SEA STATE FOODS

CATERING MENU 2025/26

Offering changes seasonally and with local availability. We accommodate all dietary restrictions and preferences.
Please inquire about our separate brunch, lunch or corporate catering menus.
For quotes or inquiries please contact jenny@seastatefoods.com

RAW BAR STATION

SIGNATURE RAW BAR LOCAL OYSTERS, LITTLENECK CLAMS, GULF SHRIMP, SEASONAL MIGNONETTES, COCKTAIL SAUCE, HOT SAUCES, LEMONS
Add on any chilled seafood dish as part of a stationed raw bar

HORS D'OEUVRES (PASSED OR STATIONED)

SEAFOOD All of our seafood is responsibly harvested, traceable, and chemical free.

COMPOSED OYSTERS LOCAL OYSTERS, DRESSED WITH PICKLED PLUM, SEABEAN AND TOBIKO

LOBSTER + CAVIAR BLINIS NATIVE LOBSTER, CITRUS AIOLI, CHOICE OF CAVIAR

LOBSTER + SWEET CORN TOSTADAS NATIVE LOBSTER, SWEET CORN CREMA, CHIVES (also available as single mini cups for stationed)

MINI LOBSTER ROLLS HOUSE BRIOCHE BUN, CITRUS AIOLI, CHIVES

MINI WONTON TUNA TACOS YELLOWFIN TUNA TARTAR, YUZU SESAME, WASABI AVOCADO, MICRO RADISH

TUNA POKE SPOONS YELLOWFIN TUNA, YUZU SESAME, SPICY AIOLI, FURIKAKE (also available as single mini cups for stationed)

SCALLOP CRUDO SPOONS DAYBOAT SCALLOPS, PEACH, BASIL OIL, FERMENTED CHILI (also available as chilled platter for stationed)

MINI CRAB CAKES BITE SIZE, WASABI CREMA, MICRO RADISH

SWORDFISH -OR- LOCAL CATCH TOSTADA GRILLED SWORDFISH OR LOCAL SEASONAL CATCH, CHIMICHURRI AIOLI

GRILLED SHRIMP ON A STICK CILANTRO LIME, CHILI DUSTED PINEAPPLE

SHRIMP TOAST SESAME, YUZU CHILI AIOLI

CAPE COD CLAM FRITTERS TARTAR CREMA, MICRO GREENS

STUFFED TOPNECK CLAMS LINGUICA, BUTTER HERB CRUMB

WHITE CLAM TOAST HERBS, CASTELVETRANO OLIVE, PRESERVED LEMON

MEATS All of our meat is sourced from local pasture-raised and grassfed farms.

SPICY MEATBALLS BEEF + PORK, TAMARI, BLACK GARLIC, CHILI

SECRET BURGER BITES AGED CHEDDAR, CRISPY ONION, SECRET SAUCE, HOUSE SESAME BUN

SHORT RIB POLENTA BITES BRAISED SHORT RIB, BLUE CHEESE

PORK BELLY BAO BUN PICKLED CARROT, CUCUMBER, GOCHUJANG AIOLI

CHICKEN -OR- PORK TOSTADAS PULLED CHICKEN OR PORK, HOUSE TOSTADA, CHARRED CORN, PICKLED RADISH + RED ONION, CILANTRO CITRUS AIOLI

FIRE GRILLED CHICKEN ON A STICK HOT HONEY, PAPRIKA RELISH

MASHED POTATO BACON FLATBREAD CREME FRAICHE, CHIVE

PROSCIUTTO + PEAR FLATBREAD ORANGE BLOSSOM HONEY, RICOTTA SALATA

CHARCUTERIE + CHEESE CUPS ARTISTNAL CHARCUTERIES, AGED CHEESES, BREAD STICK, SEEDED CRACKER, FRUIT, CORNICHON, CANDIED PECAN

VEGETABLE All of our produce and cheeses come from local farms.

