

## 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

**GF-Gluten Free, DF-Dairy Free, V-Vegan.** All prices are subject to an Administrative Fee and State & Local Taxes. Please inform your event specialist of any food allergies. \*These items are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness. Menus and prices are valid for events occurring before December 31, 2018.

## 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.

<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>Antipasto</b>	<b>20</b>
<b>GF Cured Meats</b> , Prosciutto di Parma, Sweet Capicola, Leoncini Mortadella	
<b>GF Cheeses</b> , Aged Provolone Picante , Local Hand Pulled Mozzarella	
<b>GF-V Tuscan Grilled Vegetables</b> , Eggplant, Zucchini, Pepperonata, Artichoke	
<b>GF-V Olive Misto</b> , Rosemary, Orange	
<b>Crostini, Focaccia, Bruschetta</b>	
<b>Bruschetta</b>	<b>15</b>
<b>GF-V Plum Tomato</b> , Red Onion, Basil	
<b>GF-V Pepperonata</b> , Roasted Peppers, Garlic, Oregano	
<b>GF-V Tuscan White Beans</b>	
<b>GF-V Eggplant Caponata</b>	
<b>GF-V Artichoke-Olive Spread</b>	
<b>Toasted and Grilled Breads</b>	
<b>DF Dim Sum</b>	<b>18</b>
<b>Steamed and Wok Fried</b>	
<b>Har Gow</b> , Shrimp	
<b>Guotie</b> , Pork Potsticker	
<b>Siu Mai</b> , Chicken	
<b>Spring Roll</b> , Vegetable	
<b>Soy Sauce, Garlic Chili Sauce, Chinese Hot Mustard, Hoisin</b>	

## FALL AND WINTER

September 1 – March 31

<b>Mediterranean</b>	<b>16</b>
<b>GF-V Traditional Hummus</b> , Smoked Paprika	
<b>GF-V Smokey Baba Ganoush</b> , Tahini	
<b>GF-V Moroccan Spiced Chick Peas</b> , Carrot, Sultanas	
<b>GF Marinated Greek Feta</b> , Chili, Mint	
<b>GF-V Sicilian Beet Salad</b> , Pistachio, Orange, Balsamico	
<b>Pita Chips, Flatbread, Artisan Crackers</b>	
<b>Tapas Select Four</b>	<b>24</b>
<b>GF Spanish</b>	
<b>DF Huevos Rellenos</b> , Deviled Egg, Smoked Paprika, Crispy Shallot	
<b>Serrano Ham</b> , Shaved Manchego, Cracked Pepper	
<b>DF Gambas a la Plancha</b> , Grilled Jumbo Shrimp, Garlic Oil, Chili	
<b>DF Banderilla Skewer</b> , Chorizo, Pequillo Pepper, Manzanilla Olive	
<b>GF-V Mixed Spanish Olives</b> , Roasted Garlic, Orange, Cumin	
<b>Italian</b>	
<b>GF-DF Grilled Fennel Sausage</b> , Peppers and Onions	
<b>GF Caprese Stack</b> , Basil Cured Tomato, Local Mozzarella	
<b>GF Mortadella Skewer</b> , Pistachio, Aged Provolone	
<b>DF Crostino</b> , Tuscan Tuna, White Bean, Lemon, Rosemary	
<b>GF-V Caponata</b> , Eggplant, Olive, Caper, Agrodolce	
<b>American</b>	
<b>GF Buffalo Deviled Eggs</b> , Blue Cheese, Chive	
<b>GF Marinated Local Goat Cheese Button</b> , Basil Roasted Tomato	
<b>GF House Made Potato Chips</b> , BBQ Spiced, Sweet Onion Dip	
<b>Scallion Cheddar Biscuit</b> , Country Ham, Peach Marmalade	
<b>GF-DF Grilled BBQ Shrimp</b> , Creole Mustard 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. \*These items are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness. Menus and prices are valid for events occurring before December 31, 2018.

*My  
Spirit 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.

