

COCKTAIL HOUR

To ensure ample quantities; order must be for the full number of guests

PASSED HORS D'OEUVRES HOT

Vegetarian - Vegan

- Zucchini Basil Fritter, Parmesan, Smoked Tomato Aioli
- Margherita Pizzetta, Local Mozzarella, Basil Roasted Tomato
- Eggplant Parmesan Bite, Crispy Eggplant, Tomato Basil Jam, Mozzarella
- GF Polenta Fries, Pecorino, Lemon Truffle Mayonnaise
- Crispy Mac and Cheese, Fontina Val d'Aosta, White Truffle Oil
- V Chinese Vegetable Spring Rolls, Sweet Chili Sauce
- Truffle Mushroom Pizzetta, Robiola, Creamed Leeks, Black Truffle
- Chili Rellenos Bite, Smokey Tomato Vinegar Sauce
- GF House Made Tater Tot, Black Truffle, Parmesan
- GF Crisp Falafel, Spiced Chick Pea, Fava Bean, Curry Yogurt Sauce
- V Indian Samosa, Curry Potato-Pea, Hot Mint Chutney
- GF-V Crispy Beet Fries, Orange, Horseradish Cashew Cream
- GF-V Crispy Popcorn Cauliflower, Maple Sriracha Glaze, Sesame

Pescatarian

- DF Soft Fish Taco, Crisp Whitefish, Avocado Salsa, Radish, Fresno Chili
- DF Crispy Butterfly Shrimp, Coconut Crusted, Spicy Mango Dip
- Clam Casino, Pancetta, Sweet Pepper, Lemon-Garlic Butter, Pernod
- GF-DF Pancetta Wrapped Sea Scallop, Lemon, Rosemary
- DF Crab Cake Slider, Asian Slaw, Ginger-Peach Jam, Wasabi Mayo
- DF Crispy Crab Cake, Chipotle-Lime Aioli
- Native Lobster Corn Dog Fritter, Chardonnay Mustard Dipping Sauce
- Crispy Lobster Rangoon, Sweet & Sour Yuzu Dipping Sauce

FALL AND WINTER

September 1 – March 31

Everything Else

- GF-DF Tuscan Chicken Kabob, Fennel Pollen Rub, Lemon-Rosemary Aioli 6
- DF Crispy Chicken Milanese, Tomato Basil Sauce 6
- GF-DF Chicken Satay, Almond Butter, Coconut, Ginger 6
- GF Greek Chicken Skewer, Lemon, Garlic, Oregano, Creamy Feta Dip 6
- Buffalo Popcorn Chicken Bite, Blue Cheese Dipping Sauce 6
- GF-DF Fried Brussel Sprouts, Sage, Bacon-Dijon Aioli 6
- DF Crispy Wonton, Five Spice Duck Confit, Scallion, Ginger Plum Sauce 6
- Crispy Carbonara Mac and Cheese, Peas, Pancetta 6
- GF-DF Heritage Pork Bacon Pops, Maple Bourbon Glaze, Chive 6
- GF-DF Candied Smoked Bacon Skewer, Brown Sugar, Cayenne 6
- Stuffed Mushroom, Sweet Italian Sausage, Spinach, Provolone 6
- Cheese Steak Slider, Shaved Beef, Caramelized Onion, Local Cheddar 6
- Rueben Bites, Corned Beef, Swiss, Sauerkraut, House Russian Dip 6
- GF Brazilian Churrasco Steak Kabob, Salsa Verde 6
- Kobe Beef Polpettini, Chianti Glaze, Parmesan 6
- DF Korean Style Beef Skewer, Kimchi 6
- DF "Haute" Dog, Mini Beef Frank, Spicy Mustard, Onion 6
- GF-DF Carne Asada, Skewered Skirt Steak, Pepperonata 6
- Prime Beef Burger Slider, House Boursin, Onion Confit, Tomato Jam 7
- Mini Beef Wellington, Braised Short Rib, Duxelles, Truffle 7
- GF Lamb Meatball, Vermont Farm Feta, Mint Pesto, Pickled Onion 6
- Lamb Gyro, Braised Shank, Tomato, Red Onion, Pita, Tzatziki 7
- DF Lamb Lollipop, Mustard Herb Crust, Tomato Mint Chutney 9

GF-Gluten Free, DF-Dairy Free, V-Vegan. All prices are subject to an Administrative Fee and State & Local Taxes. Please inform your event specialist of any food allergies. *These items are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness. Menus and prices are valid for events occurring before December 31, 2019.

