

COCKTAIL HOUR

All hors d'oeuvres are priced per piece. To ensure ample quantities;
Hors D'Oeuvres must be ordered for the full number of guests.

PASSED HORS D'OEUVRES COLD \$6 per piece

- GF Lobster Deviled Eggs**, Dijon, Tarragon
- GF Tostada**, Chicken Chili Verde, Chipotle Salsa, Cilantro Crema
- Mini Lobster Eclair**, Truffle Lobster Salad, Chive
- DF Spicy Chicken Lettuce Wrap**, Hoisin Ginger Sauce
- * **Beef Carpaccio**, Focaccia Crouton, Mustard-Shallot Aioli
- GF-DF Chilled Jumbo Shrimp**, Cocktail Sauce, Lemon
- DF * Blackened Rare Tuna**, Wonton Chip, Asian Pear-Ginger Relish
- DF Portobello Mushroom Crostini**, Balsamic Jam, Truffle Oil
- Mini Lobster Roll**, Lemon, Micro Celery
- * **Spicy Salmon Tartar**, Wonton Cracker, Wasabi Cream
- Duck Rillettes**, Brioche, Spiced Cherry Chutney
- GF-DF Grilled Jumbo Shrimp**, Sweet Chili Orange Glaze, Cilantro
- DF * Tuna Tartar**, Wonton Chip, Serrano Chili, Wasabi, Ponzu Syrup
- GF Prosciutto Pear Wrap**, Watercress, Great Hill Blue Cheese
- Ricotta Bruschetta**, Lemon Ricotta, Basil Roasted Tomato
- GF Caprese Bite**, Burrata Mozzarella, Smoked Tomato, Basil Oil
- GF Buffalo Chicken Salad**, Blue Cheese Mousse, Micro Celery
- Savory Corn Cupcake**, Candied Bacon Crumble, Whipped Mascarpone
- DF *Tuna Poke**, Spicy Hawaiian Style Tartar, Sesame Cone
- GF House Smoked Duck Gaufrette**, Tangerine Marmalade, Spiced Honey
- GF Peruvian Fluke Ceviche**, Coconut, Chili, Yucca Chip
- DF * Steak Tartar**, Brandt Natural, Semolina Toast, White Truffle Aioli
- Cranberry-Pecan Crostini**, Cremont Goat Cheese, Hot Pepper Jelly
- Banh Mi Sandwich**, Vietnamese Pork, Pickled Vegetables, Chili Mayo
- GF Asian Chicken Salad**, Rice Cracker, Sriracha Cream

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FALL AND WINTER

September 1 – March 31
\$6 per piece

- PASSED HORS D'OEUVRES HOT**
- Lamb Lollipop**, Mustard Herb Crust, Tomato Mint Chutney **add 3**
- GF Brazilian Churrasco Steak Kabob**, Salsa Verde
- DF Soft Fish Taco**, Crisp Whitefish, Avocado Salsa, Radish, Fresno Chili
- GF-V Crispy Beet Fries**, Orange, Horseradish Cashew Cream
- Rueben Bites**, Corned Beef, Swiss, Sauerkraut, House Russian Dip
- GF-DF Heritage Pork Bacon Pops**, Maple Bourbon Glaze, Chive
- GF Crisp Falafel**, Spiced Chick Pea, Fava Bean, Curry Yogurt Sauce
- DF Steamed Chicken Lemongrass Dumpling**, Ponzu Ginger Dipping Sauce
- DF Crab Cake Slider**, Asian Slaw, Ginger-Peach Jam, Wasabi Mayo
- GF-DF Pancetta Wrapped Sea Scallop**, Lemon, Rosemary
- Crispy Mac and Cheese**, Fontina Val d'Aosta, White Truffle Oil
- V Indian Samosa**, Curry Potato-Pea, Hot Mint Chutney
- DF "Haute" Dog**, Mini Beef Frank, Spicy Mustard, Onion
- GF-DF Tuscan Chicken Kabob**, Fennel Pollen Rub, Lemon-Rosemary Aioli
- GF Lamb Meatball**, Vermont Farm Feta, Mint Pesto, Pickled Onion
- V Chinese Vegetable Spring Rolls**, Sweet Chili Sauce
- DF Crispy Crab Cake**, Chipotle-Lime Aioli
- Truffle Mushroom Pizzetta**, Robiola, Creamed Leeks, Black Truffle
- Kobe Beef Polpettini**, Chianti Glaze, Parmesan
- GF-DF Carne Asada**, Skewered Skirt Steak, Pepperonata
- Crispy Chicken Milanese**, Tomato Basil Sauce
- GF Polenta Fries**, Pecorino, Lemon Truffle Mayonnaise
- GF Tequila Lime Grilled Shrimp**, Mango Dipping Sauce
- Crispy Carbonara Mac and Cheese**, Peas, Pancetta
- DF Korean Style Beef Skewer**, Kimchi
- Chili Rellenos Bite**, Smokey Tomato Vinegar Sauce
- Mini Beef Wellington**, Braised Short Rib, Duxelles, Truffle
- DF Crispy Butterfly Shrimp**, Coconut Crusted, Spicy Mango Dip

