



Please choose a menu and a service style (Our Tex-Mex Menu is only available for Food Truck service and our A Mountain Thyme Feast Menu is only available for buffet service).

Menus do not include labor cost and \$1000 for buffet service (extra servers/chefs.) Minimum 50 people. Each menu includes either plate and silverware rentals or bamboo compostable plates (Tex Mex will be served on our corn based compostable boats with our corn-based silverware). Served on bamboo or rented plates \$6/\$12 per

Menus include lemon-cucumber water, fresh lemonade and iced tea station with lemons and water glasses.

Dessert service includes coffee and tea station with cream, lemons, sugar caddy, and disposable cups and stirrers.

Each menu includes Wedding Cake storage, cutting and plating. Served on compostable bamboo plates with bamboo cutlery.

Each menu (except our Tex-Mex) has the option of specialty prepared Vegan/Veggie menu options for guests.

Please specify for vegan. Must request beforehand.

Each menu has the option of a Fenway style hotdog with house made mac and cheese for kids under 12. Must request beforehand. Each menu has naturally gluten free options. Please notify us of any dietary restrictions.

Our Menus are customizable. Just ask for further options, add-ons, and pricing. Some prices may be subject to change.

Choices for Passed Appetizers:

Coconut Shrimp Skewers

Chicken Asian Dumplings

Bacon Guava Scallops

Fried Macaroni and Smoked Gouda Cheese Balls

Bruschetta (roasted mushroom or tomato-mozz-basil)

Mango Quince Tarts

Pigs in a Blanket

Mini Maine Lobster Rolls (market price upcharge)

*Don't see what appetizers you like? We are happy to discuss other options.

NEW ENGLAND BBQ MENU \$50 per person

Stationary:

Assorted Cheese Board: Local and imported cheeses, local apples and honey, with grapes, assorted nuts, jams, mustards, assorted vegetable crudité.

Charcuterie Board: An assortment of local and imported meats with pickled veggies, assorted nuts, jams, mustards, local breads and crackers.

Passed Appetizers: Please choose 3

Each guest will choose a main course to be complimented by our sides

Mains:

BBQ Beef: Slow smoked Texas style beef glazed in BBQ sauce.

New England Style BBQ Chicken seasoned with our house Adobo and BBQ sauce,

Slow Smoked Pulled Pork

Sides:

Red Bliss Potato Salad

Corn on the Cobb with Butter

Coleslaw, Corn Bread With Butter

Dessert:

Watermelon

Chocolate Chip Cookies and Brownies

NOTCH-ABOVE MENU \$90 per person

Stationary:

Assorted Cheese Board: Local and imported cheeses, local apples and honey, with grapes, assorted nuts, jams, mustards, assorted vegetable crudité.

Charcuterie Board: An assortment of local and imported meats with pickled veggies, assorted nuts, jams, mustards, local breads and crackers.

Passed Appetizers: Please choose 4

Each guest will choose a main course to be complimented by our sides.

Mains:

Grilled Angus Sirloin Steak Tips: Bourbon-Butter marinade.

Roast Pork Tenderloin: Southwestern rub, mango, garlic, rosemary/thyme mojo.

Pan Seared Chicken Breast: Maple butter, fresh thyme, house made apple chutney.

Sides:

Red Bliss Potatoes: Roasted red potatoes, fresh thyme and rosemary, olive oil, and sea salt.

Haricot Vert: String beans. lime butter, and toasted pepitas.

Notch View Caesar: Romaine and kale mix, Grana Padano cheese, rustic croutons, lime chipotle

Caesar dressing. Dinner Rolls with Whipped Maple Butter

Dessert:

Assorted Cupcakes

Chocolate Chip Cookies and Brownies

Fresh Seasonal Fruit Salad

CARIBBEAN ISLAND MENU \$65 per person

Stationary:

Assorted Cheese Board: Local and imported cheeses, local apples and honey, with grapes, assorted nuts, jams, mustards, assorted vegetable crudité.

Charcuterie Board: An assortment of local and imported meats with pickled veggies, assorted nuts, jams, mustards, local breads and crackers.

Passed Appetizers: Please choose 3

Each guest will choose a main course to be complimented by our sides

Mains:

Grilled Chimichurri Chicken breast, grilled pineapple, house chimichurri, garlic-chipotle aioli.

Griot Caribbean Pork: Braised and fried pork cuts in a savory mango sauce.

Honey Jerk Shrimp: Classic Caribbean dish with a touch of honey.

Sides:

Seasoned Rice and Black Beans

Corn with Butter

Pikliz Spicy Slaw

Cornbread with Butter

Dessert:

Cantaloupe with Chili, Lime, and Agave.

Dulce de Leche Cake

Boston's Favorite Taco Truck

AMIGOS LOCOS TEX-MEX MENU \$35 per person

No passed appetizers but can be added on for additional cost.

Also add on our Assorted Cheese Board or Charcuterie Board for \$12 per person. Or both!

Stationary:

Corn Tortilla Chips, Homemade Tomatillo and Rioja Salsas and Guacamole.

Each Guest Chooses a protein option and a meal..

Grilled Adobe Chicken: antibiotic free and lightly seasoned

Chipotle Beef: southwest style, tender, braised beef

Carnitas Pork: slow roasted, delicious and tender

Roasted Veggies: Seasonal medley with our house adobo seasoning

TACOS Lightly grilled corn or flour tortillas, chimichurri cabbage, Monterey and jack cheeses, pickled red onions, cotija cheese, cilantro, chipotle-garlic aioli, and lime

MONSTER BURRITO Flour Tortilla seasoned yellow rice, black beans, Monterey jack and cheddar cheeses, pickled red onions, cilantro, and chipotle-garlic aioli. Rolled up and grilled to perfection.

MEXICAN RICE BOWL Seasoned yellow rice, black beans, street corn salad, chimichurri cabbage, Monterey jack and cheddar cheeses, pickled red onions, cotija cheese, cilantro, chipotle-garlic aioli, lime.

AMIGOS SALAD Fresh spinach, black beans, street corn salad, chimichurri cabbage, Monterey jack and cheddar cheeses, pickled red onions, cotija cheese, cilantro, chipotle-garlic aioli, and lime.

DESSERT

Churros: Deep fried and served with cinnamon sugar and chocolate sauce

Cantaloupe with Chili, Lime, and Agave