

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

#### PASSED HORS D'OEUVRES HOT

##### VEGETARIAN - VEGAN

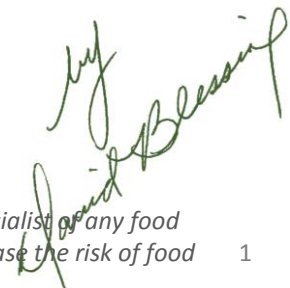
- Zucchini Basil Fritter**, Parmesan, Smoked Tomato Aioli
- Margherita Pizzetta**, Local Mozzarella, Basil Roasted Tomato
- Eggplant Parmesan Bite**, Tomato Basil Jam, Mozzarella
- GF Polenta Fries**, Pecorino, Lemon Truffle Mayonnaise
- Crispy Mac and Cheese**, Fontina Val d'Aosta, White Truffle Oil
- V Chinese Vegetable Spring Rolls**, Sweet Chili Sauce
- Truffle Mushroom Pizzetta**, Robiola, Leeks, Black Truffle
- Cracker Stuffed Mushroom**, Vidalia Onion, Kale, Cheddar
- GF House Made Tater Tot**, Black Truffle, Parmesan
- V Vegetable Samosa**, Curry Potato-Pea, Hot Mint Chutney
- GF Crisp Falafel**, Chick Pea, Fava Bean, Curry Yogurt Sauce
- GF-V Crispy Beet Fries**, Orange, Horseradish Cashew Cream
- GF-V Popcorn Cauliflower**, Maple Sriracha Glaze, Sesame
- Black Bean Hummus**, Tortilla Chip, Spicy Corn Relish, Cilantro

##### PESCATARIAN

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

##### EVERYTHING ELSE

- GF-DF Tuscan Chicken**, Fennel Rub, Lemon-Rosemary Aioli 6
- DF Crispy Chicken Milanese**, Tomato Basil Sauce 6
- GF-DF Chicken Satay**, Almond Butter, Coconut, Ginger 6
- DF Chicken Lemongrass Dumpling**, Ponzu Ginger Sauce 6
- Chicken Cordon Bleu Bite**, Ham, Swiss, Lemon Parsley Dip 6
- Pekin Duck Wrap**, Spiced Roast Duck, Hoisin, Scallion 7
- Karaage**, Japanese Fried Chicken, Ginger, Sweet Chili Sauce 7
- Buffalo Popcorn Chicken**, Blue Cheese Dip 6
- DF Crispy Wonton**, Five Spice Duck Confit, Scallion, Ginger Plum Sauce 7
- 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
- Kobe Beef Polpettini**, Chianti Glaze, Parmesan 7
- DF Korean Style Beef Skewer**, Kimchi 7
- "Haute" Dog**, Mini Beef Frank, Spicy Mustard, Onion 6
- GF-DF Carne Asada**, Skewered Skirt Steak, Pepperonata 7
- Rueben Bites**, House Russian Dressing 6
- GF Brazilian Churrasco Steak Kabob**, Salsa Verde 7
- Cheese Steak Slider**, Shaved Beef, Caramelized Onion, Local Cheddar 6
- GF Lamb Meatball**, Vermont Farm Feta, Mint Pesto, Pickled Onion 7
- Nonna's Meatball**, Beef & Pork, Basil, Marinara, Pecorino 7
- 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



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#### PASSED HORS D'OEUVRES COLD

##### VEGETARIAN & VEGAN

<b>GF Caprese Bite</b> , Burrata Mozzarella, Smoked Tomato, Basil Oil	6
<b>Cranberry-Pecan Crostini</b> , Cremont Goat Cheese, Pepper Jelly	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 Paprika	6
<b>GF Spicy Paneer Kabobs</b> , Roasted Sweet Pepper, Mint	6
<b>V Avocado Toast</b> , Basil Mashed Avocado, Radish, Tomato	6
<b>Smoked Burrata</b> , Semolina Cracker, Grapes, Pistachio Pesto	6
<b>V Curry Carrot Hummus</b> , Pappadum, Pomegranate Molasses	6
<b>GF Watermelon Feta Skewer</b> , Pickled Onion, Mint	6