*My
Blessing*

COCKTAIL HOUR DISPLAY

All display pricing is based on a 1 hour reception. Each additional ½ hour add 5. To ensure ample quantities; displays must be ordered 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
Antipasto	20
GF Cured Meats , Prosciutto di Parma, Sweet Capicola, Leoncini Mortadella	
GF Cheeses , Aged Provolone Picante , Local Hand Pulled Mozzarella	
GF-V Tuscan Grilled Vegetables , Eggplant, Zucchini, Pepperonata, Artichoke	
GF-V Olive Misto , Rosemary, Orange	
Crostini, Focaccia, Bruschetta	
Bruschetta	15
GF-V Plum Tomato , Red Onion, Basil	
GF-V Pepperonata , Roasted Peppers, Garlic, Oregano	
GF-V Tuscan White Beans	
GF-V Eggplant Caponata	
GF-V Artichoke-Olive Spread	
Toasted and Grilled Breads	
DF Dim Sum	18
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	

FALL AND WINTER

September 1 – March 31

Mediterranean	16
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	
Tapas Select Four	24
GF Spanish	
DF Huevos Rellenos , Deviled Egg, Smoked Paprika, Crispy Shallot	
Serrano Ham , Shaved Manchego, Cracked Pepper	
DF Gambas a la Plancha , Grilled Jumbo Shrimp, Garlic Oil, Chili	
DF Banderilla Skewer , Chorizo, Pequillo Pepper, Manzanilla Olive	
GF-V Mixed Spanish Olives , Roasted Garlic, Orange, Cumin	
Italian	
GF-DF Grilled Fennel Sausage , Peppers and Onions	
GF Caprese Stack , Basil Cured Tomato, Local Mozzarella	
GF Mortadella Skewer , Pistachio, Aged Provolone	
DF Crostino , Tuscan Tuna, White Bean, Lemon, Rosemary	
GF-V Caponata , Eggplant, Olive, Caper, Agrodolce	
American	
GF Buffalo Deviled Eggs , Blue Cheese, Chive	
GF Marinated Local Goat Cheese Button , Basil Roasted Tomato	
GF House Made Potato Chips , BBQ Spiced, Sweet Onion Dip	
Scallion Cheddar Biscuit , Country Ham, Peach Marmalade	
GF-DF Grilled BBQ Shrimp , Creole Mustard Sauce	

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*My
Spirit Blessing*

COCKTAIL HOUR DISPLAY

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Pizzetta Select Three	18
Greek , Tomato, Spinach, Feta, Red Onion, Black Olives, Oregano	
Zucchini , Tomato Conserve, Sweet Onion, Fresh Ricotta, Summer Savory	
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	
Mediterranean Spiced Lamb , Rosemary Tomato, Goat Cheese, Black Olive	
Grilled Radicchio , Bacon, Fontina, Tomato Confit, Vincotto	
Spicy Sopressata , Caramelized Fennel, Green Onion, Mozzarella	
Sweet Italian Sausage , Broccoli Rabe, Basil Roasted Tomato, Fresh Ricotta	
Four Onion , Local Goat Cheese, Parmesan, Thyme, Aleppo Chili	
Blanco , Buffalo Mozzarella, Parmesan, Robiola, Castelvetro Olive	
Potato , Whipped Yukon Potato, Hickory Smoked Bacon, Scallion	
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	

