

A FORMAL AFFAIR

ONE HOUR COCKTAIL RECEPTION

PASSED HORS D'OEUVRES *Select Six*

- GF-DF Carne Asada**, Grilled Skirt Steak, Pepperonata
- DF Crispy Crab Cake**, Chipotle Lime Aioli
- GF-V Crispy Beet Fries**, Orange, Cashew Horseradish Cream
- DF Steamed Chicken Lemongrass Dumpling**, Ponzu Ginger Dipping Sauce
- GF Crisp Falafel**, Spiced Chick Pea, Fava Bean, Curry Yogurt Sauce
- Crispy Mac and Cheese**, Fontina Val d'Aosta, White Truffle Oil
- DF *Tuna Poke**, Spicy Hawaiian Style Tartar, Sesame Cone
- GF Caprese Bite**, Burrata Mozzarella, Smoked Tomato, Basil Oil
- GF-DF Chilled Jumbo Shrimp**, Cocktail Sauce, Lemon
- GF-DF Tuscan Chicken Kabob**, Fennel Pollen Rub, Lemon-Rosemary Aioli
- Lobster Salad Sandwich**, Open Faced, Scallion Corn Bread
- DF Spicy Chicken Lettuce Wrap**, Hoisin Ginger Sauce
- DF Chinese Vegetable Spring Rolls**, Sweet Chili Sauce
- GF Prosciutto Pear Wrap**, Watercress, Great Hill Blue Cheese
- GF-V Indian Samosa**, Curry Potato-Pea, Hot Mint Chutney
- GF-DF Pancetta Wrapped Sea Scallop**, Lemon, Rosemary
- GF-DF Grilled Jumbo Shrimp**, Sweet Chili Orange Glaze, Cilantro
- Crispy Carbonara Mac and Cheese**, Peas, Pancetta
- Cranberry-Pecan Crostini**, Cremont Goat Cheese, Hot Pepper Jelly
- GF-DF Brazilian Churrasco Steak Kabob**, Salsa Verde
- GF-DF Heritage Pork Bacon Pops**, Maple Bourbon Glaze, Chive

COCKTAIL DISPLAY *Select Two*

Farmhouse Cheese

GF Chef's Selected Local and Artisan Farmhouse Style Cheeses

- GF Fig Jam**, Fruit Mostarda, Unfiltered Honey
- Crusty Breads, Assorted Crackers

Pizzetta *Select Three*

- 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
- Blanca**, Buffalo Mozzarella, Parmesan, Robiola, Castelvetro Olive
- Potato**, Whipped Yukon Potato, Hickory Smoked Bacon, Scallion
- Gluten Free Pizzetta**

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Mediterranean

- 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

A FORMAL AFFAIR

For a selection of 2 entrées; price of the highest entrée will apply.

Final entrée guest count due 14 days prior to the event.

SALAD COURSE *Select One*

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

Artisan Field Greens, Vermont Goat Cheese, Baby Beet Salad, Herb Crostini, Citrus Dressing

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

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

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

Artisan Bread Basket, Vermont Butter

ENTRÉE

GF Petit Choice Filet Mignon & Butter Poached Local Lobster 162
Scallion Potato Cake, Lemon Roasted Asparagus, Tarragon Cream

Deconstructed Beef "Wellington" 160
Seared Choice Filet, Braised Beef Short Rib
Mushroom, Spinach, Foie Gras Pastry, Truffle Red Wine Reduction

GF Seared Filet Mignon 150
Roasted Garlic Potato Purée, French Beans, Carrots, Red Wine Sauce

GF Crab Crusted Native Cod 140
Toasted Orzo Pilaf, Asparagus, Tomato Confit, Lemon-Chive Butter

GF Seared Loch Duart Extraordinaire Scottish Salmon 140
Corn, Smoked Bacon & Leek Ragout, Peruvian Purple Potato
Sweet Corn Butter Sauce

GF Seared Boneless All Natural Chicken Breast 130
Creamy Parmesan Polenta, Garlic Wilted Spinach, Roasted Tomato
Lemon Thyme Wine Sauce

GF-V Mediterranean Stuffed Peppers
Roasted Golden Pepper, Mediterranean Vegetable, Olive & Basil
Filling, Chick Pea Mash, Sweet Pepper Broth

Tableside ordering - For 2 entrées & includes menu cards 25 per person

DESSERT COURSE

Three Tier Buttercream Designed Cake

Single flavor of cake and two layers of buttercream filling in each tier.
Top tier is cut and served as part of the total guest count.

Cake Flavors *Select One*

Lemon Love, Vanilla Cake, Lemon Curd, Lemon Buttercream

Caramel Macchiato, Golden Pound Cake, Coffee Caramel
Buttercream, Chocolate Shavings

Raspberry Lemonade, Vanilla Cake, Lemon Syrup, Raspberry Buttercream,
Lemon Buttercream

Confetti, Vanilla Cake, Rainbow Sprinkles, Strawberry Buttercream

Spice, Cinnamon, Nutmeg, Maple and Clove Cake, Vanilla Buttercream

Red Velvet, Red Chocolate Cake, Cream Cheese Filling

Cookies and Cake, Devil's Food Cake, Oreo Cookie Buttercream

Black and White, Dark Chocolate Cake, Vanilla & Chocolate Buttercream

Chocolate Toffee, Chocolate Cake, Chopped Heath Bar Buttercream

Tableside Coffee and Tea Service

Handwritten signature: David Blessing