STATEHOUSE

PRIVATE DINING PLATTERS EACH SERVES 10-12 GUESTS

CHEESE + CHARCUTERIE 52

CORNICHON, GRAIN MUSTARD, MIXED OLIVES, PRESERVES, MARCONA ALMONDS, ROSEMARY CRACKERS

CHILLED SMOKED TROUT DIP 54

OLIVE OIL DRIZZLE, ASSORTED WHEAT CRACKERS

SHRIMP COCKTAIL 60

COCKTAIL SAUCE FRESH LEMON

AUGIE'S SLIDERS 45

BURGER PATTY, SMOKED BACON, CARMELIZED ONION, AMERICAN CHEESE

PULLED PORK SLIDER 42

PICKLE, WHITE CHEDDAR, HOUSE BBQ

CHICKEN WINGS 30

GINGR SESAME BARBEQUE, SCALLION

WILD MUSRHOOM BRUSCHETTA 45

ROAST GARLIC CROSTINI, TALEGGIO CHEESE, TRUFFLE, ARUGULA

FRIED CLOCKSHADOW CHEESE CURDS 32

SPICY RANCH SAUCE

ARTISAN BUTTER BOARD 36

WARM MADISON SOURDOUGH MICHE, LOCAL CULTURED BUTTER, TRIO OF DAILY TOPPINGS

HONEYCOMB CROSTINI PLATTER 43

HONEY RICOTTA, OVEN ROASTED CRUSHED PISTACHIO, MINT

DESSERTS

EACH SERVES 10-12 GUESTS | CAKES ARE 8'X12' AND SERVE UP TO 16
ALL CAKES REQUIRE 72 HOUR ADVANCE NOTICE

ASSORTED MINIATURE DESSERTS PLATTER 85

PETIT FOUR, SEASONAL MACARON

LEMON CREAM SHORTCAKE 95

VANILLA CAKE, LEMON PRESERVES, WHIPPED CREAM ICING

CHOCOLATE LAYER CAKE 95

CHOCOLATE CAKE, RICH CHOCOLATE BUTTERCREAM FROSTING

SEASONAL MACARONS 60

ASSORTED FLAVORS

ASSORTED COOKIES & BROWNIES 45

*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness.

