

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

#### PASSED HORS D'OEUVRES HOT

##### VEGETARIAN - VEGAN

**V Chinese Vegetable Spring Rolls**, Sweet Chili Sauce  
**Zucchini Pizzetta**, Leek, Ricotta, Mint, Calabrian Chili  
**Margherita Pizzetta**, Mozzarella, Tomato, Basil  
**Crispy Mac & Cheese**, Fontina, White Truffle Oil  
**Truffle Mushroom Pizzetta**, Robiola, Leek, Thyme  
**Chili Crisp Rangoon**, Scallion, Sweet & Sour Sauce  
**Cracker Stuffed Mushroom**, Onion, Kale, Cheddar  
**GF-DF Tokyo Tots**, Furikake, Truffle Tamari, Kewpie  
**V Indian Vegetable Samosa**, Hot Mint Chutney  
**Roasted Eggplant Meatballs**, Basil, Pomodoro  
**GF-V Popcorn Cauliflower**, Maple Sriracha Glaze  
**DF Yucca Fries**, Tajin Chili Spiced, Mojo Aioli  
**Fried Ravioli**, Three Cheese, Arrabbiata Sauce  
**GF-V Plant Based BBQ "Chicken" Nugget**, Chive  
**Mexican Street Corn Fritter**, Cotija, Chili, Lime Mayo  
**Mozzarella en Carrozza**, Fried Mozzarella, Marinara  
**Corn & Black Bean Empanada**, Mojo Sauce

##### PESCATARIAN

**DF Soft Fish Taco**, Crisp Cod, Avocado, Radish, Chili  
**DF Crispy Coconut Shrimp**, Pineapple-Mango Dip  
**GF-DF Bang Bang Shrimp**, Sweet Chili Mayo  
**GF-DF Pancetta Wrapped Scallop**, Lemon-Rosemary  
**DF Crispy Crab Cake**, Chipotle-Lime Aioli  
**Lobster Rangoon**, Sweet & Sour Yuzu Sauce  
**Hot Buttered Lobster Roll**, Griddled Potato Bun  
**Lobster Mac & Cheese Cup**, Ritz Cracker Crust  
**Shrimp Toast**, Sesame, Scallion, Ginger Kewpie

##### EVERYTHING ELSE

7	<b>GF-DF Tuscan Chicken Kabob</b> , Lemon-Rosemary Aioli	9
7	<b>GF-DF General Tsao Chicken Bite</b> , Sesame, Scallion	8
7	<b>Nashville Hot Fried Chicken</b> , House Pickle, Ranch	9
8	<b>GF-DF Karaage</b> , Japanese Fried Chicken, Sweet Chili	8
8	<b>GF Buffalo Chicken Meatball</b> , Blue Cheese Mousse	8
7	<b>GF-DF Chili Crisp Chicken</b> , Garlic, Sesame, Lime	8
7	<b>DF Pekin Duck Wrap</b> , Spiced Duck, Hoisin, Scallion	9
7	<b>Duck Confit Grilled Cheese</b> , Brioche, Orange Fig Jam	9
7	<b>DF Dumpling Daughter Pork Dumplings</b> , Sweet Soy	9
8	<b>Crispy Carbonara Mac and Cheese</b> , Peas, Pancetta	8
7	<b>GF-DF Pork Bacon Pops</b> , Maple Bourbon Glaze	8
7	<b>GF-DF Candied Bacon Skewer</b> , Spiced Brown Sugar	7
8	<b>GF-DF Char Sui Pork Belly</b> , Five Spice, Shaoxing Glaze	8
8	<b>Peruvian Pork Empanada</b> , Aji Amarillo Sauce	8
7	<b>GF-DF Korean Style Beef Skewer</b> , Kimchi Mayo	9
8	<b>Beef Frank En Croûte</b> , Deli Mustard	9
8	<b>GF-DF Carne Asada Steak Skewer</b> , Pepperonata	9
	<b>Beef Burger Slider</b> , House Pickle, Special Sauce	8
	<b>Mini Beef Shortrib Wellington</b> , Duxelles, Truffle	9
8	<b>Nonna's Meatball</b> , Beef & Pork, Marinara, Pecorino	8
9	<b>GF-DF Brazilian Churrasco Steak Kabob</b> , Salsa Verde	9
9	<b>DF Birria Beef Quesadilla</b> , Salsa Roja, Cilantro, Onion	9
9	<b>GF Lamb Meatball</b> , Feta, Mint Pesto, Pickled Onion	9
9	<b>GF Grilled Greek Lamb Chop</b> , Lemon-Mint Tzatziki	10

**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, 2024.

*My First Blessing*

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#### PASSED HORS D'OEUVRES COLD

