

## 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
- 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 Crispy Tater Tot, Black Truffle, Parmesan
- 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

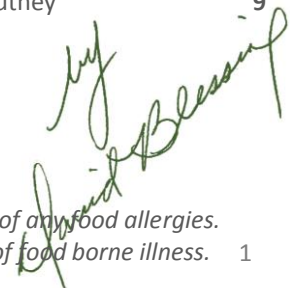
- DF Soft Fish Taco, Crisp Whitefish, Avocado Salsa, Radish, Fresno Chili
- DF Crispy Butterfly Shrimp, Coconut Crusted, Spicy Mango Dip
- Clam Casino, Pancetta, Sweet Pepper, Lemon-Garlic Butter, Pernod
- GF-DF Pancetta Wrapped Sea Scallop, Lemon, Rosemary
- DF Crab Cake Slider, Asian Slaw, Ginger-Peach 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

## SPRING AND SUMMER

April 1 – August 31

### EVERYTHING ELSE

- GF-DF Tuscan Chicken Kabob, Fennel Pollen Rub, Lemon-Rosemary Aioli 6
- DF Crispy Chicken Milanese, Tomato Basil Sauce 6
- 6 GF-DF Chicken Satay, Almond Butter, Coconut, Ginger 6
- 6 GF Greek Chicken Skewer, Lemon, Garlic, Oregano, Creamy Feta Dip 6
- 6 Buffalo Popcorn Chicken Bite, Blue Cheese Dipping Sauce 6
- 6 DF Crispy Wonton, Five Spice Duck Confit, Scallion, Ginger Plum Sauce 6
- 6 Kobe Beef Polpettini, Chianti Glaze, Parmesan 6
- 6 DF Korean Style Beef Skewer, Kimchi 6
- 6 DF "Haute" Dog, Mini Beef Frank, Spicy Mustard, Onion 6
- 6 GF-DF Carne Asada, Skewered Skirt Steak, Pepperonata 6
- 6 Rubeen Bites, Corned Beef, Swiss, Sauerkraut, House Russian Dip 6
- 6 GF Brazilian Churrasco Steak Kabob, Salsa Verde 6
- 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
- 6 Stuffed Mushroom, Sweet Italian Sausage, Spinach, Provolone 6
- 6 Cheese Steak Slider, Shaved Beef, Caramelized Onion, Local Cheddar 6
- 6 GF Lamb Meatball, Vermont Farm Feta, Mint Pesto, Pickled Onion 6
- 7 Lamb Gyro, Braised Shank, Tomato, Red Onion, Pita, Tzatziki 7
- 7 Prime Beef Burger Slider, House Boursin, Onion Confit, Tomato Jam 7
- 7 Mini Beef Wellington, Braised Short Rib, Duxelles, Truffle 7
- 8 DF Lamb Lollipop, Mustard Herb Crust, Tomato Mint Chutney 9
- 8



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## SPRING AND SUMMER

April 1 – August 31

### PASSED HORS D'OEUVRES COLD

#### VEGETARIAN & VEGAN

<b>GF</b> Chilled Sweet Pea Soup Sip, Lemon Crème Fraiche, Truffle Oil	6
<b>GF</b> Caprese Bite, Burrata Mozzarella, Smoked Tomato, Basil Oil	6
Cranberry-Pecan Crostini, Cremont Goat Cheese, Hot Pepper Jelly	6
Grilled Artichoke Bruschetta, Whipped Feta, Spicy Olive Relish	6
Ricotta Crostini, Basil Whipped Ricotta, Pickled Peaches	6
<b>GF-V</b> Vietnamese Vegetable Summer Roll, Chile Lime Sauce	6
<b>GF-V</b> Golden Tomato Gazpacho, Cilantro, Smoked Pepper Oil	6
<b>GF</b> Spicy Paneer Kabobs, Roasted Sweet Pepper, Mint	6
<b>GF-V</b> Avocado Toast, Basil Mashed Avocado, Radish, Tomato	6

