

## 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 6
- Margherita Pizzetta, Local Mozzarella, Basil Roasted Tomato 6
- Eggplant Parmesan Bite, Crispy Eggplant, Tomato Basil Jam, Mozzarella 6
- GF Polenta Fries, Pecorino, Lemon Truffle Mayonnaise 6
- Crispy Mac and Cheese, Fontina Val d'Aosta, White Truffle Oil 6
- V Chinese Vegetable Spring Rolls, Sweet Chili Sauce 6
- Truffle Mushroom Pizzetta, Robiola, Creamed Leeks, Black Truffle 6
- Chili Rellenos Bite, Smokey Tomato Vinegar Sauce 6
- GF House Made Tater Tot, Black Truffle, Parmesan 6
- GF Crisp Falafel, Spiced Chick Pea, Fava Bean, Curry Yogurt Sauce 6
- V Indian Samosa, Curry Potato-Pea, Hot Mint Chutney 6
- GF-V Crispy Beet Fries, Orange, Horseradish Cashew Cream 6
- GF-V Crispy Popcorn Cauliflower, Maple Sriracha Glaze, Sesame 6

#### PESCATARIAN

- DF Soft Fish Taco, Crisp Whitefish, Avocado Salsa, Radish, Fresno Chili 6
- DF Crispy Butterfly Shrimp, Coconut Crusted, Spicy Mango Dip 6
- Clam Casino, Pancetta, Sweet Pepper, Lemon-Garlic Butter, Pernod 6
- GF-DF Pancetta Wrapped Sea Scallop, Lemon, Rosemary 7
- DF Crab Cake Slider, Asian Slaw, Ginger-Peach Jam, Wasabi Mayo 7
- DF Crispy Crab Cake, Chipotle-Lime Aioli 7
- Native Lobster Corn Dog Fritter, Chardonnay Mustard Dipping Sauce 8
- Crispy Lobster Rangoon, Sweet & Sour Yuzu Dipping Sauce 8

#### EVERYTHING ELSE

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

## FALL AND WINTER

September 1 – March 31

*My  
Spirit Blessing*

## COCKTAIL HOUR

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

### PASSED HORS D'OEUVRES COLD

#### VEGETARIAN - VEGAN

- GF Spicy Paneer Kabobs**, Roasted Sweet Pepper, Mint
- V Avocado Toast**, Mashed Avocado, Citrus, Smoked Salt
- V Roasted Beet Hummus Crostini**, Orange, Pistachio
- GF Profiterole**, Blue Cheese Mousse, Apple Butter, Candied Walnut
- Ricotta Bruschetta**, Lemon Ricotta, Basil Roasted Tomato
- DF-V Portobello Mushroom Crostini**, Balsamic Jam, Truffle Oil
- GF Caprese Bite**, Burrata Mozzarella, Smoked Tomato, Basil Oil
- Cranberry-Pecan Crostini**, Cremont Goat Cheese, Hot Pepper Jelly
- Grilled Artichoke Bruschetta**, Whipped Feta, Spicy Olive Relish
- GF-V Vietnamese Vegetable Summer Roll**, Chile Lime Sauce

#### PESCATARIAN

- GF-DF Chilled Jumbo Shrimp**, Cocktail Sauce, Lemon 6
- GF-DF Grilled Jumbo Shrimp**, Sweet Chili Orange Glaze, Cilantro 6
- GF-DF \* Peruvian Fluke Ceviche**, Coconut, Chili, Yucca Chip 6
- \* Spicy Salmon Tartare**, Wonton Cracker, Wasabi Cream 6
- DF \* Tuna Cannoli**, Ahi Tuna Poke, Sesame, Citrus Soy Reduction 7
- DF \* Tuna Tartare**, Wonton Chip, Serrano Chili, Wasabi, Ponzu Syrup 7
- DF \*Tuna Poke**, Spicy Hawaiian Style Tartar, Sesame Cone 7
- GF-DF Lobster Deviled Eggs**, Farm Egg, Dijon, Tarragon 8
- Mini Lobster Roll**, Lemon, Micro Celery 8