#### VEGETARIAN & VEGAN

<b>V Avocado Toast</b> , Basil, Radish, Tomato	7
<b>GF Caprese Bite</b> , Burrata, Smoked Tomato, Basil Oil	7
<b>Cremont Crostino</b> , Triple Cream Goat, Pepper Jam	7
<b>Smoked Burrata Toast</b> , Ruby Grape, Nut Free Pesto	7
<b>Ricotta Crostini</b> , Whipped Ricotta, Pickled Peaches	7
<b>GF-V Vegetable Summer Roll</b> , Chile Lime Sauce	7
<b>GF-V Heirloom Tomato Gazpacho</b> , Cilantro, Paprika	7
<b>GF-V Korean BBQ Tofu Skewer</b> , Scallion, Sesame	7
<b>GF-DF Traditional Deviled Egg</b> , Dijon, Paprika	7

#### PESCATARIAN

<b>GF-DF Passed Shrimp Cocktail</b>	8
<b>GF-DF Tequila Lime Shrimp</b> , Smoked Chili, Agave	9
<b>GF-DF *Peruvian Fluke Ceviche</b> , Coconut, Yucca	8
<b>DF *Spicy Salmon Tartare</b> , Wonton, Yuzu Kosho	9
<b>DF *Tuna Poke</b> , Wonton, Chili, Wasabi, Kabayaki	9
<b>GF-DF *Spicy Tuna Tartare</b> , Rice Crisp, Furikake	10
<b>Mini Lobster Roll</b> , Lemon, Micro Celery	10
<b>GF-DF Lobster Deviled Egg</b> , Tarragon, Dijon	10

#### EVERYTHING ELSE

<b>GF-DF Chicken Waldorf Salad</b> , Apple, Celery, Grape	8
<b>DF Spicy Chicken Lettuce Wrap</b> , Hoisin Sauce	8
<b>GF-DF Curried Chicken Salad</b> , Mint, Rice Cracker	8
<b>GF-DF Jamaican Jerk Chicken</b> , Plantain Chip, Mango	8
<b>GF-DF Prosciutto Wrapped Peach</b> , Arugula, Vanilla	8
<b>*Wagyu Steak Tartare</b> , Brioche, Black Garlic Aioli	10
<b>GF-DF Chilled Korean Beef</b> , Cucumber, Kimchi	9
<b>GF-DF Lemongrass Beef Lettuce Wrap</b> , Jaew Sauce	9
<b>GF-DF Prosciutto Wrapped Asparagus</b> , Lemon Aioli	8
<b>Panino</b> , Smoked Speck Ham, Truffle-Porcini Cream	9
<b>Fwaffle</b> , Foie Waffle, Foie Mousse, Yuzu Marmalade	10
<b>GF Prosciutto-Melon Bite</b> , Mozzarella, Fennel Honey	9

*My First Blessing*

Pricing is based on a 1-hour reception. Each additional ½ hour add 5.  
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**Farmhouse Cheese** 24  
**GF Chef Selected Local & Imported Artisan Cheeses**  
Aged Cow, Goat & Sheep Milk  
Soft Ripened, Washed Rind, Semi Firm, Blue  
**GF-DF** Jams, Fresh Grapes, Clover Honey  
**Baguette, Artisan Crackers**

**Add Fresh Seasonal Fruit** 8

**Charcuterie Board** 30  
**GF Chef Selected New England & European Cured Meats**  
Smoked, Air Dried, Salt Cured  
**GF-V** Pickled Vegetables  
**GF-V** Grain Mustard, Dijon Mustard  
**GF-V** Orange Infused Fig Jam  
**Focaccia, Baguette**

**Vegetable Antipasti** 22  
**GF-V Olive Misto**, Rosemary, Orange  
**GF-V Eggplant Caponata**, Caper, Basil  
**GF-V Marinated Cremini Mushrooms**, Herbs, Shallots  
**GF-V Fire Roasted Peppers**, Garlic, Oregano  
**GF-V Marinated Artichokes**, Fennel, Chili Flake  
Aged Balsamic, Extra Virgin Olive Oil

**Classic New England** 42  
**Clam Chowder Shooter**, Native Clams, Bacon, Potato, Thyme  
**Mini Lobster Slider**, Lobster Salad, Potato Bun, Lemon, Chive  
**DF Petit Crab Cakes**, Cherry Pepper Remoulade  
**DF Mini Fish & Chip Boat**, Local Fish, Shoestring Fries  
Malt Vinegar, Tartar Sauce, Lemon, Ketchup

**Indian Street Food** 34  
**Paneer Kati Wraps**, Cabbage, Cilantro, Mango Chutney  
**V Vegetable Samosa**, Curry Potato-Pea  
**GF Buhari Chili Fried Chicken**, Tamarind Glaze  
**GF-DF Baigan Bharta**, Roasted Eggplant, Garam Masala  
**GF-DF Grilled Lamb Seekh Kabab**, Cilantro, Lime  
**GF-DF** Hot Mint Chutney, Tamarind Chutney, Chili Sauce  
**DF Naan, Pita Chips**

**Mediterranean** 27  
**GF-V Traditional Hummus**, Smoked Paprika  
**GF-V Smokey Baba Ghanoush**, Tahini  
**V Tabouli**, Cracked Wheat, Tomato, Mint, Lemon  
**GF-V Persian Salad**, Tomato, Cucumber, Red Onion  
**GF-V Stuffed Grape Leaves**, Parsley, Lemon  
**V Fresh Pita, Pita Chips**

