







MOTHERSHIP

APPETIZER PACKAGES PRICED PER PERSON

ONE AND DONE

\$36

- VEGGIE CROSTINI
whipped goat cheese,
roasted tomato, basil

- FRIED MAC & CHEESE BITE
cheddar aioli
 
- CHICKEN SALAD SLIDER
grapes, celery, arugula,
brioche bun

- CRUDITE
fresh veggies, hummus

- SPINACH & ARTICHOKE DIP
pita wedges


TWO FOR TWO

\$49

- FALAFEL BITE
tahini
 
- VIETNAMESE SUMMER ROLL
cucumber, carrot, radish, herbs,
peanut dressing
  
- PORK DUMPLING
ginger soy

- NOT A BIG MAC
burger, cheese, pickles,
onion, very special sauce,
shreddy lettuce, potato bun

- PRETZEL BITES
cheese sauce

- CHICKEN TENDERS
spicy ranch

- SALSA ROJA
tortilla chips
 

● PASSED ● STATIONARY

 GLUTEN FREE  VEGAN  VEGETARIAN  DAIRY FREE  CONTAINS NUTS

MOTHERSHIP

APPETIZER PACKAGES PRICED PER PERSON

THREE'S COMPANY

\$67

- SEASONAL ARANCINI
pumpkin, brown butter aioli



- SCALLION PANCAKE
soy, sambal



- FRIED RAVIOLI
nonna's marinara



- STEAK CROSTINI
gorgonzola, pickled red onion

- GRILLED SHRIMP
old bay aioli



- DEVILED EGG
smoked paprika, chive



- CHEESE & CHARCUTERIE
cured meats, grainy mustard,
jam, honey, pickles, crostini

- MEZZE
whipped feta, hummus,
baba ganoush, tabouli,
mixed olives, pita chips



- FRENCH ONION DIP
classic potato chip



● PASSED ● STATIONARY



GLUTEN FREE



VEGAN



VEGETARIAN



DAIRY FREE



CONTAINS NUTS

MOTHERSHIP

PASSED APPETIZERS A LA CARTE

LIL BITES

\$4 per piece

SEASONAL ARANCINI
pumpkin, brown butter aioli



VIETNAMESE SUMMER ROLL
cucumber, carrot, radish, herbs,
peanut dressing



SCALLION PANCAKE
soy, sambal



VEGGIE CROSTINI
whipped goat cheese,
roasted tomato, basil



FALAFEL
tahini



CRISPY POTATO
spicy cream cheese



BIG BITES

\$6 per piece

STEAK CROSTINI
gorgonzola, pickled red onion

FRIED RAVIOLI
nonna's marinara



FRIED MAC & CHEESE
cheddar aioli



GRILLED SHRIMP
old bay aioli



PORK DUMPLING
ginger soy



DEVILED EGG
smoked paprika, chive



TWO BITES

\$8 per piece

CHICKEN SALAD
grapes, celery, arugula, brioche bun

NOT A BIG MAC
burger, cheese, pickles,
onion, very special sauce,
shreddy letty, potato bun

FRIED CHICKEN EVERYDAY
buttermilk brined chicken, shreddy
letty, green goddess, potato bun



GLUTEN FREE



VEGAN



VEGETARIAN



DAIRY FREE



CONTAINS NUTS

MOTHERSHIP

STATIONARY APPETIZERS

PRICED PER PERSON

CHEESE & CHARCUTERIE

cured meats, grainy mustard, jam, honey, pickles, crostini

SLICE

serves up to 15 - \$225

CHUNK

serves up to 25 - \$375

HALF WHEEL

serves up to 35 - \$525

FULL WHEEL

serves up to 45 - \$675

BOARDS

MEZZE

whipped feta, hummus, baba ganoush, tabouli, mixed olives, pita chips - \$12



CRUDITE

fresh veggies, hummus
OR ranch - \$10



SNACKS

PRETZEL BITES

honey mustard OR beer cheese - \$10



MOTHERSHIP CHEX MIX

all the good stuff - \$6



SHRIMP COCKTAIL

cocktail sauce, lemon wedges - \$14



CHICKEN TENDERS

spicy ranch - \$12



CHIPS & DIPS

HARISSA HUMMUS

yucca chips - \$8



SPINACH & ARTICHOKE

pita wedges - \$8



FRENCH ONION

classic potato chips - \$10



SALSA ROJA

tortilla chips - \$5



SPICY CRAB

celery, grilled focaccia - \$12



GLUTEN FREE



VEGAN



VEGETARIAN



DAIRY FREE



CONTAINS NUTS

MOTHERSHIP

FAMILY STYLE DINNER

\$79 PER PERSON

SALADS

choose two

GREEK SUGAR SNAP PEA
cucumber, tomato, romaine, feta,
olives, dill, creamy dressing



SHAVED BRUSSELS
squash, pistachio, halloumi,
arugula, tahini vinaigrette



SWEATAH WEATHAH
spinach, romaine, apple, butternut
squash, roasted carrots, seedy nut
crunch, tahini dressing



CAESAR
romaine, garlicky croutons,
parmesan, caesar dressing



ENTREES

choose three

GRILLED STEAK
Andy's rotating cut, garlic butter



PAPPARDELLE
shaved brussels, mushrooms,
squash, crunchy garlic



ROAST CHICKEN
cipollini onions, jus



STUFFED ACORN SQUASH
brown rice and quinoa, golden
raisins, broccoli, crispy onion
harissa vinaigrette



FAROE ISLAND SALMON
lemon confit, sweet garlic puree



SIDES

choose three

BROCCOLINI
crispy onion, sweet garlic puree



FINGERLING POTATOES
garlic butter



ROASTED CAULIFLOWER
golden raisins, harissa vinaigrette



ROASTED SQUASH
agrodolce, crispy pepitas



SERVED WITH CHEF'S CHOICE DESSERTS