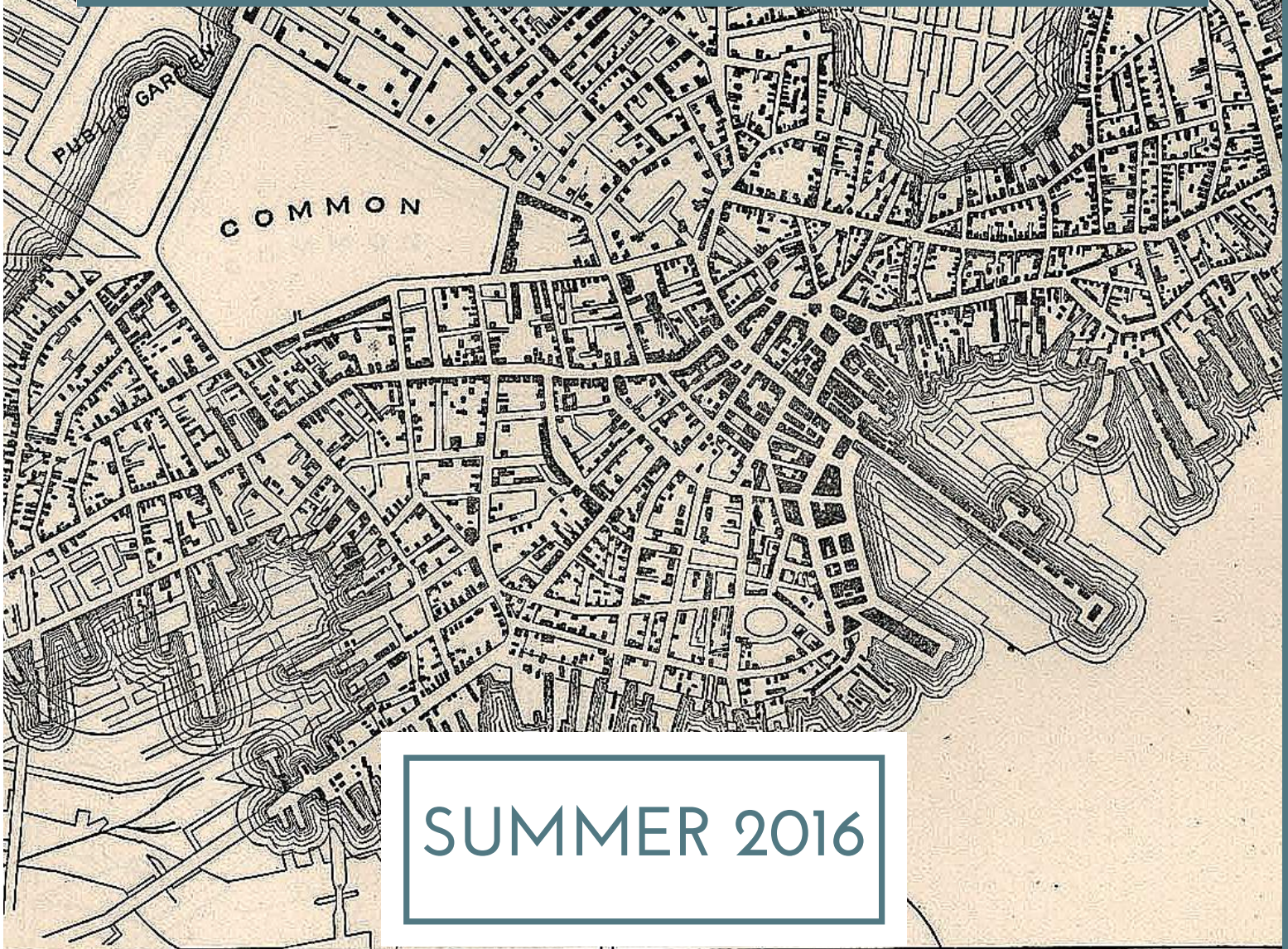


BOSTON IN 1814.

From a Map of Boston, in the State of Massachusetts, surveyed by I. G. Hales

# AGAINST THE GRAIN CATERING & EVENTS

BROUGHT TO YOU BY  
GRANARY TAVERN



SUMMER 2016



# Against the Grain Catering & Events

Our restaurant, Granary Tavern, is a place where rustic and modern elements meld seamlessly to create a casual yet stylish environment. Here at Against the Grain Catering & Events, we mirror Granary's ambiance in both our food selections and our set-up.

## Let Us Serve You

Included in all of our events, Against the Grain will provide the service required for hosting your event. From servers, bartenders, event coordinators, and even chefs, we will take care of all of the labor. In our proposal, we will estimate how much staff will be needed and the costs this will incur.