*My
Dinner Blessing*

COCKTAIL HOUR

To ensure ample quantities; order must be for the full number of guests

PASSED HORS D'OEUVRES COLD

Vegetarian - Vegan

- GF Spicy Paneer Kabobs**, Roasted Sweet Pepper, Mint
- V Avocado Toast**, Mashed Avocado, Citrus, Smoked Salt
- V Roasted Beet Hummus Crostini**, Orange, Pistachio
- GF Profiterole**, Blue Cheese Mousse, Apple Butter, Candied Walnut
- Ricotta Bruschetta**, Lemon Ricotta, Basil Roasted Tomato
- DF-V Portobello Mushroom Crostini**, Balsamic Jam, Truffle Oil
- GF Caprese Bite**, Burrata Mozzarella, Smoked Tomato, Basil Oil
- Cranberry-Pecan Crostini**, Cremont Goat Cheese, Hot Pepper Jelly
- Grilled Artichoke Bruschetta**, Whipped Feta, Spicy Olive Relish
- GF-V Vietnamese Vegetable Summer Roll**, Chile Lime Sauce

Pescatarian

- GF-DF Chilled Jumbo Shrimp**, Cocktail Sauce, Lemon 6
- GF-DF Grilled Jumbo Shrimp**, Sweet Chili Orange Glaze, Cilantro 6
- GF Peruvian Fluke Ceviche**, Coconut, Chili, Yucca Chip 6
- * **Spicy Salmon Tartare**, Wonton Cracker, Wasabi Cream 6
- DF * Tuna Cannoli**, Ahi Tuna Poke, Sesame, Citrus Soy Reduction 7
- DF * Tuna Tartare**, Wonton Chip, Serrano Chili, Wasabi, Ponzu Syrup 7
- DF *Tuna Poke**, Spicy Hawaiian Style Tartar, Sesame Cone 7
- GF Lobster Deviled Eggs**, Dijon, Tarragon 7
- Mini Lobster Roll**, Lemon, Micro Celery 7

- 6 **Everything Else**
- 6 **DF Spicy Chicken Lettuce Wrap**, Hoisin Ginger Sauce 6
- 6 **GF Buffalo Chicken Salad**, Blue Cheese Mousse, Micro Celery 6
- 6 **GF Asian Chicken Salad**, Rice Cracker, Sriracha Cream 6
- 6 **GF Tostada**, Chicken Chili Verde, Chipotle Salsa, Cilantro Crema 6
- 6 **GF Prosciutto Pear Wrap**, Watercress, Great Hill Blue Cheese 6
- 6 * **Beef Carpaccio**, Focaccia Crouton, Mustard-Shallot Aioli 6
- 6 **DF * Steak Tartare**, Brandt Natural, Semolina Toast, White Truffle Aioli 6
- 6 **DF Spiced Duck Confit Salad**, Sweet Potato Chip, Cherry Conserve 6
- 6

FALL AND WINTER

September 1 – March 31

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*My
Spirit Blessing*

COCKTAIL HOUR DISPLAYS

Pricing is based on a 1 hour reception. Each additional ½ hour add 5
To ensure ample quantities; order must be for the full number of guests

Farmhouse Cheese	18
GF Chef's Selected Local and Artisan Farmhouse Style Cheeses	
GF Fig Jam, Fruit Mostarda, Unfiltered Honey	
Crusty Breads, Assorted Crackers	
Add Fresh Seasonal Fruit	4
Imported & Local Charcuterie & Cheese Board	20
GF Meats, Cured, Smoked, Air Dried	
GF Artisan Cheeses, Aged	
GF-V Pickled Vegetables, Seasonal Assorted	
GF-V Grain Mustard, Dijon Mustard	
GF-V Fig Jam, Orange Infused	
V Grilled Breads, Focaccia, Baguette	
Mediterranean	18
GF-V Traditional Hummus, Smoked Paprika	
GF-V Smokey Baba Ganoush, Tahini	
GF-V Moroccan Spiced Chick Peas, Carrot, Sultanas	
GF Marinated Greek Feta, Chili, Mint	
GF-V Sicilian Beet Salad, Pistachio, Orange, Balsamico	
Pita Chips, Flatbread, Artisan Crackers	
Caprese	16
GF Native, Heirloom Toy Box Tomatoes, Fresh Mozzarella	
Sweet Basil, Rubio Aged Balsamic, Extra Virgin Olive Oil	
Sicilian Sea Salt	
Herb Focaccia	

FALL AND WINTER

September 1 – March 31

Farm to Table	18
GF-V Heirloom Baby Beets, Citrus Marinated	
GF-V Roasted Rainbow Carrots, Pink Peppercorn, Honey	
GF-V Grilled Bell Peppers, Lemon, Oregano, EVOO	
GF-V Wilted Garden Greens, Toasted Garlic, Chili	
GF-V Charred Baby Eggplant, Rosemary, Orange	
Cold Antipasti	24
GF-DF Olive Misto, Rosemary, Orange	
GF Mortadella di Bologna, Pistachio, Cracked Pepper	
GF Grilled Sweet Italian Peppers, Oregano, Vincotto	
GF Fresh Ovaline Mozzarella, Basil, Extra Virgin Olive Oil, Flake Salt	
Hot Antipasti	30
Stuffed Clams, Herbed Crumb Stuffing, Oregano, Garlic Butter	
GF Gamberi Fritti, Lightly Fried Jumbo Shrimp, Lemon Aioli	
Polpetta, Beef & Pork Meatballs, San Marzano Tomato Sauce, Parmesan	
GF Frittata, Zucchini, Tomato, Mint, Fresh Ricotta	
Classic New Englander	32
Clam Chowder Shooter, Native Clams, Bacon, Potato, Thyme	
Mini Lobster Roll, Lobster Salad, Lemon, Chive	
DF Petit Crab Cakes, Cherry Pepper Remoulade	
DF Mini Fish & Chip Boat, Local Fish, Shoestring Fries	
Malt Vinegar, Tartar Sauce, Lemon, Ketchup	