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GF-DF Raw Bar

For a spectacular Raw Bar experience we recommend 5 pieces per person
For a unique guest experience, on site shucking available with advance notice; inquire with your Event Specialist

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	
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	

GF Sushi Ozara **28**

4 pieces per person, minimum 50 people

A Selection of Nigiri and Maki Rolls

4 pieces total per person,

***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; \$500, 1 Sushi Chef per 150 guests

*My
Blessing*

LONGWOOD

CULINARY CREATIONS

DINNER

If you would like to select two entrées; entrée counts are due 14 days prior to the event. Price of the highest entrée will apply. Tableside ordering available for 2 entrées for an additional 25 per person and includes menu cards.

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

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FALL AND WINTER

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ENTRÉE *Select One*

GF Steak "Oscar" 108

Native Crabmeat & Asparagus Crusted 10oz New York Strip Steak
Herb Roasted Creamer Potatoes, Béarnaise Aioli

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 Puree, 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 Petit Filet Mignon, Braised Beef Short Rib Duo 82

Yukon Gold Potato Puree, Roasted Brussel Sprouts, Red Wine Sauce

GF Club Cut Black Angus Sirloin & Grilled Loch Duart Salmon Duo 78

Lemon-Olive Oil Crushed Yukon Potatoes, Native Spinach
Charred Tomato Coulis, Balsamic Reduction

*My
Spirit Blessing*

DINNER

GF Herb Crusted Native Cod 75

Savoy Cabbage, Fingerling Potatoes, Smoked Bacon, Shiitake
Cipollini Onions, Black Truffle Nage

GF Grilled Local Swordfish Steak 78

Basil Cured Tomato-Artichoke Risotto, Local Spinach
Olive-Caper Relish, Vincotto

GF Seared Mahi Mahi 75

Bamboo Rice, Ginger Glazed Carrots, Pak Choi
Thai Curry-Kaffir Lime Sauce, Crispy Basil

Crab Crusted Native Cod 78

Toasted Orzo Pilaf, Asparagus, Tomato Confit, Lemon-Chive Butter

GF Cider Glazed Loch Duart Extraordinary Scottish Salmon 75

Butternut Squash Puree, Roasted Brussel Sprouts, Sage Brown Butter
Spiced Pomegranate Syrup

GF-DF Grilled Korubuta Pork Loin Chop 75

Maple Whipped Sweet Potatoes, Brussel Sprout, Smoked Bacon &
Red Onion Ragout, Crispy Sage, Apple Cider Reduction

GF-DF Herb Roasted All Natural Chicken Breast 65

Toasted Ancient Grain Pilaf, Delicata Squash, Upland Cress-Shallot
Salad, Spiced Carrot Jus

Seared Boneless All Natural Chicken Breast 65

Sweet Potato Gratin, Local Brussel Sprouts, Sage Brown Butter Sauce

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VEGETARIAN

GF Quinoa Stuffed Herb Roasted Portobello Mushroom 55

Butternut Squash, Leek and Wild Mushroom Quinoa Stuffing
Seared Spinach, Spice Pepitas, Squash Oil

Pumpkin & Mascarpone Ravioli 55

Apple, Sage, Cipollini Onions, Amaretti Crumble, Brown Butter Cider Nage

DESSERT COURSE *Select One*

GF Flourless Dark Chocolate Cake, Port Poached Cherries, Vanilla, Mint

GF Ginger Panna Cotta, Native Cranberry Compote,

Spiced Pomegranate Syrup

French Apple Tart, Baked Native Apple, Calvados Custard, Cider Caramel Sauce

Native Cranberry Walnut Financier, Orange Reduction, Candied Cranberry Bits

Individual Boston Cream Pie, Vanilla Genoise, Orange Infused Pastry Cream,
Dark Chocolate Ganache, Chantilly

