

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, Peperonata 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

GF Caprese Bite , Burrata Mozzarella, Smoked Tomato, Basil Oil	6
Cranberry-Pecan Crostini , Cremont Goat Cheese, Pepper Jelly	6
Ricotta Crostini , Basil Whipped Ricotta, Pickled Peaches	6
GF-V Vietnamese Vegetable Summer Roll , Chile Lime Sauce	6
GF Spicy Paneer Kabobs , Roasted Sweet Pepper, Mint	6
V Avocado Toast , Basil Mashed Avocado, Radish, Tomato	6
Smoked Burrata , Semolina Cracker, Grapes, Pistachio Pesto	6
V Curry Carrot Hummus , Pappadum, Pomegranate Molasses	6
GF Watermelon Feta Skewer , Pickled Onion, Mint	6

PESCATARIAN

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

EVERYTHING ELSE

DF Spicy Chicken Lettuce Wrap , Hoisin Ginger Sauce	6
GF Jerk Chicken Salad , Plantain Chip, Avocado Cream	6
GF Buffalo Chicken Salad , Blue Cheese Mousse, Micro Celery	6
GF-DF Prosciutto Wrapped Peach , Arugula, Vanilla Syrup	6
DF *Steak Tartare , Semolina Toast, White Truffle Aioli	7
GF-DF *Thai Beef Skewer , Green Papaya Salad, Basil, Mint	7
DF Spiced Duck Confit Salad , Sweet Potato Chip, Cherry Jam	7
GF Prosciutto Wrapped Asparagus , Lemon Parmesan Aioli	6

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My David Blessing

Farmhouse Cheese 20
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 4

Charcuterie Board 24
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 Fig Jam, Orange Infused
V Focaccia, Baguette

Mozzarella Bar 24
 Create Your Own
GF Fiore di Latte Mozzarella, Whole Milk
GF Burrata, Smoked
GF Burratina, Soft Curd
GF-V Olive Tapanade, Tomato Conserve, Balsamico
GF Nut Free Basil Pesto
GF-DF Honey, Pistachio, Extra Virgin Olive Oil, Malden Salt
V Herb Focaccia, Semolina Crackers

Vegetable Antipasti 20
GF-V Olive Misto, Rosemary, Orange
GF-V Eggplant Caponata, Capers, Basil
GF Asparagus Al Forno, Lemon Pepper, Parmesan
GF-V Fire Roasted Peppers, Garlic, Oregano
GF-V Marinated Artichokes, Fennel, Chili Flake
Aged Balsamic, Extra Virgin Olive Oil

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Classic New Englander 35
Clam Chowder Shooter, Native Clams, Bacon, Potato, Thyme
Mini Lobster Roll, Lobster Salad, Lemon, Chive
DF Petit Crab Cakes, Cherry Pepper Remoulade
DF Mini Fish & Chip Boat, Local Fish, Shoestring Fries
Malt Vinegar, Tartar Sauce, Lemon, Ketchup

Poke Bar 28
 Create Your Own
GF-V Steamed Tamaki Rice
Artisan Greens
DF *Ahi Tuna Poke, Minced Onion, Sesame Oil, Cilantro
DF *Nordic Blu Salmon Poke, Minced Onion, Sesame Oil, Cilantro
DF Organic Tofu Poke, Minced Onion, Sesame Oil, Cilantro
GF-DF Jalapeño, Scallion, Avocado, Tobiko,
GF-DF Toasted Sesame Seeds, Furikake Seaweed
DF Sweet Ponzu, Spicy Yuzu Ginger, Dynamite, Crisp Wonton

Indian Street Food 32
Paneer Kati Wraps, Cabbage, Cilantro, Mango Chutney
V Vegetable Samosa, Curry Potato-Pea
GF Chicken Tikka Skewers, Spiced Yogurt, Garlic
GF-DF Baigan Bharta, Roasted Eggplant, Garam Masala
GF Grilled Tandoori Lamb Kabobs, Cilantro, Lime
GF-DF Hot Mint Chutney, Tamarind Chutney, Chili Sauce
DF Naan, Pita Chips

Mediterranean 22
GF-V Traditional Hummus, Smoked Paprika
GF-V Smokey Baba Ganoush, Tahini
GF-V Muhammara, Spiced Roasted Pepper & Walnut Dip
GF-V Persian Salad, Tomato, Cucumber, Red Onion, Mint
GF-V Stuffed Grape Leaves, Parsley, Lemon
V Fresh Pita, Pita Chips

*My
 David Blessing*

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.

