

GRANITE LINKS

Evening Social Events

Featuring a curated selection of unique offerings perfect for evening events

VEGAN



GLUTEN-FRIENDLY



DAIRY-FREE



BUTLER-PASSED HORS D'OEUVRES

priced per piece | minimum 40 pieces per selection

SESAME CAULIFLOWER BITE | 4
sweet chili sauce



RISOTTO FRITTER | 3.5
san marzano tomato sauce

MINIATURE MARGHERITA PIZZA | 3
extra virgin olive oil,
fresh herbs

MINIATURE MUSHROOM + BRIE PIZZA | 3
grated romano, truffle oil

BRUSCHETTA | 4
tomato, parmesan, basil,
extra virgin olive oil,
balsamic

SHORT RIB WELLINGTON | 4
horseradish crema

APPLEWOOD BACON WRAPPED SCALLOP | 5
maple drizzle



JONAH CRAB CAKE | 4
citrus remoulade



SWEET POTATO GNOCCHI | 4



NEW ENGLAND CLAM CHOWDER SIP | 4



YELLOWFIN TUNA | 4
tortilla crisp, pickled ginger,
wasabi cream



FRIED OYSTER ON THE HALF SHELL | 5
old bay aioli



pair with bloody mary sip + 4

PANKO-CRUSTED LOBSTER TAIL | 5
honey ponzu



COCONUT SHRIMP | 4
orange-ginger marmalade



SMOKED CHICKEN + CORN QUESADILLA | 3.5
fontina, jalapeño, salsa verde

SHORT RIB TACO | 4
cilantro-lime slaw,
mango salsa



pair with mini patron margarita + 4

FISH TACO | 4
mango salsa, flour tortilla



pair with mini patron margarita + 4

MINI LOADED POTATO BITE | 4
sour cream, jalapeño, scallion,
cheddar, bacon



SHRIMP COCKTAIL | 4
grapefruit cocktail sauce



BUFFALO CHICKEN MAC + CHEESE | 4.5

BEEF TENDERLOIN CROSTINI | 4
horseradish crema,
lemon-dressed arugula,
extra virgin olive oil

TRUFFLED POMMES FRITES | 3.5
garlic aioli



served in paper cones

KOBE BEEF SLIDERS | 5
applewood-smoked bacon,
cheddar, onion jam,
ketchup

pair with french fry cone +1

CUBANO | 3.5
kurobuta ham, roasted pulled
pork, dill pickle, imported swiss,
dijon mustard

CAROLINA PULLED PORK | 3.5
cornbread crostini, apple slaw

COCONUT CHICKEN | 3.5
sweet chili sauce



CHICKEN + WAFFLE BITE | 3.5
maple-bacon glaze

LAMB CHOP LOLLIPOP | 5
pomegranate glaze,
mint pesto



BEEF TERIYAKI | 4
cilantro-lime glaze



WATERMELON, MINT + FETA SKEWER | 3.5
balsamic glaze



BUFFALO CHICKEN SPRING ROLL | 3.5
gorgonzola buffalo sauce

VEGETABLE SPRING ROLL | 3
sweet chili sauce



PRIME RIB + MANCHEGO SPRING ROLL | 4
rosemary-garlic aioli

CHICKEN + LEMONGRASS POT STICKER | 3.5
ponzu



LOBSTER ROLL | 6
fresh chive

FIG + PROSCIUTTO CROSTINI | 4
whipped herb ricotta, basil,
prosciutto, fig jam, ficelle

STATIONARY DISPLAYS

priced per person | minimum 70% of guest count

 gluten-free crackers \$25 (serves 25 guests)

Signature **GRAZING TABLE** | 26 *minimum order 50 guests*
curated blend of featured items from our cheese, butcher block, farmhouse and mediterranean displays

SOUTHWESTERN | 14

mojo chicken skewer, salsa verde, roasted corn salsa, black beans, chipotle sour cream, miniature quesadilla, queso, guacamole, pico de gallo, jalapeños, fresh lime wedges, tortilla chips, chili + coriander flatbread

MEDITERRANEAN | 14

hummus, baba ganoush, falafel, stuffed grape leaves, lamb meatballs, tzatziki, kalamata olives, feta cubes, cucumber salad, pita chips, lavash

FARMHOUSE | 10

strawberries, blueberries, grapes, pineapple, broccoli, celery, watermelon radish, baby bells, cauliflower, asparagus, carrot, honey yogurt, roasted beet hummus, ranch

ARTISINAL DUO OF DIPS | 10

select up to two (2):