Tiramisu, Dark Chocolate Ganache, Espresso Anglaise

Brown Butter Native Pear Tart, Cinnamon Whipped Cream, Caramel Sauce

Chocolate Caramel Tart, Buttery Crust, Orange Chocolate Ganache

Tableside Coffee and Tea Service

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.*

*My
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CHEF'S RECOMMENDED ADDITIONAL COURSE

Make your meal memorable with one of my hand crafted additions. These are some of my favorite signature dishes that highlight my commitment to seasonal and locally sourced ingredients.

GF Butternut Squash-Apple Soup	10
Maple Crème Fraiche, Candied Spiced Pecans	
Native Lobster-Corn Bisque	12
Cognac, Fines Herbes Toast	
*Tuna Tartar	20
Hand Cut, Sushi Grade Big Eye, Serrano Chili, Wasabi Tobiko Crispy Wonton, Citrus Ponzu	
GF Chilled Lobster Timbale	20
Apple Celery Root Slaw, Tiny Cress, Tarragon, Pomegranate Syrup	
Warm Exotic Mushroom Tart	17
Creamy Leeks, Robiola, Black Truffle Vinaigrette	
GF Individual Antipasto	18
Marinated Artichoke, Basil Roasted Tomato, Olive Misto Parma Prosciutto, Genoa Salami, Provolone Picante, Local Mozzarella	
Heirloom Pumpkin Raviolo	16
Macoun Apple, Lanni Orchard Farm Rainbow Chard, Toasted Almond Sage Brown Butter	

GF Caramelized Diver Scallops	15
Buttery Parsnip Puree, "Peas and Bacon", Carrot Oil, Parsley Chips	
Seared Crab Cake	15
Sweet Corn Succotash, Smoked Pepper Oil, Crispy Potatoes	
GF Cider Braised Korobuta Pork Belly	15
Maple Whipped Sweet Potatoes, Pickled Onion, Crispy Sage	
Artisan Cheese Course	12
Locally Sourced Artisan Cheeses Mustard Fruits, Honey Comb, Spiced Nuts, Croutons	
Dessert Plate Trio	20
Seasonally Inspired Custom Creation	
Seafood Additions <i>Add to any entrée plate</i>	
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

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A LA CARTE DINNER STATIONS

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

To ensure ample quantities; stations must be ordered for the full number of guests.

GF-DF Brazilian Churrasco Steak Tips , Salsa Verde	22
GF-DF 4 Hour Red Wine Braised Beef Shortribs , Balsamic Onion Jam	18
DF Korean Bulgogi Beef , Steamed Rice Buns, Pickled Carrots	18
GF Greek Style Lamb Tips , Peppers, Red Onion, Tomato, Tzatziki	18
GF-DF Maple Bourbon Glazed Berkshire Pork Belly , BBQ Onion Jam	17
Pulled Pork , Brioche Slider Roll, Carolina Vinegar Sauce	16
GF-DF Sweet Chili-Lime Glazed Chicken Breast , Ginger, Cilantro	16
Parmesan Chicken Milanese , Tomato Basil Pomodoro	16
GF-DF Tuscan Grilled Chicken , Rosemary, Fennel, Lemon Aioli	16
Seared Natural Chicken Medallions , Mushroom Marsala Sauce	16
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
GF-DF Lemon Pepper Grilled Shrimp , Smoked Tomato Aioli	20
GF Steamed Native Lobster , Half Tail & Claw, Chive Butter	MKT
Creamy Lobster Mac and Cheese , Brioche Crumb Topping	16
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

