

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

SPRING AND SUMMER

April 1 – August 31

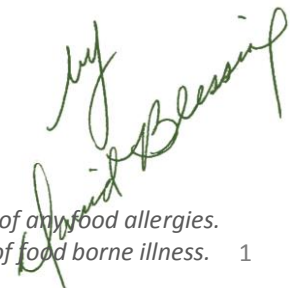
EVERYTHING ELSE

- 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
- "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

GF-Gluten Free, DF-Dairy Free, V-Vegan. All prices are subject to an Administrative Fee and State & Local Taxes. Please inform your event specialist of any food allergies.

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## COCKTAIL HOUR

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## SPRING AND SUMMER

April 1 – August 31

### PASSED HORS D'OEUVRES COLD

#### VEGETARIAN & VEGAN

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

#### PESCATARIAN

<b>GF-DF Grilled Jumbo Shrimp</b> , Sweet Chili Orange Glaze, Cilantro	6
<b>GF-DF * Peruvian Fluke Ceviche</b> , Coconut, Chili, Yucca Chip	6
<b>* Spicy Salmon Tartare</b> , Wonton Cracker, Wasabi Cream	6
<b>GF-DF Chilled Jumbo Shrimp</b> , Cocktail Sauce, Lemon	6
<b>DF * Tuna Tartare</b> , Wonton Chip, Serrano Chili, Wasabi, Ponzu Syrup	7
<b>DF * Tuna Cannoli</b> , Ahi Tuna Poke, Sesame, Citrus Soy Reduction	7
<b>DF * Tuna Poke</b> , Spicy Hawaiian Style Tartar, Sesame Cone	7
<b>Lobster Salad Sandwich</b> , Open Faced, Scallion Corn Bread	8
<b>GF-DF Lobster Tostada</b> , Lobster Salad, Basil Mashed Avocado, Tomato	8
<b>Mini Lobster Roll</b> , Lemon, Micro Celery	8
<b>GF-DF Lobster Deviled Egg</b> , Farm Egg, Tarragon, Dijon	8

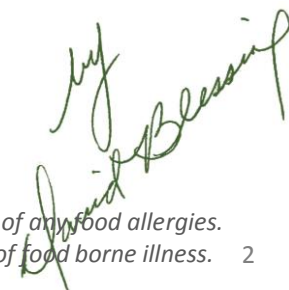
#### EVERYTHING ELSE

<b>GF-DF Tostada</b> , Chicken Chili Verde, Chipotle Salsa, Cilantro Mayo	6
<b>DF Spicy Chicken Lettuce Wrap</b> , Hoisin Ginger Sauce	6
<b>GF Jerk Chicken Salad</b> , Plantain Chip, Avocado Cream	6
<b>GF Buffalo Chicken Salad</b> , Blue Cheese Mousse, Micro Celery	6
<b>GF-DF Prosciutto Wrapped Peach</b> , Arugula, White Balsamic Vanilla Syrup	6
<b>DF * Steak Tartare</b> , Brandt Natural, Semolina Toast, White Truffle Aioli	6
<b>GF-DF * Thai Beef Skewer</b> , Green Papaya Salad, Basil, Mint	6
<b>DF Spiced Duck Confit Salad</b> , 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.  
To ensure ample quantities; order must be 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>Imported &amp; Local Charcuterie &amp; Cheese Board</b>	<b>20</b>
<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>	<b>18</b>
<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>	<b>16</b>
<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>	

## SPRING AND SUMMER

April 1 – August 31

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

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<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>

## SPRING AND SUMMER

April 1 – August 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	

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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

## SPRING AND SUMMER

April 1 – August 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  
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

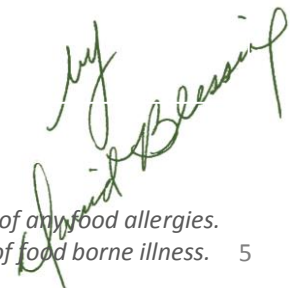
**GF Steak Diane** 82  
Petit Beef Tenderloin Medallions, Truffle Whipped Potato  
Exotic Mushrooms, Wilted Escarole, Dijon-Cognac Diane Sauce