Buffalo Chicken tortilla chips, celery, carrot sticks

Spinach + Artichoke pita chips

Spicy Whipped Feta soft pita rounds, cucumber spears

Caramelized Onion house potato chips

Whipped Ricotta grilled peaches, fresh basil, prosciutto crisps, balsamic glaze, crostini

GRANITE LINKS RAW BAR | 19

Oyster Shucker Required +250

wellfleet oysters on the half shell, shrimp cocktail, house cocktail sauce, horseradish, mignonette

BUTCHER BLOCK | 16

prosciutto de parma, salami, sopressata, capicola, fresh mozzarella, manchego cheese, marinated grape tomatoes, roasted country olives, stuffed peppadew peppers, cucumber salad, marinated artichoke hearts, cornichon, focaccia, soft baguette, assorted mustards, balsamic glaze, extra virgin olive oil, fresh black pepper

CHEESE | 11

cheddar, camembert, swiss, havarti-dill, manchego, garlic + herb spread, dried figs, dried apricots, grapes, country olives, fig jam, hot pepper jelly, local honey, rosemary sprigs, crackers, sesame flatbread, sliced ficelle

FORMAGGIO | 20 *minimum order 50 guests*

assorted gourmet cheeses, honey, grain mustard, locally made jams, artisan baguette

Enhance with:

Charcuterie Board +200 *serves 50 guests*

prosciutto, sopressata, small salami, soft baguette

MINIATURE COMPOSED PLATES

priced per plate | minimum 40 guests

SWEET CHILI CAULIFLOWER | 10

asian slaw

TRUFFLE PARMESAN SACCHETTI | 13

fontina cream, bartlett pear, crispy prosciutto, truffle oil

CHARRED PORK BELLY | 12

slaw, hot honey

BRAISED SHORT RIB | 14

cider glaze, root vegetable puree, pickled cabbage, crispy onion

CHICKEN SALTIMBOCCA | 13

prosciutto-wrapped chicken, sage, provolone, wild mushrooms, madeira sauce, risotto

JUMBO SEA SCALLOP | 16

celery root puree, bacon jam, micro greens

SUSHI DUO | 11

choice of two: scallion maki, avocado maki, salmon maki, tuna nigiri served with seaweed salad

POACHED LOBSTER | 20

creamed corn, crispy prosciutto, pimento puree

SHRIMP + GRITS | 12

blistered tomato, wilted greens, creole sauce

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FOOD STATIONS

priced per person | minimum 70% of guest count

CARVING STATION

one (1) chef attendant required per protein | 150 per attendant

ROAST BEEF TENDERLOIN | 38
caramelized balsamic onion,
tarragon-horseradish crème

HERB-CRUSTED SIRLOIN | 22
caramelized onion, stilton bleu
cheese crème

Accompanied by:
rolls, butter, seasonal salad

Enhance with:
Shrimp Scampi +11 | **Seared Scallops** +13 | **Buttered Lobster Tail** +24

PRIME RIB | 28
rosemary au jus

DIJON-ROSEMARY TURKEY | 18
herb aioli, pan gravy

SCOTTISH SALMON | 23
heirloom tomato relish, nut-free
arugula pesto, lemon wedges

PASTA STATION | 19

Select Two (2):

Mezza Rigatoni
broccoli rabe, bianco sausage,
garlic wine sauce

Farfalle
short rib ragu, gremolata

Cheese Tortellini
fried italian parsley

Accompanied by:
herb butter, grated cheeses, extra virgin olive oil, red pepper flakes,
aged balsamic, sliced baguette, garlic bread, seasonal salad

Enhance with:
Herb Roasted Chicken +8 | **Italian Sausage** +7 | **Sautéed Shrimp** +11

Conchiglie
vodka sauce, basil

Roasted Vegetable Risotto
Orecchiette
baby spinach, blistered
tomatoes, toasted pine nuts,
balsamic glaze

PIZZA STATION | 16

gluten-free option +5 per pizza (minimum 5 pizzas)

Select Three (3):

Margherita
vine-ripened tomato, basil,
fresh mozzarella

Roasted Vegetable
goat cheese, balsamic drizzle

Pepperoni
ricotta, hot honey

Accompanied by:
seasonal salad, crushed red pepper, grated parmesan

Sirloin + Gorgonzola
caramelized onion, horseradish
crème

Chicken + Broccoli Alfredo
Mushroom + Brie

Sausage
onion, roasted red peppers

SLIDER STATION | 16

gluten-free option +3 per person (minimum 25 rolls)

Grilled Sirloin Burgers

Chipotle Turkey Burgers

Accompanied by:
lettuce, tomato, onion, bacon, assorted cheeses, garlic aioli,
cajun ranch, avocado, sliced pickles, ketchup, mustard

