

COCKTAIL HOUR

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

PASSED HORS D'OEUVRES HOT

VEGETARIAN - VEGAN

- Zucchini Basil Fritter, Parmesan, Smoked Tomato Aioli
- Margherita Pizzetta, Local Mozzarella, Basil Roasted Tomato
- Eggplant Parmesan Bite, Crispy Eggplant, Tomato Basil Jam, Mozzarella
- Crispy Mac and Cheese, Fontina Val d'Aosta, White Truffle Oil
- V Chinese Vegetable Spring Rolls, Sweet Chili Sauce
- Truffle Mushroom Pizzetta, Robiola, Creamed Leeks, Black Truffle
- Chili Rellenos Bite, Smokey Tomato Vinegar Sauce
- GF House Made Tater Tot, Black Truffle, Parmesan
- V Indian Samosa, Curry Potato-Pea, Hot Mint Chutney
- GF-V Crispy Beet Fries, Orange, Horseradish Cashew Cream
- GF-V Crispy Popcorn Cauliflower, Maple Sriracha Glaze, Sesame

PESCATARIAN

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

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
- DF Crispy Wonton, Five Spice Duck Confit, Scallion, Ginger Plum Sauce 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
- Rueben Bites, Corned Beef, Swiss, Sauerkraut, House Russian Dip 6
- GF Brazilian Churrasco Steak Kabob, Salsa Verde 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
- GF Lamb Meatball, Vermont Farm Feta, Mint Pesto, Pickled Onion 6
- Lamb Gyro, Braised Shank, Tomato, Red Onion, Pita, Tzatziki 7
- Prime Beef Burger Slider, House Boursin, Onion Confit, Tomato Jam 7
- Mini Beef Wellington, Braised Short Rib, Duxelles, Truffle 7
- DF Lamb Lollipop, Mustard Herb Crust, Tomato Mint Chutney 9

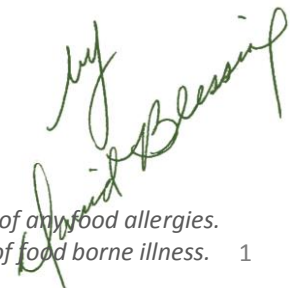
SPRING AND SUMMER

April 1 – August 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.

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SPRING AND SUMMER

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PASSED HORS D'OEUVRES COLD

VEGETARIAN & VEGAN

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

PESCATARIAN

| | |
|--|---|
| 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 |
| GF-DF Chilled Jumbo Shrimp , Cocktail Sauce, Lemon | 6 |
| DF * Tuna Tartare , Wonton Chip, Serrano Chili, Wasabi, Ponzu Syrup | 7 |
| DF * Tuna Cannoli , Ahi Tuna Poke, Sesame, Citrus Soy Reduction | 7 |
| DF * Tuna Poke , Spicy Hawaiian Style Tartar, Sesame Cone | 7 |
| Lobster Salad Sandwich , Open Faced, Scallion Corn Bread | 8 |
| GF-DF Lobster Tostada , Lobster Salad, Basil Mashed Avocado, Tomato | 8 |
| Mini Lobster Roll , Lemon, Micro Celery | 8 |
| GF-DF Lobster Deviled Egg , Farm Egg, Tarragon, Dijon | 8 |

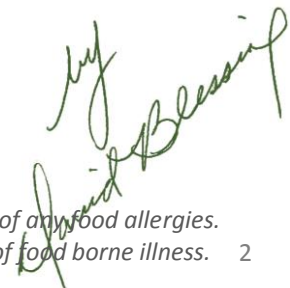
EVERYTHING ELSE

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

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COCKTAIL HOUR DISPLAYS

Pricing is based on a 1 hour reception. Each additional ½ hour add 5.
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| | |
|---|-----------|
| 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 |
| Imported & Local Charcuterie & Cheese Board | 20 |
| GF Meats, Cured, Smoked, Air Dried | |
| GF Artisan Cheeses, Aged | |
| GF-V Pickled Vegetables, Seasonal Assorted | |
| GF-V Grain Mustard, Dijon Mustard | |
| GF-V Fig Jam, Orange Infused | |
| V Grilled Breads, Focaccia, Baguette | |
| 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 | |
| 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

