

#### 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

- 6 GF-DF Tuscan Chicken, Fennel Rub, Lemon-Rosemary Aioli 6
- 6 DF Crispy Chicken Milanese, Tomato Basil Sauce 6
- 6 Nashville Hot Fried Chicken, Bread & Butter Pickle, Ranch 7
- 6 Chicken Cordon Bleu Bite, Ham, Swiss, Lemon Parsley Dip 6
- 8 Pekin Duck Wrap, Spiced Roast Duck, Hoisin, Scallion 7
- 6 DF Steamed Duck Confit Bun, Ginger Plum BBQ, Pickled Onion, Cilantro 8
- 6 Karaage, Japanese Fried Chicken, Ginger, Sweet Chili Sauce 7
- 6 Buffalo Popcorn Chicken, Blue Cheese Dip 6
- 6 DF Crispy Wonton, Five Spice Duck Confit, Scallion, Ginger Plum Sauce 7
- 7 Crispy Carbonara Mac and Cheese, Peas, Pancetta 6
- 6 GF-DF Heritage Pork Bacon Pops, Maple Bourbon Glaze, Chive 7
- 6 GF-DF Candied Smoked Bacon Skewer, Brown Sugar, Cayenne 6
- 6 Stuffed Mushroom, Sweet Italian Sausage, Spinach, Provolone 6
- 7 Kobe Beef Polpettini, Chianti Glaze, Parmesan 7
- DF Korean Style Beef Skewer, Kimchi 8
- "Haute" Dog, Mini Beef Frank, Spicy Mustard, Onion 6
- 6 GF-DF Carne Asada, Skewered Skirt Steak, Pepperonata 8
- 7 Prime Beef Burger Slider, House Pickle, Special Sauce, Potato Bun 7
- 7 Mini Beef Wellington, Braised Short Rib, Duxelles, Truffle 8
- 6 Nonna's Meatball, Beef & Pork, Basil, Marinara, Pecorino 7
- 8 Rueben Bites, House Russian Dressing 6
- 8 GF Brazilian Churrasco Steak Kabob, Salsa Verde 8
- 8 Cheese Steak Slider, Shaved Beef, Caramelized Onion, Local Cheddar 7
- 8 GF Lamb Meatball, Vermont Farm Feta, Mint Pesto, Pickled Onion 7
- 10 Turkish Spiced Lamb Kabab, Pomegranate Glaze, Honey Yogurt Dip 8
- 10 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

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

#### PESCATARIAN

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

#### EVERYTHING ELSE

<b>DF Spicy Chicken Lettuce Wrap</b> , Hoisin Ginger Sauce	6
<b>GF Jerk Chicken Salad</b> , Plantain Chip, Avocado Cream	6
<b>GF Buffalo Chicken Salad</b> , Blue Cheese Mousse, Micro Celery	6
<b>GF-DF Curried Chicken Salad</b> , Golden Raisin, Mint, Rice Cracker	6
<b>GF-DF Prosciutto Wrapped Peach</b> , Arugula, Vanilla Syrup	6
<b>DF *Steak Tartare</b> , Semolina Toast, White Truffle Aioli	8
<b>DF Spiced Duck Confit Salad</b> , Sweet Potato Chip, Cherry Jam	7
<b>GF Prosciutto Wrapped Asparagus</b> , Lemon Parmesan Aioli	6
<b>DF Beef Tataki</b> , Flash Seared Tenderloin, Sesame, Scallion, Ponzu Sauce	12
<b>Fwaffle</b> , Crisp Foie Gras infused Waffle, Foie Mousse, Sauternes Syrup	10
<b>Panino</b> , Smoked Speck Ham, Truffle-Porcini Cream, Arugula	8

**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, 2022.

*My David Blessing*

— VENUES & DESTINATIONS —

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.

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**

**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, 2022.

**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**

*My  
 David Blessing*

— VENUES & DESTINATIONS —

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** 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

**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, 2022.

*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 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

Fresh Local Rigatoni, 3 Hour Braised Meat Sauce, Pecorino, Rosemary 15

**Traditional New England Chowder** 12

**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, 2022.

## 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

*My  
David Blessing*

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

**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, 2022.**

*My  
David Blessing*

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.