Enhance with:

Upgrade to Spud Station +7
french fries, waffle fries, tater tots, housemade chips,
sweet potato fries, assorted condiments
Seasonal Salad +7

Seasoned French Fries

SUSHI STATION | 24

Select Three (3):

Spicy Tuna Maki

Salmon Nigiri

Salmon Maki

Yellow Tail & Avocado Maki

Tuna Nigiri

California Maki

Cucumber Maki

Scallion Maki

Eel & Cucumber Maki

Shrimp Nigiri

Accompanied by:
soy sauce, wasabi, pickled ginger, seaweed salad

TACO STATION | 18

Select Two (2):

Carne Asada Beef

Roasted Vegetables

fire roasted peppers, onion,
zucchini, sweet potato, black beans

Shredded Chicken

Pork Carnitas

Accompanied by:
warm flour tortillas, baby iceberg lettuce wraps, corn tortilla strips,
cilantro-lime rice, street corn salad, pico de gallo, guacamole,
tajin, sour cream, shredded cheese, diced onion, jalapeño, cilantro,
assorted hot sauces

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SOUTHERN BELLE | 20

Buttermilk Fried Chicken Bites

red eye gravy

Fried Pickles

sriracha remoulade

Pimento Cheese Hush Puppies

scallion-pimento cheese aioli

Macaroni + Cheese

Mini Corn Muffins

honey butter

Fried Green Tomatoes

creole mustard sauce

POKE STATION | 22

Ahi Tuna

Salmon

Gulf Shrimp

Accompanied by:

white rice, mixed greens, soba noodles, onions, cucumber, scallions, ginger, seaweed, wasabi, bean sprouts, avocado, hot sauce, spicy mayo, ginger sesame sauce, toasted sesame seeds, crispy onions, chili flakes

SEAFOOD STATION | 38

Lobster Bisque

Lobster Sliders

Scallop-Stuffed Shrimp

brioche stuffing, garlic-lemon butter

Crab Cakes

citrus aioli

Housemade Old Bay Potato Chips

PAELLA STATION | 18

Classic Paella

chicken, shrimp, mussels, clams, vine-ripened tomato, fire-roasted peppers, peas, short grain rice

Vegetable Paella

roasted zucchini, summer squash, baby carrot, red bell pepper, pearl onions, cremini mushroom, short grain rice

Accompanied by:

arugula salad, tomato-herb focaccia, spanish olive oil

ASIAN STATION | 21

Select Three (3):

Vegetable Dumplings

Vegetable Fresh Roll

Chicken Teriyaki Skewer

Beef Teriyaki Skewer

Crab Rangoon

Shrimp Satay

Korean Barbeque Ribs

Peking Ravioli

Accompanied by:

scallion fried rice and lo mein noodles, sweet chili sauce, hot mustard, sriracha, plum sauce, sesame soy sauce, fortune cookies

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PLATED DINNER

priced per person | includes plated first course, plated entrée, dessert and tableside coffee + tea

FIRST COURSE

Select One (1):

Garden Greens Salad

cherry tomatoes, cucumber, shaved carrot, dried cranberries, balsamic-rosemary vinaigrette

Caesar Salad

romaine lettuce, garlic-parmesan crostini, shaved parmesan, caesar dressing

Granite Greek Salad

romaine, diced cucumber, tomato, crumbled feta, kalamata olives, banana peppers, pickled red onion, pita crisps, greek vinaigrette

Baby Spinach Salad

apple, celery, sharp cheddar, toasted walnuts, golden raisins, champagne-mustard seed vinaigrette

Butternut-Apple Bisque

roasted butternut squash, fuji apple, savory herbs, crème fraîche, crunchy chickpeas

Lobster Bisque

fresh lobster, sherry crème fraîche, tarragon croutons +4

ENTRÉE COURSE

choice of two entrées plus one vegetarian option | entrée breakdown to be submitted two weeks prior to event

CHICKEN

Roasted Chicken | 51

prosciutto, fresh mozzarella, bechamel, smashed fingerling, roasted baby carrots

Panko Chicken | 53

lemon-prosecco sauce, capers, charred tomato, crispy fingerling potatoes, haricots verts

Lemon-Oregano Statler Chicken | 56

feta cream sauce, smashed fingerling potatoes, bell pepper, asparagus

BEEF

Braised Short Rib | 59

port wine demi-glace, mashed root vegetable, haricots verts, vidalia onion crisps