| | |
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| Farm to Table | 18 |
| GF-V Heirloom Baby Beets, Citrus Marinated | |
| GF-V Roasted Rainbow Carrots, Pink Peppercorn, Honey | |
| GF-V Grilled Bell Peppers, Lemon, Oregano, EVOO | |
| GF-V Wilted Garden Greens, Toasted Garlic, Chili | |
| GF-V Charred Baby Eggplant, Rosemary, Orange | |
| Cold Antipasti | 24 |
| GF-DF Olive Misto, Rosemary, Orange | |
| GF Mortadella di Bologna, Pistachio, Cracked Pepper | |
| GF Grilled Sweet Italian Peppers, Oregano, Vincotto | |
| GF Fresh Ovaline Mozzarella, Basil, Extra Virgin Olive Oil, Flake Salt | |
| Hot Antipasti | 30 |
| Stuffed Clams, Herbed Crumb Stuffing, Oregano, Garlic Butter | |
| GF Gamberi Fritti, Lightly Fried Jumbo Shrimp, Lemon Aioli | |
| Polpetta, Beef & Pork Meatballs, San Marzano Tomato Sauce, Parmesan | |
| GF Frittata, Zucchini, Tomato, Mint, Fresh Ricotta | |
| 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 | |

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| | |
|---|------------|
| Pizzetta Select Three | 18 |
| 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 | |
| Bianca , Buffalo Mozzarella, Parmesan, Robiola, Castelvetro Olive | |
| Potato , Whipped Yukon Potato, Hickory Smoked Bacon, Scallion | |
| Gluten Free Pizzetta | 2 |
| 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 | |
| GF Sushi Ozara | 30 |
| 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 - 1 Sushi Chef per 150 guests | 500 |

SPRING AND SUMMER

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| | |
|--|---------------|
| Caviar | Market |
| Accoutrements ; 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> | |
| GF-DF Raw Bar | |
| <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> | |
| 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 | |
| Oyster Shucker - 1 Shucker per 150 pieces | 800 |
| Each additional Shucker | 200 |
| DF Dim Sum | 24 |
| 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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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 Tuscan Salad, Artisan Italian Lettuces, Roasted Cherry Tomato, Olives, Butter Beans, Charred Red Onion, Basil Parmesan Dressing

Artisan Field Greens, Vermont Creamery Goat Cheese, Heirloom Baby Beet Salad, Herb Crostini, Citrus Vinaigrette

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

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

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

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

Artisan Bread Basket, Vermont Butter

Chefs Recommended Additional Courses

- Penne Pomodoro** 10
San Marzano Tomato Sauce, Basil, Reggiano Parmesan
- Vermont Farm Milk Ricotta Raviolo** 12
San Marzano Tomato Broth, Parmesan Crema, Basil
- Native Lobster-Corn Bisque**, Cognac, Fines Herbes Toast 12

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ENTRÉE *Select One*

GF Petit Filet Mignon & Butter Poached Local Lobster 103
Scallion Potato Cake, Lemon Roasted Asparagus, Tarragon Cream

Deconstructed Beef "Wellington" 98
Seared Choice Filet, Braised Beef Short Rib
Mushroom, Spinach & Foie Gras Pastry, Truffle Red Wine Reduction

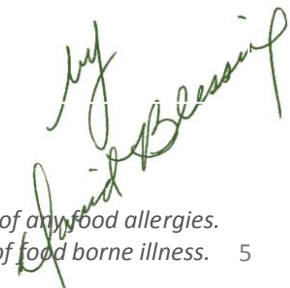
GF Grilled Filet Mignon 86
Horseradish Potatoes, Grilled Asparagus, Tomato-Rosemary Conserve
12 Year Aged Balsamico

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

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

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

GF Club Cut Black Angus Sirloin & Grilled Loch Duart Salmon 78
Lemon-Olive Oil Crushed Yukon Potatoes, Native Spinach
Charred Tomato Coulis, Balsamic Reduction



