with cheater chopsticks or wooden forks*

- Truffled mac + cheese
- Cheesemonger's mac + cheese, gruyere, brie, aged cheddar, buttery crumb topping
  - Lemon fusilli, baby arugula, cherry tomato, parmesan
- Asian noodles, sugar snap peas, red pepper, carrot, tangy peanut sauce

## Passed Soup Shots

- Butternut squash soup, apple cider crema
  - Tomato soup, grilled cheese points
  - Carrot ginger soup, cardamom cream
- Pumpkin soup, lemongrass, coconut, spiced pepitas

## Small Composed Plates

- Slow braised beef shortribs, parsnip puree, roasted baby vegetables
- Homemade butternut squash cannaloni, brown butter, fried sage
  - Petit Chicken Pot Pie, served in a mini mason jar
- Seared Sea Scallop, sweet parsnip puree, bacon lardon
  - Nantucket Crabcake, mustard-butter sauce

## Passed Petit Sweets

- Warm apple cider doughnut bites, cinnamon + sugar
- Warm bread pudding, caramel sauce, vanilla bean whipped cream
  - Lemon tartlets, fresh raspberry
- Kate's famous mini carrot cake cupcakes, cream cheese frosting
  - Chocolate ganache baby cakes
- Warm mini apple crisp, homemade vanilla bean ice cream
- Micro Cone: homemade ice cream or sorbets (choose your favorite flavor), mini sugar cones
  - Kate's peppermint fudge brownie bites
  - Chewy ginger molasses cookies
- Coconut Macaroons dipped in bittersweet chocolate
- French Almond Macrons, bittersweet chocolate filling
- Authentic Churros with chocolate + salted caramel sauces
- Petit Key Lime Pie: homemade graham cracker crust, chantilly

For more information

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