Seared Sirloin | 63

au poivre, cognac demi-glace, caramelized onion, risotto, asparagus

Seared Filet Mignon | 67

bordelaise, mashed potato, asparagus, vidalia onion crisps

SEAFOOD

New England Baked Haddock | 57

ritz® crumb, lobster-sherry cream, yukon mashed potato, asparagus

Sesame-Crusted Salmon | 58

asian vegetables, miso-orange glaze, green onion, jasmine rice cake

Scallop-Stuffed Shrimp | 61

brioche stuffing, garlic-lemon butter, tomato-basil rice pilaf, haricots verts

Panko-Crusted Sea Bass | 65

honey-ponzu drizzle, jasmine rice, baby bok choy, baby carrot

VEGETARIAN

Crispy Eggplant Napoleon | 47

fresh mozzarella, eggplant cutlet, roasted vine-ripened tomato, pomodoro sauce, fresh basil, creamy parmesan polenta

Butternut Ravioli | 47

sage brown butter, sherry, baby spinach, manchego cheese

Vegetable Bolognese | 47

oven-roasted vegetables, garbanzo beans, cremini mushroom, san marzano tomato, shaved parmesan, zucchini noodles, extra virgin olive oil *May be prepared vegan upon request

Seared Cauliflower Steak | 47

chimichurri, roasted beet purée, crisp chickpeas

SIGNATURE ENTRÉES

Surf + Turf | 86

petite filet mignon, béarnaise, poached lobster tail, whipped yukon potato, grilled asparagus

Lazy Man Lobster | market price

drawn butter, steamed marble potato, asparagus

DESSERT COURSE

Select One (1):

Ricotta Cheesecake

whipped cream, strawberry topping

Boston Cream Pie

whipped cream, crème anglaise

Carrot Cake

caramel sauce

Chocolate Mousse Trilogy

layered white, milk + dark chocolate mousse, flourless chocolate cake, strawberry sauce

Raspberry Sorbet

seasonal fruit, coconut cream

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BUFFETS

priced per person | may be prepared for a minimum of 40 guests | must be ordered for 100% of guest count
includes coffee + tea station, rolls + butter | gluten-free rolls +3 per person (minimum 25)

QUARRY HILLS | 46

Mixed Greens Salad 🍴 🌱
english cucumber, strawberry,
red onion, shaved carrots,
poppy seed vinaigrette
Panko-Crusted Cod 🍴
lemon-prosecco butter, extra
virgin olive oil

Roast Chicken 🍴 🌱
dijon-pomegranate glaze
Mezza Rigatoni
smoked tomatoes, baby spinach,
garlic herb sauce
Haricots Verts 🍴
garlic butter

HANOVER STREET | 56

Tomato Mozzarella Salad 🍴
vine-ripened tomato, buffalo
mozzarella, basil, balsamic
reduction, extra virgin olive oil
Baby Arugula Salad 🍴
shaved parmesan, lemon
vinaigrette
Chicken Milanese
lemon-caper sauce, shaved
parmesan, baby arugula
Tuscan Haddock 🍴
roasted artichoke, charred tomato,
basil pesto

Housemade Meatballs
san marzano tomato sauce,
extra virgin olive oil
Cavatappi
garlic, oil, fresh herbs, lemon zest,
romano
Roasted Tuscan Vegetables 🍴 🌱
fresh herbs, stewed tomato,
extra virgin olive oil

HARBOR ISLAND CLAMBAKE | MKT

Garden Salad 🍴 🌱
roma tomato, cucumber, carrot,
red onion, black olive, chianti
vinagrette
Sliced Watermelon 🍴 🌱
1.5 lb Lobster 🍴 🌱
drawn butter, fresh lemon
Steamed Shellfish 🍴
little necks, P.E.I. mussels,
shallot, cherry tomatoes

Stuffed Quahogs
fresh herbs, applewood bacon,
lemon aioli
BBQ Chicken Drumsticks 🍴 🌱
chipotle-lime bbq sauce
Corn on the Cob 🍴
lime butter
**Steamed Baby Red Bliss
Potatoes** 🍴
fresh herbs, garlic butter

CASTLE ISLAND | 48

Mango + Avocado Salad 🍴 🌱
cilantro-lime vinaigrette
Grilled Pineapple 🍴 🌱
spiced rum crème
Jerk Chicken 🍴 🌱
grilled scallion

Charred Salmon 🍴 🌱
island slaw
Curried Rice 🍴
Grilled Seasonal Vegetables 🍴 🌱
mango butter