<b>Salads</b>	12
<b>GF Artisan Field Greens</b>	
Apple, Blue Cheese, Toasted Walnuts, Cranberry Vinaigrette	
<b>GF Baby Arugula Salad</b>	
Tomato, Pine Nuts, Parmesan, Lemon-Olive Oil, Vinaigrette	
<b>Dinner Rolls, Vermont Butter</b>	

### CARVED TO ORDER

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

### STEAKHOUSE SIDES

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

### VEGETARIAN

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

### PESCATARIAN

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

### EVERYTHING ELSE

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

**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, 2022.

*My David Blessing*

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.

#### Fall Winter 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

*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

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

**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, 2022.

*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.

<b>S'mores Bar</b>	22
Create Your Own	
<b>Graham Cracker</b>	
<b>Toasted Marshmallows</b> , Vanilla & Raspberry	
Chocolate Ganache, Nutella Hazelnut Spread, Salted Caramel	
Toffee Crunch, Pretzel Pieces, Fresh Strawberries	
<b>Coffee, Decaffeinated Coffee &amp; Tea Station</b>	
Non-Fat Milk, Half & Half, Sugars, Honey	
<b>Cookie Table</b>	18
<b>GF Orange Cloud Cookie</b>	
<b>Dulce de Leche Sable</b>	
<b>Espresso Shortbread</b>	
<b>Pistachio Cranberry Sandie</b>	
<b>Pecan Rocky Road</b>	
<b>Coffee, Decaffeinated Coffee &amp; Tea Station</b>	
Non-Fat Milk, Half & Half, Sugars, Honey	
<b>Churros Bar</b>	18
Create Your Own	
<b>Lightly Fried Classic Mexican Churros</b>	
Warm Spiced Chocolate Ganache, Dulce de Leche Caramel Sauce,	
Cinnamon Sugar, Toffee Crumble, Grated Mexican Chocolate, Cookie Crumbs,	
Toasted Coconut	
<b>Coffee, Decaffeinated Coffee &amp; Tea Station</b>	
Non-Fat Milk, Half & Half, Sugars, Honey	

### FALL AND WINTER SEPTEMBER 1 – MARCH 31

<b>Italian Pastry Cart</b>	18
<b>Assorted Biscotti</b>	
<b>Pizzelle Cookies</b>	
<b>Tiramisu Mousse Cups</b> , Cocoa	
<b>Mini Cannoli</b> , Sweet Ricotta	
<b>GF Panna Cotta</b> , Amaretto	
<b>Coffee, Decaffeinated Coffee &amp; Tea Station</b>	
Non-Fat Milk, Half & Half, Sugars, Honey	
<b>Petit Desserts</b> Select Five	
Stationed or Tableside Platter	
<b>2 pieces per person</b>	16
<b>3 Pieces per person</b>	20
<b>4 pieces per person</b>	24
<b>Mini Cupcake</b> , Red Velvet	
<b>Mini Cupcake</b> , Caramel Macchiato	
<b>Fresh Fruit Tartlet</b> , Apricot Glaze	
<b>Pecan Tartlet</b> , Brown Sugar, Vanilla	
<b>GF Dark Chocolate Mousse Cup</b>	
<b>GF Espresso Panna Cotta</b> , Cinnamon	
<b>Chocolate Caramel Tart</b> , Orange	
<b>Key Lime Tartlets</b>	
<b>Chocolate Decadence Bite</b> , Dark Cocoa	
<b>S'mores Kiss</b> , Marshmallow, Chocolate, Graham Crust	
<b>GF Tiramisu Mousse Cup</b>	
<b>Mini Lemon Meringue</b>	
<b>GF Cheesecake Pops</b> , Strawberry Champagne	
<b>GF-DF French Almond Macaron</b> , Strawberry	
<b>GF-DF Coconut Macaroon</b> , Dark Chocolate Drizzle	
<b>Cake Truffles</b> , Red Velvet	
<b>DF Bite Size Whoopie Pie</b> , Cream Filling	
<b>Mini Cannoli</b> , Sweet Ricotta	
<b>Lemon Penny Tartlet</b>	
<b>Mini Cheesecake Bite</b> , Caramel	
<b>Coffee, Decaffeinated Coffee &amp; Tea Station</b>	
Non-Fat Milk, Half & Half, Sugars, Honey	