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#### \*Calvisius Caviar

Server Attended Station, Serving Size is ½ teaspoon  
Crème Fraiche, Egg White, Egg Yolk, Red Onion, Parsley  
House Made Potato Chips & Blini

<b>Siberian Royal</b> , 250 gram tin, 75 servings per tin	1250
<b>White Sturgeon</b> , 250 gram tin, 75 servings per tin	1225
<b>Russian Oscietra</b> , 250 gram tin 75 servings per tin	2100
<b>Russian Oscietra</b> , 500 gram tin 150 servings per tin	4100
<b>Siberian Royal</b> , 500 gram tin, 150 servings per tin	2400
<b>White Sturgeon</b> , 500 gram tin, 150 servings per tin	2350
<b>One Kilo Tins Available</b>	Market

#### GF-DF Raw Bar

For an authentic Raw Bar experience, we recommend 5 pieces per person

<b>Chilled Jumbo Shrimp</b> , Cocktail Sauce, Lemon	8 each
Recommend 3 pieces per person	
<b>*Local Oysters on Ice</b> , Champagne Mignonette	8 each
Recommend 2 pieces per person	
<b>*Littleneck Clams on Ice</b> , Cocktail Sauce, Lemon	7 each
Recommend 1 pieces per person	
<b>Cracked Native Lobster</b> , Remoulade, Cocktail Sauce	Market
Recommend 1 order per person	

#### Two Oyster Shuckers 1000

400 Piece Minimum required for shuckers  
30 days minimum notice required, based on availability  
Additional shuckers may be available for very large groups; but not guaranteed; we will work with you to create the right experience.

Sushi may be sourced upon request based on availability

#### Pizzetta Select Three 30

Crispy Flatbread Style Pizzetta

**Margherita**, San Marzano Tomatoes, Fresh Mozzarella, Basil

**Pepperoni**, San Marzano Tomatoes, Fresh Mozzarella, Pepperoni

**Bianca**, White Pizza, Four Cheeses, Garlic Cream, Extra Virgin

**Vodka Eggplant**, Fried Eggplant, Spicy Vodka Sauce, Mozzarella, Pecorino

**BBQ Chicken**, Pepper Jack Cheese, Grilled Red Onion, Cilantro

**Buffalo Chicken**, Blue Cheese, Mozzarella, Chive

**Exotic Mushroom**, Creamed Leeks, Robiola, Truffle, Thyme

**Spicy Calabrese**, Sopressata, Pecorino, Calabrian Chili, Tomato

**Italian Sausage**, Broccoli Rabe, Basil Roasted Tomato, Ricotta

**Braised Shortrib**, Caramelized Onion, Escarole, Aged Cheddar

**Gluten Free Pizza 2**

#### Poutine Bar 24

Create Your Own

**GF-DF Natural Cut French Fries**, Sea Salt

**GF Cheese Curds**, Cheddar

**Rich Beef Gravy**

**GF-DF Smoked Bacon Bits**, Green Onion, Black Garlic Aioli

**GF Sour Cream**

If you would like a selection of 2 entrees and a vegetarian, price of the highest entrée will apply. Final entrée guest count due 14 days prior to the event.

## SALAD COURSE Select One

### GF Little Leaf Farms Local Greens

Whipped Goat Cheese, Roasted Beets, Bee Pollen,  
Shaved Radish, Citrus Vinaigrette

### Hearts of Romaine

Shaved Parmesan, Focaccia Croutons, Sun Dried Tomatoes,  
Caesar Vinaigrette

### GF Arugula Salad

Crisp Pancetta, Sun Dried Cherries, Gorgonzola,  
White Balsamic Vinaigrette

### GF-DF Watercress Frisée Salad (Best preset option-GF, DF, Nut Free)

Shaved Brussel Sprouts, Sun Dried Apricots, Honey Dijon Dressing

### GF Little Leaf Farms Red & Green Leaf

Spiced Pear, Crumbled Goat, Crispy Quinoa, Sundried Cranberries,  
Cranberry Vinaigrette

### GF-V Tuscan Salad (Best preset option-GF, DF, Nut Free)

Little Leaf Farms Lettuces, Cured Tomato, Olives, Butter Beans,  
Charred Red Onion, Lemon-Fennel Vinaigrette

### Artisan Breadbasket, Vermont Butter

## FALL AND WINTER SEPTEMBER 1 – MARCH 31

### ENTRÉE Select entrée & select vegetarian

#### GF \*Petit Filet Mignon & Butter Poached Local Lobster 138

Chive Potato Cake, Wilted Spinach, Tarragon Cream

#### \*Seared Choice Filet Mignon 128

Truffle Potato Gratin, Broccolini, Black Garlic Molasses  
Madeira Veal Glace

#### GF-DF \* Grilled Brandt Farms 10oz New York Strip 122

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

#### GF \*Grilled Choice Filet Mignon 126

Stone Ground Parmesan Polenta, Garlic Wilted Spinach,  
Heirloom Carrots, Bordelaise Sauce

