



SEASONAL EVENTS MENU

2022

COCKTAIL TABLES

MARKET TABLE

CHEF SELECTION OF ARTISANAL CHEESES, CHARCUTERIE,
PICKLED VEGETABLES AND SEASONAL CRUDITÉS

MEDITERRANEAN TABLE

CHEFS SELECTION OF 5 SEASONAL ITEMS

GRILLED ZUCCHINI WITH FRESH MOZZARELLA
LEMON GARLIC WHITE BEAN HUMMUS
MARINATED BRAISED GREENS
SLOW ROASTED CALAMARI SALAD
GOAT CHEESE & HONEY
MARINATED WILD MUSHROOMS
WHIPPED RICOTTA, ROASTED PEPPERS, BLISTERED TOMATOES
MARINATED CAULIFLOWER
ROASTED EGGPLANT CAPONATA
HARISSA CARROTS
CHICKPEAS & KALE IN SPICY POMODORO SAUCE

SEAFOOD TABLE

SELECT 3

SALMON TARTARE, TUNA TARTARE
CEVICHE DU JOUR, SHRIMP COCKTAIL
HAMACHI CRUDO, POACHED MUSSELS
CALAMARI COCKTAIL
RAW OYSTERS

BITE SIZED SNACKS

CHICKEN WINGS \$10/PERSON
"FALL-OFF-THE-BONE" RIBS \$12/PERSON
BUFFALO CAULIFLOWER PLATTER \$9/PERSON
TRUFFLE CAULIFLOWER PLATTER \$11/PERSON
CRISPY CHICKEN SLIDERS, PICKLED JALAPENO, CHIPOTLE AIOLI \$11/PERSON
DRY AGED BEEF CHEESEBURGER SLIDERS \$11/PERSON
BBQ BRISKET & SLAW SLIDERS \$11/PERSON
SALMON BURGER SLIDERS \$12/PERSON
GRILLED CHICKEN OR LAMB SHAWARMA, HUMMUS & FETA SLIDERS \$13/PERSON

PASSED CANAPÉS

CROSTINI

RICOTTA WITH ROASTED GRAPES CROSTINI
AVOCADO TOAST
SALMON RILLETTE CROSTINI
CRAB TOAST WITH LEMON AIOLI +2
COUNTRY PATE CROSTINI WITH BLACKBERRY CONSERVA
ROASTED TOMATO, PROSCIUTTO & RICOTTA CROSTINI
CHICKEN, WHIPPED FETA & SPINACH ON PITA CRACKER
BEEF TARTARE CROSTINI
SLICED BEEF, ARUGULA & RICOTTA SALATA CROSTINI +1
WHIPPED FETA & SPINACH ON LAVASH CRACKER

CRISPY DELIGHTS

TRUFFLED OR BUFFALO CAULIFLOWER BITES
ROAST BEEF & SPINACH WELLINGTONS
LAMB & SPINACH WELLINGTONS
PIGS IN A BLANKET
CHICKEN KIEV CROQUETTES
SPANISH HAM & MANCHEGO CROQUETTES
BROCCOLI & CHEESE CROQUETTES
POTATO, CHEESE & HERB CROQUETTES
MINI CRAB CAKES +2
MINI POTATO & ZUCCHINI PANCAKES WITH SMOKED SALMON +2
RICE ARANCINI BALLS WITH PEAS AND MOZZARELLA
SHRIMP & BLACK RICE ARANCINI

TARTLETS (SESAME SHELL)

WILD MUSHROOM & SPINACH TARTLETS
GOAT CHEESE & TOMATO TARTLETS
BROCCOLI, SWISS & CHIVE TARTLETS
SMOKED SALMON MOUSSE, CREME FRAICHE & CAVIAR +1
FOIE GRAS MOUSSE TARTLETS WITH RED ONION MARMALADE +1
ASPARAGUS, HAM & CARAMELIZED ONION TARTLETS
TOMATO, MOZZARELLA & SAUSAGE TARTLETS
BROCCOLI, KALE & FETA QUICHE TARTLETS
QUICHE LORRAINE (HAM & SWISS) TARTLETS



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PASSED CANAPÉS

CONTINUED

SKEWERS

SEARED AHI TUNA SKEWERS
SHRIMP PIRI PIRI SKEWER
GRILLED SWORDFISH SKEWER
GRILLED SALMON SKEWERS
HARISSA CHICKEN SKEWERS
WILD MUSHROOM KABOBS
LAMB ADANA SKEWERS WITH TOMATO, CUCUMBER, MINT, YOGURT
STEAK & PEPPER SKEWERS