#### PESCATARIAN

<b>GF-DF</b> Grilled Jumbo Shrimp, Sweet Chili Orange Glaze, Cilantro	6
<b>GF-DF</b> Peruvian Fluke Ceviche, Coconut, Chili, Yucca Chip	6
Spicy Salmon Tartare, Wonton Cracker, Wasabi Cream	6
<b>GF-DF</b> Chilled Jumbo Shrimp, Cocktail Sauce, Lemon	6
<b>DF</b> * Tuna Tartare, Wonton Chip, Serrano Chili, Wasabi, Ponzu Syrup	7
<b>DF</b> * Tuna Cannoli, Ahi Tuna Poke, Sesame, Citrus Soy Reduction	7
<b>DF</b> *Tuna Poke, Spicy Hawaiian Style Tartar, Sesame Cone	7
Lobster Salad Sandwich, Open Faced, Scallion Corn Bread	8
<b>GF-DF</b> Lobster Tostada, Lobster Salad, Basil Mashed Avocado, Tomato	8
Mini Lobster Roll, Lemon, Micro Celery	8
<b>GF-DF</b> Lobster Deviled Egg, Farm Egg, Tarragon, Dijon	8

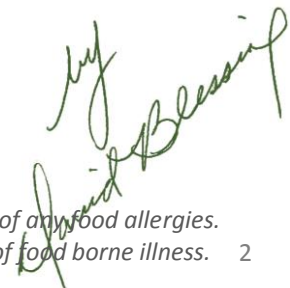
#### EVERYTHING ELSE

<b>GF-DF</b> Tostada, Chicken Chili Verde, Chipotle Salsa, Cilantro Mayo	6
<b>DF</b> Spicy Chicken Lettuce Wrap, Hoisin Ginger Sauce	6
<b>GF</b> Jerk Chicken Salad, Plantain Chip, Avocado Cream	6
<b>GF</b> Buffalo Chicken Salad, Blue Cheese Mousse, Micro Celery	6
<b>GF-DF</b> Prosciutto Wrapped Peach, Arugula, White Balsamic Vanilla Syrup	6
<b>DF</b> * Steak Tartare, Brandt Natural, Semolina Toast, White Truffle Aioli	6
<b>GF-DF</b> * Thai Beef Skewer, Green Papaya Salad, Basil, Mint	6
<b>DF</b> Spiced Duck Confit Salad, Sweet Potato Chip, Cherry Conserve	6

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## 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.

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

## SPRING AND SUMMER

April 1 – August 31

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

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

## SPRING AND SUMMER

April 1 – August 31

<b>Caviar</b>	<b>Market</b>
<b>Accoutrements</b> ; 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>We proudly offer Calvisius caviar. Your event specialist can provide caviar type and price options available.</i>	
<b>GF-DF Raw Bar</b>	
<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>	
<b>Jumbo Chilled Shrimp</b> , Cocktail Sauce, Lemon	<b>6 each</b>
Recommend 3 pieces per person	
<b>*Local Oysters on Ice</b> , Champagne Mignonette	<b>5 each</b>
Recommend 2 pieces per person	
<b>*Littleneck Clams on Ice</b> , Cocktail Sauce, Lemon	<b>5 each</b>
Recommend 1 pieces per person	
<b>Cracked Native Lobster</b> , Remoulade, Cocktail Sauce	<b>Market</b>
Based on 1/3 lobster per person	
Recommend 1 order per person	
<b>Oyster Shucker - 1 Shucker per 150 pieces</b>	<b>800</b>
Each additional Shucker	<b>200</b>
<b>DF Dim Sum</b>	<b>24</b>
Steamed and Wok Fried	
<b>Har Gow</b> , Shrimp	
<b>Guotie</b> , Pork Potsticker	
<b>Siu Mai</b> , Chicken	
<b>Spring Roll</b> , Vegetable	
Soy Sauce, Garlic Chili Sauce, Chinese Hot Mustard, Hoisin	

