



GRANITE LINKS

*Crossing Nines*

EVENTS



# CROSSING NINES EVENT MENU

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*Priced per person; Minimum order of 20 Guests.*

## SANDWICH BUFFET | 28

*select up to four (4) sandwiches:*

**The Cali** <sup>DF</sup> roast turkey, avocado, chipotle-lime aioli, multi-grain

**Roasted Sirloin** crisp shallot, boursin, smoked tomato jam, pretzel roll

**Salmon** <sup>DF</sup> poached salmon, red onion, caper aioli, bagel

**Tomato Mozzarella** vine-ripe tomato, fresh mozzarella, arugula, pesto, extra virgin olive oil, balsamic, ficelle

**Ham & Cheese** country baked ham, gruyere, dijon, garlic aioli, sour dough

**Thai Shrimp** <sup>DF</sup> bibb lettuce, cucumber, carrot, avocado, crispy wonton, pickled ginger, lavash wrap, peanut sauce *on the side*

**Chicken Salad** <sup>DF</sup> cranberry-walnut chicken salad, mixed greens

**Mediterranean** hummus, cucumber, tomato, red onion, feta, pita pocket

### **Includes:**

**Potato Salad:** yukon gold potatoes, red wine vinaigrette, french green beans, shaved red onion, fresh herbs

**Potato Chips**

**Dill Pickle Spears**

## SLIDERS | 12

### **Grilled Sirloin Burgers**

**Accompanied by:** lettuce, tomato, onion, bacon, assorted cheeses, dill pickle spears, sweet relish, mayonnaise, ketchup, mustard, potato chips

## FRIED CHICKEN BITES | 12

plain, tavern fever, sweet chili + buffalo

**Accompanied by:** cajun ranch, lime crema, blue cheese, ketchup

## SOFT PRETZEL STATION | 9

traditional salted pretzels + bites, cinnamon-sugar pretzels + bites

**Accompanied by:** yellow mustard, cheddar cheese dip, vanilla glaze

*All food and beverage is subject to 18% gratuity, 5% administrative fee and 7% state and local tax.*

## MAC & CHEESE BAR | 14

**Traditional Cheddar** elbow pasta

**White Four Cheese** orecchiette pasta

**Accompanied by:** applewood bacon, buffalo chicken, ritz® crumb, fresh peas, corn bread biscuits

## SOUTHWESTERN | 16

mojo chicken, salsa verde, roasted corn salsa, black beans, chipotle sour cream, miniature quesadilla, queso, guacamole, pico de gallo, jalapeños, fresh lime wedges, tortilla chips, chili + coriander flatbread

## BACKYARD COOKOUT | 36

**Grilled Angus Hamburgers** <sup>DF</sup> grilled buns

**Grilled All-Beef Hot Dogs** <sup>DF</sup> grilled buns

**Grilled Marinated Chicken Drumsticks** <sup>GF | DF</sup> bourbon-chipotle glaze

**Potato Salad** yukon gold potatoes, red wine vinaigrette, french green beans, shaved red onion, fresh herbs

**Pasta Salad** cavatappi pasta, lemon white balsamic vinaigrette, cherry heirloom tomatoes, fresh basil, asparagus, fresh mozzarella.

**Accompanied by:** assorted cheeses, lettuce, tomato, onion, bacon, assorted cheeses, dill pickle spears, sweet relish, mayonnaise, ketchup, mustard

## THE TAVERN BBQ

**TWO MAINS | 40 THREE MAINS | 44 FOUR MAINS | 48**

choose from:

**Dry Rubbed Brisket** <sup>GF | DF</sup> bourbon- chipotle glaze

**Slow-cooked BBQ Pulled Pork** <sup>GF | DF</sup>

**Smoked Chicken Drumsticks** <sup>GF | DF</sup>

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## **BBQ Sausage** <sup>GF</sup> | <sup>DF</sup>

**Includes:** south carolina coleslaw, country potato salad, macaroni & cheese, corn bread with honey butter

## **QUINCY SHORES | 58**

### **Chilled Shrimp Cocktail**

**Chopped Salad** <sup>GF</sup> romaine, cherry tomato, vidalia onion, applewood bacon, buttermilk ranch

**Lemon Caper Chicken** <sup>GF</sup> | <sup>DF</sup>

**Grilled Steak Tips** <sup>GF</sup> balsamic rosemary glaze

**Au Gratin Potato** <sup>GF</sup> romano crust

**Seasonal Roasted Vegetables**

## **HARBOR ISLAND CLAM BAKE | 110**

*price subject to change due to market value*

**Garden Salad** roma tomato, cucumber, carrot, red onion, black olive, chianti vinaigrette

**1.5 l b Lobster** drawn butter, fresh lemon

**Steamed Shellfish** little necks, P.E.I. mussels, shallot, cherry tomatoes

**Stuffed Quahogs** fresh herbs, applewood bacon, lemon aioli

**BBQ Chicken Drumsticks** chipotle-lime bbq sauce

**Corn on the Cob** lime butter Steamed

**Baby Red Bliss Potato** fresh herbs, garlic butter

**Sliced Watermelon** fresh berries, mint

## **SWEETS & TREATS**

**Cookies + Brownies | 7**

**Chocolate Mousse Cups | 7**

chantilly cream

**Strawberry Shortcake Cups | 7**

macerated strawberries, lemon curd, poundcake, fresh whipped cream

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