

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-DF Tostada**, Chicken Chili Verde, Chipotle Salsa, Cilantro Crema
- Mini Lobster Eclair**, Truffle Lobster Salad, Chive
- GF Chilled Sweet Pea Soup Sip**, Lemon Crème Fraiche, Truffle Oil
- GF Caprese Bite**, Burrata Mozzarella, Smoked Tomato, Basil Oil
- Mini Lobster Roll**, Lemon, Micro Celery
- GF Buffalo Chicken Salad**, Blue Cheese Mousse, Micro Celery
- GF-V Vietnamese Vegetable Summer Roll**, Chile Lime Sauce
- DF *Tuna Poke**, Spicy Hawaiian Style Tartar, Sesame Cone
- Savory Corn Cupcake**, Candied Bacon Crumble, Whipped Mascarpone
- Ricotta Crostini**, Basil Whipped Ricotta, Pickled Peaches
- DF * Tuna Tartar**, Wonton Chip, Serrano Chili, Wasabi, Ponzu Syrup
- GF-DF Grilled Jumbo Shrimp**, Sweet Chili Orange Glaze, Cilantro
- Lobster Salad Sandwich**, Open Faced, Scallion Corn Bread
- GF-DF Prosciutto Wrapped Peach**, Arugula, White Balsamic Vanilla Syrup
- GF-DF Spicy Chicken Lettuce Wrap**, Hoisin Ginger Sauce
- GF Jerk Chicken Salad**, Plantain Chip, Avocado Cream
- GF-DF Chilled Jumbo Shrimp**, Cocktail Sauce, Lemon
- GF-DF * Thai Beef Skewer**, Green Papaya Salad, Basil, Mint
- GF-DF Peruvian Fluke Ceviche**, Coconut, Chili, Yucca Chip
- GF-DF Lobster Tostada**, Lobster Salad, Basil Mashed Avocado, Tomato
- DF * Steak Tartar**, Brandt Natural, Semolina Toast, White Truffle Aioli
- Cranberry-Pecan Crostini**, Cremont Goat Cheese, Hot Pepper Jelly
- Grilled Artichoke Bruschetta**, Whipped Feta, Spicy Olive Relish
- * Spicy Salmon Tartar**, Wonton Cracker, Wasabi Cream
- GF-V Golden Tomato Gazpacho**, Cilantro, Smoked Pepper Oil

SPRING AND SUMMER

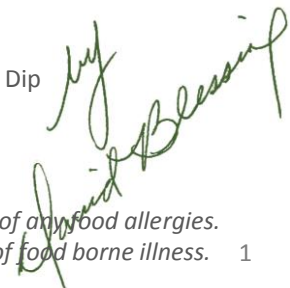
April 1 – August 31

- PASSED HORS D'OEUVRES HOT \$6 per piece**
- DF Lamb Lollipop**, Mustard Herb Crust, Tomato Mint Chutney **add 3**
- Rueben Bites**, Corned Beef, Swiss, Sauerkraut, House Russian Dip
- GF Brazilian Churrasco Steak Kabob**, Salsa Verde
- DF Soft Fish Taco**, Crisp Whitefish, Avocado Salsa, Radish, Fresno Chili
- Native Lobster Corn Dog Fritter**, Chardonnay Mustard Dipping Sauce
- GF-DF Heritage Pork Bacon Pops**, Maple Bourbon Glaze, Chive
- Zucchini Basil Fritter**, Parmesan, Smoked Tomato Aioli
- GF-V Crispy Beet Fries**, Orange, Horseradish Cashew Cream
- Margherita Pizzetta**, Local Mozzarella, Basil Roasted Tomato
- GF-DF Pancetta Wrapped Sea Scallop**, Lemon, Rosemary
- DF Crab Cake Slider**, Asian Slaw, Ginger-Peach Jam, Wasabi Mayo
- DF Korean Style Beef Skewer**, Kimchi
- 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-DF Carne Asada**, Skewered Skirt Steak, Pepperonata
- GF Lamb Meatball**, Vermont Farm Feta, Mint Pesto, Pickled Onion
- Crispy Mac and Cheese**, Fontina Val d'Aosta, White Truffle Oil
- 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
- DF Crispy Chicken Milanese**, Tomato Basil Sauce
- Mini Beef Wellington**, Braised Short Rib, Duxelles, Truffle
- DF Crispy Butterfly Shrimp**, Coconut Crusted, Spicy Mango Dip
- Crispy Carbonara Mac and Cheese**, Peas, Pancetta
- Chili Rellenos Bite**, Smokey Tomato Vinegar Sauce

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.

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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-DF Tuscan Grilled Vegetables, Eggplant, Zucchini, Pepperonata, Artichoke	
GF-DF 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	
Caprese	16
GF Native, Heirloom Toy Box Tomatoes, Fresh Mozzarella	
Sweet Basil, Rubio Aged Balsamic, Extra Virgin Olive Oil	
Sicilian Sea Salt	
Herb Focaccia	

SPRING AND SUMMER

April 1 – August 31

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	
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	
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, Capers, 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-V Grilled BBQ Shrimp, Creole Mustard Sauce	

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LONGWOOD

— CULINARY CREATIONS —

COCKTAIL HOUR DISPLAYS

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.

