



P.O. Square | Boston

Hors D'oeuvres

Charcuterie Boards

Selections of Italian and German meats and cheeses imported weekly. Served with the Kitchen's selection of gourmet olives, cornichons, grilled artichoke hearts, fruit & olive bread (GF optional)

Cheese Board

Selections of Italian and German cheeses imported weekly. Served with the Kitchen's selection of gourmet olives, cornichons, grilled artichoke hearts, fruit & olive bread (V|GF optional)

Mediterranean Plate

Hummus, grape leaves, olives, cumin chickpeas, grilled eggplant (V|GF)

Bavarian Pretzels

Hand made Bavarian Pretzels accompanied with German Mustard and Obatza (a german cheese spread) (V)

Olive Bowl

Imported from Italy (V|GF)

Vegetable Crudite

Fresh cut vegetables, roasted cauliflower, housemade avocado spread, olives, served on a crostini (V|GF)

Grilled Pear & Brie

Served on a crostini, topped with honey and rosemary (V)

Roasted Apple & Brie

Served on crostini, topped with honey and rosemary (V)

Smoked Salmon Mousse

Served on sliced cucumber with fresh dill (GF)



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Stuffed Mushrooms

Baby portabello's baked with parmigiano cheese & spices (V|GF)

Caprese Skewers

Mozzarella, cherry tomatoes & fresh basil (V|GF)

Meatballs in Barbeque Sauce

Handmade with onions and savory spices. We recommend two per serving.

Tarragon Chicken on Crostini

A refreshing chicken salad with lemon juice, celery, cranberry & fresh tarragon

Chicken Skewers

Our inhouse roasted chicken with BBQ dipping sauce (GF)

Beef Sliders

Handmade & served on brioche with lettuce, sliced tomato, gouda cheese

Portabello Mushroom Sliders

Balsamic marinated portabello mushrooms, served on brioche with lettuce and avocado (V)

Chicken & Avocado Crostini

House roasted chicken & avocado, served on a crostini (V)

Prosciutto & Melon

An excellent wine & beer pairing

Prosciutto Wrapped Asparagus

Asparagus & prosciutto (GF)

Shrimp Cocktail

Jumbo shrimp served with a classic New England cocktail sauce (GF)



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Hors D'oeuvres

Chickpea & Avacado Crostini *Chicpea, cumin, avacado, served on a crostini (GF)*

Heirloom Tomato & Mozzarella *Imported mozzarella, ripe heirloom tomatos, olive oil, Seasonal dish (GF)*

Fruit Skewers *Fresh fruit (V/GF)*

Crudite Spread on Crostini *Sour cream, cream cheese, fresh dill, lemon juice, served on a crostini (V)*

Avacado Toast *Avocado, roasted tomato, feta, cilantro, balsamic glaze served on a toasted round (V)*