STUFFED DATES GORGONZOLA, HOT HONEY

FRUIT + CHEESE CUPS AGED CHEESES, BREAD STICK, SEEDED CRACKER, SEASONAL FRUIT, CORNICHON, CANDIED PECAN

WILD MUSHROOM POLENTA BITES BRAISED MUSHROOMS, FRIED SAGE

MINI VEGETABLE TOSTADA FIRE ROASTED ZUCHINNI, HOUSE TOSTADA, CHARRED CORN, PICKLED RADISH + RED ONION, CILANTRO CITRUS AIOLI

CUCUMBER COCKTAIL SANDWICH SAL AGRIDULCE, MEZCAL WHIPPED CREAM CHEESE

SMOKED TOMATO + BRIE TART MICRO BASIL

BEET + WHIPPED FETA CROSTINI BLOOD ORANGE MARMALADE, FENNEL POLLEN, PISTACHIO

CAPRESE BITES BALSAMIC, BASIL, HEIRLOOM TOMATO, LOCAL MOZZERELLA

SOUPS, SALADS + BREADS (SERVED TABLESIDE OR FROM STATION)

SOUPS

CAPE COD CLAM CHOWDER CREAM, POTATOES, CLAM, OYSTER CRACKERS

LOBSTER BISQUE CREAM, NATIVE LOBSTER

WILD MUSHROOM BISQUE HERBS, WILD MUSHROOM, CREAM (vegetarian, can be vegan)

PORTUGUESE STYLE KALE CHOWDER LINGUICA, POTATOES, KALE

SALADS

LOCAL GREENS FALL/WINTER CHICORIES, WINTER RADISH, SHAVED PARM, CITRUS VINAGRETTE

LOCAL GREENS SPRING/SUMMER GEM LETTUCES, FRISEE, PEA TENDRILS, SHAVED PARM, CITRUS DIJON VINAIGRETTE

KALE CEASAR LACINTO KALE, TREVISANO, TOASTED BREADCRUMB, HOUSE CEASAR, SHAVED PARM

SUMMER TOMATO HEIRLOOM CHERRY TOMATO, SHALLOT VINAIGRETTE, RED ONION, SHAVED PARM, GRILLED CIABATTA

ROASTED HONEYNUT SQUASH ARUGULA, CANDIED PEPTIAS, GOAT CHEESE, PERSIMMON POPPYSEED VINAIGRETTE

GRILLED VEGETABLE HERB ARUGULA, SEASONAL GRILLED VEGGIE WITH PRESERVED LEMON VINAIGRETTE, MANY HERBS, TAHINI DRIZZLE, PISTACHIO

BREAD SERVICE

PARKER HOUSE ROLLS, HERB BUTTER FOCCACIA -OR- HOUSE CORNBREAD HONEY SALTED BUTTER

MAINS (PASSED OR STATIONED, OUR MAINS ARE TYPICALLY HIGHLY CUSTOMIZED, THIS IS A SAMPLE OF WHAT WE CAN DO)

SEAFOOD (shown as samples of items for plated service, can be individual protiens for buffet service)

CIOPPINO LOBSTER TAIL AND CLAW CIOPPINO WITH MUSSELS, CLAMS AND GULF SHRIMP, GRILLED CIABATTA (plated only)

ROASTED HAKE -OR- SWORDFISH BRAISED GARLIC GREENS, MINI TRI COLOR POTATOES, SHALLOW BOUILLABAISSE BROTH

MISO BUTTER HALIBUT -OR- SESAME GINGER SALMON PETITE CARROT AND SESAME GINGER RICE, PICKLED CUCUMBER

LOBSTER BOIL NATIVE LOBSTERS 1.5lb, BUTTERED CORN, MINI TRI COLOR POTATOES, GRILLED LINGUICA, SEAWEED BUTTER

ELEVATED LOBSTER ROLL DINNER OVERSTUFFED LOBSTER ROLL, BRIOCHE BUN, CITRUS AIOLI, CHIVES, BUTTERED CORN, MINI TRI COLOR POTATOES

MEAT (shown as samples of items for plated service, can be individual protiens for buffet service)

BRAISED STATLER CHICKEN HERB POTATO STACK, SAVORY LEEKS, CHARD + GRAPES

GRILLED PAPRIKA CHICKEN CHERRY TOMATO CONFIT, BASIL PRESERVED LEMON COUSCOUS, SHAVED PARM, PEA TENDRILS

GRILLED FLATIRON STEAK CHIMMICHURRI BUTTER, WHIPPED PARNSIP, PETITE CARROT

BRAISED SHORT RIBS CREAMY POLENTA, BLUE CHEESE CRUMBLE, FRENCH GREEN BEANS

VEGGIES

VERDE VEGETABLE PARPADELLE -OR- RAVIOLI VERDE SAUCE, PARMESEAN

WILD RICE STUFFED DELICATA SQUASH CHERRIES, TOASTED PINENUT (vegan)

BRAISED WILD MUSHROOMS RAINBOW CHARD, CREAMY POLENTA, FRIED SAGE

SIDES (PASSED OR STATIONED, CAN BE PAIRED WITH ANY MAIN ABOVE A LA CARTE)

