



**ONE STATE
STREET CAFÉ
CATERING RECEPTION MENU**

**RA
CATERS**



APPETIZERS

TABLETOP BITES

TRADITIONAL CHARCUTERIE

16.00 per guest

Local Grilled Sausage, Whole Grain Mustard, Cornichon, Spiced Olives

NEW ENGLAND CHEESE BOARD

14.00 per guest

Selection of Locally Sourced Cheese, Candied Nuts, Crostini, Fruit

TOASTED PITA STATION

12.00 per guest

Local Hummus, Spinach Artichoke Dip, Smoked Baba Ghanoush

ANTIPASTO

12.00 per guest

Spicy Fried Cauliflower, Heirloom Tomato & Ciliegine, Roasted Garlic White Bean Hummus, Cherry Peppers, Toasted Focaccia

STATIONARY APPETIZERS

Choose 3 | 18.00 per guest

Choose 4 | 21.00 per guest

Choose 5 | 24.00 per guest

Tofu Char Siu Bao, Napa Slaw v

Franks in Puff Pastry, Dusseldorf Mustard

Karaage Chicken, Ponzu Aioli ga

Chicken Satay, Chili Peanut Sauce

Jalapeño Poppers, Buttermilk Ranch vg

Chicken Lemongrass Dumplings, Sweet Soy

Mini Spanakopita, Cucumber Dill Tzatziki vg

Buffalo Cauliflower Bites, Buttermilk Blue Cheese v

Coconut Crispy Shrimp, Sweet Chili

Beef & Ricotta Meatballs, Marinara

Philly Cheesesteak Egg Roll, Chipotle Crema

Cremini & Quinoa "Meatball", Romesco v, ga

Grilled Eggplant Flatbread, Sun-Dried Tomato, Feta vg

PASSED HORS D'OUVRES

Choose 6 | 22.00 per guest

HOT

Herbed Falafel, Tahini vg, ga

Truffled Macaroni & Cheese Bite v

Braised Beef Short Rib & Fontina Grilled Cheese, Horseradish Crema

Smoked Salmon Croquette, Lemon Dill Crema

Lamb Kofta, Marinated Cucumber, Mint Labneh ga

Nashville Hot Chicken, Dill Pickle, Aioli

Beef Yakitori, Grilled Scallion, Toasted Sesame

Yam & Kale Fritter, Coconut Curry Cream vg, ga

Jerk Smoked Pork, Pineapple Relish, Tostones ga

Mini Patatas Bravas, Salsa Verde vg, ga

Shrimp and Chorizo "Paella" Arancini, Sofrito

COLD

Grilled Vegetable Tartlet, Pickled Tomato v

Sesame Tuna Poke, Avocado Foam, Chili Crisp

Smoked Eggplant, Toasted Pita, Crispy Garbanzo vg

Madras Curry Chicken, Almond, Naan

Grilled Eggplant Caponata, Polenta cake v, ga

Shrimp Escabeche, Citrus Mojo ga

Heirloom Tomato & Ciliegini Mozzarella, Basil Oil v, ga

Avocado Hummus, Whole Grain Toast, Aleppo Flake vg



STATIONS

SLIDER 22.00 per guest

Pat LaFrieda Brisket Sliders, Cabot Cheddar, Pickle, Signature Sauce

Grilled Vegetable Sliders, Local Hummus vg

Slow Smoked Pulled Pork, Crispy Onion, Chipotle BBQ

Nashville Hot Chicken Slider, Mayo, Shredded Lettuce

Truffle Parmesan House Chips v, ga

Creamy Coleslaw v, ga

Pickled Vegetables vg, ga

POMMES FRITES 12.00 per guest

Hand-Cut French Fries vg, ga

Sweet Potato Wedges vg, ga

Assortment of Specialty Salts

Chipotle Ranch, Truffle Aioli, Roasted Garlic Mayonnaise, Maple BBQ

Parmesan, Crispy Shallot, Chopped Parsley

TAPAS 16.00 per guest

Salt Cod Croquettes, Saffron Aioli

Chicken Pinchos, Chimichurri

Grilled Local Chorizo, Manchego

Marinated Olives, Toasted Garlic vg, ga

Grilled Tomato Bread vg

SEAFOOD 28.00 per guest

Steamed Wester Ross Salmon, Coconut Lemongrass Broth

Pan Seared Shrimp, Miso Soy Glaze

Grilled Baby Bok Choy, Sesame Vinaigrette vg

Jasmine Rice, Himalayan Salt vg

Pickled Napa Cabbage, Cucumber, Radish vg, ga

Chilled Vermicelli, Toasted Peanut, Ponzu Vinaigrette vg

Crispy Won-Ton

PASTA 18.00 per guest

Penne alla Vodka v

Tortellini Alfredo v

Ricotta Gnocchi, Brown Butter v

Grilled Chicken, Spicy Italian Sausage, Sauteed Shrimp ga

Broccoli Rabe, Roasted Mushrooms, Grilled Vegetables vg, ga

Crispy Garlic, Truffle Salt, Basil Pesto, Shaved Parmesan v, ga

Baby Arugula, Lemon Vinaigrette vg, ga

