

ONE HOUR COCKTAIL RECEPTION

PASSED HORS D'OEUVRES Select Six

VEGETARIAN - VEGAN

GF-V Crispy Beet Fries, Orange, Cashew Horseradish Cream

Smoked Burrata Crostino, Grapes, Pistachio Pesto

Cracker Stuffed Mushroom, Vidalia Onion, Kale, Cheddar

DF Chinese Vegetable Spring Rolls, Sweet Chili Sauce

Crispy Mac and Cheese, Fontina Val d'Aosta, White Truffle Oil

Cranberry-Pecan Crostini, Cremont Goat Cheese, Pepper Jelly

V Vegetable Samosa, Curry Potato-Pea, Hot Mint Chutney

PESCATARIAN

GF-DF Shrimp Cocktail, Lemon

DF Crispy Crab Cake, Chipotle Lime Aioli

GF-DF Pancetta Wrapped Sea Scallop, Lemon, Rosemary

DF Crispy Coconut Shrimp, Spicy Mango Dip

DF *Tuna Poke, Spicy Hawaiian Style Tartar, Sesame Cone

Lobster Salad Sandwich, Open Faced, Scallion Corn Bread

EVERYTHING ELSE

GF-DF Carne Asada, Grilled Skirt Steak, Pepperonata

GF-DF Brazilian Churrasco Steak Kabob, Salsa Verde

DF Chicken Lemongrass Dumpling, Ponzu Ginger Sauce

GF-DF Tuscan Chicken, Fennel Rub, Lemon-Rosemary Aioli

DF Spicy Chicken Lettuce Wrap, Hoisin Ginger Sauce

GF Prosciutto Pear Wrap, Watercress, Great Hill Blue Cheese

GF-DF Heritage Pork Bacon Pops, Maple Bourbon Glaze, Chive

Pekin Duck Wrap, Spiced Roast Duck, Hoisin, Scallion

COCKTAIL DISPLAY Select Two

Farmhouse Cheese

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

Mediterranean

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

Charcuterie Board

GF Chef Selected New England & European Cured Meats

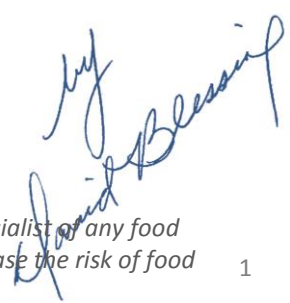
Smoked, Air Dried, Salt Cured

GF-V House Pickled Vegetables

GF-V Grain Mustard, Dijon Mustard

GF-V Fig Jam, Orange Infused

V Focaccia, Baguette



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

Hearts of Romaine

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

GF Artisan Field Greens

Whipped Goat Cheese, Roasted Beets, Toasted Pistachios, Shaved Radish,
Citrus Vinaigrette

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 Tuscan Salad

Artisan Italian Lettuces, Roasted Cherry Tomato, Olives, Butter Beans,
Charred Red Onion, Basil Parmesan Dressing

Artisan Bread Basket, Vermont Butter

ENTRÉE

GF Petit Choice Filet Mignon & Butter Poached Local Lobster 165

Salt Baked Potato, Lemon Roasted Asparagus, Tarragon Cream

Deconstructed Beef “Wellington” 162

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

GF Grilled Choice Filet Mignon 155

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

Crab Crusted Icelandic Cod 140

Toasted Orzo Pilaf, Asparagus, Tomato Confit, Lemon-Chive Butter

GF Seared Nordic Blu Salmon 140

Corn, Smoked Bacon & Leek Ragout, Peruvian Purple Potato,
Sweet Corn Butter Sauce

GF Seared Boneless Chicken Breast 130

Creamy Parmesan Polenta, Garlic Wilted Spinach, Roasted Tomato,
Lemon Thyme Wine Sauce

GF-V Mediterranean Stuffed Peppers

Roasted Golden Pepper, Mediterranean Vegetable, Olive & Basil
Filling, Chick Pea Mash, Sweet Pepper Broth

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

DESSERT COURSE

Three Tier Buttercream Designed Cake

Single flavor of cake and two layers of buttercream filling.
Top tier is cut and served as part of the total guest count.

Cake Flavors Select One

Lemon Love, Vanilla Cake, Lemon Curd, Lemon Buttercream

Caramel Macchiato, Golden Pound Cake, Coffee Caramel

Buttercream, Chocolate Shavings

Raspberry Lemonade, Vanilla Cake, Lemon, Raspberry & Lemon Buttercream

Confetti, Vanilla Cake, Rainbow Sprinkles, Strawberry Buttercream

Spice, Cinnamon, Nutmeg & Maple Cake, Vanilla Buttercream

Red Velvet, Red Chocolate Cake, Cream Cheese Filling

Cookies & Cake, Devil’s Food Cake, Oreo Cookie Buttercream

Black & White, Dark Chocolate Cake, Vanilla & Chocolate Buttercream

Chocolate Toffee, Chocolate Cake, Chopped Heath Bar Buttercream

Tablesides Coffee & Tea Service

COFFEE STATION

Coffee, Decaffeinated Coffee & Tea Station

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

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, 2021.**