## FALL AND WINTER

September 1 – March 31

- 6 **EVERYTHING ELSE**
- 6 **DF Spicy Chicken Lettuce Wrap**, Hoisin Ginger Sauce 6
- 6 **GF Buffalo Chicken Salad**, Blue Cheese Mousse, Micro Celery 6
- 6 **GF Asian Chicken Salad**, Rice Cracker, Sriracha Cream 6
- 6 **GF Tostada**, Chicken Chili Verde, Chipotle Salsa, Cilantro Crema 6
- 6 **GF Prosciutto Pear Wrap**, Watercress, Great Hill Blue Cheese 6
- 6 **\* Beef Carpaccio**, Focaccia Crouton, Mustard-Shallot Aioli 6
- 6 **DF \* Steak Tartare**, Brandt Natural, Semolina Toast, White Truffle Aioli 6
- 6 **DF Spiced Duck Confit Salad**, Sweet Potato Chip, Cherry Conserve 6

**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, 2019.

*My  
Spirit Blessing*

## 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>	18
<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>	4
<b>Imported &amp; Local Charcuterie &amp; Cheese Board</b>	20
<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>	18
<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>	16
<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>	

## FALL AND WINTER

September 1 – March 31

<b>Farm to Table</b>	18
<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>	24
<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>	30
<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>	32
<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>	

**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, 2019.

*My  
Spirit Blessing*

## 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>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	
<b>Gluten Free Pizzetta</b>	<b>2</b>
<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>

## FALL AND WINTER

September 1 – March 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	

**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, 2019.**

*My  
Blessing*

## PLATED DINNER

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*

**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, Vermont Butter

### Chefs Recommended Additional Courses

**Penne Pomodoro** 10

San Marzano Tomato Sauce, Basil, Reggiano Parmesan

**GF Butternut Squash-Apple Soup** 10

Maple Crème Fraiche, Candied Spiced Pecans

**GF Crispy Confit Duck Leg** 18

Frisée, Pistachio & Dried Cherry Salad, Spiced Pomegranate Gastrique

**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, 2019.

## FALL AND WINTER

September 1 – March 31

### ENTRÉE *Select One*

**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 Purée, Asparagus  
Cognac Red Wine Sauce

**GF-DF 10oz Grilled New York Strip Steak** 88

Hasselback Potato, French Beans, Watercress-Shallot Salad, Vincotto

**Grilled Choice Filet Mignon** 86

Potato-Celery Root Gratin, Garlic Wilted Spinach, Heirloom Carrots  
Bordelaise Sauce

**GF Steak Diane** 82

Searred Double Beef Tournedos, Truffle Whipped Potato  
Exotic Mushrooms, Wilted Escarole, Dijon-Cognac Diane Sauce

**GF Petit Filet Mignon & Braised Beef Short Rib** 82

Yukon Gold Potato Purée, 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  
Spirit Blessing*

PLATED DINNER

<b>GF Herb Crusted Native Cod</b> Savoy Cabbage, Fingerling Potatoes, Smoked Bacon, Shiitake Cipollini Onions, Black Truffle Nage	75
<b>GF Grilled Local Swordfish Steak</b> Basil Cured Tomato-Artichoke Risotto, Local Spinach Olive-Caper Relish, Vincotto	78
<b>GF Seared Mahi Mahi</b> Bamboo Rice, Ginger Glazed Carrots, Pak Choi Thai Curry-Kaffir Lime Sauce, Crispy Basil	75
<b>Crab Crusted Native Cod</b> Toasted Orzo Pilaf, Asparagus, Tomato Confit, Lemon-Chive Butter	78
<b>GF Cider Glazed Loch Duart Extraordinary Scottish Salmon</b> Butternut Squash Puree, Roasted Brussel Sprouts, Sage Brown Butter Spiced Pomegranate Syrup	75
<b>GF-DF Grilled Korubuta Pork Loin Chop</b> Maple Whipped Sweet Potatoes, Brussel Sprout, Smoked Bacon & Red Onion Ragout, Crispy Sage, Apple Cider Reduction	75
<b>GF-DF Herb Roasted All Natural Chicken Breast</b> Toasted Ancient Grain Pilaf, Heirloom Squash, Upland Cress-Shallot Salad, Spiced Carrot Jus	65
<b>Seared Boneless All Natural Chicken Breast</b> Sweet Potato Gratin, Local Brussel Sprouts, Sage Brown Butter Sauce	65