<b>Pizzetta Select Three</b>	<b>18</b>
<b>Greek</b> , Tomato, Spinach, Feta, Red Onion, Black Olives, Oregano	
<b>Zucchini</b> , Tomato Conserve, Sweet Onion, Fresh Ricotta, Summer Savory	
<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>Mediterranean Spiced Lamb</b> , Rosemary Tomato, Goat Cheese, Black Olive	
<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>Four Onion</b> , Local Goat Cheese, Parmesan, Thyme, Aleppo Chili	
<b>Blanco</b> , Buffalo Mozzarella, Parmesan, Robiola, Castelvetro Olive	
<b>Potato</b> , Whipped Yukon Potato, Hickory Smoked Bacon, Scallion	
<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>	

**GF-Gluten Free, DF-Dairy Free, V-Vegan.** All prices are subject to an Administrative Fee and State & Local Taxes. Please inform your event specialist of any food allergies. \*These items are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness. Menus and prices are valid for events occurring before December 31, 2018.

## FALL AND WINTER

September 1 – March 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

<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>Classic New Englander</b>	<b>32</b>
<b>Clam Chowder Shooter</b> , Native Clams, Bacon, Potato, Thyme	
<b>Mini Lobster Roll</b> , Lobster Salad, Lemon, Chive	
<b>DF Petit Crab Cakes</b> , Cherry Pepper Remoulade	
<b>DF Mini Fish &amp; Chip Boat</b> , 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*

**L O N G W O O D**  
 — 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**

**GF-Gluten Free, DF-Dairy Free, V-Vegan.** All prices are subject to an Administrative Fee and State & Local Taxes. Please inform your event specialist of any food allergies. \*These items are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness. **Menus and prices are valid for events occurring before December 31, 2018.**

**FALL AND WINTER**

*September 1 – March 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**

Searred Choice Filet, Braised Beef Short Rib  
 Mushroom, Spinach & Foie Gras Pastry, Truffle Red Wine Reduction

**Searred 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** **82**

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

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

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

*My  
 David 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

**GF-Gluten Free, DF-Dairy Free, V-Vegan.** All prices are subject to an Administrative Fee and State & Local Taxes. Please inform your event specialist of any food allergies. \*These items are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness. Menus and prices are valid for events occurring before December 31, 2018.

FALL AND WINTER

September 1 – March 31

**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

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*

*Tablesides ordering available for 2 entrées additional 25 per person  
and includes menu cards.*

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.*

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

<b>GF Caramelized Diver Scallops</b>	15
Buttery Parsnip Puree, "Peas and Bacon", Carrot Oil, Parsley Chips	

<b>Seared Crab Cake</b>	15
Sweet Corn Succotash, Smoked Pepper Oil, Crispy Potatoes	

<b>GF Cider Braised Korobuta Pork Belly</b>	15
Maple Whipped Sweet Potatoes, Pickled Onion, Crispy Sage	

<b>Artisan Cheese Course</b>	12
Locally Sourced Artisan Cheeses Mustard Fruits, Honey Comb, Spiced Nuts, Croutons	

<b>Dessert Plate Trio</b>	20
Seasonally Inspired Custom Creation	

**Seafood Additions** *Add to any entrée plate*

<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

**GF-Gluten Free, DF-Dairy Free, V-Vegan.** All prices are subject to an Administrative Fee and State & Local Taxes. Please inform your event specialist of any food allergies. \*These items are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness. Menus and prices are valid for events occurring before December 31, 2018.

*My  
Spirit Blessing*



## 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.

<b>GF-DF Brazilian Churrasco Steak Tips</b> , Salsa Verde	22
<b>GF-DF 4 Hour Red Wine Braised Beef Shortribs</b> , Balsamic Onion Jam	18
<b>DF Korean Bulgogi Beef</b> , Steamed Rice Buns, Pickled Carrots	18
<b>GF Greek Style Lamb Tips</b> , Peppers, Red Onion, Tomato, Tzatziki	18
<b>GF-DF Maple Bourbon Glazed Berkshire Pork Belly</b> , BBQ Onion Jam	17
<b>Pulled Pork</b> , Brioche Slider Roll, Carolina Vinegar Sauce	16
<b>GF-DF Sweet Chili-Lime Glazed Chicken Breast</b> , Ginger, Cilantro	16
<b>Parmesan Chicken Milanese</b> , Tomato Basil Pomodoro	16
<b>GF-DF Tuscan Grilled Chicken</b> , Rosemary, Fennel, Lemon Aioli	16
<b>Seared Natural Chicken Medallions</b> , Mushroom Marsala Sauce	16
<b>GF-DF Grilled Native Swordfish</b> , Olive -Caper Relish	20
<b>Baked Native Cod</b> , Cracker Crumb Topping, Lemon Butter	18
<b>GF-DF Roasted Salmon</b> , Mustard Horseradish Crust, Apple Relish	17
<b>GF-DF Hoisin Glazed Loch Duart Salmon</b> , Ginger Peach Relish	16
<b>Crispy Jonah Crab Cakes</b> , 3oz, Herbed Remoulade Sauce	20
<b>GF-DF Lemon Pepper Grilled Shrimp</b> , Smoked Tomato Aioli	20
<b>GF Steamed Native Lobster</b> , Half Tail & Claw, Chive Butter	MKT
<b>Creamy Lobster Mac and Cheese</b> , Brioche Crumb Topping	16
<b>Vegetarian</b>	
<b>Creamy Cheddar Mac and Cheese</b> , Buttery Crumb Crust	12
<b>Eggplant Parmesan</b> , Crisp Eggplant, Pomodoro Sauce, Mozzarella	16
<b>GF-DF Lebanese Chick Pea Falafel</b> , Tahini Sauce	14
<b>V Vegan Farro Risotto</b> , Wild Mushrooms, Corn, Leek, Truffle	16