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COCKTAIL HOUR DISPLAYS

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Pizzetta Select Three	18
Greek , Tomato, Spinach, Feta, Red Onion, Black Olives, Oregano	
Buffalo Chicken , Pulled Buffalo Chicken, Blue Cheese, Mozzarella, Chive	
Margherita , San Marzano Tomatoes, Fresh Mozzarella, Basil	
Exotic Mushroom , Creamed Leeks, Robiola, Black Truffle, Thyme	
Braised Shortrib , Caramelized Onion, Escarole, Aged Cheddar, Bordelaise	
Crispy Eggplant , Buffalo Mozzarella, Smoked Tomato, Oregano	
BBQ Chicken , Pepper Jack Cheese, Grilled Red Onion, Cilantro	
Grilled Radicchio , Bacon, Fontina, Tomato Confit, Vincotto	
Spicy Sopressata , Caramelized Fennel, Green Onion, Mozzarella	
Sweet Italian Sausage , Broccoli Rabe, Basil Roasted Tomato, Fresh Ricotta	
Bianca , Buffalo Mozzarella, Parmesan, Robiola, Castelvetro Olive	
Potato , Whipped Yukon Potato, Hickory Smoked Bacon, Scallion	
<i>Any pizzettas can be prepared gluten free for an additional \$2 per person</i>	
Mexican Street Snacks	24
GF-DF Crisp Corn Tortilla Chips , Guacamole, Chipotle Salsa	
GF-DF Oaxacan Spicy Grilled Shrimp , Smoked Paprika, Garlic	
GF Elote Corn Salad , Char Grilled Corn, Chili, Lime, Cotija Cheese	
GF-DF Cochinita Pibil , Slow Roasted Pulled Pork, Orange, Cumin	
DF Soft Flour Tortillas	
GF Sushi Ozara	30
A Selection of Nigiri and Maki Rolls	
4 pieces per person, minimum 50 people	
*Nigiri , Tuna, Salmon, Shrimp	
Maki , California, * Spicy Tuna, Vegetable	
Pickled Ginger, Wasabi, Chopsticks, Soy Sauce, GF Tamari Soy Sauce	
Prepared to order by Sushi Chef - 1 Sushi Chef per 150 guests	500

FALL AND WINTER

September 1 – March 31

Caviar	Market
Accoutrements ; Crème Fraiche, Egg White, Egg Yolk, Red Onion, Parsley	
House made Potato Chips and Blini	
<i>For a spectacular caviar experience minimum quantities are required</i>	
<i>Your event specialist can provide Calvisius caviar and price options</i>	
GF-DF Raw Bar	
<i>For an authentic Raw Bar experience we recommend 5 pieces per person</i>	
<i>Shuck to order service available with 30 days advance notice</i>	
Jumbo Chilled Shrimp , Cocktail Sauce, Lemon	6 each
Recommend 3 pieces per person	
*Local Oysters on Ice , Champagne Mignonette	5 each
Recommend 2 pieces per person	
*Littleneck Clams on Ice , Cocktail Sauce, Lemon	5 each
Recommend 1 pieces per person	
Cracked Native Lobster , Remoulade, Cocktail Sauce	Market
Based on 1/3 lobster per person	
Recommend 1 order per person	
Oyster Shucker - 1 Shucker per 150 pieces	800
Each additional Shucker	200
DF Dim Sum	24
Steamed and Wok Fried	
Har Gow , Shrimp	
Guotie , Pork Potsticker	
Siu Mai , Chicken	
Spring Roll , Vegetable	
Soy Sauce, Garlic Chili Sauce, Chinese Hot Mustard, Hoisin	

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*My
Blessing*

PLATED DINNER

SALAD COURSE *Select One*

GF "Wedge" Salad, Baby Iceberg, Cured Tomatoes, Smoked Pancetta, Great Hill Blue Cheese, Creamy Tarragon Dressing

GF-DF Tuscan Salad, Artisan Italian Lettuces, Roasted Cherry Tomato, Olives, Butter Beans, Charred Red Onion, Basil Parmesan Dressing

Artisan Field Greens, Vermont Creamery Goat Cheese, Heirloom Baby Beet Salad, Herb Crostini, Citrus Vinaigrette

GF Oak Leaf Salad, Lanni Orchard Farm Spiced Pears, Candied Pecans, Local Goat Cheese, Port Wine Vinaigrette

GF Field Greens, Lookout Farm Roasted Apple, Great Hill Blue Cheese, Toasted Walnuts, Cranberry Vinaigrette

GF Baby Arugula Salad, Backyard Farms Cherry Tomato, Pine Nuts, Shaved Parmesan, Lemon-Olive Oil Vinaigrette