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

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

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April 1 – August 31

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

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; \$500, 1 Sushi Chef per 150 guests



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 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

GF Watercress, Arugula & Radicchio Salad

Grilled Peach, Shaved Fennel, Pecorino Toscano
White Balsamic Dressing

Artisan Bread Basket and Vermont Butter

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SPRING AND SUMMER

April 1 – August 31

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

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 Puree, Baby Vegetables
Truffle 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

GF-DF Grilled Korubuta Pork Loin Chop 75

Roman Cauliflower Mash, Wilted Bitter Greens,
Red Onion Conserve, Cherry Tomato Salsa, Micro Basil

*My
Blessing*

LONGWOOD
— CULINARY CREATIONS —
DINNER

GF Steamed Lobster "Bake"	115
1 ½lb Baked Native Lobster, Wine Steamed Littleneck Clams Grilled Chorizo, Local Sweet Corn, Creamer Potatoes, Lemon Parsley Butter	
GF Seared East Coast Halibut	80
Exotic Mushroom, Truffle, Fingerling Potato Hash Jumbo Asparagus, Champagne Beurre Blanc	
GF-DF Seared Local Black Bass	75
Forbidden Rice, Ginger Glazed Carrots, Warm Crabmeat Fondue, Thai Coconut Curry Sauce, Pea Shoot Salad	
GF Grilled Local Swordfish Steak	78
Basil Cured Tomato-Artichoke Risotto, Local Spinach Olive-Caper Relish, Vincotto	
Crab Crusted Native Cod	78
Toasted Orzo Pilaf, Asparagus, Tomato Confit, Lemon-Chive Butter	
GF Seared Loch Duart Extraordinary Scottish Salmon	75
Corn, Smoked Bacon & Leek Ragout, Peruvian Purple Potato Sweet Corn Tarragon Nage	
GF Seared Boneless All Natural Chicken Breast	65
Creamy Parmesan Polenta, Garlic Wilted Spinach Slow Roasted Tomato, Lemon Thyme Wine Sauce	
GF Herb Roasted All Natural Chicken Breast	65
Corn Whipped Potatoes, Confit Leg, Asparagus, Exotic Mushrooms Madeira Sauce	

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GF-V Quinoa Stuffed Herb Roasted Portobello Mushroom	55
Basil Cured Tomato, Zucchini, Eggplant, Quinoa Stuffing Seared Spinach, Sweet Pepper Oil, 12 Year Aged Balsamic	

Wild Mushroom Ravioli	55
Exotic Mushrooms, Native Corn, Asparagus, Light Truffle Cream Sauce	

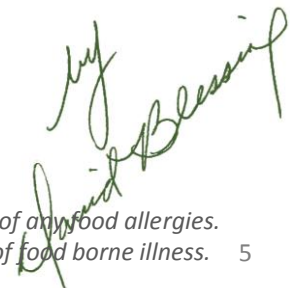
DESSERT COURSE *Select One*

Chocolate Caramel Tart , Buttery Crust, Orange Ganache
Peach Almond Tart , Fresh Blueberries, Blueberry Ginger Coulis, Mint
Individual Tiramisu , Dark Chocolate Ganache, Espresso Anglaise
GF Tahitian Vanilla Bean Panna Cotta , Fresh Raspberries, Mint
Limoncello Trifle , Mascarpone Mousse, Limoncello Curd, Golden Vanilla Cake, Strawberry Glaze
Individual Boston Cream Pie , Vanilla Genoise, Orange Infused Pastry Cream, Dark Chocolate Ganache, Chantilly

Tablesides 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.



CHEF'S RECOMMENDED ADDITIONAL COURSE

SPRING AND SUMMER

April 1 – August 31

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.

Native Lobster-Corn Bisque Cognac, Fines Herbes Toast	12
Penne Pomodoro San Marzano Tomato Sauce, Basil, Reggiano Parmesan	10
Caprese Roasted Tomato Conserve, Soft Curd Burrata Mozzarella, Basil Oil Malden Salt, Cracked Pepper, Ciabatta Crostini	12
GF Scallops & Bacon Caramelized Diver Scallop and Braised Korubuta Pork Belly Vidalia Onion Soubise, Micro Celery, Strawberry Gastrique	18
DF *Tuna Tartar Hand Cut, Sushi Grade Big Eye , Serrano Chili, Wasabi Tobiko Crispy Wonton, Citrus Ponzu	20
DF Seared Crab Cake Sweet Corn Succotash, Smoked Pepper Oil, Crispy Potatoes	15