#### GF-DF \*Brandt Farms Top Sirloin & Grilled Nordic Blu Salmon 102

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

#### GF \*Petit Filet Mignon & Braised Beef Short Rib 124

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

### PREMIUM BEEF UPGRADES

Upgrade your Filet or New York Strip to one of our specialty cuts

#### Brandt Farms Natural, Brawly, California

#### Filet Mignon +24

#### Creekstone Natural Black Angus, Arkansas City, Kansas

#### Filet Mignon +30

#### 10oz New York Strip +34

#### Westholme Australian Wagyu, Queensland, Australia

#### Filet Mignon +49

#### 10oz New York Strip +68

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### FALL AND WINTER SEPTEMBER 1 – MARCH 31

#### GF Honey-Miso Roasted Icelandic Cod 105

Charred Bok Choy, Lemongrass Rice, Pea Shoot Salad,  
Ginger Lime Butter

#### GF Seared Native Swordfish 105

Artichoke, Leek & Shrimp Risotto, Tarragon, Wilted Spinach,  
Parmesan Wine Broth

#### GF Herb Crusted Icelandic Cod 105

Savoy Cabbage, Fingerling Potatoes, Smoked Bacon, Shiitake,  
Cipollini Onions, Black Truffle Nage

#### GF \*Cider Glazed Nordic Blu Salmon 95

Butternut Squash Puree, Roasted Brussel Sprouts, Sage Brown Butter,  
Spiced Pomegranate Syrup

#### GF Chicken Breast Medallions 95

Exotic Mushroom & Leek Risotto, Charred Broccolini,  
Marsala Chicken Reduction

#### GF Seared Boneless Chicken Breast 95

Maple Whipped Sweet Potato, Harvest Roasted Vegetables, Sage,  
Mustard Cognac Sauce

#### VEGETARIAN

#### GF-V Sweet Miso Glazed Eggplant 75

Jasmine Rice, Baby Bok Choy, Shiitake, Pea Shoot Salad  
Carrot Ginger Broth

#### GF-V Butternut Squash & Leek Risotto 75

Roasted Butternut, Kale, Apple, Sage, Sundried Cranberry  
Spiced Squash Jus

#### Selection of 3 entrees and vegetarian 25 per person

Price of highest entrée will apply; Chef will customize similar accompaniments.

#### Tablesides ordering 2 entrées and vegetarian 30 per person

Includes menu cards

#### Private Tasting, for Two Guests 500 per person

#### Private Tasting, for each Additional Guest 300 per person

Longwood Venues does not conduct group tastings. We offer private tastings with exclusive access to Chef, Event Specialist and Venue.

#### Dessert Table

Based on 2 mini sized pieces per person (no substitutions)

A preselected variety of textures, flavors and ingredients that offer options for all (GF, V and without nuts)

Stationed or Tableside Platter

**Blueberry Lime Tartlet**, Lime Curd

**GF Black Forest Mousse Cup**, Amarena Cherry

**GF-V Forest Berry Truffle**, Citrus

**Mini Chocolate Tart**, Sea Salt Caramel

**GF Vanilla Cheesecake**, Mango Glaze

**Coffee, Decaffeinated Coffee & Tea Station**

2% Milk, Half & Half, Sugars, Honey

*My First Blessing*

FALL AND WINTER SEPTEMBER 1 – MARCH 31

### CHEF'S RECOMMENDED ADDITIONAL COURSE

**Penne Pomodoro** 12  
Fresh Local Penne, San Marzano Tomato Sauce, Basil, Parmesan

**Rigatoni Bolognese** 15  
Fresh Local Rigatoni, 3 Hour Braised Meat Sauce, Pecorino, Rosemary

**Traditional New England Chowder** 14  
Native Clams, Bacon, Potato, Thyme

**Children's Meals**-For children 12 and under, beverage included 35

### FIRST COURSE

**Fruit Cup**

**ENTREE** Select One

**DF Chicken Tenders**, Steamed Broccoli, French Fries

**GF-DF Grilled Chicken**, Steamed Broccoli, French Fries

**Pasta Marinara**, Grated Parmesan

**Creamy Mac & Cheese**, Buttery Crumb Crust, Steamed Broccoli

**DESSERT** -Same as Adults

**Three Course Kosher Meal** 200

**Challah**-small/large 125/175

Event Specialist to provide options available

**DESSERT COURSE** Select One 12

**Raspberry Champagne Mousse Bombe**

Sable Cookie, Mirror Glaze, Lemon Coulis

**Chocolate Caramel Tart**

Buttery Crust, Orange Chocolate Ganache

**Boston Cream Pie Trifle**

Vanilla Génoise, Orange Pastry Cream, Dark Chocolate Ganache

**Brown Butter Native Pear Tart**

Cinnamon Whipped Cream, Caramel Sauce

**GF Flourless Dark Chocolate Cake**

Port Poached Cherries, Vanilla, Mint

**Tablesides Coffee and Tea Service**



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.

