

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
- Cacio e Pepe Frittella**, Pecorino, Black Pepper, Parmesan Crusted
- 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-DF Tokyo Tater Tots**, Furikake, Tamari Reduction, Chili Mayo
- V Vegetable Samosa**, Curry Potato-Pea, Hot Mint Chutney
- GF-V Crispy Beet Fries**, Orange, Horseradish Cashew Cream
- GF-V Popcorn Cauliflower**, Maple Sriracha Glaze, Sesame
- Mushroom Buns**, Roasted Shiitake, Hoisin, Pickled Vegetables, Cilantro

PESCATARIAN

- DF Soft Fish Taco**, Crisp Whitefish, Avocado Salsa, Radish, Chili
- DF Crispy Coconut Shrimp**, Pineapple-Mango Dip
- GF-DF Salt & Pepper Shrimp**, Crispy Fried Shrimp, Garlic, Chili, Scallion
- 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
- Crispy Lobster Rangoon**, Sweet & Sour Yuzu Sauce
- Hot Buttered Lobster Roll**, Buttery Lobster Salad, Potato Bun
- Lobster Stuffed Mushroom**, Brioche, Parmesan, Lemon Herb Butter
- DF Har Gow**, Steamed Shrimp Dumpling, Chili Crunch, Black Vinegar Soy
- GF Sweet Corn & Crab Bisque**, Smoked Paprika Oil

EVERYTHING ELSE

- GF-DF Tuscan Chicken**, Fennel Rub, Lemon-Rosemary Aioli 6
- DF Crispy Chicken Milanese**, Tomato Basil Sauce 6
- Nashville Hot Fried Chicken**, Bread & Butter Pickle, Ranch 7
- Chicken Cordon Bleu Bite**, Ham, Swiss, Lemon Parsley Dip 6
- Pekin Duck Wrap**, Spiced Roast Duck, Hoisin, Scallion 7
- DF Steamed Duck Confit Bun**, Ginger Plum BBQ, Pickled Onion, Cilantro 8
- 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 7
- 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 8
- "Haute" Dog**, Mini Beef Frank, Spicy Mustard, Onion 6
- GF-DF Carne Asada**, Skewered Skirt Steak, Pepperonata 8
- Prime Beef Burger Slider**, House Pickle, Special Sauce, Potato Bun 7
- Mini Beef Wellington**, Braised Short Rib, Duxelles, Truffle 8
- Nonna's Meatball**, Beef & Pork, Basil, Marinara, Pecorino 7
- Rueben Bites**, House Russian Dressing 6
- GF Brazilian Churrasco Steak Kabob**, Salsa Verde 8
- Cheese Steak Slider**, Shaved Beef, Caramelized Onion, Local Cheddar 7
- GF Lamb Meatball**, Vermont Farm Feta, Mint Pesto, Pickled Onion 7
- Turkish Spiced Lamb Kabab**, Pomegranate Glaze, Honey Yogurt Dip 8
- DF Lamb Lollipop**, Mustard Herb Crust, Tomato Mint Chutney 9

My David Blessing

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

PASSED HORS D'OEUVRES COLD

V Avocado Toast , Basil Mashed Avocado, Radish, Tomato	6
GF Caprese Bite , Burrata Mozzarella, Smoked Tomato, Basil Oil	6
Cranberry-Pecan Crostini , Cremont Goat Cheese, Pepper Jelly	6
Smoked Burrata , Semolina Cracker, Grapes, Pistachio Pesto	6
Ricotta Crostini , Basil Whipped Ricotta, Pickled Peaches	6
GF-V Vietnamese Vegetable Summer Roll , Chile Lime Sauce	6
GF-V Golden Tomato Gazpacho , Cilantro, Smoked Paprika	6
GF-V Avocado Hummus , Corn Chip, Tomato-Cilantro Salad	6

PESCATARIAN

GF-DF Individual Shrimp Cocktail	7
GF-DF Grilled Jumbo Shrimp , Sweet Chili Orange Glaze, Cilantro	7
Shrimp Salad Sandwich , Lemon-Dill Mayo, Potato Bun	7
GF-DF *Peruvian Fluke Ceviche , Coconut, Chili, Yucca Chip	7
*Spicy Salmon Tartare , Wonton Cracker, Wasabi Cream	7
DF *Tuna Tartare , Wonton, Chili, Wasabi, Ponzu Syrup	8
GF-DF *Tuna Summer Roll , Vegetables, Yuzu Nuoc Cham	8
DF *Tuna Poke , Spicy Hawaiian Style Tartar, Sesame Cone	8
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 Curried Chicken Salad , Golden Raisin, Mint, Rice Cracker	6
GF-DF Prosciutto Wrapped Peach , Arugula, Vanilla Syrup	6
DF *Steak Tartare , Semolina Toast, White Truffle Aioli	8
DF Spiced Duck Confit Salad , Sweet Potato Chip, Cherry Jam	7
GF Prosciutto Wrapped Asparagus , Lemon Parmesan Aioli	6
DF Beef Tataki , Flash Seared Tenderloin, Sesame, Scallion, Ponzu Sauce	12
Fwaffle , Crisp Foie Gras infused Waffle, Foie Mousse, Sauternes Syrup	10
Panino , Smoked Speck Ham, Truffle-Porcini Cream, Arugula	8

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— VENUES & DESTINATIONS —

Pricing is based on a 1 hour reception. Each additional ½ hour add 5.