Hearts of Romaine, Parmesan Crisps, Focaccia Croutons, Sun Dried Tomatoes, Caesar Vinaigrette

Artisan Bread Basket and Vermont Butter

Chefs Recommended Additional Courses

Penne Pomodoro 10

San Marzano Tomato Sauce, Basil, Reggiano Parmesan

GF Butternut Squash-Apple Soup 10

Maple Crème Fraiche, Candied Spiced Pecans

GF Crispy Confit Duck Leg 18

Frisée, Pistachio & Dried Cherry Salad, Spiced Pomegranate Gastrique

FALL AND WINTER

September 1 – March 31

ENTRÉE *Select One*

GF Petit Filet Mignon & Butter Poached Local Lobster 103
Scallion Potato Cake, Lemon Roasted Asparagus, Tarragon Cream

Deconstructed Beef "Wellington" 98
Seared Choice Filet, Braised Beef Short Rib
Mushroom, Spinach & Foie Gras Pastry, Truffle Red Wine Reduction

Seared Choice Filet Mignon 88
Exotic Mushroom-Truffle & Leek Tart, Parsnip Purée, Asparagus
Cognac Red Wine Sauce

GF-DF 10oz Grilled New York Strip Steak 88
Hasselback Potato, Garlicky French Beans, Watercress Salad, Vincotto

Grilled Choice Filet Mignon 86
Potato-Celery Root Gratin, Garlic Wilted Spinach, Heirloom Carrots
Bordelaise Sauce

GF Steak Diane 82
Seared Double Beef Tournedos, Truffle Whipped Potato
Exotic Mushrooms, Wilted Escarole, Dijon-Cognac Diane Sauce

GF Petit Filet Mignon & Braised Beef Short Rib 82
Yukon Gold Potato Purée, Roasted Brussel Sprouts, Red Wine Sauce

GF Club Cut Black Angus Sirloin & Grilled Loch Duart Salmon 78
Lemon-Olive Oil Crushed Yukon Potatoes, Native Spinach
Charred Tomato Coulis, Balsamic Reduction

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PLATED DINNER

GF Herb Crusted Native Cod Savoy Cabbage, Fingerling Potatoes, Smoked Bacon, Shiitake Cipollini Onions, Black Truffle Nage	75
GF Grilled Local Swordfish Steak Basil Cured Tomato-Artichoke Risotto, Local Spinach Olive-Caper Relish, Vincotto	78
GF Seared Mahi Mahi Bamboo Rice, Ginger Glazed Carrots, Pak Choi Thai Curry-Kaffir Lime Sauce, Crispy Basil	75
Crab Crusted Native Cod Toasted Orzo Pilaf, Asparagus, Tomato Confit, Lemon-Chive Butter	78
GF Cider Glazed Loch Duart Extraordinary Scottish Salmon Butternut Squash Puree, Roasted Brussel Sprouts, Sage Brown Butter Spiced Pomegranate Syrup	75
GF-DF Grilled Korubuta Pork Loin Chop Maple Whipped Sweet Potatoes, Brussel Sprout, Smoked Bacon & Red Onion Ragout, Crispy Sage, Apple Cider Reduction	75
GF-DF Herb Roasted All Natural Chicken Breast Toasted Ancient Grain Pilaf, Heirloom Squash, Upland Cress-Shallot Salad, Spiced Carrot Jus	65
Seared Boneless All Natural Chicken Breast Sweet Potato Gratin, Local Brussel Sprouts, Sage Brown Butter Sauce	65

FALL AND WINTER

September 1 – March 31

VEGETARIAN

GF-V Curry Spice Roasted Whole Cauliflower Cauliflower Purée, Almond, Golden Raisin & Cilantro Salad Carrot Ginger Broth	55
Pumpkin & Mascarpone Ravioli Apple, Sage, Cipollini Onions, Amaretti Crumble, Brown Butter Cider Nage	55
Seafood Additions Add to any entrée plate	
GF-DF Grilled Colossal Jumbo Shrimp	12 each
GF-DF U/10 Hand Harvested Local Diver Scallop	10 each
GF Half Native Lobster (½ Tail and 1 Claw)	Market

*For a selection of 2 entrées; price of the highest entrée will apply.
Final entrée guest count due 14 days prior to the event. Tableside ordering
available for 2 entrées additional 25 per person and includes menu cards*

DESSERT COURSE *Select One*

Chocolate Rum Bombe , Dark Demarera Rum Mousse, Chocolate Sable Cookie, Mirror Glaze, Spiced Cherry Syrup
French Apple Tart , Baked Native Apple, Calvados Custard, Cider Caramel Sauce
Chocolate Caramel Tart , Buttery Crust, Orange Chocolate Ganache
DF Orange Olive Oil Cake , Extra Virgin Olive Oil, Cranberry - Orange Compote Spiced Cranberry Syrup, Toasted Pistachio
Individual Boston Cream Pie , Vanilla Génoise, Orange Infused Pastry Cream, Dark Chocolate Ganache, Chantilly
Brown Butter Native Pear Tart , Cinnamon Whipped Cream, Caramel Sauce
GF Flourless Dark Chocolate Cake , Port Poached Cherries, Vanilla, Mint

Tableside Coffee and Tea Service

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A LA CARTE DINNER STATIONS

Pricing is based on 1 ½ hours. Each additional ½ hour add \$10.
To ensure ample quantities; order must be for the full number of guests.