#### Salads 14

##### GF Artisan Field Greens

Apple, Blue Cheese, Sundried Cranberries, Cranberry Vinaigrette

##### GF Baby Arugula Salad

Cherry Tomato, Shaved Parmesan, Lemon-Olive Oil Vinaigrette

Dinner Rolls, Vermont Butter

#### CARVED TO ORDER

Dinner Rolls, Vermont Butter

GF-V Tuscan Spice Roasted Whole Cauliflower, Salsa Verde 20

GF-DF \*Beef Tenderloin, Roasted Garlic Compound Butter 35

GF-DF \*Rosemary Fennel Roasted Sirloin, Salsa Verde 30

GF \*Pepper Crusted Beef Rib Eye, Horseradish-Mustard Cream 32

GF Dry Rub Wagyu Beef Brisket, Alabama White BBQ Sauce 28

GF-DF \*Roman Spiced Leg of Lamb, Lemon Mint Gremolata 26

Iberico Pork Striploin, Orange Fennel Crust, Apricot Mustard 30

GF-DF All-Natural Turkey Breast, Honey Brine, Cranberry Relish 26

#### STEAKHOUSE SIDES 10 each

GF Sugar Snap Peas, Mint Butter

GF-V Steamed Broccoli Florets, Lemon, Garlic

GF-V Jumbo Roasted Asparagus, Lemon

GF Roasted Garlic Whipped Yukon Potatoes, Sea Salt

GF-V Fingerling Potatoes, Shallots, Truffle Oil, Thyme

GF-V Herb & Salt Roasted Creamer Potatoes

GF Boulanger Potatoes, Butter, Onion, Thyme

GF-V Vegetable Rice Pilaf, Jasmine Rice, Vegetables, Herbs

#### VEGETARIAN

Creamy Mac & Cheese, Buttery Crumb Crust 14

Eggplant Parmesan, Crisp Eggplant, Pomodoro Sauce, Mozzarella 18

V Lebanese Chickpea Falafel, Pita Bread, Tahini Sauce 16

V Vegan Farro Risotto, Wild Mushrooms, Corn, Leek, Truffle 18

GF-V Thai Vegetable Stew, Kaffir Lime, Curry Coconut Broth 18

#### PESCATARIAN

GF-DF Grilled Native Swordfish, Olive-Caper Relish 30

Baked Icelandic Cod, Cracker Crumb Topping, Lemon Butter 28

GF-DF \*Cedar Roasted Salmon, Mustard Horseradish Crust, Apple 20

Crispy Jonah Crab Cakes, 3oz, Herbed Rémooulade Sauce 28

Classic Shrimp Scampi, Garlic, Lemon, White Wine, Butter 25

#### EVERYTHING ELSE

GF-DF \*BBQ Steak Tips, Maple Bourbon BBQ Sauce 28

GF-DF Red Wine Braised Beef Short Ribs, Balsamic Onion Jam 28

GF \*Greek Style Lamb Tips, Peppers, Red Onion, Tomato, Tzatziki 26

GF-DF Dry Rub St. Louis Ribs, Beeler Natural, Bourbon Peach BBQ Sauce 25

Southern Fried Chicken, Hot Honey, Black Pepper Ranch 24

GF-DF Tuscan Grilled Chicken, Rosemary, Fennel, Lemon Aioli 24

DF Crispy Aromatic Duck, Leg Confit, Hoisin, Cucumber 24

Server Attendant 1 per 100 guests recommended 250

Required for all Carved to Order Stations, Optional for all other



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#### Fall Winter Pasta Select Three