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FALL AND WINTER SEPTEMBER 1 – MARCH 31

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 26
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 26
 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, Caper, 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

Classic New Englander 35
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

Poke Bar 30
 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

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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

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	36
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	26
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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— 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 Artisan Field Greens

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

Hearts of Romaine

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

GF Arugula Salad

Crisp Pancetta, Toasted Pine Nuts, Gorgonzola, White Balsamic Vinaigrette

GF Sweet Gem Lettuce

Blue Cheese, Brown Butter Walnuts, Ruby Grapes, Celery Creamy Mustard Dressing

GF Watercress & Endive Salad

Shaved Fennel, Green Apple, Ricotta Salata Green Goddess Dressing

GF Baby Kale & Green Leaf

Spiced Pear, Candied Pecans, Crumbled Chevre, Dried Cranberries Cranberry Vinaigrette

Artisan Breadbasket, Vermont Butter

Chefs Recommended Additional Courses

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	12

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ENTRÉE Select One

GF *Petit Filet Mignon & Butter Poached Local Lobster 110

Sea Salt Baked Yukon Gold Potato, Haricot Verts, Tarragon Cream

GF-DF *10oz Grilled New York Strip Steak 92

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

GF *Grilled Choice Filet Mignon 95

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

GF *Club Cut Black Angus Sirloin & Grilled Nordic Blu Salmon 85

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

*Truffle Roasted Filet Mignon 96

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

GF *Steak Diane 92

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

GF *Petit Filet Mignon & Braised Beef Short Rib 92

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

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FALL AND WINTER SEPTEMBER 1 – MARCH 31

Crab Crusted Icelandic Cod 85
Toasted Orzo Pilaf, Asparagus, Tomato Confit, Lemon-Chive Butter

GF Seared Native Swordfish 82
Artichoke, Leek & Shrimp Risotto, Tarragon, Wilted Spinach,
Parmesan Wine Broth

GF Herb Crusted Icelandic Cod 80
Savoy Cabbage, Fingerling Potatoes, Smoked Bacon, Shiitake,
Cipollini Onions, Black Truffle Nage

GF *Cider Glazed Nordic Blu Salmon 80
Butternut Squash Puree, Roasted Brussel Sprouts, Sage Brown Butter,
Spiced Pomegranate Syrup

GF Roasted Jurgielewicz Duck Breast 78
Creamy White Polenta, Confit, Lacinato Kale, & Cipollini Onion Ragout,
Sour Cherries, Orange Port Wine Sauce

•GF Seared Boneless Chicken Breast 70
•Creamy Parmesan Polenta, Garlic Wilted Spinach, Roasted Tomato,
•Lemon Thyme Wine Sauce

GF Seared Boneless Chicken Breast 70
Maple Whipped Sweet Potato, Harvest Roasted Vegetables, Sage,
Mustard Cognac Sauce

VEGETARIAN

GF-V Curry Spice Roasted Whole Cauliflower 60
Cauliflower Purée, Almond, Golden Raisin & Cilantro Salad,
Carrot Ginger Broth

GF-V Swiss Chard, Quinoa & Black Bean Cake 60
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 12 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	

CARVED TO ORDER

Dinner Rolls, Vermont Butter	
GF-DF *Beef Tenderloin , Herbs, Roasted Garlic Compound Butter	30
GF-DF *Rosemary Fennel Roasted Sirloin , Salsa Verde	28
GF *Pepper Crusted Beef Rib Eye , Horseradish-Mustard Cream	25
GF-DF *Leg of Lamb , Lemon-Rosemary Crust, Roasted Garlic Aioli	20
GF-DF All-Natural Turkey Breast , Honey Brine, Cranberry Relish	18
GF-V Tuscan Spice Roasted Whole Cauliflower , Salsa Verde	16

STEAKHOUSE SIDES

8 each	
GF Native Corn on the Cob , Vermont Butter, Malden Salt	
GF Sugar Snap Peas , Mint Butter	
GF-V Steamed Broccoli Florets , Lemon, Garlic, Sea Salt	
GF-V Jumbo Roasted Asparagus , Lemon	
GF Roasted Garlic Whipped Potatoes , Sea Salt	
GF-V Fingerling Potatoes , Caramelized Shallots, Truffle Oil, Thyme	
GF-V Herb & Salt Roasted Creamer Potatoes	
GF-V Vegetable Rice Pilaf , Fragrant Jasmine Rice, Vegetables, Herbs	

VEGETARIAN

Creamy Mac & Cheese , Buttery Crumb Crust	12
Eggplant Parmesan , Crisp Eggplant, Pomodoro Sauce, Mozzarella	16
V Lebanese Chickpea Falafel , Pita Bread, Tahini Sauce	14
V Vegan Farro Risotto , Wild Mushrooms, Corn, Leek, Truffle	16
GF Vegetable & Chihuahua cheese Stuffed Poblano , Cilantro Crema	18
V Thai Vegetable Curry Stew , Kaffir Lime, Lemongrass Coconut Broth	18