Vermont Farm Milk Ricotta Raviolo San Marzano Tomato Broth, Parmesan Crema, Basil	12
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GF Chilled Lobster Timbale Fennel Slaw, Crème Fraiche, Tiny Cress, Citrus-Vanilla Reduction	20
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Artisan Cheese Course Locally Sourced Artisan Cheeses Mustard Fruits, Honeycomb, Spiced Nuts, Croutons	12
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Dessert Plate Trio Seasonally Inspired Custom Creation	20
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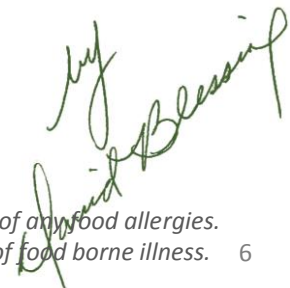
Seafood Additions *Add to any entrée plate*

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

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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
V Lebanese Chick Pea Falafel , Pita Bread, Tahini Sauce	14
V Vegan Farro Risotto , Wild Mushrooms, Corn, Leek, Truffle	16

SPRING AND SUMMER

April 1 – August 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

STEAKHOUSE SIDES

8 each

GF Native Corn on the Cobb , Vermont Butter, Malden Salt
GF-V Jumbo Roasted Asparagus , Lemon
GF-V Grilled Summer Vegetables , Rosemary, Balsamic Reduction
GF Sugar Snap Peas , Mint Butter
GF-V Baby Carrots , Orange-Honey Glaze, Tarragon
GF-V Roasted Zucchini, Summer Squash & Tomato , Basil
GF-V Green Beans , Cured Tomato, Oregano, Lemon-Garlic Oil
GF Roasted Garlic Whipped Potatoes , Sea Salt
GF-V Oven Roasted Sweet Potato Fries , BBQ Spice
GF-V Fingerling Potatoes , Caramelized Shallots, Truffle Oil, Thyme
GF-V Thick Cut French Fries , Sea Salt, Catsup
GF-V Sweet Potato Tots , Smokey Catsup

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*My
Blessing*

DINNER 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"

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 32

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

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GF-DF Sushi 48

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, 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

Handwritten signature: Amy 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

72

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

SPRING AND SUMMER

April 1 – August 31

American Comfort

76

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

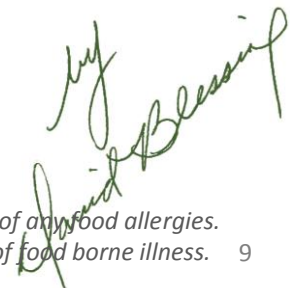
Mini Pecan Pie, Brown Sugar, Vanilla

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

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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 Corn on the Cobb**, Sweet Cream Butter
- GF-V New Potatoes**, Parsley, Sea Salt

- Classic Strawberry Short Cake**
- GF-V Watermelon Wedges**
- Coffee and Herbal Tea Station**, Non-Fat Milk, Half & Half, Sugars, Honey

Clam Bake Additions

Salads and Sides

- Caesar Salad** Ciabatta Croutons, Parmesan, Caesar Vinaigrette 8
- GF-V 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-DF 1 ½ Pound Native Lobster** add 10
- GF-DF 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** 11
- All Beef Hebrew National Hot Dog & Bun** 8

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DESSERT TABLES

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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

Caramel Macchiato, Coffee Caramel Buttercream, Chocolate Shavings

Lemon Lust, Raspberry Jam, Lemon Frosting

Rocky Road, Chocolate, Marshmallow, Pecan, Caramel

Strawberry Shortcake, Pound Cake, Strawberry Cream

Carrot Cake, Pineapple, Pecans, Cream Cheese Frosting

Raspberry Lemonade, Raspberry-Lemon Buttercream

Iced Coffee, Mocha Cupcake, Chocolate Ganache

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

SPRING AND SUMMER

April 1 – August 31 16

Petit Desserts Select Five

2 pieces per person

3 Pieces per person 20

4 pieces per person 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

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

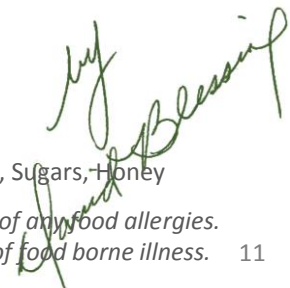
Mini Cheesecake Bite, Vanilla

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

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CUSTOM DESSERT TABLE

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

SPRING AND SUMMER

April 1 – August 31

AFTER DINNER

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 Meringue Sticks

Micro Cannoli

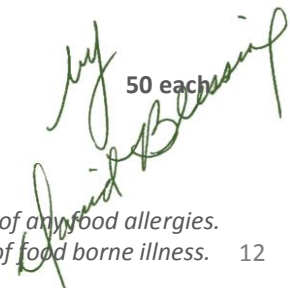
GF Pate De Fruit

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.



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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 & 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

Individual Cupcake in a Jar, Lemon Curd, Mascarpone

GF French Almond Macaron, Mango & Pistachio

SPRING AND SUMMER

April 1 – August 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



David Blessing

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