Extra Virgin Olive Oil, Chili Flakes, Parmesan, Focaccia

**DF Orecchiette**, Spicy Sausage, Broccoli Rabe, Cured Tomato

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

**Fusilli Cacio e Pepe**, Pecorino, Vermont Butter, Black Pepper

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

**Penne Carbonara**, Peas, Pancetta, Parmigiano Cream Sauce

**Rigatoni**, Bolognese Sauce, Pecorino Romano

**V Farfalle Puttanesca**, Capers, Kalamata Olives, Tomatoes, Artichokes

**Spinach & Cheese Ravioli**, Cured Tomatoes, Light Pesto Cream

**Mezz Rigatoni**, Caramelized Onions, Spinach, Berkshire Pork Nduja Cream

**Cheese Tortellini**, Fresh Tomato Marinara

**Potato Gnocchi**, Creamy Pink Vodka Sauce, Parmesan

**Wild Mushroom Ravioli**, Truffle Parmesan Sauce

**Whole Wheat Fusilli**, Broccoli Rabe, Basil, Tomato, Roasted Garlic

**DF Scampi**, Shells Pasta, Shrimp, Tomato, Garlic, White Wine, Parsley

**Lobster & Shells**, Fresh Egg Pasta Shells, Lobster, Tomato-Basil Cream

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

#### Asian Street Food

**DF Pork Soup Dumplings**, Ginger

**GF-DF Honey Garlic Shrimp**, Scallion

**DF General Tsao's Chicken**, Garlic, Sambal

**GF-V Stir Fry Vegetables**, Bean Sprouts, Green Onion

**Vegetarian Dan Dan Noodles**, Mushrooms, Tofu, Cabbage

**GF** Tamari Soy Sauce, Sambal, Chinese Hot Mustard, Chopsticks

32

#### Al Pastor

##### Warm Corn & Flour Tortillas

**GF-DF Birria Beef**, Slow Braised Beef, Smoked Chili, Tomato

**GF-DF Pork Al Pastor**, Grilled Pork, Sweet Onion, Pineapple, Achiote

**GF-DF Grilled Chipotle Chicken**, Agave, Citrus

**GF Fire Roasted Poblano Peppers**, Cumin, Lime

**GF-DF Sliced Radish**, Sweet Onion, Cilantro, Shredded Cabbage,

Guacamole, Chipotle Salsa, Salsa Verde, Pineapple Salsa, Lime Crema

#### Slider Bar

Create Your Own

##### Martins Potato Slider Buns

**GF\*Cheeseburger**, 3oz Angus Beef, American Cheese

**GF-DF Grilled Chicken Medallion**, Lemon Pepper

**GF-V Vegetable Burger**, Southwest Spiced, Black Bean, Quinoa

**GF-DF Caramelized Onions**, Roasted Garlic Aioli, Mayonnaise

**GF-V Shredded Lettuce**, Bread & Butter Pickles, Tomato Jam

**GF-V Individual Bottles of Ketchup & Yellow Mustard**

**GF-DF Thick Cut French Fries**, Rosemary, Sea Salt

45

36

+5

+2

40

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

#### Italian Trattoria

##### GF Arugula Salad

Pancetta, Gorgonzola, Sundried Cherries, Balsamic Vinaigrette

##### DF Panzanella Salad

Ciabatta, Tomato, Cucumber, Peppers, Onion, Red Wine Vinaigrette

##### Focaccia, Ciabatta, Extra Virgin Olive Oil

**GF-DF Salmon Puttanesca**, Olives, Capers, Cherry Tomato

**GF-DF Tuscan Roasted Chicken**, Fennel, Garlic, Lemon, Rosemary

**Polpettini**, Beef & Pork Meatballs, Marinara

**Four Cheese Ravioli**, Roasted Red Pepper Cream

**V Penne Marinara**, Tomato Pomodoro Sauce, Basil

**GF-V Herb Roasted Creamer Potatoes**, Lemon, Olive Oil

**GF-V Broccoli**, 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**

2% Milk, Half & Half, Sugars, Honey

115

#### American Barbecue

##### GF-DF Crisp Iceberg Salad

Tomatoes, Cucumbers, Carrots, Herb Vinaigrette

##### House Corn Bread, Vermont Butter

**GF-DF Kentucky BBQ Chicken Breast**, Honey Bourbon Sauce

**GF-DF Texas Beef Brisket**, Slow Cooked, Pepper Rub

**GF-DF Beeler Natural Baby Back Ribs**, Maple Mustard Glaze

**GF-DF Vegetarian Collard Greens**, Garlic, Pepper

**Creamy Mac & Cheese**, Buttery Crumb Crust

**GF Creamy Cole Slaw**, Buttermilk Dressing

**GF-DF Bread & Butter Pickles**

Sweet BBQ, Tangy Mustard, Hot Smokey Sauce

**GF Texas Style Beef Chili**, Scallion, Sour Cream

#### DESSERT TABLE

**Cherry Cobbler**, Spiced Oat Streusel

**Bite Size Whoopie Pie**, Cream Filling

**Mini Peach Cobbler**, Peach, Cinnamon Biscuit

**Coffee, Decaffeinated Coffee & Tea Station**

2% Milk, Half & Half, Sugars, Honey

120

*My  
Blessing*

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

## New England Clam Bake

### GF-DF Artisan Field Greens

Vine Ripe Tomato, Balsamic Vinaigrette

### Country Dinner Rolls, Vermont Butter

GF Steamed 1 ½ pound Native Lobster, half lobster per person

GF Steamed Hard Shell Clams, Shallot, White Wine, Parsley

GF-DF Grilled Chorizo Sausage