FALL AND WINTER

September 1 – March 31

VEGETARIAN

<b>GF-V Curry Spice Roasted Whole Cauliflower</b> Cauliflower Purée, Almond, Golden Raisin & Cilantro Salad, Carrot Ginger Broth	55
<b>Pumpkin &amp; Mascarpone Ravioli</b> Apple, Sage, Cipollini Onions, Amaretti Crumble, Brown Butter Cider Nage	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

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

DESSERT COURSE *Select One*

<b>Chocolate Rum Bombe</b> , Dark Demarera Rum Mousse, Chocolate Sable Cookie, Mirror Glaze, Spiced Cherry Syrup
<b>French Apple Tart</b> , Baked Native Apple, Calvados Custard, Cider Caramel Sauce
<b>Chocolate Caramel Tart</b> , Buttery Crust, Orange Chocolate Ganache
<b>DF Orange Olive Oil Cake</b> , Extra Virgin Olive Oil, Cranberry - Orange Compote, Spiced Cranberry Syrup, Toasted Pistachio
<b>Individual Boston Cream Pie</b> , Vanilla Génoise, Orange Infused Pastry Cream, Dark Chocolate Ganache, Chantilly
<b>Brown Butter Native Pear Tart</b> , Cinnamon Whipped Cream, Caramel Sauce
<b>GF Flourless Dark Chocolate Cake</b> , Port Poached Cherries, Vanilla, Mint

**Tableside Coffee and Tea Service**

**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, 2019.

*My  
Spirit Blessing*

## 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.

<b>Salads</b>	<b>12</b>
<b>GF Artisan Field Greens</b> , Apple, Blue Cheese, Toasted Walnuts, Cranberry Vinaigrette	
<b>GF Baby Arugula Salad</b> , Tomato, Pine Nuts, Parmesan, Lemon-Olive Oil Vinaigrette	

### VEGETARIAN

<b>Creamy Cheddar Mac and Cheese</b> , Buttery Crumb Crust	<b>12</b>
<b>Eggplant Parmesan</b> , Crisp Eggplant, Pomodoro Sauce, Mozzarella	<b>16</b>
<b>GF-DF Lebanese Chick Pea Falafel</b> , Tahini Sauce	<b>14</b>
<b>V Vegan Farro Risotto</b> , Wild Mushrooms, Corn, Leek, Truffle	<b>16</b>

### PESCATARIAN

<b>GF-DF Grilled Native Swordfish</b> , Olive -Caper Relish	<b>20</b>
<b>Baked Native Cod</b> , Cracker Crumb Topping, Lemon Butter	<b>18</b>
<b>GF-DF Roasted Salmon</b> , Mustard Horseradish Crust, Apple Relish	<b>17</b>
<b>GF-DF Hoisin Glazed Loch Duart Salmon</b> , Ginger Peach Relish	<b>16</b>
<b>Crispy Jonah Crab Cakes</b> , 3oz, Herbed Remoulade Sauce	<b>20</b>
<b>Creamy Lobster Mac and Cheese</b> , Brioche Crumb Topping	<b>16</b>

### EVERYTHING ELSE

<b>GF-DF Brazilian Churrasco Steak Tips</b> , Salsa Verde	<b>22</b>
<b>GF-DF 4 Hour Red Wine Braised Beef Shortribs</b> , Balsamic Onion Jam	<b>18</b>
<b>GF Greek Style Lamb Tips</b> , Peppers, Red Onion, Tomato, Tzatziki	<b>18</b>
<b>GF-DF Sweet Chili-Lime Glazed Chicken Breast</b> , Ginger, Cilantro	<b>16</b>
<b>GF-DF Tuscan Grilled Chicken</b> , Rosemary, Fennel, Lemon Aioli	<b>16</b>
<b>Sear Natural Chicken Medallions</b> , Mushroom Marsala Sauce	<b>16</b>