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**LONGWOOD**  
 — CULINARY CREATIONS —  
**PLATED DINNER**

**SPRING AND SUMMER**

*April 1 – August 31*

**SALAD COURSE** *Select One*

**GF 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 Greek Salad**, Sweet Gem Lettuce, Vine Ripe Tomato, Cucumber, Vermont Feta, Black Olive, Caper, Pepperoncini, Lemon Oregano Vinaigrette

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

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

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

**Artisan Bread Basket and Vermont Butter**

**Chefs Recommended Additional Courses**

**Penne Pomodoro** 10

San Marzano Tomato Sauce, Basil, Reggiano Parmesan

**Vermont Farm Milk Ricotta Raviolo** 12

San Marzano Tomato Broth, Parmesan Crema, Basil

**Native Lobster-Corn Bisque**, Cognac, Fines Herbes Toast 12

**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

**GF Grilled Filet Mignon** 86  
 Horseradish Potatoes, Grilled Asparagus, Tomato-Rosemary Conserve  
 12 Year Aged Balsamico

**GF-DF 10oz Grilled New York Strip Steak** 86  
 Hasselback Potato, French Beans, Watercress-Shallot Salad, Vincotto

**GF Seared Petit Filet Mignon & Braised Short Rib** 82  
 Yukon Gold Potato Purée, Baby Vegetables, Truffle Sauce

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

<b>GF Seared East Coast Halibut</b> Exotic Mushroom, Truffle, Fingerling Potato Hash Jumbo Asparagus, Champagne Beurre Blanc	80
<b>GF Grilled Local Swordfish Steak</b> Basil Cured Tomato-Artichoke Risotto, Local Spinach Olive-Caper Relish, Vincotto	78
<b>Crab Crusted Native Cod</b> Toasted Orzo Pilaf, Asparagus, Tomato Confit, Lemon-Chive Butter	78
<b>GF Seared Loch Duart Extraordinary Scottish Salmon</b> Corn, Smoked Bacon & Leek Ragout, Peruvian Purple Potato Sweet Corn Tarragon Nage	75
<b>GF Seared Boneless All Natural Chicken Breast</b> Creamy Parmesan Polenta, Garlic Wilted Spinach Slow Roasted Tomato, Lemon Thyme Wine Sauce	65
<b>GF Herb Roasted All Natural Chicken Breast</b> Corn Whipped Potatoes, Confit Leg, Asparagus, Exotic Mushrooms Madeira Sauce	65

SPRING AND SUMMER

April 1 – August 31

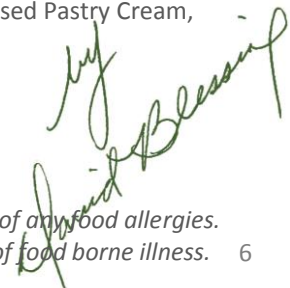
<b>VEGETARIAN</b>	
<b>GF-V Quinoa Stuffed Herb Roasted Portobello Mushroom</b> Basil Cured Tomato, Zucchini, Eggplant, Quinoa Stuffing Seared Spinach, Sweet Pepper Oil, 12 Year Aged Balsamic	55
<b>GF-V Mediterranean Stuffed Peppers</b> Roasted Golden Pepper, Mediterranean Vegetable, Olive & Basil Filling, Chick Pea Mash, Sweet Pepper Broth	55
<b>Seafood Additions Add to any entrée plate</b>	
<b>GF-DF Grilled Colossal Jumbo Shrimp</b>	12 each
<b>GF-DF U/10 Hand Harvested Local Diver Scallop</b>	10 each
<b>GF Half Native Lobster ( ½ Tail and 1 Claw)</b>	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**

<b>Chocolate Caramel Tart</b> , Buttery Crust, Orange Ganache
<b>DF Olive Oil Cake</b> , Extra Virgin Olive Oil, Lemon Curd, Pink Peppercorn Toasted Almond Orgeat Syrup
<b>S'mores Tart</b> , Graham Crust, Rich Chocolate, Toasted Marshmallow
<b>Coconut Cream Pie</b> , Coconut Custard, Toasted Coconut, Mango Cream
<b>Peach Almond Tart</b> , Fresh Blueberries, Blueberry Ginger Coulis, Mint
<b>Limoncello Trifle</b> , Mascarpone Mousse, Limoncello Curd Golden Vanilla Cake, Strawberry Glaze
<b>GF Tahitian Vanilla Bean Panna Cotta</b> , Fresh Raspberries, Mint
<b>Individual Boston Cream Pie</b> , Vanilla Genoise, Orange Infused Pastry Cream, Dark Chocolate Ganache, Chantilly