##### PESCATARIAN

<b>GF-DF Shrimp Cocktail</b> , Lemon	7
<b>GF-DF Grilled Jumbo Shrimp</b> , Sweet Chili Orange Glaze, Cilantro	7
<b>GF-DF *Peruvian Fluke Ceviche</b> , Coconut, Chili, Yucca Chip	7
<b>*Spicy Salmon Tartare</b> , Wonton Cracker, Wasabi Cream	7
<b>DF *Tuna Tartare</b> , Wonton, Chili, Wasabi, Ponzu Syrup	7
<b>GF-DF *Tuna Summer Roll</b> , Vegetables, Yuzu Nuoc Cham	7
<b>DF *Tuna Poke</b> , Spicy Hawaiian Style Tartar, Sesame Cone	7
<b>Lobster Salad Sandwich</b> , Open Faced, Corn Bread	8
<b>Mini Lobster Roll</b> , Lemon, Micro Celery	8
<b>GF-DF Lobster Deviled Egg</b> , Farm Egg, Tarragon, Dijon	8
<b>GF-DF *Yellowtail Tartare</b> , Rice Chip, Cucumber, Avocado	8

##### EVERYTHING ELSE

<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, Vanilla Syrup	6
<b>DF *Steak Tartare</b> , Semolina Toast, White Truffle Aioli	7
<b>GF-DF *Thai Beef Skewer</b> , Green Papaya Salad, Basil, Mint	7
<b>DF Spiced Duck Confit Salad</b> , Sweet Potato Chip, Cherry Jam	7
<b>GF Prosciutto Wrapped Asparagus</b> , Lemon Parmesan Aioli	6

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*My  
Kind  
Blessing*

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<b>Farmhouse Cheese</b>	20
<b>GF Chef Selected Local &amp; Imported Artisan Cheeses</b>	
<b>Aged Cow, Goat &amp; Sheep Milk</b>	
<b>Soft Ripened, Washed Rind, Semi Firm, Blue</b>	
<b>GF-DF Jams, Fresh Grapes, Clover Honey</b>	
<b>Baguette, Artisan Crackers</b>	
<b>Add Fresh Seasonal Fruit</b>	4
<b>Charcuterie Board</b>	24
<b>GF Chef Selected New England &amp; European Cured Meats</b>	
<b>Smoked, Air Dried, Salt Cured</b>	
<b>GF-V Pickled Vegetables</b>	
<b>GF-V Grain Mustard, Dijon Mustard</b>	
<b>GF-V Fig Jam, Orange Infused</b>	
<b>V Focaccia, Baguette</b>	
<b>Mozzarella Bar</b>	24
Create Your Own	
<b>GF Fiore di Latte Mozzarella, Whole Milk</b>	
<b>GF Burrata, Smoked</b>	
<b>GF Burratina, Soft Curd</b>	
<b>GF-V Olive Tapanade, Tomato Conserve, Balsamico</b>	
<b>GF Nut Free Basil Pesto</b>	
<b>GF-DF Honey, Pistachio, Extra Virgin Olive Oil, Malden Salt</b>	
<b>V Herb Focaccia, Semolina Crackers</b>	
<b>Vegetable Antipasti</b>	20
<b>GF-V Olive Misto, Rosemary, Orange</b>	
<b>GF-V Eggplant Caponata, Caper, Basil</b>	
<b>GF Asparagus Al Forno, Lemon Pepper, Parmesan</b>	
<b>GF-V Fire Roasted Peppers, Garlic, Oregano</b>	
<b>GF-V Marinated Artichokes, Fennel, Chili Flake</b>	
<b>Aged Balsamic, Extra Virgin Olive Oil</b>	

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## SPRING AND SUMMER APRIL 1 – AUGUST 31