For a complete dinner experience we recommend Salads, two a la carte or two carved to order items with two steakhouse sides and dessert.

Salads	12
GF Artisan Field Greens , Apple, Blue Cheese, Toasted Walnuts, Cranberry Vinaigrette	
GF Baby Arugula Salad , Tomato, Pine Nuts, Parmesan, Lemon-Olive Oil Vinaigrette	
Vegetarian	
Creamy Cheddar Mac and Cheese , Buttery Crumb Crust	12
Eggplant Parmesan , Crisp Eggplant, Pomodoro Sauce, Mozzarella	16
GF-DF Lebanese Chick Pea Falafel , Tahini Sauce	14
V Vegan Farro Risotto , Wild Mushrooms, Corn, Leek, Truffle	16
Pescatarian	
GF-DF Grilled Native Swordfish , Olive -Caper Relish	20
Baked Native Cod , Cracker Crumb Topping, Lemon Butter	18
GF-DF Roasted Salmon , Mustard Horseradish Crust, Apple Relish	17
GF-DF Hoisin Glazed Loch Duart Salmon , Ginger Peach Relish	16
Crispy Jonah Crab Cakes , 3oz, Herbed Remoulade Sauce	20
Creamy Lobster Mac and Cheese , Brioche Crumb Topping	16
Everything Else	
GF-DF Brazilian Churrasco Steak Tips , Salsa Verde	22
GF-DF 4 Hour Red Wine Braised Beef Shortribs , Balsamic Onion Jam	18
GF Greek Style Lamb Tips , Peppers, Red Onion, Tomato, Tzatziki	18
GF-DF Sweet Chili-Lime Glazed Chicken Breast , Ginger, Cilantro	16
GF-DF Tuscan Grilled Chicken , Rosemary, Fennel, Lemon Aioli	16
Seared Natural Chicken Medallions , Mushroom Marsala Sauce	16

FALL AND WINTER

September 1 – March 31

CARVED TO ORDER

Served Dinner Rolls and Vermont Butter

GF-DF Beef Tenderloin , Cherry-Balsamic Glaze, Peppercorn Jus	24
GF-DF Herb Crusted Sirloin , Sweet Pepper Relish, House Steak Sauce	22
GF Pepper Crusted Beef Rib Eye , Horseradish-Mustard Cream	22
GF-DF Leg of Lamb , Lemon-Rosemary Crust, Roasted Garlic Aioli	18
GF-DF All Natural Turkey Breast , Sage Honey Glaze, Blackberry Chutney	15

GF STEAKHOUSE SIDES

8 each

GF Brussel Sprouts , Bacon, Cider Brown Butter
GF-V Roasted Harvest Vegetables , Orange, Crispy Sage
GF-V Butternut Squash Apple Purée , Maple Scented
GF-V Braised Harvest Greens , Caramelized Onion, Herbs
GF-V Jumbo Roasted Asparagus , Lemon
GF Roasted Garlic Whipped Potatoes , Sea Salt
GF-DF Oven Roasted Sweet Potato Wedges , BBQ Spice
GF-V Fingerling Potatoes , Caramelized Onions, Truffle Oil, Thyme
GF-V Herb Roasted Creamer Potatoes

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A LA CARTE DINNER STATIONS

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Pasta Select Three 25

- DF Orecchiette**, Spicy Sausage, Broccoli Rabe, Cured Tomato
 - DF Cavatappi**, Chicken, Shiitake, Tomato, Roasted Corn, Basil
 - DF Linguine**, Lobster, Shrimp, Mussel "Fra Diavolo"
 - Spaghetti Vongole**, Native Clams, White Wine, Garlic Butter, Parsley
 - Rigatoni**, Bolognese Sauce, Pecorino Romano
 - V Penne Arrabbiata**, Garlic, Red Chili, Parsley, Pomodoro, EVOO
 - V Campanelle**, Charred Eggplant, Capers, Olives, Tomato, Garlic Oil
 - V Whole Wheat Fusilli**, Cremini Mushrooms, Pumpkin, Spinach, Sage
 - Pumpkin Ravioli**, Leek, Walnuts, Mascarpone Cream Sauce
 - Spinach & Cheese Ravioli**, Cured Tomatoes, Light Pesto Cream
 - Wild Mushroom Ravioli**, Truffle Parmesan Sauce
 - DF Scampi**, Lumache Pasta, Shrimp, Tomato, Garlic, White Wine, Parsley
- * Gluten Free Pastas Available to Substitute ...\$2 additional per person
Spaghetti, Penne, Fusilli, Linguine, Rigatoni

