

D I N N E R A T MARY'S

Catering Menus

At Dinner at Mary's, we use cannabis as an enhancement to a culinary experience.

HOW IT WORKS

We offer seated meals, mix and mingle events or a combination of the two. In any scenario, guests can participate in the full experience with or without infusion. We focus on dosage control, and will provide guidance on the milligram level that's right for you. We do recommend a seated function for the more novice crowd as it includes more education and control.

Seated

Your server / manager will explain the different levels offered as well as the expected timeline to feel the effects i.e. 60-90 minutes. Guests will choose their level of infusion onsite with guidance from your cannabis manager.

Level Options: [dosage is for the entire 5 course experience]

0 mg, 5 mg, 10 mg, 20mg - please let us know if you're looking for higher dosage

Cocktail Style [Mix & Mingle]

Mocktails will be dosed and administered by a bartender. Typically we recommend 2-5mg per mocktail, but there is some flexibility with dosage.

Passed Appetizers can be offered infused and non-infused. Typically accompanied by an infused sauce offering 1-2 mg per dip.

Stationary Items will be labeled and lightly infused, or served and dosed by a chef specifically for each guest.

THE CANNABIS

We make our DAM infused olive oil using dispensary grade, tested distillate and Greek cold pressed olive oil. If you decide to include cannabis in your experience, the infusion is a gift and does not change pricing.

(GF = gluten free). V = vegetarian

sam@dinner-at-marys.com | 617-684-5607

All menus are customizable, updated seasonally and can be offered with or without cannabis infusion.

Pricing does not include staffing costs or 6% admin fee.

Rentals may be necessary for an additional cost, dependent upon resources on-site.

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Passed Appetizers

priced per piece

At least 3 varieties and 1 piece of each item per guest is required.
20 piece minimum order per item.

FROM THE SEA

- 6 | Pepper Bacon Wrapped Scallop mango jalapeno honey GF
- 6 | Mini Crab Rolls avocado, yuzu chive aioli
- 5 | Chilled Cocktail Shrimp horseradish cocktail GF
- 5 | Flounder Crudo citrus tea, pickled plum GF
- 8 | Lobster & Lemon Butter Toast pickled shallot, green apple

FROM THE LAND

- 5 | Grass Fed Beef Tartare saffron spicy mustard, cured egg yolk, candied capers, crostini
- 4 | Pork & Mushroom Meatballs marsala
- 4 | Chicken Skewers ginger lime marinade, coriander labneh GF
- 6 | Foie Gras Toast cherries, butternut crunch, sweet brioche
- 7 | Mini Lamb Chops orange mint salsa verde GF
- 4 | Duck Meatballs pinot noir - blueberry coulis
- 4 | Twice Cooked Pork Belly sweet & spicy whiskey bbq, charred scallion gremolata GF
- 5 | Seared Beef Crostini filet, caramelized red onion, aged gruyere,

FROM THE GARDEN

- 3 | Stuffed Date pistachio ricotta GF V
- 4 | Glazed Butternut Squash Crostini pomegranate duka, lemon ricotta V
- 4 | Gorgonzola Crostini grilled peach, local honey V
- 3 | Potato & Manchego Croquette jalapeno creme fraiche GF
- 3 | Mini Sourdough Grilled Cheese aged gouda, sourdough V
- 4 | Arancini pecorino, truffle honey GF V

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Seated Dinners

priced per person

5 COURSE TASTING, \$100

First

Seared Scallop GF

acorn squash, pomegranate

second

Roasted Carrot Salad GF V

parsnip puree, chimichurri

third

Sweet Potato & Thyme Agnolotti

roasted duck, cherry brown butter

fourth

Beef Tenderloin GF

thousand layer potato,
caramelized onion demi

fifth

Stuffed Apple Crumble V

brown sugar caramelized oats, caramel drizzle, vanilla bean ice cream

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Food Stations

priced per person

APPETIZERS / DESSERT

Seasonal Grazing Table \$24

bechamel fondue - with sticks for dipping items
baguette, crackers, herb pretzel tree, cauliflower, pear, apple,
Chef's selection cheese - clothbound cheddar, bayley hazen blue, brie
prosciutto, sliced fall sausage, lemon ricotta with pomegranate & pistachio, pumpkin hummus
cranberry compote, spiced honey, mixed nuts
[V includes GF items]

Raw Bar \$33

fresh local oysters on the half shell, littlenecks, jumbo cocktail shrimp, seasonal ceviche
lemon, house cocktail sauce, rose mignonette
[GF]

Mezze \$12

grape leaves, olives, feta, garlic sesame hummus, tzatziki, cucumbers, red peppers, pita
[V, GF except for pita]

Sliders \$22

BEEF clothbound cheddar, caramelized onions, mushroom gravy
TURKEY pepper jack, banana peppers, chipotle aioli
SALMON avocado, cucumber slaw, sweet soy
[V options available if customized]

Sweet & Savory Dessert \$16

hazelnut biscotti with salted chocolate drizzle, chocolate strawberries, Chef's cookies,
clothbound cheddar, aged goat gouda, havarti, fresh seasonal fruit
[V, includes GF items]

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ENTREE STATIONS

**Ask about making any station interactive.*

Tacos \$36

Mango Habanero Pork queso blanco, pickled red onion, cilantro, lime

Zesty Citrus Chicken salsa verde, queso blanco

Buffalo Cauliflower carrot slaw V

[Corn & flour tortillas available, corn are GF]

Backyard BBQ \$50

Grilled Chicken Thighs honey garlic GF

Steak Tips mushroom teriyaki GF

Grilled Kielbasa caramelized peppers and onions GF

Roasted Vegetables goat cheese, balsamic V GF

Corn and Tomato Salad basil V GF

Twice Baked Potato Salad bacon, chives GF

Brunch Spread \$24

mixed bagels, plain & rosemary sea salt cream cheese,
lox, red onion, cucumber, tomato, capers, hard boiled eggs,
cinnamon buns, cherry pistachio mini tart, seasonal fruit
[includes V and GF items]

Seasonal Lunch \$22

Roast Beef caramelized onions, herb horseradish cream, pumpnickel

TG Turkey Salad dried cranberry, sage, sourdough

Veg roasted winter vegetables, goat cheese, balsamic, focaccia V

Burrata Salad sun dried tomato, basil, pine nuts V, GF

Winter Salad pear, arugula, candied pecans, maple vin V, GF

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