



CATERING

SALTY SNACKS

motor mix

spicy fried peanuts, crispy shallot, lime leaf & fish salt gf

chips & dip

crispiest housemade malt vinegar
potato chips with caramelized onion dip veg, gf

spanish olive mix

marinated gordal & arbequina olives vegan, gf

available in:

small (6 - 20 guests) / \$175

large (20 - 35 guests) / \$275

CANAPES

gourgeres

swiss cheese puff with black sesame

maryland crab dip

on toast points with old bay

croquettes

salt cod, potato, ritz cracker crumb with caper aioli

steak or salmon tartare

with sea lettuce tapenade on cracker

available in:

small (6 - 10 guests) / \$115

medium (10 - 20 guests) / \$250

large (20 - 30 guests) / \$395

* RAW BAR *

shucker's classic package

shrimp cocktail, 6 oysters & housemade malt
vinegar chips with onion dip & trout roe

\$35 / person

oysters

with lemon & mignonette

\$4 / piece

shrimp cocktail

with housemade fresno cocktail sauce

\$3 / piece

how many oysters do you need?

for any occasion, we recommend at least 3 oysters per guest.
if your friends really like oysters, & particularly if Raw Bar is the
focus of the event, considering upwards of 6 per guest.

HANDHELDS

buttermilk fried chicken

jamie's fried chicken with nam prik pao (fish sauce chili jam
from our friends Pink Salt foods) with slaw & dill

crispy fish sandwich

fried pollock filet with butter head lettuce, bread & butter
pickles & dijonnaise

smoked turkey waldorf

smoked turkey sandwich on seedy Publican Quality Bread,
with walnuts, shaved celery & green apple salad

slider \$9 ea / full \$15 ea

mini montbelliard or fish sausage

on a poppy seed bun with grain mustard,
relish & piparra peppers

\$9 ea

menu is subject to change based
on seasonal availability

even more raw bar items, plated lunch
& dinner options available upon request

\$500 minimum on all orders
Pricing includes delivery & labor, with 18% service fee
& tax additional.



CATERING

SALADS

farro salad

cold farro salad with Mighty Vine cherry tomato, mint, feta & herb vinaigrette veg

cous cous salad

pearl cous cous with turmeric, lemon, herbs & plumped golden raisins vegan

nicoise salad

yellowfin tuna belly, greens, fingerling potato, boiled egg & shallot vinaigrette gf

wedge salad

creamy cashew dressing, savory sesame granola, dried apricots vegan, gf

potato salad

with greek yogurt, charred scallions & kim chi veg, gf

available in:

small - 6 - 10 guests / \$165
medium 10 - 20 guests / \$325
large 20 - 30 guests / \$500

SWEET BITES

blondies with rhubarb

panna cotta with blood orange

chocolate chip cookies brown butter

available in:

small (6 - 10 guests) / \$85
medium (10 - 20 guests) / \$190
large (20 - 30 guests) / \$300

PLATTERS & BOARDS

grilled vegetables

charred carrots, spring onion, olive oil confit potatoes, and asparagus with warm bagna cauda (contains fish) & salsa verde vegan, gf

crudites

colorful carrots, fennel, celery with house-made hummus gf, vegan

cheese board

selection of farmhouse cheeses with jam, honey and bread veg, gf

charcuterie board

selection of cured ham, cured & smoked sausages, and pork rillettes, with mustard, cornichon & crostini gf

a little of both

chef's selection of 3 cheeses and 2 types of charcuterie, with jam, mustard & crostini veg, gf

available in:

small (6 - 10 guests) / \$105
medium (10 - 20 guests) / \$200
large (20 - 30 guests) / \$300