Asian Street Food 32

- DF Steamed Chicken Lemongrass Dumplings**, Cilantro Soy Dip
- DF Pan Fried Pork Pot Stickers**, Orange Chili Sauce
- DF Korean BBQ Beef**, Scallion
- DF Chilled Pad Thai Noodle Salad**, Shrimp, Tamarind, Cashew
- DF-GF Stir Fry Vegetables**, Tofu, Teriyaki Ginger Sauce

GF-DF Sushi 55

- 5 pieces per person, minimum 50 people
- Prepared to order by Sushi Chef Included with 30 days advance notice
- * **Tuna Tataki**, Chili and Ponzu
- * **Nigiri**, Shrimp, Eel, Salmon, Tuna and Yellowtail
- Maki**, * Spicy Tuna, California, Cucumber Avocado, Crab, * Spicy Salmon
- Pickled Ginger, Wasabi, Soy Sauce, GF Tamari Soy Sauce
- Chopsticks

Al Pastor 36

- Warm Corn and Flour Tortillas**
- GF-DF Achiote Lime Grilled Skirt Steak**
- GF-DF Chili Lime Braised Chicken**
- DF Crisp Popcorn Shrimp**
- GF Fire Roasted Peppers & Onions**
- GF-DF Toppings:** Sliced Radish, Sweet Onion, Cilantro, Shredded Cabbage, Guacamole, Roasted Chipotle Salsa, Salsa Verde, Pineapple Mango Salsa
- GF Lime Crema**

DIY Slider Bar 28

- Brioche Slider Buns**
- GF-DF Prime Beef Burger**
- DF-DF Grilled Chicken Medallion**
- DF Falafel Burger**
- GF Toppings:** Truffle Caramelized Onions, Roasted Garlic Aioli
- Great Hill Blue Cheese Spread, Tomato Jam, Shredded Lettuce
- Ketchup, Dijon Mustard, Mayonnaise, Sweet & Sour Pickles
- Pickled Red Onion
- GF-DF Thick Cut French Fries**

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DINNER BUFFET

Pricing is based on 1 ½ hours. Each additional ½ hour add \$10.

Italian Trattoria

GF Arugula Salad, Pancetta, Gorgonzola, Walnuts, Balsamic Vinaigrette

GF-DF Sicilian Cauliflower Salad, Pine Nuts, Golden Raisins, Chili Capers, Orange Vinaigrette

Focaccia, Ciabatta, Extra Virgin Olive Oil

Margherita Pizza, San Marzano Tomatoes, Fresh Mozzarella, Basil

GF Picatta Style Seared Salmon, Lemon, Caper, White Wine

Seared Natural Chicken Medallions, Mushroom Marsala Sauce

Four Cheese Ravioli, Pesto Alfredo, Cured Tomato

GF-DF Roasted Creamer Potatoes, Rosemary, Lemon, Olive Oil

GF-DF Green Beans, Toasted Garlic, Parsley

Grated Parmesan, Red Pepper Flakes, Extra Virgin Olive Oil

GF Espresso Panna Cotta, Cinnamon

GF Tiramisu Mousse Cup

Mini Cannoli, Sweet Ricotta

Coffee, Decaffeinated Coffee, & Herbal Tea Station

Non-Fat Milk, Half and Half, Sugars, Honey

FALL AND WINTER

September 1 – March 31

72 American Comfort

GF-DF Traditional Chicken Soup, Organic Chicken, Vegetables, Egg Noodles

GF Wedge Salad, Tomato, Smoked North Country Bacon, Great Hill Blue Cheese, Red Onion, Buttermilk Tarragon Dressing

Mini Parker House Rolls, Vermont Butter

GF-DF Slow Baked Loch Duart Scottish Salmon, Sweet Mustard Glaze

DF Southern Fried Chicken, Clover Honey Drizzle

GF-DF Four Hour Braised Beef Short Ribs, Red Wine, Rosemary

GF Buttered Peas & Carrots, Lemon, Parsley

GF Whipped Potatoes, Sea Salt, Butter

Individual Boston Cream Pie, Dark Chocolate Ganache

Native Apple Cobbler Tartlet, Cinnamon Crumble

Mini Pecan Pie, Brown Sugar, Vanilla

Coffee, Decaffeinated Coffee, & Herbal Tea Station

Non-Fat Milk, Half and Half, Sugars, Honey

*My
Spirit Blessing*

DINNER BUFFET

Pricing is based on 1 ½ hours. Each additional ½ hour add \$10.

New England Clam Bake 80
Traditional New England Clam Chowder, Oyster Crackers
GF-DF Artisan Field Greens, Vine Ripe Tomato, Balsamic Vinaigrette

House Corn Bread, Vermont Butter

GF Steamed 1 ¼ pound Native Lobster
GF Steamed Chatham Hard Shell Clams, Hot Broth, Drawn Butter
GF-DF Grilled Chorizo Sausage
GF-V Corn on the Cobb, Sweet Cream Butter
GF-V New Potatoes, Parsley, Sea Salt
Classic Strawberry Short Cake & Watermelon Wedges

Coffee, Decaffeinated Coffee, & Herbal Tea Station
Non-Fat Milk, Half and Half, Sugars, Honey

