

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
- 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

COCKTAIL HOUR

SPRING AND SUMMER APRIL 1 – AUGUST 31

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 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 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

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PASSED HORS D'OEUVRES COLD

VEGETARIAN & VEGAN

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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LONGWOOD

— VENUES & DESTINATIONS —

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

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COCKTAIL HOUR DISPLAYS

SPRING AND SUMMER APRIL 1 – AUGUST 31

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	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 Blessing

LONGWOOD

COCKTAIL HOUR DISPLAYS

— 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

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	

SPRING AND SUMMER APRIL 1 – AUGUST 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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LONGWOOD

— 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.*

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-V Tuscan Salad

Italian Lettuces, Cured Cherry Tomato, Olives, Butter Beans, Charred Red Onion,
Lemon-Fennel Vinaigrette

GF Greek Salad

Romaine Lettuce, Vine Ripe Tomato, Cucumber, Vermont Feta,
Black Olive, Capers, Pepperoncini,
Lemon Oregano Vinaigrette

GF Green Goddess Salad

Sweet Gem Lettuce, Sugar Snap Peas, Cherry Tomato, Cucumber, Red Onion
Green Goddess Avocado Dressing

GF Baby Arugula Salad

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

Artisan Breadbasket, Vermont Butter

Chefs Recommended Additional Courses

Penne Pomodoro

12

Fresh Local Penne, San Marzano Tomato Sauce, Basil, Parmesan

Heirloom Tomato Gazpachos, Aged Sherry, Cilantro, Smoked Paprika 12

Caprese 12

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

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PLATED DINNER

SPRING AND SUMMER APRIL 1 – AUGUST 31

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

***Filet Mignon Rossini** 96

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

GF *Grilled Filet Mignon 95

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

GF *Seared Petit Filet Mignon & Braised Short Rib 92

Yukon Gold Potato Purée, Baby Carrots, Cabernet Wine Sauce

SPRING AND SUMMER APRIL 1 – AUGUST 31

Crab Crusted Icelandic Cod	85
Toasted Orzo Pilaf, Asparagus, Tomato Confit, Lemon-Chive Butter	
GF Seared East Coast Halibut	85
Exotic Mushroom, Truffle, Fingerling Potato Hash Jumbo Asparagus, Champagne Beurre Blanc	
GF Seared Native Swordfish	82
Artichoke, Leek & Shrimp Risotto, Tarragon, Wilted Spinach, Parmesan Wine Broth	
Honey-Miso Glazed Chilean Sea Bass	95
Charred Bok Choy, Lemongrass Rice, Pea Shoot Salad, Yuzu Ginger Butter	
GF *Seared Nordic Blu Salmon	80
Corn, Smoked Bacon & Leek Ragout, Peruvian Purple Potato, Sweet Corn Tarragon Nage	
GF-DF Orange Fennel Spice Roasted Jurgielewicz Duck Breast	78
Ancient Grain, Corn & Duck Confit Pilaf, Grilled Peach, Wilted Greens, Basil Infused Duck Glace	
GF-DF Herb Roasted Chicken Breast	70
Olive Oil Parsley Crushed Yukon Potatoes, Grilled Asparagus, Blistered Cherry Tomatoes, Salsa Verde	
VEGETARIAN	
GF-V Zucchini Noodles	60
Sautéed Zucchini Strings, Vidalia Onions, Nut Free Parsley-Mint Pesto, San Marzano Pomodoro Sauce	
GF-V Eggplant Caponata Stuffed Roasted Tomato	60
Garlicky White Bean Puree, Wilted Spinach, Red Pepper Broth, Basil Oil	

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

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	

A LA CARTE DINNER STATIONS

SPRING AND SUMMER APRIL 1 – AUGUST 31

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	20
Baked Icelandic Cod , Cracker Crumb Topping, Lemon Butter	18
GF-DF *Cedar Roasted Salmon , Mustard Horseradish Crust, Apple	18
Crispy Jonah Crab Cakes , 3oz, Herbed Rémooulade Sauce	20
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	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
Southern Fried Chicken, Hot Honey , Black Pepper Ranch	18
GF-DF Tuscan Grilled Chicken , Rosemary, Fennel, Lemon Aioli	16
Seared 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 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 38

- Warm Corn & Flour Tortillas**
- GF-DF Beef Barbacoa**, Slow Braised Beef, Chili, Garlic
- GF-DF Pork Al Pastor**, Grilled Pork, Sweet Onion, Pineapple, Achioté
- 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

Slider Bar 30

- 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**



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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

V 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

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

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

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
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

Individual Bag of 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	5

GF Petrova Chocolates Bon Bons

Artisan Hand Crafted, Valrhona Chocolate Truffles <i>60 pieces, total, select 2 flavors, passed or stationary</i>	96
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Sea Salt & Caramel

Milk Chocolate

Dark Chocolate

Raspberry

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 12 events occurring before December 31, 2022.**

SPRING AND SUMMER APRIL 1 – AUGUST 31

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

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