

# MENU

## • PLATED DINNERS •

Your group may (collectively) choose on from each of the following, we suggest 3-5 courses:

## • SHAREABLE PLATES •

Served Family Style

### **BURRATA WITH TOMATOES CONFIT**

Locally made burrata, confit heirloom cherry tomatoes, fresh basil, balsamic reduction, crostini (VEG, GF optional)

### **WHIPPED FETA**

Whipped Greek feta, olive antipasto, fresh herbs, crusty baguette (VEG, GF optional)

### **CHEF DANY'S FAMOUS GRAZING BOARD**

A selection of: local and imported meats, cheeses, fruits, vegetables, dips/preserves, olives, canned/smoked seafood, bread, crackers  
(Can be made Vegetarian, Gluten, or Dairy Free)

### **FRESH OYSTERS**

A selection of local oysters served on ice with house made hot sauce, mignonette and complimenting garnishes

### **SMOKED SALMON PLATE**

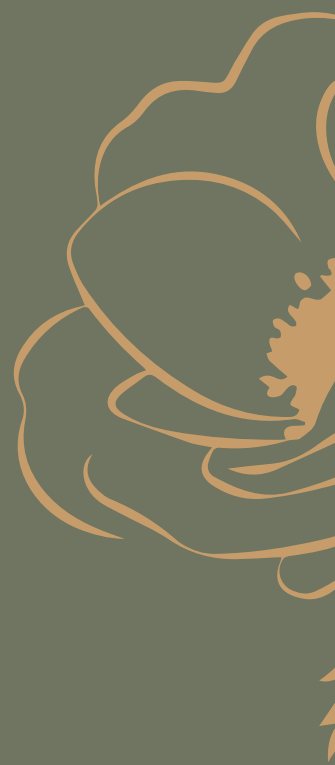
Nova Lox smoked salmon, capers, pickled red onions, fresh herbs, herbed cream cheese, crostini (GF optional)

### **CURRIED MEATBALLS WITH WHIPPED YOGURT**

Whipped herbed yogurt, lamb meatballs, curry, warm pita, fresh herbs, almond gremolata (GF optional)

### **CRAB AND LOBSTER DIP\***

Butter poached lobster, lump crab, creamy classic style dip, Cows Aged Cheddar, Ritz crackers





• SALAD •

**BLT BAGEL SALAD**

Milk bread crouton with everything bagel spice, crisp bacon, jammy eggs, confit cherry tomatoes, romaine lettuce, honey mustard vinaigrette

**SUMMER BERRY**

Summer berries, avocado, pickled red onions, goat cheese, pecans, basil vinaigrette, edible flowers (GF, VEG)

**KALE SALAD**

Orange supreme, toasted pine nut, goat cheese, shaved fennel, fresh herbs, basil vinaigrette (GF, VEG)

**CAESAR WEDGE SALAD**

Romaine lettuce, toasted sourdough crumb, fried capers, prosciutto, seared lemon, roasted garlic vinaigrette

**POACHED PEAR SALAD**

Dried cherries, maple bacon, candied pecans, pear, goat cheese, maple balsamic rosemary vinaigrette, mixed greens (GF, VEG optional)

**SEASONAL SALAD**

Chefs choice, based on dietary needs, allergies, local and seasonal produce. Trust the chefs to make a salad perfect for you and your menu!

• SOUP •

**BUTTERNUT SQUASH AND APPLE**

Roasted butternut squash, sweet potato, cinnamon, poached apple, garlic crouton, balsamic drizzle, fresh cream (VEG optional)

**ROASTED TOMATO BASIL**

Slow roasted tomato, roasted garlic, fresh basil, balsamic reduction, aged cheddar, grilled cheese crouton, fresh cream, tomato confit (VEG optional)

**ROASTED RED PEPPER AND DILL**


Slow roasted red peppers, tomatoes, sour cream, fresh dill, lemon, rosemary focaccia crostini (GF) (VEG optional)

**WEST AFRICAN GROUNDNUT**

Sweet potato, kale, peanut, spiced tomato peanut broth, cilantro, lime, sriracha (DF, GF) (VEG optional)

**WHITE FISH CHOWDER \***

White fish, tarragon, lemon, summer peas, fresh cream, brown butter fried baguette



• PLATED APPETIZERS •

**BUTTERNUT SQUASH PUFF PASTRY GALETTE**

Caramelized onions, thyme, mascarpone, walnuts, gruyère,  
roasted butternut squash, sage (VEG)

**THAI STYLE CRAB AND SHRIMP CAKES \***

Lemongrass, ginger, red chili, lime, red curry aioli,  
fresh greens, pickled red onions (DF) (GF optional)

**FRIED CAPRESE**

Lightly breaded fried tomatoes, basil, fresh mozzarella,  
balsamic reduction, basil vinaigrette (VEG) (GF optional)

**SHRIMP COCKTAIL \***

Marinated sustainable tiger shrimp,  
green goddess cocktail sauce, fresh citrus

**THAI TUNA TARTARE \***

Tuna, cucumber, avocado, basil, shallot,  
sesame, tamari, house made rice cracker (DF)

• MAINS •

**STUFFED CHICKEN**

Chicken breast, spinach and feta stuffing, pecorino breading, romesco sauce,  
aged cheddar whipped potato, two seasonal vegetables (GF optional)

**TERES MAJOR**

Sous vide teres major (a shoulder cut of beef), butter, herbs,  
mushroom sherry sauce, aged cheddar whipped potato,  
two seasonal vegetables (option to add garlic butter shrimp) (GF)

**MUSHROOM ARANCINI**

Wild mushroom risotto, breaded, fried, two seasonal vegetables,  
brown butter, romesco, parmesan cheese (VEG)(GF, DF, VEGAN optional)