Clam Bake Additions

GF Creamy Cole Slaw , Buttermilk Dressing	6
GF Caprese Salad , Vine Ripe Tomato, Mozzarella, Basil	10
GF-DF 1 ½ Pound Native Lobster	10
GF-DF 2 Pound Native Lobster	20
Baked Native Cod , Cracker Crumb Topping, Lemon Butter	18
GF-DF Grilled 5oz Sirloin Steak	20
GF-DF Honey BBQ Glazed Chicken Breast	12

FALL AND WINTER

September 1 – March 31

Modern Steak House 80
French Onion Soup, Caramelized Onions, Rich Beef Broth, Gruyere Croutons
Baby Kale Caesar Salad
Baby Kale & Hearts of Romaine, Shaved Parmesan, Croutons
Sundried Tomatoes, Caesar Vinaigrette

Dinner Rolls, Vermont Butter

GF-DF Red Wine Braised Boneless Beef Shortrib, Truffle Oil
GF Herb Roasted Natural Chicken Breast, lemon-Garlic Sauce
GF-DF Roasted Loch Duart Salmon, Honey Dijon Glaze
GF Roasted Garlic Whipped Potatoes
GF Au Gratin Potatoes, Emmentaler, Crumb Topping
GF Creamed Spinach, Crème Fraiche Béchamel, Nutmeg
GF-DF Grilled Jumbo Asparagus, Lemon

Oreo Cookie Cheesecake Bites
Grasshopper Pie
Grapenut Pudding
Coconut Cream Tartlet

Coffee, Decaffeinated Coffee, & Herbal Tea Station
Non-Fat Milk, Half and Half, Sugars, Honey

GF-Gluten Free, DF-Dairy Free, V-Vegan. All prices are subject to an Administrative Fee and State & Local Taxes. Please inform your event specialist of any food allergies. *These items are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness. Menus and prices are valid for events occurring before December 31, 2019.

*My
Spirit Blessing*

DESSERT TABLES

Pricing is based on 1 ½ hours. Each additional ½ hour add \$5.
To ensure ample quantities; order must be for the full number of guests.

Italian Pastry Cart Assorted Biscotti, Pizzelle Cookies Tiramisu Mousse Cups, Cocoa, Mini Cannoli, Chocolate & Vanilla GF Panna Cotta, Espresso Coffee, Decaffeinated Coffee, & Herbal Tea Station Non-Fat Milk, Half and Half, Sugars, Honey	16
Churros Lightly Fried Classic Mexican Churros Warm Spiced Chocolate Ganache & Dulce de Leche Caramel Sauce Toppings: Cinnamon Sugar, Toffee Crumble, Grated Mexican Chocolate Cookie Crumbs, Toasted Coconut Coffee, Decaffeinated Coffee, & Herbal Tea Station Non-Fat Milk, Half and Half, Sugars, Honey	16
Custom Dessert Table <i>Flavors and color options are endless</i> GF French Almond Macarons Creme Brulee, Coconut Lime, Raspberry Rose Eclairs 5 each Pistachio Mascarpone, Coffee Caramel, Nutella Mousse GF-DF Hand Made Marshmallows Blackberry, Tahitian Vanilla Bean, Passion Fruit GF-DF Cupcakes Caramel Macchiato, Rocky Road, Apple Spice GF Cheesecake Pops Maple Bacon, Blood Orange, Black Cherry	5 each 5 each 6 each 5 each

FALL AND WINTER

September 1 – March 31

Petit Desserts Select Five 2 pieces per person 3 Pieces per person 4 pieces per person	16 20 24
Mini Cupcakes , Coconut & Lemon Lust Fresh Fruit Tartlet, Apricot Glaze Pecan Tartlet, Brown Sugar, Vanilla GF Mocha Chocolate Mousse Cup GF Espresso Panna Cotta, Cinnamon Chocolate Caramel Tart, Orange Key Lime Tartlets GF Amaretto Panna Cotta Chocolate Decadence Bite, Dark Cocoa S'mores Tartlet, Ganache, Marshmallow Native Apple Cobbler Tartlet, Cinnamon Crumble GF Tiramisu Mousse Cup Lemon Tartlet, Toasted Meringue Cranberry Walnut Bread Pudding, Maple Cream GF Cheesecake Pops, Strawberry Champagne French Almond Macaron, Mango GF Coconut Macaroon, Dark Chocolate Drizzle GF Pâte de Fruit, Passion Fruit Cake Truffles, Red Velvet & Lemon Bite Size Whoopie Pie, Cream Filling Mini Cannoli, Sweet Ricotta Lemon Penny Tartlet Mini Cheesecake Bite, Vanilla	
Coffee, Decaffeinated Coffee, & Herbal Tea Station Non-Fat Milk, Half and Half, Sugars, Honey	