LONGWOOD
— CULINARY CREATIONS —
PLATED DINNER

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

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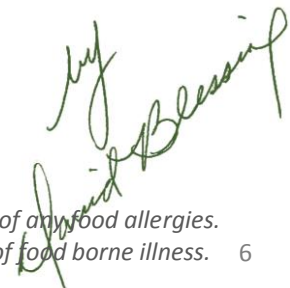
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|---|----------------|
| VEGETARIAN | |
| GF-V Quinoa Stuffed Herb Roasted Portobello Mushroom Basil Cured Tomato, Zucchini, Eggplant, Quinoa Stuffing Seared Spinach, Sweet Pepper Oil, 12 Year Aged Balsamic | 55 |
| GF-V Mediterranean Stuffed Peppers Roasted Golden Pepper, Mediterranean Vegetable, Olive & Basil Filling, Chick Pea Mash, Sweet Pepper Broth | 55 |
| 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 |

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

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

Tableside Coffee and Tea Service

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A LA CARTE DINNER STATIONS

Pricing is based on 1 ½ hours. Each additional ½ hour add \$10.

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For a complete dinner experience we recommend Salads, two a la carte or two carved to order items with two steakhouse sides and dessert.

Salads 12

- GF Artisan Field Greens**, Apple, Blue Cheese, Toasted Walnuts
- Cranberry Vinaigrette
- GF Baby Arugula Salad**, Tomato, Pine Nuts, Parmesan, Lemon-Olive Oil Vinaigrette

VEGETARIAN

- Creamy Cheddar Mac and Cheese**, Buttery Crumb Crust 12
- Eggplant Parmesan**, Crisp Eggplant, Pomodoro Sauce, Mozzarella 16
- V Lebanese Chick Pea Falafel**, Pita Bread, Tahini Sauce 14
- V Vegan Farro Risotto**, Wild Mushrooms, Corn, Leek, Truffle 16

PESCATARIAN

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

EVERYTHING ELSE

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

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CARVED TO ORDER

Served Dinner Rolls and Vermont Butter

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

STEAKHOUSE SIDES

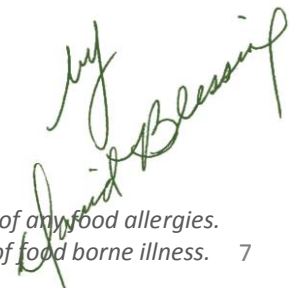
8 each

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

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Pasta Select Three

DF Orecchiette, Spicy Sausage, Broccoli Rabe, Cured Tomato

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

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

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

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

Rigatoni, Bolognese Sauce, Pecorino Romano

Spinach & Cheese Ravioli, Cured Tomatoes, Light Pesto Cream

Cheese Tortellini, Fresh Tomato Marinara

Spinach & Ricotta Gnocchi, Roasted Pepper Sauce, Fresh Ricotta

Wild Mushroom Ravioli, Truffle Parmesan Sauce

Whole Wheat Fusilli, Roasted Summer Vegetable Ragu, Ricotta

DF Scampi, Lumache Pasta, Shrimp, Tomato, Garlic, White Wine, Parsley

*Gluten Free Pasta: Spaghetti, Penne, Fusilli, Linguine, or Rigatoni

Asian Street Food

DF Steamed Chicken Lemongrass Dumplings, Cilantro Soy Dip

DF Pan Fried Pork Potstickers, Orange Chili Sauce

DF Korean BBQ Beef, Scallion

DF Chilled Pad Thai Noodle Salad, Shrimp, Tamarind, Cashew

DF-GF Stir Fry Vegetables, Tofu, Teriyaki Ginger Sauce

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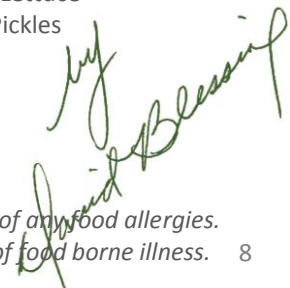
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| | | |
|----|--|----|
| 25 | <p>GF-DF Sushi</p> <p>5 pieces per person, minimum 50 people Prepared to order by Sushi Chef Included with 30 days advance notice</p> <p>* Tuna Tataki, Chili and Ponzu</p> <p>* Nigiri, Shrimp, Eel, Salmon, Tuna and Yellowtail</p> <p>Maki, * Spicy Tuna, California, Cucumber Avocado, Crab, * Spicy Salmon Pickled Ginger, Wasabi, Soy Sauce, GF Tamari Soy Sauce Chopsticks</p> | 55 |
| 2 | <p>Al Pastor</p> <p>Warm Corn and Flour Tortillas</p> <p>GF-DF Achote Lime Grilled Skirt Steak</p> <p>GF-DF Chili Lime Braised Chicken</p> <p>DF Crisp Popcorn Shrimp</p> <p>GF Fire Roasted Peppers & Onions</p> | 36 |
| 32 | <p>GF-DF Toppings: Sliced Radish, Sweet Onion, Cilantro, Shredded Cabbage, Guacamole, Roasted Chipotle Salsa, Salsa Verde, Pineapple Mango Salsa, Lime Crema</p> | |
| | <p>DIY Slider Bar</p> <p>Brioche Slider Buns</p> <p>GF-DF Prime Beef Burger</p> <p>GF-DF Grilled Chicken Medallion</p> <p>DF Falafel Burger</p> <p>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</p> <p>GF-DF Thick Cut French Fries</p> | 28 |