*Calvisius Caviar

Server Attended Station, Serving Size is ½ teaspoon	
Crème Fraiche, Egg White, Egg Yolk, Red Onion, Parsley	
House Made Potato Chips & Blini	
Siberian Royal , 250 gram tin, 75 servings per tin	1150
White Sturgeon , 250 gram tin, 75 servings per tin	1125
Russian Oscietra , 250 gram tin 75 servings per tin	2000
Russian Oscietra , 500 gram tin 150 servings per tin	4000
Siberian Royal , 500 gram tin, 150 servings per tin	2300
White Sturgeon , 500 gram tin, 150 servings per tin	2250
One Kilo Tins Available	Market

GF-DF Raw Bar

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

Chilled Jumbo Shrimp , Cocktail Sauce, Lemon	7 each
Recommend 3 pieces per person	
*Local Oysters on Ice , Champagne Mignonette	6 each
Recommend 2 pieces per person	
*Littleneck Clams on Ice , Cocktail Sauce, Lemon	6 each
Recommend 1 pieces per person	
Cracked Native Lobster , Remoulade, Cocktail Sauce	Market
Recommend 1 order per person	

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

FALL AND WINTER SEPTEMBER 1 – MARCH 31

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

— VENUES & DESTINATIONS —

For a selection of 2 entrées; price of the highest entrée will apply.
Final entrée guest count due 14 days prior to the event.

FALL AND WINTER SEPTEMBER 1 – MARCH 31

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 Oak Leaf Salad

Spiced Poached Pears, Candied Pecans, Local Goat Cheese, Port Wine Vinaigrette

GF Field Greens

Lookout Farm Roasted Apple, Great Hill Blue Cheese, Toasted Walnuts, Cranberry Vinaigrette

GF Baby Arugula Salad

Backyard Farms Cherry Tomato, Pine Nuts, Shaved Parmesan, Lemon-Olive Oil Vinaigrette

Hearts of Romaine

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

Artisan Bread Basket, Vermont Butter

Chefs Recommended Additional Courses

Penne Pomodoro 10

San Marzano Tomato Sauce, Basil, Reggiano Parmesan

GF Butternut Squash-Apple Soup 10

Maple Crème Fraiche, Candied Spiced Pecans

Traditional New England Chowder 12

Native Clams, Bacon, Potato, Thyme

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ENTRÉE Select One

GF *Petit Filet Mignon & Butter Poached Local Lobster 105
Sea Salt Baked Potato, Lemon Roasted Asparagus, Tarragon Cream

***Truffle Roasted Filet Mignon** 92

Exotic Mushroom-Truffle & Leek Tart, Parsnip Purée, Asparagus, Cognac Red Wine Sauce

GF-DF *10oz Grilled New York Strip Steak 88

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

GF *Grilled Choice Filet Mignon 90

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

GF *Steak Diane 86

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

GF *Petit Filet Mignon & Braised Beef Short Rib 86

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

GF *Club Cut Black Angus Sirloin & Grilled Nordic Blu Salmon 80

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

*My
David Blessing*

FALL AND WINTER SEPTEMBER 1 – MARCH 31

GF Caramelized Native Diver Scallops	80
Truffle Potato Puree, Exotic Mushroom Ragout, Rainbow Swiss Chard, Red Wine Syrup	
Crab Crusted Icelandic Cod	80
Toasted Orzo Pilaf, Asparagus, Tomato Confit, Lemon-Chive Butter	
GF Seared Native Swordfish	80
Artichoke, Leek & Shrimp Risotto, Tarragon, Wilted Spinach, Parmesan Wine Broth	
GF Herb Crusted Icelandic Cod	75
Savoy Cabbage, Fingerling Potatoes, Smoked Bacon, Shiitake, Cipollini Onions, Black Truffle Nage	
GF *Cider Glazed Nordic Blu Salmon	75
Butternut Squash Puree, Roasted Brussel Sprouts, Sage Brown Butter, Spiced Pomegranate Syrup	
GF Herb Roasted Chicken Breast	65
Creamy White Polenta, Lacinato Kale, Apple & Pearl Onion Ragout, Anise Cider Reduction	
GF Seared Boneless Chicken Breast	65
Maple Whipped Sweet Potato, Harvest Roasted Vegetables, Sage, Mustard Cognac Sauce	
VEGETARIAN	
GF-V Curry Spice Roasted Whole Cauliflower	55
Cauliflower Purée, Almond, Golden Raisin & Cilantro Salad, Carrot Ginger Broth	
GF-V Swiss Chard, Quinoa & Black Bean Cake	55
Roasted Spaghetti Squash, Cashew Aioli, Spiced Cranberry Relish	