<b>Classic New Englander</b>	35
<b>Clam Chowder Shooter</b> , Native Clams, Bacon, Potato, Thyme	
<b>Mini Lobster Roll</b> , Lobster Salad, Lemon, Chive	
<b>DF Petit Crab Cakes</b> , Cherry Pepper Remoulade	
<b>DF Mini Fish &amp; Chip Boat</b> , Local Fish, Shoestring Fries	
Malt Vinegar, Tartar Sauce, Lemon, Ketchup	
<b>Poke Bar</b>	28
Create Your Own	
<b>GF-V Steamed Tamaki Rice</b>	
<b>Artisan Greens</b>	
<b>DF *Ahi Tuna Poke</b> , Minced Onion, Sesame Oil, Cilantro	
<b>DF *Nordic Blu Salmon Poke</b> , Minced Onion, Sesame Oil, Cilantro	
<b>DF Organic Tofu Poke</b> , Minced Onion, Sesame Oil, Cilantro	
<b>GF-DF Jalapeño</b> , Scallion, Avocado, Tobiko,	
<b>GF-DF Toasted Sesame Seeds</b> , Furikake Seaweed	
<b>DF Sweet Ponzu</b> , Spicy Yuzu Ginger, Dynamite, Crisp Wonton	
<b>Indian Street Food</b>	32
<b>Paneer Kati Wraps</b> , Cabbage, Cilantro, Mango Chutney	
<b>V Vegetable Samosa</b> , Curry Potato-Pea	
<b>GF Chicken Tikka Skewers</b> , Spiced Yogurt, Garlic	
<b>GF-DF Baigan Bharta</b> , Roasted Eggplant, Garam Masala	
<b>GF Grilled Tandoori Lamb Kabobs</b> , Cilantro, Lime	
<b>GF-DF Hot Mint Chutney</b> , Tamarind Chutney, Chili Sauce	
<b>DF Naan, Pita Chips</b>	
<b>Mediterranean</b>	22
<b>GF-V Traditional Hummus</b> , Smoked Paprika	
<b>GF-V Smokey Baba Ganoush</b> , Tahini	
<b>GF-V Muhammara</b> , Spiced Roasted Pepper & Walnut Dip	
<b>GF-V Persian Salad</b> , Tomato, Cucumber, Red Onion, Mint	
<b>GF-V Stuffed Grape Leaves</b> , Parsley, Lemon	
<b>V Fresh Pita, Pita Chips</b>	

*My Blessing*

### VENUES & DESTINATIONS

Pricing is based on a 1 hour reception. Each additional ½ hour add 5.  
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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	1150
<b>White Sturgeon</b> , 250 gram tin, 75 servings per tin	1125
<b>Russian Oscietra</b> , 250 gram tin 75 servings per tin	2000
<b>Russian Oscietra</b> , 500 gram tin 150 servings per tin	4000
<b>Siberian Royal</b> , 500 gram tin, 150 servings per tin	2300
<b>White Sturgeon</b> , 500 gram tin, 150 servings per tin	2250
<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	7 each
Recommend 3 pieces per person	
<b>*Local Oysters on Ice</b> , Champagne Mignonette	6 each
Recommend 2 pieces per person	
<b>*Littleneck Clams on Ice</b> , Cocktail Sauce, Lemon	6 each
Recommend 1 pieces per person	
<b>Cracked Native Lobster</b> , Remoulade, Cocktail Sauce	Market
Recommend 1 order per person	

<b>Shucked to Order by Oyster Shucker</b> - 1 Shucker per 150 pieces	800
Each additional shucker	200
30 days notice required for oyster shucker	