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DINNER BUFFET

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Italian Trattoria

GF Arugula Salad, Pancetta, Gorgonzola, Walnuts, Balsamic Vinaigrette
GF-DF Sicilian Cauliflower Salad, Pine Nuts, Golden Raisins, Chili
Capers, Orange Vinaigrette

Focaccia, Ciabatta, Extra Virgin Olive Oil

Margherita Pizza, San Marzano Tomatoes, Fresh Mozzarella, Basil
GF Picatta Style Seared Salmon, Lemon, Caper, White Wine
Seared Natural Chicken Medallions, Mushroom Marsala Sauce
Four Cheese Ravioli, Pesto Alfredo, Cured Tomato
GF-V Roasted Creamer Potatoes, Rosemary, Lemon, Olive Oil
GF-V Green Beans, Toasted Garlic, Parsley
Grated Parmesan, Red Pepper Flakes, Extra Virgin Olive Oil

GF Espresso Panna Cotta, Cinnamon
GF Tiramisu Mousse Cup
Mini Cannoli, Sweet Ricotta

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

SPRING AND SUMMER

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American Comfort

GF-DF Traditional Chicken Soup, Organic Chicken, Vegetables, Egg Noodles
GF Wedge Salad, Tomato, Smoked North Country Bacon, Great Hill Blue
Cheese, Red Onion, Buttermilk Tarragon Dressing

Mini Parker House Rolls, Vermont Butter

GF-DF Slow Baked Loch Duart Scottish Salmon, Sweet Mustard Glaze
DF Southern Fried Chicken, Sorghum Glaze
GF-DF Four Hour Braised Beef Short Ribs, Red Wine, Rosemary
GF Buttered Peas & Carrots, Lemon, Parsley
GF Whipped Potatoes, Sea Salt, Butter

Individual Boston Cream Pie, Dark Chocolate Ganache
Native Apple Cobbler Tartlet, Cinnamon Crumble
Mini Pecan Pie, Brown Sugar, Vanilla

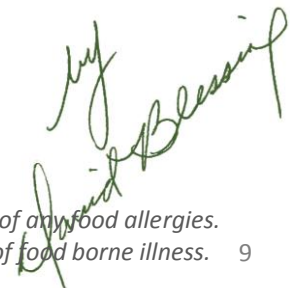
Coffee, Decaffeinated Coffee, & Herbal Tea Station
Non-Fat Milk, Half and Half, Sugars, Honey

76

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DINNER BUFFET

Pricing is based on 1 ½ hours. Each additional ½ hour add \$10.

New England Clam Bake 80
Traditional New England Clam Chowder, Oyster Crackers
GF-DF Artisan Field Greens, Vine Ripe Tomato, Balsamic Vinaigrette

House Corn Bread, Vermont Butter

GF Steamed 1 ¼ pound Native Lobster
GF Steamed Chatham Hard Shell Clams, Hot Broth, Drawn Butter
GF-DF Grilled Chorizo Sausage
GF Corn on the Cobb, Sweet Cream Butter
GF-V New Potatoes, Parsley, Sea Salt
Classic Strawberry Short Cake & Watermelon Wedges

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

Clam Bake Additions

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

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Modern Steak House 80
French Onion Soup, Caramelized Onions, Rich Beef Broth, Gruyere Croutons
Baby Kale Caesar Salad
Baby Kale & Hearts of Romaine, Shaved Parmesan, Croutons
Sundried Tomatoes, Caesar Vinaigrette

