

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

#### PASSED HORS D'OEUVRES HOT

##### VEGETARIAN - VEGAN

**V Chinese Vegetable Spring Rolls**, Sweet Chili Sauce  
**Margherita Pizzetta**, Mozzarella, Tomato, Basil  
**Cacio e Pepe Frittella**, Pecorino, Parmesan, Pepper  
**Crispy Mac & Cheese**, Fontina, White Truffle Oil  
**Truffle Mushroom Pizzetta**, Chevre, Leeks, Truffle  
**Eggplant Parmesan Bite**, Fresh Mozzarella  
**Cracker Stuffed Mushroom**, Onion, Kale, Cheddar  
**GF-DF Tokyo Tots**, Furikake, Tamari, Chili Mayo  
**V Indian Vegetable Samosa**, Hot Mint Chutney  
**GF-V Popcorn Cauliflower**, Maple Sriracha Glaze  
**V Shiitake Mushroom Bun**, Pickled Vegetables, Hoisin  
**GF-DF Yucca Fries**, Tajin Chili Spiced, Mojo Aioli  
**Fried Ravioli**, Three Cheese, Arrabbiata Sauce  
**GF-V Plant Based BBQ "Chicken" Nugget**, Chive  
**Mexican Street Corn Fritter**, Cotija, Chili, Lime Mayo  
**Mozzarella en Carrozza**, Fried Mozzarella, Marinara

##### PESCATARIAN

**DF Soft Fish Taco**, Crisp Cod, Avocado, Radish, Chili  
**DF Crispy Coconut Shrimp**, Pineapple-Mango Dip  
**GF-DF Salt & Pepper Shrimp**, Garlic, Chili, Scallion  
**GF-DF Pancetta Wrapped Scallop**, Lemon-Rosemary  
**DF Crispy Crab Cake**, Chipotle-Lime Aioli  
**Crispy Lobster Rangoon**, Sweet & Sour Yuzu Sauce  
**Hot Buttered Lobster Roll**, Griddled Potato Bun  
**Nashville Hot Fish Slider**, House Pickle, Ranch

##### EVERYTHING ELSE

|    |  |    |
|----|--|----|
| 6  | <b>GF-DF Tuscan Chicken Kabob</b> , Lemon-Rosemary Aioli   | 7  |
| 7  | <b>DF Crispy Chicken Milanese</b> , Tomato Basil Sauce     | 7  |
| 6  | <b>Nashville Hot Fried Chicken</b> , House Pickle, Ranch   | 7  |
| 7  | <b>GF-DF Karaage</b> , Japanese Fried Chicken, Sweet Chili | 7  |
| 7  | <b>GF Buffalo Chicken Meatball</b> , Blue Cheese Mousse    | 7  |
| 6  | <b>GF-DF Chili Crisp Chicken</b> , Garlic, Sesame, Lime    | 7  |
| 6  | <b>Pekin Duck Wrap</b> , Spiced Duck, Hoisin, Scallion     | 7  |
| 6  | <b>DF Steamed Duck Bun</b> , Plum BBQ, Pickled Onion       | 8  |
| 6  | <b>Crispy Carbonara Mac and Cheese</b> , Peas, Pancetta    | 7  |
| 6  | <b>GF-DF Pork Bacon Pops</b> , Maple Bourbon Glaze         | 8  |
| 7  | <b>GF-DF Candied Bacon Skewer</b> , Spiced Brown Sugar     | 6  |
| 6  | <b>GF Potato Skins</b> , Bacon, Cheddar, Chive, Sour Cream | 6  |
| 6  | <b>Stuffed Mushroom</b> , Sausage, Spinach, Provolone      | 7  |
| 7  | <b>Kobe Beef Polpettini</b> , Chianti Glaze, Parmesan      | 8  |
| 7  | <b>DF Korean Style Beef Skewer</b> , Kimchi                | 8  |
| 7  | <b>Beef Frank En Croûte</b> , Deli Mustard                 | 7  |
|    | <b>GF-DF Carne Asada Steak Skewer</b> , Pepperonata        | 8  |
|    | <b>Beef Burger Slider</b> , House Pickle, Special Sauce    | 8  |
| 7  | <b>Mini Beef Shortrib Wellington</b> , Duxelles, Truffle   | 8  |
| 8  | <b>Nonna's Meatball</b> , Beef & Pork, Marinara, Pecorino  | 7  |
| 8  | <b>Rueben Bites</b> , House Russian Dressing               | 7  |
| 8  | <b>GF-DF Brazilian Churrasco Steak Kabob</b> , Salsa Verde | 8  |
| 8  | <b>Beef Patty Melt Slider</b> , Swiss, Caramelized Onion   | 8  |
| 8  | <b>GF Lamb Meatball</b> , Feta, Mint Pesto, Pickled Onion  | 8  |
| 10 | <b>GF Turkish Lamb Kabab</b> , Pomegranate, Yogurt Dip     | 7  |
| 7  | <b>DF Herb Crusted Lamb Chop</b> , Lemon-Mint Tzatziki     | 10 |