**PANFRIED ATLANTIC HALIBUT \***

Pan seared Atlantic halibut, brown butter, lemon,  
parsley and hazelnut pesto, turnip purée, two seasonal vegetables (GF optional)

**SALMON EN PAPILOTE \***

Salmon baked en papillote (in paper), fresh herbs, charred lemon,  
roasted baby potatoes, lemon vinaigrette, two seasonal vegetables (GF, DF)

• DESSERT •

**POACHED PEAR**

Victorian almond sponge, berry compote, golden raisins, walnuts, orange blossom scented whipped cream, Maldon salt (VEG)(GF or DF optional)

**MASCARPONE TART**

Whipped sweetened mascarpone cheese, puff pastry, seasonal fruit, vanilla bean ice cream, toasted pine nuts, edible flowers (VEG)

**SEASONAL FRUIT SHORTCAKE**

Seasonal fruit, fresh buttermilk biscuit, vanilla bean ice cream, fresh fruit compote (VEG, can be made GF or DF)

**SEASONAL SUNDAE**

Chef's choice of cookie, with an inspired and accompanying sauce, ice cream and garnishes (VEG, GF, can be made DF)

**CHOCOLATE CAKE**

Flourless hazelnut chocolate cake, caramel, hazelnuts, vanilla ice cream, maldon (VEG, GF, can be made DF)

**STICKY TOFFEE PUDDING**

Rich date cake, vanilla ice cream, toffee rum sauce, brown butter, gingerbread gremolata (VEG, can be made GF)

We also offer brunch/lunch menus, wine pairings, cocktail and drink options which are available upon request. Please inquire for more details.

• PASSED or STATIONARY  
HORS D'OEUVRES •

You may choose as many as you'd like from the following.  
Ask us our recommended number of hors d'oeuvres for your event.

**CHIPOTLE SLIDERS**

Beef burgers, smoky chipotle aioli, havarti cheese, lettuce, pickled red onion, tomato

**LOBSTER SLIDER\***

Fennel and tarragon lobster salad, brioche bun, fresh lemon, kettle chips

**FRIED CHICKEN SLIDER**

Buttermilk soaked chicken thigh, breaded and fried, local Hot Honey, arugula, aioli

**PROSCIUTTO WRAPPED SCALLOPS**

Scallop, prosciutto, fried capers, dill, butter, honey dijon sauce (GF)

**DECONSTRUCTED DUMPLING**

Pork, ginger, scallion, sesame, sweetened soy sauce, five spice, pickled onion, wonton chip

**BLUE CHEESE STUFFED DATES**

Medjool date, whipped blue cheese, thyme, prosciutto (GF)

**THAI STYLE CRAB CAKES\***

Crab and shrimp cakes, lemongrass, lime, red chile, ginger, curry aioli, pickled red onion (GF optional)

**CHICKEN SOUVLAKI**

Marinated chicken thigh, oregano, olive oil, lemon, tzatziki, dill (GF)

**BUTTERNUT SQUASH TARTS**

Puff pastry, roasted butternut squash, caramelized onions, mascarpone, ricotta, gruyère, sage, thyme (VEG)

**BRIE BITES**

Puff pastry, cranberry compote, brie, prosciutto crumb, thyme, balsamic reduction, salt

**CURRIED CHICKEN HAND PIES**

Curry chicken, raisins, potatoes, chickpeas, golden puff pastry crust

**LAMB DANDAN HAND PIES**

Lamb, five spice, peanut, hoisin, turmeric Jamaican patty pastry, chimichurri (DF)

**HODGE PODGE HAND PIE**

Classic East Coast Hodge Podge, golden puff pastry, sesame seed

**CHIMICHURRI BEEF TACO**

Chimichurri marinated sous vide flank steak, corn tortilla, cilantro, avocado crema, pickled red onion, Tajin roasted corn, queso fresca (GF)

**CHIMICHURRI SHRIMP TACO\***

Chimichurri marinated shrimp, corn tortilla, cilantro, avocado cream, pickled red onion, Tajin roasted corn, queso fresca (GF)

**KOREAN PORK LETTUCE WRAPS**

Ground pork, sweetened sesame and soy sauce, lettuce wrap, shredded carrot, green onion, sesame seeds, sweet sriracha sauce (Tofu option available) (GF)



### WILD MUSHROOMS ON TOAST

Butter fried baguette, mushroom duxelles, thyme, whipped feta, parmesan cheese (VEG)

### ROASTED RED PEPPER BRUSCHETTA

Butter-fried baguette, roasted red pepper, bruschetta, dill, feta, balsamic reduction (VEG)

### SMOKED SALMON CROSTINI

Crostini, lemon and dill whipped cream cheese, smoked salmon, fried capers, dill

### TUNA TARTARE\*

Fried wonton chip, sushi grade tuna, thai inspired marinade, cucumber, shallot, avocado basil crema, green onion, sesame

We also offer a selection of small sweet items, available upon request.

## • GRAZING AND LATE NIGHT SNACKS •

At Anemone we offer a signature style of grazing with a focus on abundance, a blend of local, house made and imported items, all in a unique presentation all our own. Whether it's before your dinner as guests mingle, your primary offering for a cocktail style function or your salty and sweet late night snacks, we love to customize our tables to exceed your dreams and expectations, and wow your guests!

Signature Grazing Table

Smoked Salmon Table

Wedding Favor Table

Dessert Table

Candy Table

Bread Bar with Compound Butters

Salad Bar

Taco Bar

Shared Platters

Hors d'Oeuvres

Late Night Snacks (*INQUIRE FOR MENU*)

+ custom tables curated to your event theme, available upon request.

\* A surcharge per person will be added for each of these dishes based on market price at the time your contract is signed, to accommodate the rising prices of seafood within our market.