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*My
Sweet Blessing*

AFTER DINNER

After Dinner and Late Night snacks must be served by midnight

PASSED LATE NIGHT SNACKS

Breakfast Bites

Chicken & Waffles, Fried Chicken, Mini Waffle, Maple Syrup

Breakfast Casserole, Tater Tot, Sausage, Egg, Cheese

Cheese Quiche Bites, Tomato, Spinach

Bite Size Waffle, Maple Whipped Mascarpone

Brioche French Toast Skewer, Maple Sugar Dusted

Breakfast Biscuit, Bacon, Egg, Cheddar

5 each

Savory

American Pie, 3 Cheese Pizza Slice

GF House Made Potato Chips, Truffle Parmesan

Cheeseburger Tot, Tater Tot, Angus Beef, Cheese

DF Crispy Pretzel Crusted Chicken Skewer, Honey Mustard Sauce

Mini All Beef Corn Dogs, Spicy Mustard Sauce

GF Shoestring Fries, Truffle, Parmesan

Prime Beef Burger Slider, Cheddar, Special Sauce

GF-DF Sweet Potato Fries, Smokey Catsup

5 each

add 1

Sweet

S'mores Kiss, Toasted Marshmallow, Chocolate, Graham Crust

GF Cheesecake Pop, Strawberry Champagne & Caramel

Mini Chocolate Chip Cookie, Ice Cold Milk Shooter

Ice Cream Sandwich, Chocolate Chip Cookie, Vanilla Ice Cream

Chocolate Hazelnut Arancini, Caramel Mascarpone Sauce

Two Bite Whoopie Pie, Traditional & Raspberry Cream

GF French Almond Macaron, Mango & Pistachio

5 each

GF-DF Warm House Roasted Mixed Nuts

10

Smoked Sea Salt and Rosemary Roasted Assorted Nut Mix
Cashews, Pecans, Marcona Almonds, Pistachios, Hazelnuts

Biscotto

6

Assorted Italian Cookies
Biscotti, Amaretti, Pizzelle

Mignardise Platter *One Per Table*

125 each

3 Pieces Per Person

Cake Truffles

GF French Almond Macaron

GF Marshmallow Bites

GF-DF Almond Orange Cloud Cookies

Micro Cannoli

GF-DF Pâte De Fruit

Mini Chocolate Bars from Fixx Select Two

5 each

Caramel Sea Salt

Almond Nougat with Morello Cherries

Bourbon Pecan with Caramel

Praline Crisp with Passion Fruit

Cashew Nougat with Caramel

Caramel with Coconut & Pretzel

Mini Chocolate Bars from Fixx Plate Select Two

50 each

One plate per table, Ten pieces per plate

Fixx Chocolates are handcrafted in Boston, MA.

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'TIS THE SEASON DESSERTS

Available November through February

Pricing is based on 1 ½ hours. Each additional ½ hour add \$5.

To ensure ample quantities; order must be for the full number of guests

Tiny Sweet Tiding Table *Select Five*

2 Pieces Per Person 16

3 Pieces Per Person 20

4 Pieces Per Person 24

Cranberry Walnut Bites

Candy Cane Truffle Tartlet

Pine Nut Squares

GF Eggnog Panna Cotta Verrine

Gingerbread S'Mores Tartlet

Coffee, Decaffeinated Coffee, & Herbal Tea Station

Non-Fat Milk, Half and Half, Sugars, Honey

Sweet Potato Mini Pie

Pumpkin Custard Tartlet

GF Spiced Vanilla Mousse Cup

Spiced Apple Tart

Joy & Cheer Table *Select Three*

2 Pieces Per Person 14 3 Pieces Per Person 18 4 Pieces Per Person 22

Pistachio Cranberry Sandie's

Cardamom Cookie Stars

Chocolate Meringue Sticks

Espresso Shortbread Trees

Gingerbread Mitten Cookie

Coffee, Decaffeinated Coffee, & Herbal Tea Station

Non-Fat Milk, Half and Half, Sugars, Honey

Merry & Bright Table *Select Three*

Spiced Carrot Cupcake, Cream Cheese Frosting

Chai Tea Cupcake, Orange Buttercream, Honey Drizzle

Red Velvet Cupcake, Cream Cheese Frosting

Eggnog Pound Cake Cupcake, Rum Buttercream

Peppermint Chip Cupcake, Swirled Vanilla Cream

Coconut Snowball Cupcake, Coconut Buttercream

Gingerbread Cupcake, Dusted with Confectioners Sugar

Coffee, Decaffeinated Coffee, & Herbal Tea Station

Non-Fat Milk, Half and Half, Sugars, Honey

14

FALL AND WINTER

September 1 – March 31

HOLIDAY ADDITIONS

6 inch Classic Cookies

5 each

Stars, Trees, Snowmen, Ornaments

Gingerbread Men, Half Dipped In Chocolate, Bow Ties, Smiling Faces

5 each

Holiday Pops

5 each

GF Gingerbread Cheesecake

GF Eggnog Cheesecake

GF Candy Cane Cheesecake

GF Chai Cheesecake

Pumpkin Cheesecake

PLATED WINTER DESSERTS

Traditional Buche De Noel

add 2

Vanilla Sponge, Chocolate Buttercream, Ganache "Bark"

Chocolate Peppermint Tart

Dark Chocolate Ganache, Salted Caramel, Edible Gold Sparkles

add 2

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