FALL AND WINTER

September 1 – March 31

DINNER STATIONS 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 Korean BBQ Glazed Beef Sirloin , Kimchee	23
GF-DF Chianti Braised Brandt Natural Beef Brisket , Salsa Verde	20
GF-DF Rack of Lamb , Olive Sauce, Tomato-Mint Chutney	26
GF-DF Leg of Lamb , Lemon-Rosemary Crust, Roasted Garlic Aioli	18
GF-DF Five Spice Homestead Natural Pork Loin , Hoisin Glaze	20
GF-DF Hardwood Smoked Boneless Ham , Maple Glaze, Spicy Mustard	20
GF-DF All Natural Turkey Breast , Sage Honey Glaze, Blackberry Chutney	15

GF STEAKHOUSE SIDES

8each

GF Brussel Sprouts , Bacon, Cider Brown Butter
GF-V Roasted Harvest Vegetables , Orange, Crispy Sage
GF-V Butternut Squash Apple Puree , Maple Scented
Creamed Spinach , Parmesan, Nutmeg
GF-V Braised Harvest Greens , Caramelized Onion, Herbs
GF-V Jumbo Roasted Asparagus , Lemon
GF Roasted Garlic Whipped Potatoes , Sea Salt
GF Maple Whipped Sweet Potatoes , Ginger Butter
GF-V Young Family Farms Roasted Fingerling Potatoes , Fines Herbes
Potato Gratin , Gruyere, Caramelized Onions
GF-V Herb Roasted Creamer Potatoes
GF-V Thick Cut French Fries , Sea Salt, Catsup

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STATIONS

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

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

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
Spinach & Ricotta Gnocchi, Roasted Pepper Sauce, Fresh Ricotta
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

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FALL AND WINTER

September 1 – March 31
48

GF-DF Sushi

5 pieces per person, minimum 50 people

Prepared to order by Sushi Chef Included

* **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

*My
Spirit Blessing*

LONGWOOD

CULINARY CREATIONS

STATIONS

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

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

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

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

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

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FALL AND WINTER

September 1 – March 31

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*My
David Blessing*

STATIONS

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

To ensure ample quantities; stations must be ordered for the full number of guests.

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

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
GF Watermelon Wedges
Coffee and Herbal Tea Station, Non-Fat Milk, Half & Half, Sugars, Honey

FALL AND WINTER

September 1 – March 31

Clam Bake Additions

Salads and Sides

Caesar Salad Ciabatta Croutons, Parmesan, Caesar Vinaigrette 8
GF-DF Sweet Corn Salad, Bell Pepper, Tomato, Scallion 6
GF Creamy Cole Slaw, Buttermilk Dressing 6
GF Caprese Salad, Vine Ripe Tomato, Mozzarella, Basil 10

Seafood

Lobster Corn Bisque, Cognac, Tarragon 10
Rhode Island Style Clam Fritters, Remoulade Sauce 10
Native Lobster Roll, 3oz Lobster Salad 15
GF 1 ½ Pound Native Lobster add 10
GF 2 Pound Native Lobster add 20
GF-DF Steamed Cape Cod Mussels, White Wine, Garlic, Scallion 10
GF-DF Grilled Massachusetts Swordfish, Olive Caper Relish 20
Baked Native Cod, Cracker Crumb Topping, Lemon Butter 18

Meat and Chicken

GF-DF Grilled 5oz Sirloin Steak 20
GF-DF Grilled Sirloin Steak Tips, Bourbon BBQ Glaze 18
GF-DF Grilled Lamb Chops, Lemon Rosemary Rub 20
GF-DF Herb Roasted Semi Boneless Cornish Hen 15
GF-DF Honey BBQ Glazed Chicken Breast 12
1/3lb Choice Beef Burger and Cheese Burgers 12
All Beef Hebrew National Hot Dog & Bun 8