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

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**LONGWOOD**  
— CULINARY CREATIONS —  
**PLATED DINNER**

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

**SPRING AND SUMMER**

*April 1 – August 31*

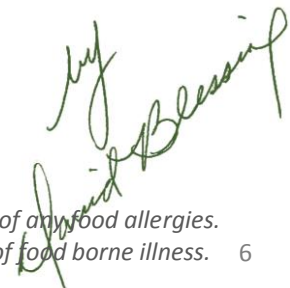
<b>VEGETARIAN</b>	
<b>GF-V Quinoa Stuffed Herb Roasted Portobello Mushroom</b> Basil Cured Tomato, Zucchini, Eggplant, Quinoa Stuffing Seared Spinach, Sweet Pepper Oil, 12 Year Aged Balsamic	<b>55</b>
<b>GF-V Mediterranean Stuffed Peppers</b> Roasted Golden Pepper, Mediterranean Vegetable, Olive & Basil Filling, Chick Pea Mash, Sweet Pepper Broth	<b>55</b>
<b>Seafood Additions Add to any entrée plate</b>	
<b>GF-DF Grilled Colossal Jumbo Shrimp</b>	<b>12 each</b>
<b>GF-DF U/10 Hand Harvested Local Diver Scallop</b>	<b>10 each</b>
<b>GF Half Native Lobster ( ½ Tail and 1 Claw)</b>	<b>Market</b>

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

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

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	
<b>Dinner Rolls</b> , Vermont Butter	

### 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>V Lebanese Chick Pea Falafel</b> , Pita Bread, 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 Rémoulade 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>Seared Natural Chicken Medallions</b> , Mushroom Marsala Sauce	<b>16</b>

## SPRING AND SUMMER

April 1 – August 31

### CARVED TO ORDER

<b>Dinner Rolls</b> , 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>

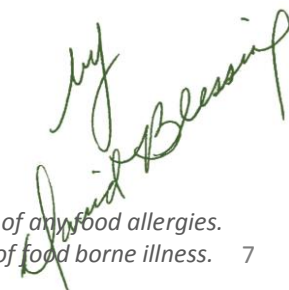
### STEAKHOUSE SIDES

	<b>8 each</b>
<b>GF Native Corn on the Cobb</b> , Vermont Butter, Malden Salt	
<b>GF Sugar Snap Peas</b> , Mint Butter	
<b>GF-V Braised Summer 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 Shallots, Truffle Oil, Thyme	
<b>GF-V Herb Roasted Creamer Potatoes</b>	

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## 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.

### Spring Summer 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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## SPRING AND SUMMER

April 1 – August 31

- |    |  |
|----|--|
| 25 | <p><b>GF-DF Sushi</b> <span style="float: right;">55</span></p> <p>5 pieces per person, minimum 50 people<br/>Prepared to order by Sushi Chef Included with 30 days advance notice</p> <p>* <b>Tuna Tataki</b>, Chili and Ponzu</p> <p>* <b>Nigiri</b>, Shrimp, Eel, Salmon, Tuna and Yellowtail</p> <p><b>Maki</b>, * Spicy Tuna, California, Cucumber Avocado, Crab, * Spicy Salmon<br/>Pickled Ginger, Wasabi, Soy Sauce, GF Tamari Soy Sauce<br/>Chopsticks</p>                                    |
| 2  | <p><b>Al Pastor</b> <span style="float: right;">36</span></p> <p><b>Warm Corn and Flour Tortillas</b></p> <p><b>GF-DF Achote Lime Grilled Skirt Steak</b></p> <p><b>GF-DF Chili Lime Braised Chicken</b></p> <p><b>DF Crisp Popcorn Shrimp</b></p> <p><b>GF Fire Roasted Peppers &amp; Onions</b></p>  |
| 32 | <p><b>GF-DF Toppings:</b> Sliced Radish, Sweet Onion, Cilantro, Shredded Cabbage, Guacamole, Roasted Chipotle Salsa, Salsa Verde, Pineapple Mango Salsa, Lime Crema</p>  |
|    | <p><b>DIY Slider Bar</b> <span style="float: right;">28</span></p> <p><b>Brioche Slider Buns</b></p> <p><b>GF-DF Prime Beef Burger</b></p> <p><b>GF-DF Grilled Chicken Medallion</b></p> <p><b>DF Falafel Burger</b></p> <p><b>GF Toppings:</b> Truffle Caramelized Onions, Roasted Garlic Aioli<br/>Great Hill Blue Cheese Spread, Tomato Jam, Shredded Lettuce<br/>Ketchup, Dijon Mustard, Mayonnaise, Sweet &amp; Sour Pickles<br/>Pickled Red Onion</p> <p><b>GF-DF Thick Cut French Fries</b></p> |