## FALL AND WINTER

September 1 – March 31

### CARVED TO ORDER

Served Dinner Rolls and Vermont Butter

<b>GF-DF Beef Tenderloin</b> , Cherry-Balsamic Glaze, Peppercorn Jus	<b>24</b>
<b>GF-DF Herb Crusted Sirloin</b> , Sweet Pepper Relish, House Steak Sauce	<b>22</b>
<b>GF Pepper Crusted Beef Rib Eye</b> , Horseradish-Mustard Cream	<b>22</b>
<b>GF-DF Leg of Lamb</b> , Lemon-Rosemary Crust, Roasted Garlic Aioli	<b>18</b>
<b>GF-DF All Natural Turkey Breast</b> , Sage Honey Glaze, Blackberry Chutney	<b>15</b>

### STEAKHOUSE SIDES

8 each

<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 Purée</b> , Maple Scented
<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-V Oven Roasted Sweet Potato Wedges</b> , BBQ Spice
<b>GF-V Fingerling Potatoes</b> , Caramelized Onions, Truffle Oil, Thyme
<b>GF-V Herb Roasted Creamer Potatoes</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, 2019.

*My  
Spirit Blessing*

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.

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
- 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 Pasta: Spaghetti, Penne, Fusilli, Linguine, or Rigatoni 2

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-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 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*



## 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-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, Decaffeinated Coffee, & Herbal Tea Station

Non-Fat Milk, Half and Half, Sugars, Honey

## FALL AND WINTER

September 1 – March 31

### 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, Decaffeinated Coffee, & Herbal Tea Station

Non-Fat Milk, Half and Half, Sugars, Honey

## 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-V 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

## FALL AND WINTER

September 1 – March 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

**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, 2019.

*My  
Spirit Blessing*

## 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.

### Italian Pastry Cart 16

Assorted Biscotti and Pizzelle Cookies

Tiramisu Mousse Cups, Cocoa

Mini Cannoli, Sweet Ricotta **GF** Panna Cotta, Espresso

### Coffee, Decaffeinated Coffee, & Herbal Tea Station

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

Non-Fat Milk, Half and Half, Sugars, Honey

### Custom Dessert Table *Flavors and color options are endless*

**GF French Almond Macarons** 5 each

Creme Brulee, Coconut Lime, Raspberry Rose

**Eclairs** 5 each

Pistachio Mascarpone, Coffee Caramel, Nutella Mousse

**GF-DF Hand Made Marshmallows** 5 each

Blackberry, Tahitian Vanilla Bean, Passion Fruit

**GF-DF Cupcakes** 6 each

Caramel Macchiato, Rocky Road, Apple Spice

**GF Cheesecake Pops** 5 each

Maple Bacon, Blood Orange, Black Cherry

## FALL AND WINTER

September 1 – March 31

### Petit Desserts *Select Five*

2 pieces per person 16

3 Pieces per person 20

4 pieces per person 24

### Mini Cupcakes

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 Kiss, Marshmallow, Chocolate, Graham Crust

Native Apple Cobbler Tartlet, Cinnamon Crumble

**GF Tiramisu Mousse Cup**

Lemon Tartlet, Toasted Meringue

**GF Cheesecake Pops**, Strawberry Champagne

French Almond Macaron, Mango

**GF Coconut Macaroon**, Dark Chocolate Drizzle

**GF Pâte de Fruit**, Passion Fruit

Cake Truffles, Red Velvet and Lemon

Bite Size Whoopie Pie, Cream Filling

Mini Cannoli, Sweet Ricotta

Lemon Penny Tartlet

Mini Cheesecake Bite, Vanilla

### Coffee, Decaffeinated Coffee, & Herbal Tea Station

Non-Fat Milk, Half and Half, Sugars, Honey

**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, 2019.

*My  
Sweet Blessing*

AFTER DINNER

After Dinner and Late Night snacks must be served by midnight

PASSED LATE NIGHT SNACKS

BREAKFAST

- Chicken & Waffles**, Fried Chicken, 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 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 Catsup