QUINCY SHORES | 62

Chopped Salad 🍴
romaine, cherry tomatoes,
vidalia onion, applewood bacon,
buttermilk ranch
Oven-Roasted Chicken 🍴
roasted mushrooms, madeira
velouté, baby spinach
Grilled Skirt Steak 🍴
cognac peppercorn sauce, roasted
pearl onions
Stuffed Shrimp
citrus butter

Au Gratin Potato 🍴
romano crust
Asparagus 🍴
smoked tomato butter, garlic oil

SOUTH END | 64

Greek Salad
cucumber, kalamata olives,
banana pepper slices, tomato,
pickled onion, feta, pita crisps
**Prosciutto-Wrapped
Statler Chicken** 🍴
honey-truffle glaze
Pan-Seared Salmon 🍴
lemon-prosecco butter, capers, dill

Grilled New York Sirloin 🍴 🌱
port reduction, caramelized
shallot, cremini mushroom,
baby spinach
Lobster Mac + Cheese
garlic-herb panko
Sour Cream + Chive Mashed 🍴
Oven-Roasted Broccolini 🍴 🌱
toasted almonds, lemon dressing

ASSORTED MINI DESSERTS *included with all buffets*

Mini Cheesecakes
Strawberry Shortcake Mousse Cup
Chocolate Mousse Cup 🍴
Cookies
Brownies

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After Dinner

PASSED DESSERTS

priced per piece | minimum 40 pieces per selection

SORBET PUSH POP | 4
mango, raspberry, lemon



STRAWBERRY SHORTCAKE TRIFLE | 4

CRÈME BRÛLÉE SPOON | 4
caramelized sugar crust



MINI CHURRO | 4
dark chocolate dip

CLASSIC SKILLET COOKIE | 4
warm chocolate chip cookie, vanilla ice cream

FUNFETTI SKILLET COOKIE | 4
warm funfetti sugar cookie, vanilla ice cream, rainbow sprinkles

FRIED OREO® SKEWER | 4

MINI ICE CREAM COOKIE SANDWICH | 4
rainbow sprinkles

PEPPERMINT HOT CHOCOLATE | 4
tiny marshmallows



FROZEN MUDSLIDE | 5
kahlua, irish cream, ice cream, oreo crumbles

MINI WHOOPIE PIE | 4

WARM BROWNIE SKILLET | 4
peanut butter ice cream, crushed reeses® cups

STATIONS

priced per person | minimum 40 guests

SHORT CAKE STATION | 10

classic glazed biscuits, short cake, macerated strawberries, blueberry compote, lemon curd, whipped cream

CANNOLI STATION | 9 *made to order*

cannoli shells + chips, choice of traditional ricotta or chocolate filling

Accompanied by:

mini chocolate chips, peanut butter chips, crushed oreos®, pistachios, toffee crumbles, rainbow sprinkles

SWEET TOOTH TABLE | 16

glazed donut holes, mini churros with dark chocolate, mini cannoli, s'mores marshmallows, mini whoopie pies, petite chocolate chip cookies, mini strawberry shortcake trifle, mini chocolate mousse trifle

GOURMET MINIATURE CUPCAKES | 10

select up to four (4):

Vanilla	Oreo® Cookie	Chocolate
Lemon	Red Velvet	Peanut Butter Cup
Salted Caramel	Carrot Cake	Strawberry Shortcake

ICE CREAM BAR | 12

chocolate + vanilla ice cream

Accompanied by:

hot fudge, caramel, whipped cream, strawberries, blueberries, marshmallow, sprinkles, M&M's®, crushed oreos®, gummy bears, toffee crumbles

ASSORTED MINIATURE EUROPEAN PASTRIES | 10

mini fruit tarts, peanut butter mousse cups, coconut key lime, cream puffs, mini cheesecake, chocolate mousse cups, mini cannoli, mini eclairs

TRAVELING AFFOGATO CART

vanilla gelato, espresso
topped with warm caramel or chocolate sauce

ESPRESSO MARTINI ICE LUGE | 1600

attendant required + 150 | available with flat rate bar package only
ice luge with custom engraving, espresso martinis + garnishes

HOT CHOCOLATE STATION | 7

accompanied by mini marshmallows, whipped cream, cinnamon, cocoa powder, crushed peppermint candies, caramel sauce, chocolate shavings, Oreo® cookie crumbles

Enhance with:*

Bailey's Irish Cream, Kahlua, Frangelico, Sambuca

**Boozy enhancements charged on consumption*

WHISKEY TASTING STATION | 14

includes tasting glasses + specialty ice cubes

Scotch: The Macallan 12, Oban 14

Irish: Kinnity Castle

Bourbon: Woodford Reserve

Japanese: Assorted

outside dessert fee +2 per person

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