Housemade Focaccia

TACOS 18.00 per guest

Corn Tortillas ga

Potato & Chorizo, Charred Tomato Salsa

Buffalo Chicken, Carrot & Celery Slaw, Gorgonzola Crema

Pork Carnitas, Queso Blanco, Avocado Salsa Verde

Tempura Fried Cod, Pineapple Habanero Relish

Cumin Roasted Sweet Potato & Black Bean Salad



SLOW SMOKED TURKEY

26.00 per guest

Pan Jus, Chow Chow

Roasted Poblano Potatoes au Gratin

Sauteed Green Beans, Caramelized Shallot

Baby Spinach, Pickled Red Onion, Gorgonzola, Walnut

Buttermilk Biscuits

FENNEL & ROSEMARY PORCHETTA

26.00 per guest

Toasted Garlic Gremolata

Creamy Polenta Parmesan

Roasted Broccolini, Herbed Crumb

Arugula, Roasted Tomato, Pecorino, Lemon Vinaigrette

Ciabatta Dinner Rolls

NEW YORK STRIP ROAST

32.00 per guest

Peppercorn Crust, Herb Butter

Truffled Gruyere Mac & Cheese

Caramelized Brussels Sprout

Field Greens, Heirloom Tomato, Shaved Cucumber, Balsamic Reduction

Grilled Sourdough Bread

BEEF GRILLED TENDERLOIN

38.00 per guest

Horseradish Crema

Pommes Puree, Herb Butter

Sauteed Kale & Mushroom

Traditional Caesar Dressing, Garlic Crouton, Shaved Parmesan

Parker House Dinner Rolls



DESSERTS & BAR

DESSERTS

MINI DESSERT STATION

11.00 per guest

Mini Cookies

Brownie Bites

Raspberry Bars

Dark Chocolate Avocado Truffles

Coffee, Decaf, Selection of Teas

CLASSIC DESSERT STATION

15.00 per guest

Creme Brulee, Fresh Berries

Chocolate Truffle Cake, Vanilla Chantilly

Pecan Fritter, Bourbon Caramel

Coffee, Decaf, Selection of Teas

BAR

BEER & WINE BAR

First Hour | 14.00 per guest

Each Additional Hour | 7.00 per guest

Selection of Local & Premium Beers and Wines

BAR BITES

Warm Pretzel Bites, Ale Mustard 2.00 per guest

Maple Chile Candied Pecans 2.00 per guest

Charred Shishito Peppers, Almond Romesco 2.00 per guest

Peanut Bacon Brittle 2.00 per guest

Furikake Popcorn 2.00 per guest



GENERAL INFORMATION

HOURS OF OPERATION

Monday-Friday, 7 a.m. to 3 p.m.

For any questions, please call 860.722.5144 or email Jesse Alward at Jesse.Alward@compass-usa.com.

DELIVERIES AND SERVICE FEES

There are no service fees for any in-house catered service provided during normal operating hours. After business hours may require a service charge. Fees may apply for service needed for off premise service.

DEADLINES

Order must be received at least two business days prior to the event. A limited menu will be available for orders placed less than two business days prior to the event.

CANCELLATION POLICY

Events cancelled less than two business days prior to the event may incur charges.

Individually packaged meals available upon request. Additional charges may apply.

DIETARY RESTRICTIONS & ALLERGENS

Please let us know of any dietary restrictions in advanced. While we take steps to minimize the risk of cross-contact, we cannot guarantee that any of our products are safe for people with peanut, tree nut, soy, milk, egg, shellfish, wheat or any other potential allergens.

SPECIAL EVENTS

We will be happy to assist you with your next special function. Please contact us to discuss your upcoming event.

- Menu Pricing does not include event staffing and rental costs. Costs will be determined upon confirmation of the size and nature of your event.
- Staffing and equipment rental will vary depending on the size and format of your event.
- Upgraded or special ordered rental equipment (linen and china) are available at an additional cost.
- Weekend events will incur additional labor charges based on the nature of your event.