COCKTAIL MEATBALLS

LAMB COCKTAIL MEATBALLS WITH TAHINI LIME SAUCE
BEEF & RICOTTA COCKTAIL MEATBALLS
SWEET & SOUR PORCHETTA COCKTAIL MEATBALLS

LETTUCE/ENDIVE/CUCUMBER CUPS

BEEF TARTARE ENDIVE CUPS
SESAME WHITE BEAN DIP ENDIVE CUPS
TUNA OR SALMON TARTARE CUCUMBER CUPS
SHRIMP COCKTAIL LETTUCE CUPS
HAMACHI CRUDO SOY, JALAPENO LETTUCE CUPS
CRAB SALAD ENDIVE CUPS
SMOKED TROUT SALAD ENDIVE CUPS
CHICKEN, CRANBERRY & APPLE SALAD ENDIVE CUPS
FRIED OYSTERS LETTUCE CUPS WITH TRUFFLE AIOLI +2
ENDIVE CUPS WITH BLUE CHEESE, CELERY, & CROUTONS
FIG & GOAT CHEESE ENDIVE CUPS

STUFFED VEGETABLES

FETA STUFFED PICKLED PEPPERS
SPINACH STUFFED MUSHROOMS
SAUSAGE & KALE STUFFED MUSHROOMS
BENTON'S COUNTRY HAM WRAPPED MELON/STONE FRUIT
CHORIZO-STUFFED, BACON WRAPPED DATES
GOAT CHEESE STUFFED DATES

PASSED SEAFOOD BAR

TUNA TARTARE ON CHIPS
SALMON TARTARE ON CHIPS
ROASTED SHRIMP
TRUFFLED SCALLOPS WRAPPED IN BACON +2

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DINNER BUFFET OPTIONS

MAINS

ROASTED SALMON WITH SALSA VERDE
BRAISED COD TOMATO BRODETTO
GRILLED SWORDFISH OREGANATA
ROASTED LEMON GARLIC CHICKEN BREAST
BERKSHIRE PORK ROAST
BEEF BRISKET WITH ROMESCO SAUCE
BONELESS BEEF SHORT RIBS, SHALLOT-GARLIC JUS
NY STRIP ROAST, RED WINE BORDELAISE
LEG OF LAMB AU JUS
RACK OF LAMB WITH RED CHIMICHURRI
ROASTED DUCK BREAST, CHERRIES & PORT
VEGETABLE COUSCOUS, ROASTED VEGETABLES, HARISSA
FUSILLI AMATRICIANA, ROASTED TOMATOES, BASIL, PANCETTA, PECORINO ROMANO
SEAFOOD RISOTTO WITH LOBSTER & SHRIMP
RICOTTA GNOCCHI, ROASTED SHIITAKES, PESTO, MEYER LEMON, PECORINO ROMANO
MUSHROOM BOLOGNESE WITH FRESH PASTA
EGGPLANT & TOMATO PARMESAN

SIDES/SALADS

WHIPPED POTATOES
ROASTED FINGERLING POTATOES
CREAMY POLENTA WITH GENTLY STEWED TOMATOES
HEIRLOOM GRAIN & RICE PILAF
BROCCOLINI, LEMON, GARLIC
ROAST GOLDEN BEETS, LETTUCES, SAFFRON, FLAX SEEDS, DILL
WILD MUSHROOMS
ROASTED CAULIFLOWER
ROASTED BRUSSELS SPROUTS
CREAMED OR SAUTEED SPINACH & RED CHARD
ARUGULA SALAD, SHAVED RADISHES, RED ONION, PECORINO
BABY GEM LETTUCE SALAD, GREEN GODDESS OR SHALLOT VINAIGRETTE
ICEBERG & BIBB SALAD, BLUE CHEESE VINAIGRETTE
BABY GEM & ROMAINE CAESAR SALAD

MENU ITEMS ARE SEASONAL AND SUBJECT TO AVAILABILITY & PRICE CHANGES

ADDITIONAL UPCHARGES MAY APPLY TO LISTED ITEMS

OUR TEAM WILL CUSTOMIZE A MENU JUST FOR YOU!

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