*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, 2023.**

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

#### PASSED HORS D'OEUVRES COLD

##### VEGETARIAN & VEGAN

|  |   |
|--|---|
| <b>V Avocado Toast</b> , Basil, Radish, Tomato             | 7 |
| <b>GF Caprese Bite</b> , Burrata, Smoked Tomato, Basil Oil | 7 |
| <b>Cranberry-Pecan Toast</b> , Goat Cheese, Pepper Jam     | 6 |
| <b>Smoked Burrata</b> , Semolina Crisp, Grape, Pistachio   | 6 |
| <b>Ricotta Crostini</b> , Whipped Ricotta, Pickled Peaches | 6 |
| <b>GF-V Vegetable Summer Roll</b> , Chile Lime Sauce       | 6 |
| <b>GF-V Golden Tomato Gazpacho</b> , Cilantro, Paprika     | 6 |
| <b>GF-V Avocado Hummus</b> , Corn Chip, Tomato Salsa       | 6 |
| <b>GF-V Korean BBQ Tofu Skewer</b> , Scallion, Sesame      | 7 |
| <b>GF Vichyssoise</b> , Chilled Potato-Leek Soup, Chive    | 6 |

##### PESCATARIAN

|   |   |
|---|---|
| <b>GF-DF Individual Shrimp Cocktail</b>                   | 8 |
| <b>GF-DF Grilled Jumbo Shrimp</b> , Orange Chili Glaze    | 8 |
| <b>GF-DF *Peruvian Fluke Ceviche</b> , Coconut, Yucca     | 7 |
| <b>*Spicy Salmon Tartare</b> , Wonton, Wasabi Cream       | 7 |
| <b>DF *Tuna Tartare</b> , Wonton, Chili, Wasabi, Kabayaki | 8 |
| <b>GF-DF *Hawaiian Tuna Poke</b> , Rice Cracker, Sesame   | 8 |
| <b>Mini Lobster Roll</b> , Lemon, Micro Celery            | 8 |
| <b>GF-DF Lobster Deviled Egg</b> , Tarragon, Dijon        | 8 |
| <b>Crispy Crab Wonton</b> , Spicy Crab Dip, Scallion      | 8 |

#### EVERYTHING ELSE

|  |    |
|--|----|
| <b>GF-DF Chicken Waldorf Salad</b> , Apple, Walnut, Grape    | 7  |
| <b>DF Spicy Chicken Lettuce Wrap</b> , Hoisin Sauce          | 7  |
| <b>GF-DF Curried Chicken Salad</b> , Mint, Rice Cracker      | 7  |
| <b>GF-DF Prosciutto Wrapped Peach</b> , Arugula, Vanilla     | 7  |
| <b>DF *Steak Tartare</b> , Semolina Toast, Au Poivre Aioli   | 9  |
| <b>GF-DF Chilled Korean Beef</b> , Cucumber, Kimchi          | 9  |
| <b>GF-DF Lemongrass Beef Lettuce Wrap</b> , Thai Jaew Sauce  | 8  |
| <b>GF-DF Prosciutto Wrapped Asparagus</b> , Lemon Aioli      | 7  |
| <b>Panino</b> , Smoked Speck Ham, Truffle-Porcini Cream      | 8  |
| <b>Fwaffle</b> , Foie Gras Waffle, Foie Mousse, Sauternes    | 10 |
| <b>DF Prosciutto, Fig &amp; Onion Toast</b> , Port Reduction | 7  |