## FALL AND WINTER

September 1 – March 31

### DINNER STATIONS CARVED TO ORDER

Served Dinner Rolls and Vermont Butter

<b>GF-DF Beef Tenderloin</b> , Cherry-Balsamic Glaze, Peppercorn Jus	24
<b>GF-DF Herb Crusted Sirloin</b> , Sweet Pepper Relish, House Steak Sauce	22
<b>GF Pepper Crusted Beef Rib Eye</b> , Horseradish-Mustard Cream	22
<b>GF-DF Korean BBQ Glazed Beef Sirloin</b> , Kimchee	23
<b>GF-DF Chianti Braised Brandt Natural Beef Brisket</b> , Salsa Verde	20
<b>GF-DF Rack of Lamb</b> , Olive Sauce, Tomato-Mint Chutney	26
<b>GF-DF Leg of Lamb</b> , Lemon-Rosemary Crust, Roasted Garlic Aioli	18
<b>GF-DF Five Spice Homestead Natural Pork Loin</b> , Hoisin Glaze	20
<b>GF-DF Hardwood Smoked Boneless Ham</b> , Maple Glaze, Spicy Mustard	20
<b>GF-DF All Natural Turkey Breast</b> , Sage Honey Glaze, Blackberry Chutney	15

### GF STEAKHOUSE SIDES

8each

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

**GF-Gluten Free, DF-Dairy Free, V-Vegan.** All prices are subject to an Administrative Fee and State & Local Taxes. Please inform your event specialist of any food allergies. \*These items are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness. Menus and prices are valid for events occurring before December 31, 2018.

*My  
Spirit Blessing*

## 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

**GF-Gluten Free, DF-Dairy Free, V-Vegan.** All prices are subject to an Administrative Fee and State & Local Taxes. Please inform your event specialist of any food allergies. \*These items are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness. Menus and prices are valid for events occurring before December 31, 2018.

## 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

76

## FALL AND WINTER

September 1 – March 31

**GF-Gluten Free, DF-Dairy Free, V-Vegan.** All prices are subject to an Administrative Fee and State & Local Taxes. Please inform your event specialist of any food allergies. \*These items are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness. Menus and prices are valid for events occurring before December 31, 2018.

*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

**GF-Gluten Free, DF-Dairy Free, V-Vegan.** All prices are subject to an Administrative Fee and State & Local Taxes. Please inform your event specialist of any food allergies. \*These items are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness. Menus and prices are valid for events occurring before December 31, 2018.

*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

20

24

**GF-Gluten Free, DF-Dairy Free, V-Vegan.** All prices are subject to an Administrative Fee and State & Local Taxes. Please inform your event specialist of any food allergies. \*These items are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness. Menus and prices are valid for events occurring before December 31, 2018.

## 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.*

**GF-Gluten Free, DF-Dairy Free, V-Vegan.** All prices are subject to an Administrative Fee and State & Local Taxes. Please inform your event specialist of any food allergies. \*These items are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness. Menus and prices are valid for events occurring before December 31, 2018.

*My  
Blessing*

# 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*

**GF-Gluten Free, DF-Dairy Free, V-Vegan.** All prices are subject to an Administrative Fee and State & Local Taxes. Please inform your event specialist of any food allergies. \*These items are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness. Menus and prices are valid for events occurring before December 31, 2018.