



# MOONCUSSEERS TAVERN

## Stationed Menu Items

\*Cheese Station \$4 per person

Cabot cheddar  
President Brie  
Jarlsberg  
Cabot pepper jack

Add fresh fruit \$3 per person  
Add vegetable crudite \$3 per person

Artisan Premium Cheese market price

Boursin  
Fromage double cream brie  
Aged gruyère  
Camembert  
Roquefort

\* Charcuterie Station

All charcuterie stations come with pearl onions, whole grain mustard, fleur de sel, capers, and cornichons

Coppa Italian sausage \$1.50 1oz per person  
Portuguese dry chorizo \$2 1oz per person  
Pate de campagne \$4 1oz per person  
Foie gras mousse \$3.50 1/2 oz person

\*Mediterranean station \$6 per person

Comes with grilled Syrian pita bread

Choice of tapenade- black olive or crumbled feta and whole olive

Taboule

House-made hummus

\*Salad station \$3 per person

Mixed baby greens

House vinaigrette

Shredded carrots

Cherry tomatoes

Crumbled blue cheese

\* Hot dips

Dips come with sliced crostini

House-made artichoke dip \$5

House-made crab and seafood dip \$6

\*Soup station - Prices may vary depending on soup choice, available upon request

\*Raw bar

Local oysters \$2.25 per piece

Chatham littlenecks \$1.50 per piece

Shrimp cocktail- market price

New England lobster tail- market price

Crab legs- upon request

House-cured gravlox- smoked trout, smoked salmon, pickled mackerel- market price

\*Sliders and Mooncussers fries \$11 per person

Choice of sea salt, bearnaise, and black truffle parmesan fries

\*House-made Guacamole \$4

\*House-made Pico de gallo \$

Both are served with corn tortilla chips

## DESSERTS

\*Assorted petit fours \$2 per person

\*Chocolate Fondue \$5

Served with bananas, pound cake, and strawberries

\*Sundae station- Price upon request

\*French crêpe station- Price upon request

\*Fresh berry shortcake station- \$4 per person

Cake cutting fee for non-housemade cakes \$1 per person