Tableside Coffee and Tea Service



## 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
- V Lebanese Chick Pea Falafel**, Pita Bread, 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 Rémolade 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

## SPRING AND SUMMER

April 1 – August 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

### STEAKHOUSE SIDES

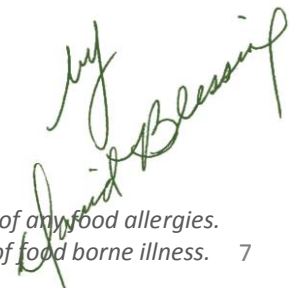
8 each

- GF Native Corn on the Cobb**, Vermont Butter, Malden Salt
- GF Sugar Snap Peas**, Mint Butter
- GF-V Braised Summer Greens**, Caramelized Onion, Herbs
- GF-V Jumbo Roasted Asparagus**, Lemon
- GF Roasted Garlic Whipped Potatoes**, Sea Salt
- GF-V Oven Roasted Sweet Potato Wedges**, BBQ Spice
- GF-V Fingerling Potatoes**, Caramelized Shallots, 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

**DF Orecchiette**, Spicy Sausage, Broccoli Rabe, Cured Tomato

**DF Cavatappi**, Chicken, Shiitake, Tomato, Roasted Corn, Basil

**DF Linguine**, Lobster, Shrimp, Mussel "Fra Diavolo"

**V Penne Arrabbiata**, Garlic, Red Chili, Parsley, Pomodoro, EVOO

**Spaghetti Vongole**, Native Clams, White Wine, Garlic Butter, Parsley

**Rigatoni**, Bolognese Sauce, Pecorino Romano

**Spinach & Cheese Ravioli**, Cured Tomatoes, Light Pesto Cream

**Cheese Tortellini**, Fresh Tomato Marinara

**Spinach & Ricotta Gnocchi**, Roasted Pepper Sauce, Fresh Ricotta

**Wild Mushroom Ravioli**, Truffle Parmesan Sauce

**Whole Wheat Fusilli**, Roasted Summer Vegetable Ragu, Ricotta

**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

**DF Steamed Chicken Lemongrass Dumplings**, Cilantro Soy Dip

**DF Pan Fried Pork Potstickers**, 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

## 25 **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 Achote 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,

32 Guacamole, Roasted Chipotle Salsa, Salsa Verde, Pineapple Mango Salsa, Lime Crema

## **DIY Slider Bar** 28

**Brioche Slider Buns**

**GF-DF Prime Beef Burger**

**GF-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

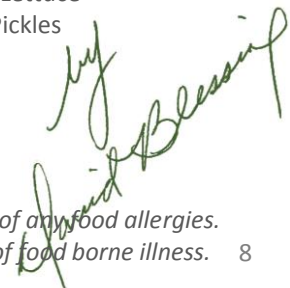
Pickled Red Onion

**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-V Roasted Creamer Potatoes**, Rosemary, Lemon, Olive Oil

**GF-V 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

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**, Sorghum Glaze

**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

76

## SPRING AND SUMMER

April 1 – August 31

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## 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 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**

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

## SPRING AND SUMMER

April 1 – August 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

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## 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.

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

## SPRING AND SUMMER

April 1 – August 31

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

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*My  
Blessing*

## AFTER DINNER

After Dinner and Late Night snacks must be served by midnight

### PASSED LATE NIGHT SNACKS

#### BREAKFAST

- 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 Ketchup

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

## SPRING AND SUMMER

April 1 – August 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 Almond Orange Cloud Cookies**
- Micro Cannoli**
- GF 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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