### SPRING AND SUMMER APRIL 1 – AUGUST 31

<b>GF Sushi Ozara</b>	35
4 pieces per person, minimum 50 people	
<b>*Nigiri</b> , Tuna, Salmon, Shrimp	
<b>Maki</b> , California, * Spicy Tuna, Vegetable	
Pickled Ginger, Wasabi, Soy Sauce, <b>GF Tamari Soy Sauce</b> , Chopsticks	
<b>Prepared to order by Sushi Chef</b> - 1 Sushi Chef per 150 guests	500
30 days advanced notice required for Sushi Chef	
<b>Pizzetta</b> Select Three	24
Crispy Flatbread Style Pizzetta	
<b>Margherita</b> , San Marzano Tomatoes, Fresh Mozzarella, Basil	
<b>Pepperoni</b> , San Marzano Tomatoes, Fresh Mozzarella, Pepperoni	
<b>Crispy Eggplant</b> , Buffalo Mozzarella, Smoked Tomato, Oregano	
<b>BBQ Chicken</b> , Pepper Jack Cheese, Grilled Red Onion, Cilantro	
<b>Exotic Mushroom</b> , Creamed Leeks, Robiola, Truffle, Thyme	
<b>Italian Sausage</b> , Broccoli Rabe, Basil Roasted Tomato, Ricotta	
<b>Buffalo Chicken</b> , Blue Cheese, Mozzarella, Chive	
<b>Braised Shortrib</b> , Caramelized Onion, Escarole, Aged Cheddar	
<b>Apulia</b> , Pancetta, Kale, Grapes, Caramelized Onion, Scamorza	
<b>Carbonara</b> , Guanciale, Peas, Roasted Garlic Alfredo, Parmesan	
<b>Quatro Formaggio</b> , Mozzarella, Fontina, Ricotta, Parmesan	
<b>Roasted Potato</b> , Rosemary Oil, Fontina, Smoked Salt	
<b>Sicily</b> , Cauliflower, Golden Raisins, Pine Nuts, Caciocavallo	
<b>White Clam</b> , New England Clams, Garlic, Parsley, Pecorino	
<b>Gluten Free Pizza</b>	2
<b>Ramen Bar</b>	24
Create Your Own	
<b>Prefilled Bowls of Japanese Wheat Noodles</b> , Scallion, Shiitake	
<b>Tonkotsu</b> , Ginger Infused Chicken & Pork Broth	
<b>Crispy Pork Belly</b> , Slow Braised	
<b>Roast Chicken</b> , Ginger Marinade	
*Soft Egg, Shaved Onion, Pickled Cabbage, Miso Paste, Cilantro,	
Chili Oil, Tamari, Sriracha, Toasted Sesame Seeds	
Chopsticks, Asian Spoons	

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*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

**GF Artisan Field Greens**

Whipped Goat Cheese, Roasted Beets, Toasted Pistachios, Shaved Radish, 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**

San Marzano Tomato Sauce, Basil, Reggiano Parmesan

**Caprese**

Burrata, Tomato Conserve, Basil Oil, Arugula, Ciabatta Crostini

**Traditional New England Chowder**

Native Clams, Bacon, Potato, Thyme

10

12

12

**ENTRÉE** Select One

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

Sea Salt Baked Potato, Lemon Roasted Asparagus, Tarragon Cream

105

**\*Filet Mignon Rossini**

Seared Choice Filet Mignon, Wilted Summer Greens, White Asparagus, Brioche Toast, Foie Gras Butter, Truffle Madeira Sauce

92

**GF \*Grilled Choice Filet Mignon**

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

90

**GF \*Grilled Filet Mignon**

Horseradish Potatoes, Grilled Asparagus, Tomato-Rosemary Conserve, 12 Year Aged Balsamico

90

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

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

88

**GF \*Seared Petit Filet Mignon & Braised Short Rib**

Yukon Gold Potato Purée, Baby Carrots, Cabernet Wine Sauce

86

**GF \*Club Cut Black Angus Sirloin & Grilled Nordic Blu Salmon**

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

80

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### SPRING AND SUMMER APRIL 1 – AUGUST 31