GF-DF Honey BBQ Glazed Chicken Breast

GF Corn on the Cobb, Sweet Cream Butter

GF-V New Potatoes, Parsley, Sea Salt

Traditional New England Clam Chowder, Oyster Crackers

## DESSERT TABLE

Classic Strawberry Short Cake

Watermelon Wedges

Coffee, Decaffeinated Coffee & Tea Station

N 2% Milk, Half & Half, Sugars, Honey

## Clam Bake Additions

GF Creamy Cole Slaw, Buttermilk Dressing

GF Caprese Salad, Vine Ripe Tomato, Mozzarella, Basil

GF-DF 2 Pound Native Lobster, half lobster per person

Baked Cod, Cracker Topping, Lemon Butter

140

8

12

MKT

28

FALL AND WINTER SEPTEMBER 1 – MARCH 31

## Modern Steak House

### Caesar Salad

Hearts of Romaine, Shaved Parmesan, Croutons,

Sundried Tomatoes, Caesar Vinaigrette

### GF Chopped Wedge Salad

Lettuce, Tomato, Smoked Bacon, Blue Cheese, Ranch Dressing

### Dinner Rolls, Vermont Butter

GF-DF Red Wine Braised Boneless Beef Short Rib, Truffle Oil

GF Herb Roasted Natural Chicken Breast, Lemon-Garlic Sauce

GF-DF \*Roasted Nordic Blu Salmon, Honey Dijon Glaze

GF Garlic Whipped Potatoes

GF-V Thick Cut Crispy French Fries, Rosemary Sea Salt

Creamed Spinach, Crème Fraiche Béchamel, Nutmeg

GF-V Broccoli Florets. Extra Virgin Olive Oil, Lemon

French Onion Soup, Caramelized Onions, Gruyere Croutons

## DESSERT TABLE

Mini Key lime Pie

Classic Cheesecake Bite

Rocky Road Brownie, Marshmallow

Coffee, Decaffeinated Coffee & Tea Station

2% Milk, Half & Half, Sugars, Honey

130

*My First Blessing*

### FALL AND WINTER SEPTEMBER 1 – MARCH 31

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.

#### S'mores Bar 24

Create Your Own

#### DF Graham Cracker

DF Toasted Marshmallows, Vanilla & Raspberry

GF Chocolate Ganache, GF Salted Caramel

V Pretzel Pieces, Cookie Crumbs, V Fresh Strawberries,

#### Coffee, Decaffeinated Coffee & Tea Station

2% Milk, Half & Half, Sugars, Honey

#### Churros Bar 24

Create Your Own

#### Lightly Fried Classic Mexican Churros

Warm Spiced Chocolate Ganache, Dulce de Leche Caramel Sauce,

V Cinnamon Sugar, V Grated Mexican Chocolate,

Cookie Crumbs, V Toasted Coconut

#### Coffee, Decaffeinated Coffee & Tea Station

2% Milk, Half & Half, Sugars, Honey

#### Italian Pastry Cart 24

Biscotti, Orange-Apricot

#### Pizzelle Cookies

GF Tiramisu Mousse Cup, Espresso

Mini Cannoli, Sweet Ricotta

GF Panna Cotta, Cappuccino

#### Coffee, Decaffeinated Coffee & Tea Station

2% Milk, Half & Half, Sugars, Honey

#### Petit Desserts Select Five

Stationed or Tableside Platter

2 pieces per person 24

3 Pieces per person 28

4 pieces per person 32

GF-V Raspberry Panna Cotta, Fresh Raspberry

V Olive Oil Cake Bite, Orange Infused

GF-V Chocolate "Faux de Crème", Orange

Raspberry Lemon Cupcake, Vanilla

Black Forest Cupcake, Chocolate, Cherry

Fresh Fruit Tartlet, Apricot Glaze

GF Dark Chocolate Mousse, Chocolate Cup

GF Espresso Panna Cotta, White Chocolate

Chocolate Caramel Tart, Orange

Key Lime Tartlets, Graham Crust

Chocolate Decadence Bite, Dark Cocoa

S'mores Kiss, Marshmallow, Chocolate, Graham Crust

GF Tiramisu Mousse Cup, Espresso

Lemon Meringue, Petit Tartlet

GF Cheesecake Pops, Strawberry Champagne

GF-DF Coconut Macaroon, Dark Chocolate Drizzle

Cake Truffles, Oreo, Mint

Bite Size Whoopie Pie, Cream Filling

Mini Cannoli, Sweet Ricotta

Tres Leches, Orange, Chantilly

Lemon Penny Tartlet, Lemon Curd

GF Mini Cheesecake Bite, Raspberry

Mini Southern Oatmeal Pie, Brown Sugar

#### Coffee, Decaffeinated Coffee & Tea Station

2% Milk, Half & Half, Sugars, Honey

*My  
Blessing*

FALL AND WINTER SEPTEMBER 1 – MARCH 31

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	8
<b>Bacon, Egg &amp; Cheddar Slider</b> , Black Pepper Mayo	7
<b>Cheese Quiche Bites</b> , Tomato, Spinach	7
<b>Brioche French Toast Skewer</b> , Maple Sugar	7

#### SAVORY

<b>*Smashburger</b> , Beef, Onion, American Cheese	8
<b>Fried Chicken Slider</b> , Nashville Hot, Pickle, Ranch	9
<b>Mini All Beef Corn Dogs</b> , Spicy Mustard Sauce	8
<b>GF Shoestring Fries</b> , Truffle, Parmesan	6
<b>Lobster Fries</b> , Garlic Butter, Lobster Gravy	10
<b>Fried Pickle Chips</b> , Green Goddess Ranch	7
<b>Loaded Tots</b> , Bacon, Cheese Sauce, Scallion	7
<b>Franks in a Blanket</b> , All Beef, Deli Mustard	9
<b>Soft Pretzel Sticks</b> , Mustard-Bacon Aioli	8