## 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-V Roasted Creamer Potatoes**, Rosemary, Lemon, Olive Oil  
**GF-V Green Beans**, Toasted Garlic, Parsley  
**Grated Parmesan, Red Pepper Flakes, Extra Virgin Olive Oil**

### DESSERT TABLE

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

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

## SPRING AND SUMMER

April 1 – August 31

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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  
**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

### DESSERT TABLE

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

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

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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, & 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

## SPRING AND SUMMER

April 1 – August 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**  
**Au Gratin Potatoes**, Emmentaler, Crumb Topping  
**Creamed Spinach**, Crème Fraiche Béchamel, Nutmeg  
**GF-DF Grilled Jumbo Asparagus**, Lemon

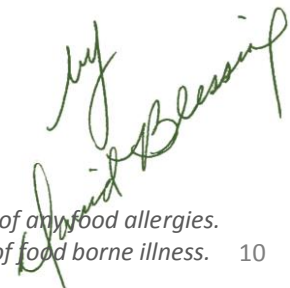
**DESSERT TABLE**  
**Oreo Cookie Cheesecake Bites**  
**Grasshopper Pie**  
**Grapenut Pudding**  
**Coconut Cream Tartlet**

**Coffee, Decaffeinated Coffee, & 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.

<b>Italian Pastry Cart</b> Assorted Biscotti and Pizzelle Cookies Tiramisu Mousse Cups, Cocoa Mini Cannoli, Sweet Ricotta, <b>GF Panna Cotta</b> , Espresso	16
<b>Coffee, Decaffeinated Coffee, &amp; Tea Station</b> Non-Fat Milk, Half and Half, Sugars, Honey	
<b>Churros</b> Lightly Fried Classic Mexican Churros Warm Spiced Chocolate Ganache & Dulce de Leche Caramel Sauce <b>Topplings:</b> Cinnamon Sugar, Toffee Crumble, Grated Mexican Chocolate, Cookie Crumbs, Toasted Coconut	16
<b>Coffee, Decaffeinated Coffee, &amp; Tea Station</b> Non-Fat Milk, Half and Half, Sugars, Honey	
<b>Custom Dessert Table</b> <i>Flavors and color options are endless</i> <b>GF French Almond Macarons</b>	5 each
Crème Brûlée, Coconut Lime, Raspberry Rose	
<b>Eclairs</b>	5 each
Pistachio Mascarpone, Coffee Caramel, Nutella Mousse	
<b>GF-DF Hand Made Marshmallows</b>	5 each
Blackberry, Tahitian Vanilla Bean, Passion Fruit	
<b>Cupcakes</b>	6 each
Caramel Macchiato, Rocky Road, Apple Spice	
<b>GF Cheesecake Pops</b>	5 each
Maple Bacon, Blood Orange, Black Cherry	