<b>GF Seared East Coast Halibut</b>	82
Exotic Mushroom, Truffle, Fingerling Potato Hash Jumbo Asparagus, Champagne Beurre Blanc	
<b>Crab Crusted Icelandic Cod</b>	80
Toasted Orzo Pilaf, Asparagus, Tomato Confit, Lemon-Chive Butter	
<b>GF Seared Native Swordfish</b>	80
Artichoke, Leek & Shrimp Risotto, Tarragon, Wilted Spinach, Parmesan Wine Broth	
<b>GF *Seared Nordic Blu Salmon</b>	75
Corn, Smoked Bacon & Leek Ragout, Peruvian Purple Potato, Sweet Corn Tarragon Nage	
<b>GF Seared Boneless Chicken Breast</b>	65
Creamy Parmesan Polenta, Garlic Wilted Spinach, Slow Roasted Tomato, Lemon Thyme Wine Sauce	
<b>GF-DF Herb Roasted Chicken Breast</b>	65
Olive Oil Parsley Crushed Yukon Potatoes, Grilled Asparagus, Blistered Cherry Tomatoes, Salsa Verde	
<b>VEGETARIAN</b>	
<b>GF-V Zucchini Noodles</b>	55
Sautéed Zucchini Strings, Vidalia Onions, Nut Free Parsley-Mint Pesto, San Marzano Pomodoro Sauce	
<b>GF-V Mediterranean Stuffed Pepper</b>	55
Roasted Golden Pepper, Mediterranean Vegetables, Olive & Basil Filling, Chick Pea Mash, Sweet Pepper Broth	

<b>Seafood Additions</b> Add to any entrée plate	
<b>GF-DF Grilled Colossal Jumbo Shrimp</b>	12 each
<b>GF-DF U/10 Hand Harvested Local Diver Scallop</b>	10 each
<b>GF Half Native Lobster ( ½ Tail and 1 Claw)</b>	Market

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

<b>DESSERT COURSE</b> Select One
<b>Chocolate Caramel Tart</b>
Buttery Crust, Orange Ganache
<b>DF Extra Virgin Olive Oil Cake</b>
Lemon Curd, Pink Peppercorn, Toasted Almond Orgeat Syrup
<b>S'mores Tart</b>
Graham Crust, Rich Chocolate, Toasted Marshmallow
<b>Peach Almond Tart</b>
Peaches, Blueberries, Blueberry Ginger Coulis , Mint
<b>GF Tahitian Vanilla Bean Panna Cotta</b>
Raspberries, Mint
<b>Boston Cream Pie Trifle</b>
Vanilla Genoise, Orange Pastry Cream, Chocolate Ganache

#### Tableside Coffee & Tea Service

**Children's Meals** 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 COURSE

Same as Adults

Menu for children 12 and under, beverage included

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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

**Dinner Rolls, Vermont Butter**

**VEGETARIAN**

**Creamy Mac & 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 Icelandic Cod, Cracker Crumb Topping, Lemon Butter** 18

**GF-DF \*Roasted Salmon, Mustard Horseradish Crust, Apple Relish** 17

**GF-DF Hoisin Glazed Nordic Blu Salmon, Ginger Peach Relish** 16

**Crispy Jonah Crab Cakes, 3oz, Herbed Rémolade Sauce** 20

**Creamy Lobster Mac & Cheese, Brioche Crumb Topping** 16

**EVERYTHING ELSE**

**GF-DF \*BBQ Steak Tips, Maple Bourbon BBQ Sauce** 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 Chicken Medallions, Mushroom Marsala Sauce** 16

**CARVED TO ORDER**

**Dinner Rolls, Vermont Butter**

**GF-DF \*Beef Tenderloin, Cherry-Balsamic Glaze, Peppercorn Jus** 28

**GF-DF \*Herb Crusted Sirloin, Sweet Pepper Relish, House Steak Sauce** 24

**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 Cob, Vermont Butter, Malden Salt**

**GF Sugar Snap Peas, Mint Butter**

**GF-V Braised 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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## 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
- Rigatoni**, Bolognese Sauce, Pecorino Romano
- V Farfalle**, Spinach, Tomato, Red Onion, Olives, Oregano, Aglio e Olio
- 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**, Broccoli Rabe, Basil Crushed Tomato, Roasted Garlic
- DF Scampi**, Shells Pasta, Shrimp, Tomato, Garlic, White Wine, Parsley