<b>GF Walking Taco</b>	16
Individual Bag of Corn Tortilla Chips, Braised Short Rib, Salsa, Guacamole, Aged Cheddar, Lettuce, Sweet Onion, Cilantro	

#### SWEET

<b>S'mores Kiss</b> , Marshmallow, Chocolate, Graham Crust	7
<b>GF Cheesecake Pop</b> , Strawberry Champagne	7
<b>Mini Chocolate Chip Cookie</b> , Ice Cold Milk Shooter	7
<b>Vanilla Ice Cream Sandwich</b> , Chocolate Chip Cookie	8
<b>Bite Size Whoopie Pie</b> , Cream Filling	7
<b>Mini Churro Skewer</b> , Sugar Dusted, Chocolate Sauce	7
<b>Stuffed S'mores Pop</b> , Vanilla Marshmallow, Chocolate Graham	8
<b>S'moreo Pop</b> , Oreo Stuffed Toasted Marshmallow	8

### AFTER DINNER STATIONS

<b>Waffle Bar</b>	28
Create Your Own	
<b>Warm All Natural Artisan Belgian Waffles</b>	
<b>GF</b> Whipped Cream, <b>V</b> Strawberries, <b>GF</b> Chocolate Chips, <b>GF</b> Rainbow Sprinkles, Cookie Crumbs, <b>GF</b> Smoked Bacon, <b>V</b> Maple Syrup, Salted Caramel, Chocolate Sauce, Hot Sauce	

<b>French Fry</b>	24
Create Your Own	
<b>GF-DF Classic Shoestring Fries, Waffle Fries, Sweet Potato Fries</b>	
<b>GF-DF</b> Smoked Bacon Bits, Scallions, Ketchup, Jalapeno, Roast Garlic Aioli, <b>GF</b> Cheddar Cheese Sauce	

<b>Burger Shack</b>	26
Individually Wrapped Burger & Cup of Fries	
<b>3oz Angus Cheeseburger Sliders</b> , Ketchup, Mustard, Pickle	
<b>GF-V Shoestring Fries</b> , Sea Salt	
<b>GF-V</b> Ketchup	

<b>Pizza Shop</b>	24
Classic 12-inch Round Pie	
<b>Traditional Cheese</b> , Tomato Sauce, Mozzarella Blend, Basil	
<b>Pepperoni</b> , Tomato Sauce, Mozzarella Blend, Pepperoni	
<b>Vegetable</b> , Roasted Vegetables, Mozzarella, Marinara	

<b>Chinese Takeout</b>	28
<b>DF Crispy Spring Rolls</b> , Vegetable	
<b>DF Dumpling Daughter Dumplings</b> , Pork, Chive	
<b>GF Chicken Fried Rice</b> , Scallion, Egg, Tamari	
<b>DF</b> Spicy Sweet Soy, <b>V</b> Hot Mustard, <b>V</b> Plum Sauce	
Chopsticks & To Go Boxes	

<b>Pretzel</b>	16
<b>Warm Jumbo Soft Pretzels, Local, Non-GMO Bavarian Style</b>	
Beer Cheese Sauce, Spicy Mustard, Sweet Maple Mustard	

**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, 2024.

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

Stationed or Tableside Platter

**3 Pieces Per Person 26**

**Cranberry Walnut Bites** (Contains Nuts)

**GF Eggnog Panna Cotta Verrine**

**Peppermint S'Mores Kiss**

**Gingerbread S'Mores Tartlet**

**Candy Cane Truffle Tartlet**

**Pumpkin Custard Tartlet**

**GF Spiced Vanilla Mousse Cup**

**Spiced Apple Tart**

**Coffee, Decaffeinated Coffee & Tea Station**

2% Milk, Half & Half, Sugars, Honey

#### **Joy & Cheer Table** Select Three

Stationed or Tableside Platter

**3 Pieces Per Person 24**

**Pistachio Cranberry Sandie's** (Contains Nuts)

**Chocolate Meringue Sticks**

**Espresso Shortbread Trees**

**Gingerbread Mitten Cookie**

**Cardamom Cookie Stars**

**Coffee, Decaffeinated Coffee & Tea Station**

2% Milk, Half & Half, Sugars, Honey

#### **HOLIDAY ADDITIONS**

Stationed or Tableside Platter

**Classic Holiday Sugar Cookies**

**7 each**

Stars, Trees, Snowmen, Ornaments

**Gingerbread Men, Chocolate Dipped**

**7 each**

**Holiday Pops**

**7 each**

**GF Gingerbread Cheesecake**

**GF Eggnog Cheesecake**

**GF Candy Cane Cheesecake**

**GF Chai Cheesecake**

**Pumpkin Cheesecake**