## Fees & Taxes

Each event hosted by Against The Grain Catering will have the following taxes and fees added to their final bill:

- 7% Local & State Tax
- 4% Administration Fee
- 20% Service Fee

## Farm to Table

By using locally sourced ingredients such as apples from Lookout Farms in Natick, and Archer Angus beef from Maine, our food is always fresh and flavorful. We are constantly testing out different foods from around New England in order to support and promote our local farms, creameries, smoke houses and more.

## Rentals

When it comes to your event, Against the Grain will coordinate the rental of chairs, linens, plates, flatware, and anything else your group may need.

## Contact Us!

Krista McConomy  
Events & Catering Manager  
83 Central Street, 2nd Floor  
Boston, MA 02109  
617.449.7107  
[Krista@irishconnection.com](mailto:Krista@irishconnection.com)



# Passed Appetizers

*Each order contains a dozen pieces*

## Vegetarian

- Skewered Caprese - \$12
- Goat Cheese Stuffed Peppers - \$30
- Veggie Stuffed Mushrooms - \$30
- Watermelon, Feta & Mint Skewers - \$12
- Truffle Mushroom & Goat Cheese Crostini - \$24
- Tomato Bruschetta Bites - \$24
- Vegetable Arancini - \$30
- Vegetable Spring Rolls - \$30

## Meat

- Cheeseburger Sliders - \$54
- Cheesesteak Spring Rolls - \$30
- Tenderloin Crostini w/ Horseradish Crema - \$48
- Lamb Meatballs w/ Tzatziki Sauce - \$42
- Marinated Steak Skewers - \$60
- Charcuterie Skewers - \$48
- Mini Beef Wellingtons - \$42
- Mini Ruebens - \$54
- Ham & Pea Arancini - \$36



## Poultry

- Chicken & Biscuit Bites - \$54
  - Chicken Salad Cups - \$30
  - Buffalo Chicken Meatballs - \$36
  - Chicken Pesto Puffs - \$30
  - Sriracha Chicken Skewers w/ Maple Drizzle - \$36
  - Buttermilk Fried Chicken Bites - \$24
- Served with choice of Granary Tavern Sauce (spicy & sweet), Buffalo, BBQ, or Miso Chili*

## Seafood

- Shrimp & Chorizo Bites - \$36
- Crab Cakes - \$48
- Bacon Wrapped Scallops - \$54
- Shrimp Cocktail Cups - \$60
- Smoked Salmon Crostini w/ Dill Cream - \$42
- Seafood Stuffed Mushrooms - \$36
- Ahi Tuna Wontons - \$48
- Lobster Salad Cups - MKT

## Desserts

- Skewered Fruit - \$24
- Strawberry Cheesecake Bites - \$36
- Flourless Chocolate Torte Bites - \$36
- Milk & Cookies - \$48

# Stationary Appetizers

Each order serves 30-40

## Charcuterie Platter - \$250

Cured and air dried meats served with pickled vegetables, mustards, and bread

## Vegetable Crudite - \$100

Assorted vegetables accompanied by house dips

## Mediterranean Platter - \$125

Hummus, tabouli, assorted olives, pita chips



## Cheese & Fruit Platter - \$180

Assorted domestic and imported cheeses accompanied by fruit and crackers

## Raw Bar - Market Price

Littleneck clams, lobster tail, oysters, and shrimp

## Flatbread Station - \$100

An assortment of Margherita, Pulled Pork, and seasonal flatbreads



## Dinner Buffet

### Soup/ Salads

- New England Clam Chowder
- Caesar Salad
- Chopped Greek Salad
- Garden Salad

### Sides

- Rice Pilaf
- Roasted Red Bliss Potatoes
- Sauteed Green Beans
- Glazed Carrots
- Mashed Potatoes
- Roasted Root Vegetables

### Dessert Platters - 24 pieces each

- Assorted Dessert Bar & Brownie Platter
- Fruit Platter (serves about 24 people) -
- Carrot Cake Platter
- Boston Cream Pie Platter
- Cookie Platter from *Top Shelf Cookies*

See events manager for seasonal flavors

### Entrees

- Guinness Beef Stew
- Grilled Skirt Steak w/ Chimichurri Sauce
- Chicken Marsala
- Miso Chili Salmon
- Baked Haddock
- Vegetable Primavera
- Chicken & Waffle
- Grilled Veggie Kabobs
- Mac & Cheese

### Buffet Pricing

1 Soup/Salad, 2 Entrees, 2 sides  
\$40/ person

- For each additional Soup or Salad - \$5/ person
- For each additional Entree - \$10/ person
- For each additional Side - \$7/ person