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*My
David Blessing*

DESSERT TABLE

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

Italian Pastry Cart 16

Assorted Biscotti

Pizzelle Cookies

Tiramisu Mousse Cups, Cocoa

Mini Cannoli, Chocolate & Vanilla

GF Panna Cotta, Espresso

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

Churros 16

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

Cupcakes Select Three 14

Chocolate Truffle, Dark Chocolate Swirl

Red Velvet, Cream Cheese Frosting

Peppermint Mocha, Chocolate Cake, Peppermint Buttercream

Coconut Bliss, Passion Fruit, Shredded Coconut

Lemon Lust, Raspberry Jam, Lemon Frosting

Rocky Road, Chocolate, Marshmallow, Pecan, Caramel

Caramel Macchiato, Coffee Caramel Buttercream, Chocolate Shavings

Carrot Cake, Pineapple, Pecans, Cream Cheese Frosting

German Chocolate, Coconut Pecan Filling

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

Petit Desserts Select Five

2 pieces per person

3 Pieces per person

4 pieces per person

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

Apricot Linzer Bite

Lemon Tartlet, Toasted Meringue

Cranberry Walnut Bread Pudding, Maple Cream

GF Cheesecake Pops, Strawberry Champagne

French Almond Macaron, Mango

GF Krispie Rice Pops, Plain and Chocolate Dipped

GF Coconut Macaroon, Dark Chocolate Drizzle

GF Pate 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 and Herbal Tea Station, Non-Fat Milk, Half & Half, Sugars, Honey

FALL AND WINTER

September 1 – March 31 16

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CUSTOM DESSERT TABLES

Colorful handmade confections to personalize your corporate colors or event design. The hand crafted flavors and colors options are endless. Your Event Specialist will assist you with creating your custom colors and designs to complement your event.

GF French Almond Macarons 5 each

Chef's 2017 Top Picks;
Creme Brulee, Coconut Lime, Brachetto

Eclairs 5 each

Chef's 2017 Top Picks;
Pistachio Mascarpone, Coffee Caramel, Nutella Mousse

GF-DF Hand Made Marshmallows 5 each

Chef's 2017 Top Picks;
Blackberry, Tahitian Vanilla Bean, Passion Fruit

GF-DF Meringues 5 each

Chef's 2017 Top Picks;
Cardamom Rose, Hibiscus, Chocolate Speckle

GF Cheesecake Pops 5 each

Chef's 2017 Top Picks;
Maple Bacon, Blood Orange, Black Cherry

AFTER DINNER

FALL AND WINTER

September 1 – March 31

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 Meringue Sticks

Micro Cannoli

GF-DF Pate 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.

*My
Blessing*

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LONGWOOD

CULINARY CREATIONS

AFTER DINNER

PASSED LATE NIGHT SNACKS

Breakfast Small Bites

5 each

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

Savory Bites

5 each

American Pie, 3 Cheese Pizza Slice

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

GF Tater Tots, Pecorino, Rosemary

GF-DF Sweet Potato Fries, Smokey Catsup

Sweet Endings

5 each

S'more Skewer, Toasted Marshmallow, Chocolate, Graham Crust

GF Cheesecake Pop, Strawberry Champagne

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

Individual Cupcake in a Jar, Lemon Curd, Mascarpone

GF French Almond Macaron, Mango & Pistachio

FALL AND WINTER

September 1 – March 31

Longwood Culinary supports local farmers and producers who grow and craft the freshest seasonal ingredients throughout New England.

Our Farms and Growers

Maine-Backyard Farms , **Massachusetts**-Wards Berry Farm, Lanni Orchard Farm, Heron Pond Farm, Lookout Farms, Jonathan's Organics, Young Family Farms, Eva's Garden

Our artisan producers

Massachusetts- Wulfs Fish, Chatham Seafood, Hoy Toy Noodle, Gaspar's Iggy's, **New Hampshire** -North Country Smokehouse

Pain D'Avignon, Giovanna Gelato, Great Hill Dairy

Vermont- Vermont Butter and Creamery, Stonyfield Farm

Maplebrook Creamery, **Connecticut**- RIPE, Calabro

Rhode Island-Narragansett Creamery, Rhody Fresh

I love food and being a chef. Cooking is very personal to me and I want our guests to feel that same connection to food that I have. "

- CHEF DAVID BLESSING



*My
David Blessing*

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