

## APPETIZERS

### COLD (Feeds 6-8 people)

#### Charcuterie & Cheese Platter 65.

Sample selection: Cave Aged Cheddar, Great Hill Blue, Camembert, Prosciutto, Calabrese Salami, Truffle Pork Pate, Marinated Mixed Olives, Roasted Red Peppers, Toasted Almonds, Cornichons, Pickled Onions, Crackers, Local Honey, Fig Jam, Whole Grained Mustard

#### Artisinal Cheese Platter 55.

Sample selection: Cave Aged Cheddar, Great Hill Blue, Camembert, Aged Parmesan, Mixed Olives, Toasted Almonds, Crackers, Local Honey, Fig Jam, Whole Grain Mustard

#### Fresh Fruit Platter 30.

A Selection of Sliced Melon, Berries and Grapes with Yogurt Dipping Sauce

#### Vegetable Crudité & Dip Platter 35.

Peppers, Celery, Carrots, Marinated Olives, Cornichons, Cucumbers, Asparagus, Grape Tomatoes, Green Beans, Radish, Red Pepper Hummus, Caramelized Onion Dip, Crackers

#### Shrimp Cocktail Platter 50.

Food Love Shrimp Cocktail, Cocktail Sauce, Lemon Wedges. (24 shrimp)

#### Sushi Box with Assorted Rolls (48 pieces) 60.

#### Traditional Chips & Dips 25.

Kettle Chips & Pita Chips with Red Pepper Hummus, White Bean Truffle Dip

#### Chips & Warm Dips 28.

Pita Chips & Kettle Chips with Choice of: Warm Spinach Artichoke Dip or Warm Buffalo Chicken Dip

#### Mezze Platter (Vegetarian) 40.

Red Pepper Hummus, Tzatziki, White Bean Salad, Tabbouleh, Feta, Olives, Cucumber Salad, Sweet Cherry Peppers, Pickled Red Onion, Pita Chips

### HOT (Feeds 6-8 people)

#### Crab Cakes (24 ea) 75.

Mini Crab Cakes, Lemon Caper Aioli

#### Bacon Wrapped Scallops (24 ea) 125.

Sriracha Aioli

#### Portuguese Stuffed Clams (8 ea) 25.

Tabasco, Lemon

#### Chicken Wings (24 ea) 30.

Buffalo, BBQ, or Spiced & Baked House-made Blue Cheese Dressing, Carrots, Celery

#### Edamame Pot Stickers (24 ea) 30.

Ponzu and Sweet Chili Sauce

#### Spinach & Feta Stuffed Mushrooms (24 ea) 30.

Creamy Spinach, Feta, Bread Crumbs

#### Marinated Steak Skewers (16 ea) 45.

Korean BBQ Dipping Sauce

## SANDWICHES & BOXED LUNCH

### (Feeds 6-8 people)

#### Assorted 1/2 Sandwich Platter 55.

Assorted selection: Turkey, Cajun Bacon & Avocado; Roast Beef, Swiss with Onion Jam; Curried Chicken Salad Wrap; Pesto Caprese Focaccia & Ham; Salami & Provolone on Seeded Focaccia

#### Lunchbox (1/2 sandwich, side, dessert) 13.50

choice of: Italian, Turkey or Caprese Sandwich  
choice of: Harissa Lime Cous Cous, Power Slaw or Chips  
choice of: Castle Hill Cookie, Raspberry White Chocolate Bar or Apple

## SOUPS & SALADS

### SOUPS (Sold by the quart)

Mooring Clam Chowder 17.99

Boat House Shrimp Chowder 17.99

Watermelon Gazpacho 15.99

### SALADS (Feeds 6-8 people)

Classic Caesar Salad 30.

Romaine, Parmesan, Garlic Croutons, Caesar Dressing

Greek Chopped Salad 35.

Chopped Romaine, Olives, Tomatoes, Cucumbers, Red Onion, Feta, Red Wine Vinaigrette

Caprese Salad 35.

Heirloom Tomatoes, Fresh Mozzarella, Basil, Balsamic, Sea Salt

Field Green Salad 30.

Tomatoes, Cucumbers, Carrots, Red Onion, Croutons, Honey-Balsamic Dressing

Bowen's "Chopped" Wedge Salad 35.

Iceberg Lettuce, Blue Cheese, Bacon, Tomatoes, Creamy Blue Cheese Dressing

Tea Sandwiches (24 ea) 28.