— 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** 22

**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** 8

**Charcuterie Board** 28

**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** Orange Infused Fig Jam

**Focaccia, Baguette**

**Vegetable Antipasti** 22

**GF-V Olive Misto**, Rosemary, Orange

**GF-V Eggplant Caponata**, Caper, Basil

**GF-V Marinated Cremini Mushrooms**, Herbs, Shallots

**GF-V Fire Roasted Peppers**, Garlic, Oregano

**GF-V Marinated Artichokes**, Fennel, Chili Flake

Aged Balsamic, Extra Virgin Olive Oil

**Classic New Englander** 40

**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

**Indian Street Food** 34

**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-DF Grilled Lamb Seekh Kabab**, Cilantro, Lime

**GF-DF Hot Mint Chutney**, Tamarind Chutney, Chili Sauce

**DF Naan, Pita Chips**

**Mediterranean** 25

**GF-V Traditional Hummus**, Smoked Paprika

**GF-V Smokey Baba Ghanoush**, 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  
Prayer 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, 2023.**

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

## \*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 8 each

Recommend 3 pieces per person

**\*Local Oysters on Ice**, Champagne Mignonette 7 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

**Two Oyster Shuckers** 1000

400 Piece Minimum required for shuckers

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.

Sushi may be sourced upon request based on availability

**Pizzetta** Select Three 28

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

**Buffalo Chicken**, Blue Cheese, Mozzarella, Chive

**Exotic Mushroom**, Creamed Leeks, Robiola, Truffle, Thyme

**Spicy Calabrese**, Soppressata, Pecorino, Calabrian Chili, Tomato

**Italian Sausage**, Broccoli Rabe, Basil Roasted Tomato, Ricotta

**Braised Shortrib**, Caramelized Onion, Escarole, Aged Cheddar

**Gluten Free Pizza** 2

*My  
David Blessing*

— 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.

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, Candied Pecans, Ruby Grapes, Celery Creamy Mustard 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

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

### Rigatoni Bolognese

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

Traditional New England Chowder 14

## ENTRÉE Select entrée & select vegetarian

### GF \*Petit Filet Mignon & Butter Poached Local Lobster

Chive Potato Cake, Wilted Spinach, Tarragon Cream 130

### GF-DF \*10oz Grilled New York Strip Steak

Fingerling Potato, French Beans, Watercress-Shallot Salad, Vincotto 115

### GF \*Grilled Choice Filet Mignon

Stone Ground Parmesan Polenta, Garlic Wilted Spinach, Heirloom Carrots, Bordelaise Sauce 120

### GF-DF \*Club Cut Black Angus Sirloin & Grilled Nordic Blu Salmon

Lemon-Olive Oil Crushed Yukon Potatoes, Native Spinach, Charred Tomato Coulis, Balsamic Reduction 100

### \*Seared Petit Beef Tenderloin

Beef Short Rib & Exotic Mushroom Mac-n-Cheese, Wilted Escarole Madeira Glace 120

### GF \*Petit Filet Mignon & Braised Beef Short Rib

Yukon Gold Potato Purée, Roasted Brussel Sprouts, Red Wine Sauce 115

### 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

*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, 2023.