PESCATARIAN

GF-DF Grilled Native Swordfish , Olive-Caper Relish	22
Baked Icelandic Cod , Cracker Crumb Topping, Lemon Butter	20
GF-DF *Cedar Roasted Salmon , Mustard Horseradish Crust, Apple	18
Crispy Jonah Crab Cakes , 3oz, Herbed Rémoûlade Sauce	24
Classic Shrimp Scampi , Garlic, Lemon, White Wine, Butter	22
Honey-Miso Glazed Chilean Sea Bass , Yuzu Ginger Butter	28
GF Lazy Mans Half Lobster , Tail & Claw, Champagne Herb Butter	MK

EVERYTHING ELSE

GF-DF *BBQ Steak Tips , Maple Bourbon BBQ Sauce	25
GF-DF 4 Hour Red Wine Braised Beef Shortribs , Balsamic Onion Jam	22
GF *Greek Style Lamb Tips , Peppers, Red Onion, Tomato, Tzatziki	20
Southern Fried Chicken, Hot Honey , Black Pepper Ranch	18
GF-DF Tuscan Grilled Chicken , Rosemary, Fennel, Lemon Aioli	16
Searched Chicken Medallions , Mushroom Marsala Sauce	16
DF Crispy Aromatic Duck , Leg Confit, Hoisin, Cucumber	20
Peking Style Duck Sausage , Braised Napa Cabbage, Ginger Mustard	18

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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

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

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

Potato Gnocchi, Creamy Pink Vodka Sauce, Parmesan

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

DF Linguine, Lobster, Shrimp, Mussel "Fra Diavolo"

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

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

Asian Street Food

DF Steamed Pork Dumplings, Pork & Leek Filled

DF Mongolian Beef, Crispy Beef, Chili, Garlic, Scallion

DF General Tsao's Chicken, Garlic, Sambal

GF-DF Stir Fry Vegetables, Bean Sprouts, Green Onion

DF Malaysian Noodles, Sweet Soy, Cabbage, Red Onion

Soy Sauce, Garlic Chili Sauce, Chinese Hot Mustard, Chopsticks

28

+2

+4

+2

34

GF-DF Sushi

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

55

Al Pastor

Warm Corn & Flour Tortillas

GF-DF Beef Barbacoa, Slow Braised Beef, Chili, Garlic

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

GF-DF Chicken Tinga, Shredded Chicken, Garlic, Tomato, Chipotle

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

38

Slider Bar

Create Your Own

Brioche Slider Buns

GF-DF *Beef Burger, Prime Grade

GF-DF Grilled Chicken Medallion, Lemon Pepper

DF Falafel Burger, Chickpea, 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

30

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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

GF Picatta Seared Nordic Blu Salmon, Lemon, Caper, White Wine

GF Seared Chicken Medallions, Mushroom Marsala Sauce

Four Cheese Ravioli, Pesto Alfredo, Cured Tomato

DF Penne Marinara, Tomato Pomodoro Sauce, Basil

GF-V Roasted Creamer Potatoes, Rosemary, 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

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 88

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 MKT

GF-DF 2 Pound Native Lobster MKT

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

Mini Key lime Pie

Classic Cheesecake Bite

Mini Molten Chocolate Cake

Coffee, Decaffeinated Coffee & Tea Station

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

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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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My David Blessing

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, Potato Bun	7
Cheeseburger Tot , Tater Tot, Angus Beef, Cheese	6
Fried Chicken Slider , Potato Bun, House Slaw, Hot Honey	7
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 Walking Taco	12
Individual Bag of Corn Tortilla Chips, Braised Short Rib, Salsa, Guacamole, Aged Cheddar, Lettuce, Sweet Onion, Cilantro	

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
GF Petrova Chocolates Bon Bons	96
Artisan Hand Crafted, Valrhona Chocolate Truffles	
<i>60 pieces, total, select 2 flavors, passed or stationary</i>	
Sea Salt & Caramel	
Milk Chocolate	
Dark Chocolate	
Raspberry	

AFTER DINNER STATIONS

Waffle Bar	24
Create Your Own	
Warm All Natural Artisan 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	
French Fry	22
Classic Shoestring Fries, Waffle Fries, Sweet Potato Fries	
Create Your Own	
Smoked Bacon Bits, Parmesan, Scallions, Jalapeno, Cheddar, Ketchup, Roasted Garlic Aioli, Cheese Sauce, Tangy Beef Chili	
Pizza Shop	20
Classic 12-inch Round Pie	
Traditional Cheese , Tomato Sauce, Mozzarella Blend, Basil	
Pepperoni , Tomato Sauce, Mozzarella Blend, Pepperoni	
Vegetable , Roasted Vegetables, Mozzarella, Marinara	
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

Stars, Trees, Snowmen, Ornaments

5 each

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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