



kelpie signature sails

THE KELPIE PICNIC \$925, feeds 12

cheese + charcuterie board + grapes
aristocrat dip board: carmelized onion dip + clam dip + guacamole
seared tuna + avocado mousse + tostadas, gf + pesc
sliced filet of beef + horseradish cream + house buns
picnic chicken, boneless + organic fried chicken, honey mustard
sesame noodle salad + raw farm vegetables, gf + vegan
kale caesar salad + shaved parmesan, gf + veg
tomato salad + crispy shallots + remoulade

SUNSET HAPPY HOUR \$1000 with caviar / \$600 without caviar, feeds 12 +

cheese + charcuterie board + grapes
3 ozs caviar + blinis + crema (optional)
aristocrat dip board: carmelized onion dip + clam dip + guacamole

HORS D'OEUVRES, 24 PCS OF EACH

smoked salmon + parmesan biscuit + dill cream, pesc
lobster summer roll + fermented black bead, gf + pesc
tuna maki roll + avocado mousse + forbidden rice, gf + pesc
sweet potato tart + chives, gf + veg
carrot maki roll, gf + vegan
saki chicken + crispy rice + nori aioli, gf

DECKSIDE LOBSTER BOIL \$850, feeds 12

traditional cheese board + crackers + grapes
aristocrat dip board: carmelized onion dip + clam dip + guacamole
chilled lobster tails & claws + chicken sausage, pesc + gf
old bay poached shrimp + corn + tarter sauce, pesc + gf
tomato salad + crispy shallots + remoulade, veg
kale caesar salad + shaved parmesan, gf + veg

add sliced filet of beef: \$175, includes horseradish cream + buns

STARBOARD BRUNCH \$750, feeds 12

mecox farm cheese board + crackers + grapes
deviled farm eggs + chervil, 24 pcs
smoked salmon + parmesan biscuit + dill cream, pesc
mini lobster rolls + grilled pineapple, 24 pcs
peach + buratta salad + crispy proscuitto
sweet potato tarts + chives, gf + veg
kale caesar salad + shaved parmesan, veg + gf
seasonal pastries, croissants + scones

SOUTH SHORE PICNIC, \$550, feeds 12

house seasonal ceviche + guacamole + tortilla chips
seared tuna tostadas + avocado mousse
chili + lime chicken skewers
green goddess quinoa salad
watermelon + toasted coconut + chili salad
grilled corn + pimento cheese aioli + feta

DESSERT BOARD

chocolate chip cookies + flourless brownies + macarons + seasonal fruit, \$85

{see our online ordering system for additional options + menus}



picnic boxes

individual + personal wooden boxes
select the same menu for all guests, 6 box minimum

PICK ONE MAIN

- chilled lobster tail + tarter, \$75 p + gf
- boneless + organic picnic fried chicken, \$60
- sliced steak + arugula + herb aioli, \$68 gf
- seared tuna + tostadas + avocado mousse, \$72 p + gf
- poached shrimp + fennel + arugula + parmesan, \$60 p + gf
- hoisin bbq tofu skewers, \$60 vegan + gf*

PICK THREE SIDE DISHES

- kale caesar salad + shaved parmesan gf + veg
- mushroom tortellini salad + arugula veg
- peach caprese + mozzarella + crispy prosciutto gf
- green goddess quinoa salad + radish gf + veg
- watermelon salad + toasted coconut + chili lime vegan + gf
- grilled corn + pimento cheese aioli + feta + basil gf + veg
- sesame noodle salad + farm vegetables vegan + gf
- roasted beets + sesame vinaigrette vegan + gf

onboard mingle

HORS D'OEUVRES, 24 PCS, \$95 EACH

- smoked salmon + parmesan biscuit + dill cream, pesc
- lobster summer roll + fermented black bead, gf + pesc
- tuna maki roll + avocado mousse + forbidden rice, gf + pesc
- sweet potato tart + chives, gf + veg
- carrot maki roll, gf + vegan
- saki chicken + crispy rice + nori aioli, gf

STATIONARY DISHES + SNACKS

- sliced filet of beef + horseradish cream + house buns, \$175
- seared tuna + tostadas + avocado mousse, \$150
- hoisin bbq chicken skewers, 16 pcs, \$40
- chilled lobster boil, shrimp + corn pinwheels, \$250
- caviar display, 3 ozs caviar + blinis, cheese + charcuterie, \$600
- mini lobster rolls + grilled pineapple, 24 pcs, \$225
- cheese + charcuterie board + seasonal grapes, \$165
- dip board: carmelized onion dip + clam dip + guacamole, \$95