### FALL AND WINTER SEPTEMBER 1 – MARCH 31

|  |     |
|--|-----|
| <b>Crab Crusted Icelandic Cod</b>  | 105 |
| Toasted Orzo Pilaf, Asparagus, Tomato Confit, Lemon-Chive Butter                                 |     |
| <b>GF Seared Native Swordfish</b>  | 105 |
| Artichoke, Leek & Shrimp Risotto, Tarragon, Wilted Spinach, Parmesan Wine Broth                  |     |
| <b>GF Herb Crusted Icelandic Cod</b>   | 105 |
| Savoy Cabbage, Fingerling Potatoes, Smoked Bacon, Shiitake, Cipollini Onions, Black Truffle Nage |     |
| <b>GF *Cider Glazed Nordic Blu Salmon</b>  | 95  |
| Butternut Squash Puree, Roasted Brussel Sprouts, Sage Brown Butter, Spiced Pomegranate Syrup     |     |
| <b>Chicken Breast Medallions</b>   | 90  |
| Savory Mushroom, Onion & Herbed Bread Pudding, Heirloom Carrots, Cider Chicken Glace             |     |
| <b>GF-DF Seared Boneless Chicken Breast</b>  | 90  |
| Maple Whipped Sweet Potato, Harvest Roasted Vegetables, Sage, Mustard Cognac Sauce               |     |
| <b>VEGETARIAN</b>  |     |
| <b>GF-V Curry Spice Roasted Whole Cauliflower</b>  | 75  |
| Cauliflower Purée, Almond, Golden Raisin & Cilantro Salad, Carrot Ginger Broth                   |     |
| <b>GF-V Swiss Chard, Quinoa &amp; Black Bean Cake</b>  | 75  |
| Roasted Spaghetti Squash, Cashew Aioli, Spiced Cranberry Relish                                  |     |

**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** 200  
**Challah-small/large** 125/175  
*Event Specialist to provide options available*

**DESSERT COURSE** Select One  
**German Chocolate Cake**  
 Coconut, Pecans, Salted Caramel Sauce  
**Chocolate Bombe**  
 Chocolate Grand Marnier Mousse, Chocolate Sable Cookie, Mirror Glaze  
**Chocolate Caramel Tart**  
 Buttery Crust, Orange Chocolate Ganache  
**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**

*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, 2023.**

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 14

#### 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-V Tuscan Spice Roasted Whole Cauliflower, Salsa Verde 20

GF-DF \*Beef Tenderloin, Roasted Garlic Compound Butter 35

GF-DF \*Rosemary Fennel Roasted Sirloin, Salsa Verde 30

GF \*Pepper Crusted Beef Rib Eye, Horseradish-Mustard Cream 32

GF-DF \*Roman Spiced Leg of Lamb, Lemon Mint Gremolata 26

GF-DF All-Natural Turkey Breast, Honey Brine, Cranberry Relish 24

### STEAKHOUSE SIDES 10 each

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 14

Eggplant Parmesan, Crisp Eggplant, Pomodoro Sauce, Mozzarella 18

V Lebanese Chickpea Falafel, Pita Bread, Tahini Sauce 16

V Vegan Farro Risotto, Wild Mushrooms, Corn, Leek, Truffle 18

GF-V Thai Vegetable Stew, Kaffir Lime, Curry Coconut Broth 18

### PESCATARIAN

GF-DF Grilled Native Swordfish, Olive-Caper Relish 30

Baked Icelandic Cod, Cracker Crumb Topping, Lemon Butter 28

GF-DF \*Cedar Roasted Salmon, Mustard Horseradish Crust, Apple 20

Crispy Jonah Crab Cakes, 3oz, Herbed Rémoulade Sauce 28

Classic Shrimp Scampi, Garlic, Lemon, White Wine, Butter 25

### EVERYTHING ELSE

GF-DF \*BBQ Steak Tips, Maple Bourbon BBQ Sauce 28

GF-DF 4 Hour Red Wine Braised Beef Short Ribs, Balsamic Onion Jam 28

GF \*Greek Style Lamb Tips, Peppers, Red Onion, Tomato, Tzatziki 26

Southern Fried Chicken, Hot Honey, Black Pepper Ranch 24

GF-DF Tuscan Grilled Chicken, Rosemary, Fennel, Lemon Aioli 24

DF Crispy Aromatic Duck, Leg Confit, Hoisin, Cucumber 24

Server Attendant 1 per 100 guests recommended 225

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

*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

**Penne Carbonara**, Peas, Pancetta, Parmigiano Cream Sauce

**Rigatoni**, Bolognese Sauce, Pecorino Romano

**V Farfalle Puttanesca**, Capers, Kalamata Olives, Tomatoes, Artichokes

**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

**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

**GF-DF Crispy Salt & Pepper Shrimp**, 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

32

+5

+2

40

#### Al Pastor

45

#### 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

#### Slider Bar

35

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-DF Salmon Puttanesca, Olives, Capers, Cherry Tomato