## SPRING AND SUMMER

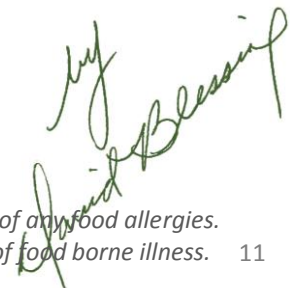
April 1 – August 31

<b>Petit Desserts Select Five</b> 2 pieces per person 3 Pieces per person 4 pieces per person	16 20 24
<b>Mini Cupcakes</b> Fresh Fruit Tartlet, Apricot Glaze Pecan Tartlet, Brown Sugar, Vanilla <b>GF Mocha Chocolate Mousse Cup</b> <b>GF Espresso Panna Cotta</b> , Cinnamon Chocolate Caramel Tart, Orange Key Lime Tartlets Chocolate Decadence Bite, Dark Cocoa S'mores Kiss, Marshmallow, Chocolate, Graham Crust <b>GF Tiramisu Mousse Cup</b> Lemon Tartlet, Toasted Meringue <b>GF Cheesecake Pops</b> , Strawberry Champagne French Almond Macaron, Mango <b>GF Coconut Macaroon</b> , Dark Chocolate Drizzle <b>GF Pâte de Fruit</b> , 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	
<b>Coffee, Decaffeinated Coffee, &amp; Tea Station</b> 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

### PASSED LATE NIGHT SNACKS

#### BREAKFAST

<b>Chicken &amp; Waffles</b> , Fried Chicken, Maple Syrup	5
<b>Breakfast Casserole</b> , Tater Tot, Sausage, Egg, Cheese	5
<b>Cheese Quiche Bites</b> , Tomato, Spinach	5
<b>Bite Size Waffle</b> , Maple Whipped Mascarpone	5
<b>Brioche French Toast Skewer</b> , Maple Sugar Dusted	5
<b>Breakfast Biscuit</b> , Bacon, Egg, Cheddar	5

#### SAVORY

<b>Burger Slider</b> , Prime Beef, Cheddar, Special Sauce	6
<b>American Pie</b> , 3 Cheese Pizza Slice	5
<b>Cheeseburger Tot</b> , Tater Tot, Angus Beef, Cheese	5
<b>DF Pretzel Crusted Chicken Skewer</b> , Honey Mustard Sauce	5
<b>Mini All Beef Corn Dogs</b> , Spicy Mustard Sauce	5
<b>GF Shoestring Fries</b> , Truffle, Parmesan	4
<b>GF-DF Sweet Potato Fries</b> , Smokey Ketchup	4
<b>GF House Made Potato Chips</b> , Truffle Parmesan	4

#### SWEET

<b>S'mores Kiss</b> , Marshmallow, Chocolate, Graham Crust	5
<b>GF Cheesecake Pop</b> , Strawberry Champagne	5
<b>Mini Chocolate Chip Cookie</b> , Ice Cold Milk Shooter	5
<b>Vanilla Ice Cream Sandwich</b> , Chocolate Chip Cookie	5
<b>Chocolate Hazelnut Arancini</b> , Caramel Mascarpone Sauce	5
<b>Two Bite Whoopie Pie</b> , Traditional & Raspberry Cream	5
<b>GF French Almond Macaron</b> , Mango & Pistachio	5

## SPRING AND SUMMER

April 1 – August 31

<b>GF-DF Warm House Roasted Mixed Nuts</b>	10
Smoked Sea Salt and Rosemary Roasted Assorted Nut Mix Cashews, Pecans, Marcona Almonds, Pistachios, Hazelnuts	

<b>Biscotto</b>	6
Assorted Italian Cookies Biscotti, Amaretti, Pizzelle	

<b>Mignardise Platter</b> <i>One Per Table</i>	125 each
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3 Pieces Per Person

Cake Truffles

**GF** French Almond Macaron

**GF** Marshmallow Bites

**GF** Almond Orange Cloud Cookies

Micro Cannoli

**GF** Pâte De Fruit

<b>Mini Chocolate Bars from Fixx</b> <i>Select Two</i>	5 each
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Passed or Displayed

Caramel Sea Salt

Almond Nougat with Morello Cherries

Bourbon Pecan with Caramel

Praline Crisp with Passion Fruit

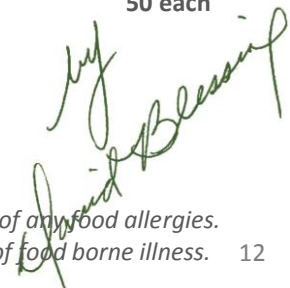
Cashew Nougat with Caramel

Caramel with Coconut & Pretzel

<b>Mini Chocolate Bars from Fixx Plate</b> <i>Select Two</i>	50 each
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One plate per table, Ten pieces per plate

*Fixx Chocolates are handcrafted in Boston, MA.*



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