

Cocktail Parties

Stationary Appetizers

Grand Cheese Display

5 year farmhouse gouda, bouche du chevre, 2 year aged grifton cheddar, manchego and la tur triple creme cheeses, gourmet fruit jam, prosciutto di parma, herbs de provence salami, olives, dried apricots, fresh grapes & strawberries, roasted cashews, artisanal mixed nuts, local farm honey, small-batch crackers & cheese straws

Raw & Roasted Vegetable Crudité

roasted & chilled broccoli, cauliflower & baby carrots,
raw english cucumber, celery, haricots vert + baby peppers.

Accompanied by two housemade dips:

- tzatziki
- lemon hummus
- roasted red pepper whipped feta
- middle eastern spiced carrot hummus
- warm artichoke + gruyere
- buffalo chicken dip
- eggplant caponata
- guacamole

Mediterranean Display

housemade whipped feta, eggplant caponata, classic bruschetta, white bean puree,
house pickled vegetables, duck confit rilette, fig jam, goat cheese stuffed peppadew peppers, smoked almonds,
artisanal oil, local sea salts, housemade pita chips, sweet olive oil spanish tortas + sliced french ficelle

Burrata Board

port wine glazed strawberries, arugula pesto, pistachios, watercress + grilled sourdough

Live Raw Bar

Live-shucked local + specialty oysters for your guest's entertainment alongside a display of shrimp cocktail.

Accompanied by our own champagne mignonette, cocktail sauce, fresh horseradish, lemon, mini tabasco.

Lobster tails, blue crab cocktail, king crab legs, cherrystones, oyster shooters + more may included upon request.

*For smaller gatherings our **roaming oyster bar** can circulate amongst guests offering the same.*

Crudo Bar

Tuna Tataki: seared, pepper-crusting tuna with sweet soy, wasabi + ginger

Salmon Crudo: orange segments, pomegranate, serrano pepper, micro basil, cucumber + evoo

Tuna Ceviche: coconut milk, lime, cilantro, jalapeno

Kate's Table

CATERING & EVENTS
EST. 2010

Passed Appetizers

- Kale Taco, pickled black radish, jalapeno, avocado crema, lime, mini flour tortilla
 - Crispy Chick Pea Fries, spiced tomato jam
 - Cucumber, radish + cashew cream
 - Jerusalem Artichoke Fritters, meyer lemon aioli
 - Fresh Pea Crostini, lemon oil, pea shoots, parmesan
 - Grilled Zucchini Roulades filled with herbed goat cheese
 - Heirloom Tomato, burrata, torn basil, balsamic on crostini
- Ricotta + Cherry Points: our own ricotta cheese, summer cherry salsa, grilled sourdough points
 - Petit Baked Brie, brown sugar, frangelico
- Foraged Pizzetta: crispy wild mushrooms, burrata, arugula + pistachio pesto, pickled red onions, balsamic
 - Spiced Carrot Crostini
 - Potato Cup + melted taleggio cheese
 - Deviled Quail Eggs: wasabi, roasted red pepper + classic
 - Watermelon, feta + mint skewers
- BBQ Carrot Tacos: smashed black beans, avocado, purple cabbage, soft flour tortilla
- Kate's Famous Pizzetta: fontina, kalamata olive, caramelized onion, baby arugula, lemon, parmesan
 - Port-soaked Figs, puff pastry & farm honey (fall season only)
 - Fresh Figs, goat cheese + pistachios (seasonal)
 - Vegetable Shao Mai, tangy asian mustard
 - Classic Gougeres
 - Robiola, Fig + Escarole Panini Bites
 - Bosc Pear, Cranberry + Blue Cheese Puff
 - Roasted Seckel Pears, local honey, gorgonzola, pecans
 - Fresh Vegetable Summer Rolls, thai peanut-coconut sauce
 - Crispy Potato Pancake + Apple Chutney
 - Mushroom Duxelle, white wine, buttered round
 - Crespelli: mini chive crepe, shaved asparagus, fontina
 - Chicken Polpetti, pecorino cream
- Chicken & Waffles: belgian waffle bite, southern fried chicken, bacon crumble, buttermilk dressing
 - Chicken + Ginger Shao Mai, thai nuoc cham dipping sauce
- Lime + Cilantro Chicken Quesadillas, pickled red onion, smoked gouda, lime, soft flour tortilla
 - Chicken Satay, thai peanut-coconut 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
 - Duck Confit, tomato jam, pickled red onion, crostini
 - Glazed Duck, grappa cherries, polenta cake
- Smoked Duck Quesadillas, smoke gouda, pickled red onions, chipotle aioli
 - Chipotle Braised Duck, red onion marmalade, crispy tortilla

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Passed Appetizers cont.