Cucumber Dill Cream Cheese, Egg Salad, Chicken Salad, Prosciutto Mascarpone Fig Jam

Individual Salads 13.50

Choice of Chicken Caesar or Bowen's Chopped Wedge

Assorted Chip Basket 17.50

10 individual bags of chips

## MAINS

*(Feeds 6–8 people)*

**Grilled Lemon Chicken 40.**  
Marinated Lemon Chicken Breast

**Grilled Swordfish Fillet 90.**  
Simply Grilled

**Grilled Salmon 80.**  
Simply Grilled

**Roasted Pork Loin 40.**  
Spice Rubbed & Roasted

**Marinated Sirloin Steak 90.**  
Herb Marinated, Grilled And Sliced

*Served with your choice of sauce: Marsala Sauce,  
Bordelaise, Chimichurri, Mustard Dill Sauce*

**Pulled Pork 40.**  
White BBQ Sauce

**Jerk Chicken Thigh 35.**  
Sweet and Spicy Glaze

**Seafood Paella 50.**  
Shrimp, Chorizo, Chicken and Veggies in a  
Saffron Infused Rice

**Chicken Picata 40.**  
Lightly Breaded with Lemon Caper Sauce

**FLM Signature Lasagna 60.**  
Bolognese Sauce, Mozzarella, Ricotta

**Vegetarian White Lasagna 55.**  
Spinach, Roasted Mushrooms, Alfredo Sauce,  
Ricotta, Mozzarella

**Meatballs w/ Marinara 45.**  
Beef and Sausage (GF), House Pomodoro

**Avvio Chicken Parm 50.**  
Breaded Chicken Cutlet, Marinara Sauce,  
Mozzarella, Cheese Blend

## SIDES

**HOT** *(Feeds 6–8 people)*

**Green Beans with Crispy Shallots Parmesan 25.**  
Slivered Garlic, EVOO, Salt & Pepper

**Black Truffle Grilled Asparagus 25.**

**Roasted Sweet Potato Wedges 25.**  
Spice Rubbed and Roasted

**Roasted Fingerling Potatoes 25.**  
Herb Crusted

**Mashed Potato, Regular or Sweet 25.**  
Yukon Gold Mashed Potato or Mashed Sweet  
Potatoes

**Penne al Pomodoro 20.**  
Penne Tossed in Our Tomato Sauce Garnished  
with Parmesan Cheese

**Mac n Cheese 25.**  
Gemili Pasta, Cheese Sauce, Bread Crumb Topping

**Corn Pudding 25.**

**BBQ Baked Butter Beans 30.**

**Braised Greens 25.**

**COLD** *(Feeds 6–8 people)*

**Harissa Lime Cous Cous Salad 25.**  
Cous Cous, Chick Peas, Kale, Golden Raisins,  
Harissa Lime Vin

**Ancient Grain Salad 30.**  
Farro, Tomatoes, Cucumber, Red Onion,  
Feta, Herbs, Lemon Vin

**Power Slaw 25.**  
Shredded Broccoli, Kale and Brussels,  
Chickpeas, Raisins, Lemon Tahini Dressing

**New Potato Salad with Grain Mustard 25.**  
Potatoes, Eggs, Celery, Creamy Mustard  
Dressing

**Mediterranean Pasta Salad 28.**  
Orecchiette, Red Peppers, Olives, Tomatoes,  
Red Onion, Salami, Mozzarella,  
Parmesan Cheese, Red Wine Vinaigrette

**Tomato Cucumber Salad 25.**  
Red Wine Vinaigrette

**White Bean Salad 25.**  
Garlic, Shallot, Fresh Herbs

**Traditional Cole Slaw 25.**

## DESSERTS

**Castle Hill Cookie Platter (12 ea) 30.**

**Flourless Brownie Platter (12 ea) 30.**

**GF Castle Hill Cookie Platter (12 ea) 30.**

**Key Lime Pie (9") 25.**

**Red Velvet Layer Cake (8") 38.**

**Assorted Cookies and Bars (12 ea) 30.**  
3 of each Castle Hill Cookies, Brownies,  
Raspberry White Chocolate Bars, Magic Bars

**Chocolate Peanut Butter Mousse Pie (9") 25.**

**Passion Fruit Cheesecake (9") 25.**

**CATERING REQUESTS REQUIRE A MINIMUM OF 48 HOURS NOTICE**

*Cold items come ready-to-serve • Hot items come cold & will need no more than 30 minutes of re-heating*