



**RUSSELL HOUSE**  
TAVERN

## STATIONARY RAW BAR

**Seafood Tower\***  
*Oysters, Clams, Shrimp*  
14 Per Person

**Lobster Tails**  
16 Per Piece

**Lobster Sliders**  
6 Per Piece

**Shrimp Cocktail**  
3 Per Piece

**Cape Cod Oysters\***  
3 Per Piece

## STATIONARY DISPLAYS

**Local Cheese**  
*Seasonal Fruit, Artisan Bread*  
7 Per Person

**Vegetable Cruautés**  
*Buttermilk-Peppercorn Dip*  
5 Per Person

**Charcuterie Board**  
*Marinated Olives, Pickled Vegetables*  
7 Per Person

**House-Made Chips and Dips**  
*French Onion, Beer Cheese*  
7 Per Person

**Dessert**  
*Mini Doughnuts, S'mores, Pineapple Fritters*  
8 Per Person

## PASSED HORS D'OEUVRES

*Passed Hors d'Oeuvres are available for  
\$30 per person, per two hours  
A selection of five from the following options*

**Deviled Eggs**  
*Bacon, Blue Cheese*

**Arancini**  
*Mushroom, Parmesan*

**Caprese Crostini**  
*Mozzarella, Tomato, Basil*

**Sesame-Crusted Tuna\***  
*Sriracha Aioli*

**Jonah Crab Cakes**  
*Classic Tartar*

**R. House Burger Sliders**  
*Cheddar, Bacon, Caramelized Onions*

**Quinoa Burger Sliders**  
*Arugula, Tomatoes, Balsamic Onions*

**Vegetable Spring Rolls**  
*Honey-Sambal*

**Pigs In A Blanket**  
*Puff Pastry, Dijon Mustard*

**Steak Tartare\***  
*Capers, Crostini*

**Margherita Flatbread**  
*Basil, Pecorino, Garlic-Rosemary Oil*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
Please notify us of any allergies. \*\*Menus subject to change seasonally.*