- Basil Crusted Tenderloin, lemon aioli, pickled shallot jam, pate choux puff
- Petit Steak Frites: roasted tenderloin wrapped around a crispy steak fry, bearnaise
 - Beef Shortrib Empanada, horseradish crema
 - 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
 - Tenderloin Focaccia: garlic + herb beef tenderloin, horseradish aioli, baby arugula, parmesan, grilled focaccia
 - Bourbon Pulled Brisket Slider, peach chutney, sweet potato bun
 - Flank Steak Tacos: grilled flank steak, chimichurri, salsa, avocado crema, lime, soft flour tortilla
 - Lamb Meatball, spiced tomato sauce, mint + feta
 - Lamb & Mint Pesto Lollipops: roasted petit lamb chops, fresh mint, garlic, mint pesto
 - Pulled Pork, homemade pickles, bbq sauce, petit housemade sweet potato buns
- Mini Cubanos + Mojito Sippers: citrus marinated + roasted pork shoulder, swiss, Dijon, housemade pickles on hot-pressed medianoche. Served with a mini mojito sipper in Bacardi nip bottle
 - Crocque Monsieur Square: griddled ham + gruyere, béchamel, dijon
- Baked Potato Pizzetta: housemade flatbread, mozzarella, cheddar, red bliss potato, bacon, chive crema
 - Tina's Arancini: ham + pea or ham + cheese
 - Sweet Potato + Smokey Sausage Skewer, rum + pineapple glaze
- Fancy Pigs in a Blanket: niman ranch berkshire uncured pork, cheddar, puff pastry, grainy mustard
- Kate's Spanish Dates: medjool dates, manchego cheese, green chili, wrapped in crispy prosciutto
 - Sausage + Brioche Stuffed Mushrooms
 - Sweet + Sticky Cocktail Meatballs
- Seared Ahi Tuna Taco: pineapple-mango salsa, avocado crema, pickled radish, cilantro, mini flour tortilla
 - Soy Cured Salmon, Asian pear, crème fraiche
 - Fish n Chips: crispy fried cod + hand cut fries served in a paper cone with tartar sauce
 - 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
 - Bluefish Pate, cornichon, crostini
 - Pan-seared Scallop, lemon aioli, bacon crumble
 - Tuna Ceviche, coconut milk, lime, jalapeno, cilantro, served in our twist cups
 - Fried Clams: battered little-bellied clams in a paper cone with tartar sauce
 - Grilled Asian 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: crispy lump crabcake, The Club Car'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

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Passed in Mini Chinese Take-Out Boxes

with birch forks

- Truffled mac + cheese *Taste of Hingham Winner*
- Cheesemonger's mac + cheese, gruyere, brie, aged cheddar, buttery crumb topping
 - Lemon fusilli, baby arugula, cherry tomato, parmesan
- Dan Dan Noodles, sugar snap peas, red pepper, carrot, tangy peanut sauce

Passed Soup Shots

- Summer Gazpacho, grilled cheese point
- 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
- Tuna Nicoise, seared tuna, petit fingerling potatoes, hard-boiled quail eggs, nicoise olivada, haricots vert
 - Homemade butternut squash cannaloni, brown butter, fried sage
 - Pimiento cheese stuffed hush puppy, candied bacon
 - 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

- Ricotta Beignets, cardamom sugar
- Warm apple cider doughnut bites, cinnamon + sugar
- S'mores: handcut marshmallow dipped in chocolate on a bed of graham cracker crumbs
 - 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
 - Authentic Churros, melted chocolate + salted caramel sauces
 - Petit Key Lime Pie: homemade graham cracker crust, Chantilly
- Gin + Tonic Gelee: clear squares with lime zest + citric acid for a fizzing palate
 - Fresh Berries, lemon curd, Chantilly in a mini glass jar
 - Mini Cotton Candy on paper straws
- Root Beer Floats in a glass mini milk jar with homemade vanilla ice cream
 - Lavender Panna Cotta + Balsamic Strawberries