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

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

DESSERT COURSE Select One

Chocolate Bombe

Chocolate Grand Marnier Mousse, Chocolate Sable Cookie, Mirror Glaze

Chocolate Caramel Tart

Buttery Crust, Orange Chocolate Ganache

DF Extra Virgin Orange Olive Oil Cake

Cranberry Orange Compote, Spiced Cranberry Syrup, Toasted Pistachio

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

Tableside Coffee and 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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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 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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Fall Winter Pasta Select Three	25
DF Orecchiette , Spicy Sausage, Broccoli Rabe, Cured Tomato	
DF Cavatappi , Chicken, Shiitake, Tomato, Roasted Corn, Basil	
DF Linguine , Lobster, Shrimp, Mussel "Fra Diavolo"	
Rigatoni , Bolognese Sauce, Pecorino Romano	
V Penne Arrabbiata , Garlic, Red Chili, Parsley, Pomodoro, EVOO	
V Campanelle , Charred Eggplant, Capers, Olives, Tomato, Garlic Oil	
V Whole Wheat Fusilli , Cremini Mushrooms, Pumpkin, Spinach, Sage	
V Farfalle , Spinach, Tomato, Red Onion, Olives, Oregano, Aglio e Olio	
Pumpkin Ravioli , Leek, Walnuts, Mascarpone Cream Sauce	
Spinach & Cheese Ravioli , Cured Tomatoes, Light Pesto Cream	
Wild Mushroom Ravioli , Truffle Parmesan Sauce	
DF Scampi , Shells Pasta, Shrimp, Tomato, Garlic, White Wine, Parsley	
* Gluten Free Pasta: Spaghetti, Penne, Fusilli, Linguine, or Rigatoni	2
Asian Street Food	36
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	

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

My David Blessing

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

My David Blessing

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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My David Blessing

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	

FALL AND WINTER SEPTEMBER 1 – MARCH 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

PASSED LATE NIGHT SNACKS

BREAKFAST

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

SAVORY

*Burger Slider , Prime Beef, Cheddar, Special Sauce	6
Cheeseburger Tot , Tater Tot, Angus Beef, Cheese	6
DF Pretzel Crusted Chicken Skewer , Honey Mustard Sauce	6
Mini All Beef Corn Dogs , Spicy Mustard Sauce	6
GF Shoestring Fries , Truffle, Parmesan	4
GF-DF Sweet Potato Fries , Smokey Ketchup	4
GF House Made Potato Chips , 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

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

Mini Chocolate Bars *From Fixx*

Stationed, Tableside Platter or Passed	6 each
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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 20

Classic 12 inch Round Pie

Traditional Cheese, Tomato Sauce, Mozzarella Blend, Basil

Pepperoni, Tomato Sauce, Mozzarella Blend, Pepperoni

Mushroom, Cremini, Grilled Onion, Tomato, Mozzarella

Chinese Takeout 24

Vegetable Spring Rolls, Sweet Chili Sauce

Crispy Chicken Wings, Salt & Pepper Spiced

Beef Skewers, Teriyaki Glaze

Soy Sauce, Sambal Sauce, Hot Mustard, Plum Sauce

Chopsticks & To Go Boxes

Pretzel 12

Warm Jumbo Soft Pretzels

Local, Natural, Non-GMO Bavarian Style

Beer Cheese Sauce, Spicy Mustard, Sweet Maple Mustard

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*My
David Blessing*

Available November through February

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Tiny Sweet Tiding Table Select Five

Stationed or Tableside Platter

3 Pieces Per Person 20

Cranberry Walnut Bites

GF Eggnog Panna Cotta Verrine

Peppermint S'Mores Kiss

Gingerbread S'Mores Tartlet

Candy Cane Truffle Tartlet

Pine Nut Squares

Pumpkin Custard Tartlet

GF Spiced Vanilla Mousse Cup

Spiced Apple Tart

Coffee, Decaffeinated Coffee & Tea Station

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

Joy & Cheer Table Select Three

Stationed or Tableside Platter

3 Pieces Per Person 18

Pistachio Cranberry Sandie's

Chocolate Meringue Sticks

Espresso Shortbread Trees

Gingerbread Mitten Cookie

Cardamom Cookie Stars

Coffee, Decaffeinated Coffee & Tea Station

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

HOLIDAY ADDITIONS

Stationed or Tableside Platter

Classic Holiday Sugar Cookies

5 each

Stars, Trees, Snowmen, Ornaments

Gingerbread Men, Chocolate Dipped

5 each

Holiday Pops

5 each

GF Gingerbread Cheesecake

GF Eggnog Cheesecake

GF Candy Cane Cheesecake

GF Chai Cheesecake

Pumpkin Cheesecake

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