

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

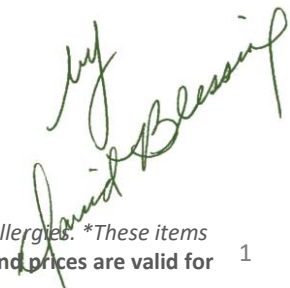
- DF Soft Fish Taco**, Crisp Whitefish, Avocado Salsa, Radish, Chili
- DF Crispy Coconut Shrimp**, Pineapple-Mango Dip
- GF-DF Salt & Pepper Shrimp**, Crispy Fried Shrimp, Garlic, Chili, Scallion
- Clam Casino**, Pancetta, Pepper, Lemon-Garlic Butter, Pernod
- GF-DF Pancetta Wrapped Sea Scallop**, Lemon, 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

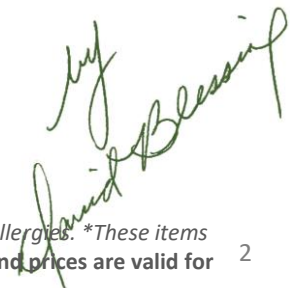
V Avocado Toast , Basil Mashed Avocado, Radish, Tomato	6
GF Caprese Bite , Burrata Mozzarella, Smoked Tomato, Basil Oil	6
Cranberry-Pecan Crostini , Cremont Goat Cheese, Pepper Jelly	6
Smoked Burrata , Semolina Cracker, Grapes, Pistachio Pesto	6
Ricotta Crostini , Basil Whipped Ricotta, Pickled Peaches	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



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.

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	

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.**

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 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, Includes 2 Shuckers

400 piece minimum
30 days minimum notice required, based on availability
Additional shuckers may be available for very large groups; but not guaranteed; we will work with you to create the right experience.

1000

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 - 2022 Limited Availability

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

LONGWOOD

— VENUES & DESTINATIONS —

If you would like a selection of 2 entrees and a vegetarian, 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, Caper, 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

Fresh Local Penne, San Marzano Tomato Sauce, Basil, Parmesan 12

Heirloom Tomato Gazpacho, 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 entrée & select vegetarian

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

Children's Meals -For children 12 and under, beverage included 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

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	
GF 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	

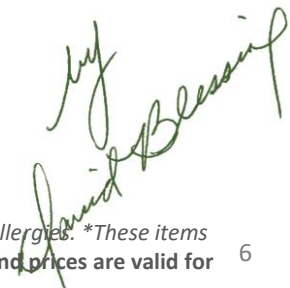
Seafood Additions Add to any entrée plate	
GF-DF Grilled Colossal Jumbo Shrimp	12 each
GF-DF U/10 Hand Harvested Local Diver Scallop	12 each
GF Half Native Lobster (½ Tail and 1 Claw)	Market

Selection of 3 entrees and vegetarian	25 per person
Price of highest entrée will apply; Chef will customize similar accompaniments.	
Tableside ordering 2 entrées and vegetarian	30 per person
Includes menu cards	

Three Course Kosher Meal	175
Challah-small/large	125/175
Delivery Fee not included	
<i>Event Specialist to provide options available</i>	

DESSERT COURSE Select One
Chocolate Caramel Tart
Buttery Crust, Orange Chocolate 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



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 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

GF 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 Short Ribs, 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

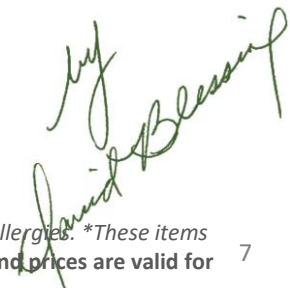
Seared Chicken Medallions, Mushroom Marsala Sauce 16

DF Crispy Aromatic Duck, Leg Confit, Hoisin, Cucumber 20

Pekin Style Duck Sausage, Braised Napa Cabbage, Ginger Mustard 18

Server Attendant 1 per 100 guests recommended 150

Required for all Carved to Order Stations, Optional for all other



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Spring Summer Pasta Select Three

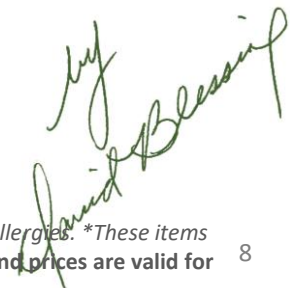
- DF Orecchiette**, Spicy Sausage, Broccoli Rabe, Cured Tomato
- DF Cavatappi**, Chicken, Shiitake, Tomato, Roasted Corn, Basil
- Fusilli Cacio e Pepe**, Pecorino, Parmesan, Vermont Butter, Black Pepper
- V Penne Arrabbiata**, Garlic, Red Chili, Parsley, Pomodoro, EVOO
- Rigatoni, Bolognese Sauce, Pecorino 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 **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
- 34 **Slider Bar** 30
Create Your Own
Potato 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



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

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

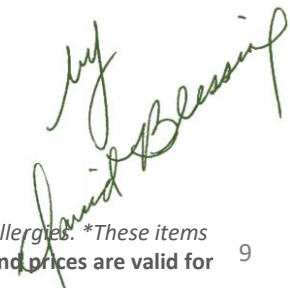
Mississippi Mud Pie Tartlet, Ganache, Chocolate Shavings, Pecans

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

Del's Lemonade Station

Pricing and availability upon request

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

Bite Size Whoopie Pie, Cream Filling

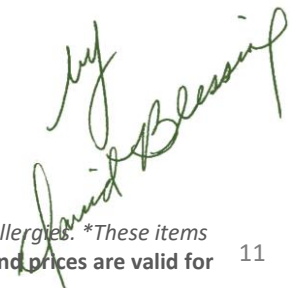
Mini Cannoli, Sweet Ricotta

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
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	5

GF Petrova Chocolates Bon Bons

Artisan Hand Crafted, Valrhona Chocolate Truffles	600
<i>75 pieces, select 2 flavors, passed or stationary</i>	
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 events occurring before December 31, 2022.**

SPRING AND SUMMER APRIL 1 – AUGUST 31

AFTER DINNER STATIONS

Waffle Bar	24
Create Your Own	
Warm All Natural Artisan Belgian 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	

Handwritten signature: Jay & Blessing