



Thank you for joining us in the Action Kitchen. As a result of your visit, Seaport will be donating \$1 per guest to the Boston Rescue Mission, as part of our Cooking for the Community initiative.

Since 1899, the Boston Rescue Mission has worked to transform the lives of people who are at risk of hunger and homelessness in greater Boston. Seaport is pleased to support their valuable work through this initiative. For more information on the Boston Rescue Mission, please visit their website, www.brm.org.

TAILGATE COLLABORATIVE COOKING & COCKTAILS

40 person minimum

In this scenario, the emphasis is on the delicious results of teamwork and instructional cooking. We'll provide recipe cards based on the menu you've created in advance. Each team works closely with a chef, who guides and assists as needed. Included in this package is a Welcome Stationary Display, 6 Collaborative Items, Spike Seltzer, Hard Cider, Beer and Wine with Take Home Recipe Cards.

Welcome Presentation

Flat Breads and Spreads: Selection of Artisan Crafted Breads: Grilled Flat Breads, Naan Bread, Grissini Assortment of Spreads: Tapenade, Warm Artichoke and Crab Dip, Spring Garlic and Herb Spread, White Bean Spread, Red Pepper Rouille, Flavored and Olive Oils

Nachos

Please choose one:

Cheesesteak Nachos

Crispy Flour tortillas, Cherry peppers, shaved sirloin, scallions, caramelized onions and Queso
Vegan Nachos

Corn tortilla, vegan refried beans, roast tomato salsa, black beans, olives, jalapenos and house made vegan cheese sauce **V**

Shrimp Nachos

Corn tortillas, sautéed shrimp, avocado, tomatillo salsa, cotija, scallions and lime cilantro crema **GF**

Make your Own Guacamole

Served with corn and flour tortillas, salsa, sour cream

Please choose one:

Classic Guacamole **GF V**

Charred Corn and Black Bean Guacamole **GF V**

Mango and Jicama Guacamole **GF V**

*These products may contain raw or undercooked ingredients. The FDA has advised that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. All prices are subject to a 15% Service charge, a 10% taxable administrative fee and 7% Massachusetts meal tax. Administrative fees and fees for bartenders, chefs or other station attendants do not constitute a tip or service charge for these attendants. Seaport is not a Nut-Free or Gluten Free facility.

** Contains Nuts, **GF** for Gluten Free, **V** for Vegan

Wings

Please choose one:

*Traditional Buffalo wings (mild, medium, hot) **GF***

Celery, carrots, blue cheese

Pok Pok Wings

Garlicky, sweet and salty fish sauce wings with crisp garlic

*Grilled Siracha Wings **GF***

Served with cilantro lime aioli

Crispy dredged Sweet Chili and Basil wings

Grilled teriyaki Wings

Served with miso mirin dip

Gluten Free oven fried Buffalo Wings

Special Gluten free coating keeps it crisp without frying, served with Buttermilk Ranch dip **GF**

Little Sandwiches

Please choose one:

Meatball Slider

Marinara, House Made Parmesan Biscuit and provolone

Classic Smashed Burger slider

All natural beef slider with caramelized onions and American cheese on griddled buns

Buttermilk Fried Chicken Slider

Griddled brioche buns and spicy slaw

Torched Tataki

Yellow fin tuna and soy, torched and topped with cucumbers, pickled ginger and siracha aioli on grilled flatbreads

Mini Smoked Salmon Croissants

Warm croissants, with smoked salmon, boursin, cucumber, and shaved lemon

Mini Hoagies

Salami, mortadella, capicola, provolone, lettuce, tomato, pickles, onions, banana peppers, olive oil and vinegar on a mini sub roll

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Stromboli

Crispy dough with variety of fillings all served with Mamas Tomato Dipping Sauce

Please choose one:

Wild Mushroom , Spinach, Tomato Stromboli

combined sauté of mushrooms and spinach and tomatoes filling

Italian Sausage , Pepper, Onion, Stromboli

Italian Sausage , Pepper and onion mix filling

Three Italian Meat and Cheese Stromboli

Creamy cheese with Italian Meats filling

Chilis

Served with house made corn bread

Please choose one:

Classic Angus chili GF

Served with onions and shredded cheddar

White Chili with Chicken GF

Pulled chicken with bright flavors, lime and cilantro

Chorizo and Bean Chili GF

Spicy ground chorizo with avocado and Cotija

Vegetarian Bean Chili

Beverage Station

Red Wine & White Wine Sangria

Assorted Domestic and Imported Beers, Spiced Seltzers and Hard Cider

Bottled Waters and Bottled Soft Drinks

\$125 per guest

Enhance your Experience with:

Take Home Aprons-*\$10.75 per guest*

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas-*\$7 per guest*

Wine can be added by the bottle to your collaborative experience. Ask your Sales Manager for pricing.
\$3,500.00 Revenue Minimum for the Action Kitchen based on a minimum of 40 guests

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