*My David Blessing*

**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, 2022.**

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

#### PASSED LATE NIGHT SNACKS

##### BREAKFAST

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

##### SAVORY

<b>*Burger Slider</b> , Prime Beef, Cheddar, Special Sauce, Potato Bun	7
<b>Cheeseburger Tot</b> , Tater Tot, Angus Beef, Cheese	6
<b>Fried Chicken Slider</b> , Potato Bun, House Slaw, Hot Honey	7
<b>DF Pretzel Crusted Chicken Skewer</b> , Honey Mustard Sauce	6
<b>Mini All Beef Corn Dogs</b> , Spicy Mustard Sauce	6
<b>GF Shoestring Fries</b> , Truffle, Parmesan	4
<b>GF-DF Sweet Potato Fries</b> , Smokey Ketchup	4
<b>GF Walking Taco</b>	12
Individual Bag of Corn Tortilla Chips, Braised Short Rib, Salsa, Guacamole, Aged Cheddar, Lettuce, Sweet Onion, Cilantro	

##### SWEET

<b>S'mores Kiss</b> , Marshmallow, Chocolate, Graham Crust	5
<b>GF Cheesecake Pop</b> , Strawberry Champagne	6
<b>Mini Chocolate Chip Cookie</b> , Ice Cold Milk Shooter	5
<b>Vanilla Ice Cream Sandwich</b> , Chocolate Chip Cookie	6
<b>Two Bite Whoopie Pie</b> , Traditional & Raspberry Cream	5
<b>GF Petrova Chocolates Bon Bons</b>	96
Artisan Hand Crafted, Valrhona Chocolate Truffles	
<i>60 pieces, total, select 2 flavors, passed or stationary</i>	
<b>Sea Salt &amp; Caramel</b>	
<b>Milk Chocolate</b>	
<b>Dark Chocolate</b>	
<b>Raspberry</b>	

##### AFTER DINNER STATIONS

<b>Waffle Bar</b>	24
Create Your Own	
<b>Warm All Natural Artisan Belgium Waffles</b>	
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	
<b>French Fry</b>	22
<b>Classic Shoestring Fries, Waffle Fries, Sweet Potato Fries</b>	
Create Your Own	
Smoked Bacon Bits, Parmesan, Scallions, Jalapeno, Cheddar, Ketchup, Roasted Garlic Aioli, Cheese Sauce, Tangy Beef Chili	
<b>Pizza Shop</b>	20
Classic 12-inch Round Pie	
<b>Traditional Cheese</b> , Tomato Sauce, Mozzarella Blend, Basil	
<b>Pepperoni</b> , Tomato Sauce, Mozzarella Blend, Pepperoni	
<b>Vegetable</b> , Roasted Vegetables, Mozzarella, Marinara	
<b>Chinese Takeout</b>	24
<b>Vegetable Spring Rolls</b> , Sweet Chili Sauce	
<b>Crispy Chicken Wings</b> , Salt & Pepper Spiced	
<b>Beef Skewers</b> , Teriyaki Glaze	
Soy Sauce, Sambal Sauce, Hot Mustard, Plum Sauce, Chopsticks & To Go Boxes	
<b>Pretzel</b>	12
<b>Warm Jumbo Soft Pretzels</b>	
<b>Local, Natural, Non-GMO Bavarian Style</b>	
Beer Cheese Sauce, Spicy Mustard, Sweet Maple Mustard	

**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, 2022.

*My David Blessing*

Available November through February

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

#### **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

**Gingerbread Men**, Chocolate Dipped

**5 each**

**5 each**

#### **Holiday Pops**

GF Gingerbread Cheesecake

GF Eggnog Cheesecake

GF Candy Cane Cheesecake

GF Chai Cheesecake

Pumpkin Cheesecake

**5 each**

*My  
David Blessing*