TOMATO FARRO CHERRY TOMATO, RED ONION, SHAVED PARM, CAPERS, EVOO

BUTTERED CORN NATIVE CORN WITH BUTTER AND SEA SALT

ROASTED POTATOES BABY POTATOES ROASTED WITH HERBS, LEMON, GARLIC

SEASONAL ROASTED VEGETABLES HERB + PRESERVED LEMON ROASTED, TAHINI HARISSA DRIZZLE, PISTACHIO OR TOASTED ALMOND

DESSERTS (SERVED TABLESIDE OR FROM STATION)

HOUSE TIRAMISU SPONGE CAKE, COFFEE LIQUOR, SWEET MASCARPONE, SHAVED COCOA

LEMON ALMOND CAKE RICOTTA CAKE, SWEET LEMON, TOASTED ALMOND

FLOURLESS CHOCOLATE TORTE DENSE CHOCOLATE, RASPBERRY VANILLA WHIP

SEASONAL SHORTCAKE SPONGECAKE, VANILLA WHIP, SEASONAL FRUIT

BUILD YOUR OWN ICE CREAM SUNDAE BAR ASSORTED ICE CREAMS, WHIPPED AND FRUIT TOPPINGS, CANDY, SPRINKLES

SAMPLE MENUS

EARLY FALL HILLTOP WEDDING

COCKTAIL HOUR

Stationed Raw Bar

- Oysters, Littlenecks, Gulf Shrimp, pickled plum/wasabi mignonette, preserved lemon cocktail sauce, locally crafted hot sauces, lemons
- Peach + scallop crudo spoons with basil oil and fermented cayenne

Passed Appetizers

- Mini Lobster Rolls - house brioche bun, citrus aioli, chives
- Tuna tartar bite size wonton tacos, yuzu sesame and micro radish
- Fried clam fritter with tartar crema and lemon zest
- Polenta bites with short rib and blue cheese
- Caprese bites with fig reduction drizzle and opal basil
- Clam Chowder in teacups with brioche crouton
- Braised shortrib with seaweed butter on mini tostada

SEATED MEAL - INDIVIDUALLY PLATED

On the tables:

- Warm parker house rolls with sea salted honey butter
- Warm herbed olives

Salad Course

- Local Greens Salad with watermelon radish, micro pea tendrils,herbs, petals and citrus vinaigrette dressing

Entrees

- Roasted Hake over braised garlic greens and mini tri color potatoes
- Braised crispy skin chicken, herb potato stack, savory leeks and grapes
- Grilled Flatiron steak, chimichurri butter, whipped parsnip, french green beans

Hot towel service following meals with warm, compostable towels scented with essential oils

DESSERT

- Cut cake for couple
- Coffee+Tea service station: Locally roasted coffee from Snowy Owl Coffee Roasters, assorted teas

LATE NIGHT STATIONED BITES

- Mini Burger sliders, aged cheddar, onion crisps
- Cones of Frites with spiced ketchup
- Mini grilled cheese sandwiches

HIGH SUMMER CITY BY THE SEA DINNER

COCKTAIL HOUR

Grazing Table

- Assorted cheeses, charcuterie, vegetable crudite with assorted crackers, olives and breadsticks. Honeycomb and candied nuts.
- Roasted red pepper feta spread, beet+ dill with labne and walnuts, marinated peppadews with herb goat cheese and honey drizzle

Passed Appetizers

- Tuna crudo spoons with olive oil, fermented cayenne, fennel flower
- Caviar on kettle cooked chips with creme fraiche and dill
- Pear and Prosciutto flatbread with gorgonzola and hot honey
- Polenta bites with local mushrooms, harissa and mint
- Oyster shooters with Micheladas and olives
- Fire grilled shrimp on a stick with roasted pineapple
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FAMILY STYLE MEAL

Soup Course (individually plated)

- Chilled Gazpacho with basil oil and lobster

Salad Course

- Summer local gem lettuces with fire grilled courgettes and buttermilk herb dressing, edible violet petals, crumbled blue cheese

Entrees

- Fire grilled Swordfish with summer puttanesca and local pickled corn
- Buttermilk brined fried chicken with garlic greens and peach kimchi slaw
- Summer squash with local ratatouille and verde herb drizzle

DESSERT

- Lemon Ricotta Cakes with gelato
- Assorted locally baked cookies
- Coffee+Tea service station: Locally roasted coffee from Snowy Owl Coffee Roasters, assorted teas

LATE NIGHT STATION

- Gourmet Tater Tots, with secret dipping sauce