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

## Asian Street Food

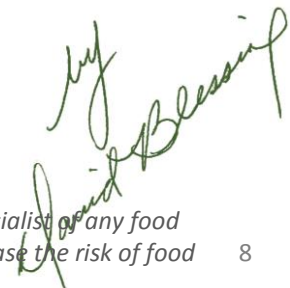
- DF Steamed Pork Dumplings**, Cilantro Soy Dip
- DF Crispy Butterfly Shrimp**, Chili Garlic Sauce
- DF Korean BBQ Beef Skewer**, Sesame, Soy Glaze
- Crispy Orange Chicken**, Bell Pepper & Scallion
- DF Lo Mein Noodles**, Garlic Ginger Sauce
- Stir Fry Vegetables**, Sweet & Sour Soy
- Soy Sauce, Garlic Chili Sauce, Chinese Hot Mustard, Chopsticks

# A LA CARTE DINNER STATIONS

## SPRING AND SUMMER APRIL 1 – AUGUST 31

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

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*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 Seared Nordic Blu Salmon**, Lemon, Caper, White Wine

**GF Seared 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 & Half, Sugars, Honey

72

#### 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 Glaze

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

**GF –DF Slow Roasted Pulled Pork**, North Carolina Style

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

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

**GF-DF Baked Beans**, Molasses

**GF Creamy Cole Slaw**, Buttermilk Dressing

**GF-DF Bread & Butter Pickles**

Sweet BBQ, Tangy Mustard, Hot Smokey Sauce

**GF Smoked Pork & Beef Chili**, Scallion, Sour Cream

#### DESSERT TABLE

**Banana Pudding Trifle**, Whipped Cream, Nilla Wafers

**Mississippi Mud Pie Tartlet**, Ganache, Chocolate Shavings, Pecans

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

**Coffee, Decaffeinated Coffee & Tea Station**

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

72

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

**New England Clam Bake** 86  
**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-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**  
 Non-Fat Milk, Half & 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 Cod**, Cracker Crumb Topping, Lemon Butter 18  
**GF-DF \*Grilled 5oz Sirloin Steak** 20

**Modern Steak House** 80  
**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 Nordic Blu 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

**French Onion Soup**, Caramelized Onions, Gruyere Croutons

**DESSERT TABLE**

**Oreo Cookie Cheesecake Bite**  
**Mini Mud Pie**, Pecans  
**Coconut Cream Tartlet**  
**Carrot Cake Bite**  
**Coffee, Decaffeinated Coffee & Tea Station**  
 Non-Fat Milk, Half & Half, Sugars, Honey

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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** 22