Dinner Rolls, Vermont Butter

GF-DF Red Wine Braised Boneless Beef Shortrib, Truffle Oil
GF Herb Roasted Natural Chicken Breast, Lemon-Garlic Sauce
GF-DF Roasted Loch Duart Salmon, Honey Dijon Glaze
GF Roasted Garlic Whipped Potatoes
GF Au Gratin Potatoes, Emmentaler, Crumb Topping
GF Creamed Spinach, Crème Fraiche Béchamel, Nutmeg
GF-DF Grilled Jumbo Asparagus, Lemon

Oreo Cookie Cheesecake Bites
Grasshopper Pie
Grapenut Pudding
Coconut Cream Tartlet

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

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DESSERT TABLES

Pricing is based on 1 ½ hours. Each additional ½ hour add \$5.
To ensure ample quantities; order must be for the full number of guests.

| | |
|--|--------|
| Italian Pastry Cart Assorted Biscotti and Pizzelle Cookies Tiramisu Mousse Cups, Cocoa Mini Cannoli, Sweet Ricotta, GF Panna Cotta, Espresso | 16 |
| Coffee, Decaffeinated Coffee, & Herbal Tea Station Non-Fat Milk, Half and Half, Sugars, Honey | |
| Churros Lightly Fried Classic Mexican Churros Warm Spiced Chocolate Ganache & Dulce de Leche Caramel Sauce Topplings: Cinnamon Sugar, Toffee Crumble, Grated Mexican Chocolate, Cookie Crumbs, Toasted Coconut | 16 |
| Coffee, Decaffeinated Coffee, & Herbal Tea Station Non-Fat Milk, Half and Half, Sugars, Honey | |
| Custom Dessert Table <i>Flavors and color options are endless</i> GF French Almond Macarons | 5 each |
| Crème Brûlée, 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 | |

SPRING AND SUMMER

April 1 – August 31

| | |
|-----------------------------------|----|
| Petit Desserts Select Five | |
| 2 pieces per person | 16 |
| 3 Pieces per person | 20 |
| 4 pieces per person | 24 |

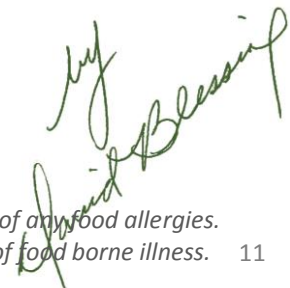
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|---|--|
| Mini Cupcakes Fresh Fruit Tartlet, Apricot Glaze Pecan Tartlet, Brown Sugar, Vanilla GF Mocha Chocolate Mousse Cup GF Espresso Panna Cotta , Cinnamon Chocolate Caramel Tart, Orange Key Lime Tartlets Chocolate Decadence Bite, Dark Cocoa S'mores Kiss, Marshmallow, Chocolate, Graham Crust 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

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AFTER DINNER

After Dinner and Late Night snacks must be served by midnight

SPRING AND SUMMER

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PASSED LATE NIGHT SNACKS

BREAKFAST

- 5 each **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

SAVORY

- 5 each **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 Ketchup

SWEET

- 5 each **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

5 each

add 1

5 each

GF-DF Warm House Roasted Mixed Nuts

Smoked Sea Salt and Rosemary Roasted Assorted Nut Mix
Cashews, Pecans, Marcona Almonds, Pistachios, Hazelnuts

10

Biscotto

Assorted Italian Cookies
Biscotti, Amaretti, Pizzelle

6

Mignardise Platter *One Per Table*

3 Pieces Per Person
Cake Truffles

125 each

GF French Almond Macaron

GF Marshmallow Bites

GF Almond Orange Cloud Cookies

Micro Cannoli

GF Pâte De Fruit

Mini Chocolate Bars *from Fixx Select Two*

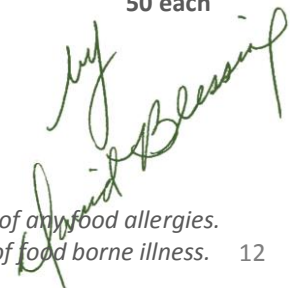
Passed or Displayed
Caramel Sea Salt
Almond Nougat with Morello Cherries
Bourbon Pecan with Caramel
Praline Crisp with Passion Fruit
Cashew Nougat with Caramel
Caramel with Coconut & Pretzel

5 each

Mini Chocolate Bars *from Fixx Plate Select Two*

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

50 each



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