

“A FORMAL AFFAIR”

*Cocktail Hour begins with six butler passed hors d'oeuvres
and two cocktail hour displays*

PASSED HORS D'OEUVRES *Select Six*

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

COCKTAIL DISPLAY *Select Two*

Farmhouse Cheese

GF Chef's Selected Local and Artisan Farmhouse Style Cheeses

GF Fig Jam, Fruit Mostarda, Unfiltered Honey

Crusty Breads, Assorted Crackers

Pizzetta *Select Three*

Greek, Tomato, Spinach, Feta, Red Onion, Black Olives, Oregano

Zucchini, Tomato Conserve, Sweet Onion, Fresh Ricotta, Summer Savory

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

Mediterranean Spiced Lamb, Rosemary Tomato, Goat Cheese, Black Olive

Grilled Radicchio, Bacon, Fontina, Tomato Confit, Vincotto

Spicy Sopressata, Caramelized Fennel, Green Onion, Mozzarella

Sweet Italian Sausage, Broccoli Rabe, Basil Roasted Tomato, Fresh Ricotta

Four Onion, Local Goat Cheese, Parmesan, Thyme, Aleppo Chili

Blanco, Buffalo Mozzarella, Parmesan, Robiola, Castelvetro Olive

Potato, Whipped Yukon Potato, Hickory Smoked Bacon, Scallion

Mediterranean

GF-DF Traditional Hummus, Smoked Paprika

GF-DF Smokey Baba Ganoush, Tahini

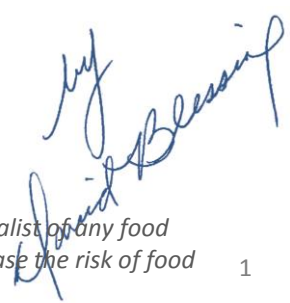
GF-DF Moroccan Spiced Chick Peas, Carrot, Sultanas

GF Marinated Greek Feta, Chili, Mint

GF-DF Sicilian Beet Salad, Pistachio, Orange, Balsamico

Pita Chips, Flatbread, Artisan Crackers

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



DINNER

SALAD COURSE *Select One*

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

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

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

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

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

Artisan Bread Basket and Vermont Butter

ENTRÉE

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

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

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

GF Grilled Local Swordfish Steak 140
Basil Cured Tomato-Artichoke Risotto, Local Spinach
Olive-Caper Relish, Vincotto

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

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

GF-V Quinoa Stuffed Roasted Portobello Mushroom
Basil Cured Tomato, Zucchini, Eggplant, Seared Spinach
Sweet Pepper Oil, 12 Year Aged Balsamic

DESSERT & TABLESIDE COFFEE SERVICE Tiered Buttercream Designed Cake

*If you would like to select two entrées; entrée counts are due 14 days
prior to the event. Price of the highest entrée will apply.*

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

*My
Thank You
Blessing*