Create Your Own

**Graham Cracker**

**Toasted Marshmallows**, Vanilla & Raspberry

Chocolate Ganache, Nutella Hazelnut Spread, Salted Caramel

Toffee Crunch, Pretzel Pieces, Fresh Strawberries

**Coffee, Decaffeinated Coffee & Tea Station**

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

**Cookie Table** 18

**GF Orange Cloud Cookie**

**Dulce de Leche Sable**

**Espresso Shortbread**

**Pistachio Cranberry Sandie**

**Pecan Rocky Road**

**Coffee, Decaffeinated Coffee & Tea Station**

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

**Churros Bar** 18

Create Your Own

**Lightly Fried Classic Mexican Churros**

Warm Spiced Chocolate Ganache, Dulce de Leche Caramel Sauce,

Cinnamon Sugar, Toffee Crumble, Grated Mexican Chocolate,

Cookie Crumbs, Toasted Coconut

**Coffee, Decaffeinated Coffee & Tea Station**

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

### SPRING AND SUMMER APRIL 1 – AUGUST 31

**Italian Pastry Cart** 18

**Assorted Biscotti**

**Pizzelle Cookies**

**Tiramisu Mousse Cups**, Cocoa

**Mini Cannoli**, Sweet Ricotta

**GF Panna Cotta**, Amaretto

**Coffee, Decaffeinated Coffee & Tea Station**

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

**Petit Desserts** Select Five

Stationed or Tableside Platter

**2 pieces per person** 16

**3 Pieces per person** 20

**4 pieces per person** 24

**Mini Cupcake**, Red Velvet

**Mini Cupcake**, Caramel Macchiato

**Fresh Fruit Tartlet**, Apricot Glaze

**Pecan Tartlet**, Brown Sugar, Vanilla

**GF Dark 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**

**Mini Lemon Meringue**

**GF Cheesecake Pops**, Strawberry Champagne

**GF-DF French Almond Macaron**, Strawberry

**GF-DF Coconut Macaroon**, Dark Chocolate Drizzle

**Cake Truffles**, Red Velvet

**DF Bite Size Whoopie Pie**, Cream Filling

**Mini Cannoli**, Sweet Ricotta

**Lemon Penny Tartlet**

**Mini Cheesecake Bite**, Caramel

**Coffee, Decaffeinated Coffee & Tea Station**

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

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*After Dinner and Late Night snacks must be served by midnight*

SPRING AND SUMMER APRIL 1 – AUGUST 31

### PASSED LATE NIGHT SNACKS

#### BREAKFAST

<b>Chicken &amp; Waffles</b> , Fried Chicken, Maple Syrup	6
<b>Breakfast Casserole</b> , Tater Tot, Sausage, Egg, Cheese	6
<b>Cheese Quiche Bites</b> , Tomato, Spinach	6
<b>Bite Size Waffle</b> , Maple Whipped Mascarpone	5
<b>Brioche French Toast Skewer</b> , Maple Sugar Dusted	5

#### SAVORY

<b>*Burger Slider</b> , Prime Beef, Cheddar, Special Sauce	6
<b>Cheeseburger Tot</b> , Tater Tot, Angus Beef, Cheese	6
<b>DF Pretzel Crusted Chicken Skewer</b> , Honey Mustard Sauce	6
<b>Mini All Beef Corn Dogs</b> , Spicy Mustard Sauce	6
<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

#### GF Walking Taco

Individual Bag of Blue Corn Tortilla Chips, Braised Short Rib, Salsa, Guacamole, Aged Cheddar, Lettuce, Sweet Onion, Cilantro	12
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#### SWEET

<b>S'mores Kiss</b> , Marshmallow, Chocolate, Graham Crust	5
<b>GF Cheesecake Pop</b> , Strawberry Champagne	6
<b>Mini Chocolate Chip Cookie</b> , Ice Cold Milk Shooter	5
<b>Vanilla Ice Cream Sandwich</b> , Chocolate Chip Cookie	6
<b>Two Bite Whoopie Pie</b> , Traditional & Raspberry Cream	5

#### Mini Chocolate Bars From Fixx

Stationed, Tableside Platter or Passed 6 each

#### Caramel Sea Salt

**Almond Nougat with Morello Cherries, Bourbon Pecan with Caramel**

**Caramel with Coconut & Pretzel**

*Fixx Chocolates are handcrafted in Boston, MA.*

### AFTER DINNER STATIONS

**Waffle Bar** 22

Create Your Own

#### Warm Petit Belgium Waffles

Whipped Cream, Fresh Strawberries, Chocolate Chips, Rainbow Sprinkles, Cookie Crumbs, Buttermilk Fried Chicken Bites, Smoked Bacon, Walnuts, Maple Syrup, Salted Caramel, Chocolate Sauce, Hot Sauce

#### Pizza Shop

Classic 12 inch Round Pie 20

**Traditional Cheese**, Tomato Sauce, Mozzarella Blend, Basil

**Pepperoni**, Tomato Sauce, Mozzarella Blend, Pepperoni

**Mushroom**, Cremini, Grilled Onion, Tomato, Mozzarella

#### Chinese Takeout

**Vegetable Spring Rolls**, Sweet Chili Sauce 24

**Crispy Chicken Wings**, Salt & Pepper Spiced

**Beef Skewers**, Teriyaki Glaze

Soy Sauce, Sambal Sauce, Hot Mustard, Plum Sauce,

Chopsticks & To Go Boxes

#### Pretzel

**Warm Jumbo Soft Pretzels** 12

**Local, Natural, Non-GMO Bavarian Style**

Beer Cheese Sauce, Spicy Mustard, Sweet Maple Mustard

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