5 each

add 1

SWEET

- S'mores Kiss**, Marshmallow, Chocolate, Graham Crust
- GF Cheesecake Pop**, Strawberry Champagne
- Mini Chocolate Chip Cookie**, Ice Cold Milk Shooter
- Vanilla Ice Cream Sandwich**, Chocolate Chip Cookie
- Chocolate Hazelnut Arancini**, Caramel Mascarpone Sauce
- Two Bite Whoopie Pie**, Traditional & Raspberry Cream
- GF French Almond Macaron**, Mango & Pistachio

5 each

**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** Almond Orange Cloud Cookies  
Micro Cannoli  
**GF-DF** Pâte De Fruit

**Mini Chocolate Bars from Fixx Select Two**

5 each

Passed or Displayed  
Caramel Sea Salt  
Almond Nougat with Morello Cherries  
Bourbon Pecan with Caramel  
Praline Crisp with Passion Fruit  
Cashew Nougat with Caramel  
Caramel with Coconut & Pretzel

**Mini Chocolate Bars from Fixx Plate Select Two**

50 each

One plate per table, Ten pieces per plate  
*Fixx Chocolates are handcrafted in Boston, MA.*

*My  
Sweet Blessing*

## 'TIS THE SEASON DESSERTS

Available November through February

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

### Tiny Sweet Tiding Table *Select Five*

2 Pieces Per Person 16

3 Pieces Per Person 20

4 Pieces Per Person 24

Cranberry Walnut Bites

Candy Cane Truffle Tartlet

Pine Nut Squares

**GF** Eggnog Panna Cotta Verrine

Gingerbread S'Mores Tartlet

Coffee, Decaffeinated Coffee, & Herbal Tea Station

Non-Fat Milk, Half and Half, Sugars, Honey

Sweet Potato Mini Pie

Pumpkin Custard Tartlet

**GF** Spiced Vanilla Mousse Cup

Spiced Apple Tart

### Joy & Cheer Table *Select Three*

2 Pieces Per Person 14 3 Pieces Per Person 18 4 Pieces Per Person 22

Pistachio Cranberry Sandie's

Cardamom Cookie Stars

Chocolate Meringue Sticks

Espresso Shortbread Trees

Gingerbread Mitten Cookie

Coffee, Decaffeinated Coffee, & Herbal Tea Station

Non-Fat Milk, Half and Half, Sugars, Honey

### Merry & Bright Table *Select Three*

Spiced Carrot Cupcake, Cream Cheese Frosting

Chai Tea Cupcake, Orange Buttercream, Honey Drizzle

Red Velvet Cupcake, Cream Cheese Frosting

Eggnog Pound Cake Cupcake, Rum Buttercream

Peppermint Chip Cupcake, Swirled Vanilla Cream

Coconut Snowball Cupcake, Coconut Buttercream

Gingerbread Cupcake, Dusted with Confectioners Sugar

Coffee, Decaffeinated Coffee, & Herbal Tea Station

Non-Fat Milk, Half and Half, Sugars, Honey

14

## FALL AND WINTER

September 1 – March 31

### HOLIDAY ADDITIONS

6 inch Classic Cookies

5 each

Stars, Trees, Snowmen, Ornaments

Gingerbread Men, Half Dipped In Chocolate, Bow Ties, Smiling Faces

5 each

Holiday Pops

5 each

**GF** Gingerbread Cheesecake

**GF** Eggnog Cheesecake

**GF** Candy Cane Cheesecake

**GF** Chai Cheesecake

Pumpkin Cheesecake

### PLATED WINTER DESSERTS

Traditional Buche De Noel

add 2

Vanilla Sponge, Chocolate Buttercream, Ganache "Bark"

Chocolate Peppermint Tart

add 2

Dark Chocolate Ganache, Salted Caramel, Edible Gold Sparkles

**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, 2019.

*My  
Sweet Blessing*