GF Tuscan Roasted Chicken, Fennel, Garlic, Lemon, Rosemary

Four Cheese Ravioli, Roasted Red Pepper Cream

V Penne Marinara, Tomato Pomodoro Sauce, Basil

GF-V Herb Roasted Creamer Potatoes, 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

95

#### 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 Texas Style Beef Chili, Scallion, Sour Cream

#### DESSERT TABLE

Sweet Potato Pie, Toasted Marshmallow

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

105

Pricing is based on 1 ½ hours. Each additional ½ hour add \$10.

**New England Clam Bake** 120

**GF-DF Artisan Field Greens**  
Vine Ripe Tomato, Balsamic Vinaigrette

**Country Dinner Rolls**, Vermont Butter

**GF Steamed 1 ½ pound Native Lobster**, half lobster per person  
**GF Steamed Chatham Hard Shell Clams**, Shallot, White Wine, Parsley  
**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 8  
**GF Caprese Salad**, Vine Ripe Tomato, Mozzarella, Basil 12  
**GF-DF 1 ½ Pound Native Lobster** MKT  
**GF-DF 2 Pound Native Lobster** MKT  
**Baked Cod**, Cracker Crumb Topping, Lemon Butter 28

**Modern Steak House** 110

**Caesar Salad**  
Hearts of Romaine, Shaved Parmesan, Croutons,  
Sundried Tomatoes, Caesar Vinaigrette

**Dinner Rolls**, Vermont Butter

**GF-DF Red Wine Braised Boneless Beef Short Rib**, Truffle Oil  
**GF Herb Roasted Natural Chicken Breast**, Lemon-Garlic Sauce  
**GF-DF \*Roasted Nordic Blu Salmon**, Honey Dijon Glaze  
**GF Garlic Whipped Potatoes**  
**GF-V Thick Cut Crispy French Fries**, Rosemary Sea Salt  
**Creamed Spinach**, Crème Fraiche Béchamel, Nutmeg  
**GF-V Broccoli Florets**. Extra Virgin Olive Oil, Lemon

**French Onion Soup**, Caramelized Onions, Gruyere Croutons

**DESSERT TABLE**

**Mini Key lime Pie**  
**Classic Cheesecake Bite**  
**Rocky Road Brownie**, Pecans  
**Coffee, Decaffeinated Coffee & Tea Station**  
Non-Fat Milk, Half & Half, Sugars, Honey

*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.

**S'mores Bar** 24

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

**Churros Bar** 24

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

## FALL AND WINTER SEPTEMBER 1 – MARCH 31

**Italian Pastry Cart** 24

**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** 20

**3 Pieces per person** 24

**4 pieces per person** 28

**Carrot Cake Cupcake**, Cream Cheese Frosting

**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**, Raspberry

**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

*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, 2023.**

*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  | 7 |
| <b>Bacon, Egg &amp; Cheddar Slider</b> , Black Pepper Mayo | 7 |
| <b>Cheese Quiche Bites</b> , Tomato, Spinach               | 6 |
| <b>Brioche French Toast Skewer</b> , Maple Sugar           | 6 |
| <b>Lemon Ricotta Griddlecake</b> , Blueberry Syrup         | 6 |

##### SAVORY

|   |   |
|---|---|
| <b>*Smashburger</b> , Beef, Onion, American Cheese          | 8 |
| <b>Fried Chicken Slider</b> , Nashville Hot, Pickle, Ranch  | 8 |
| <b>Chicken Parmesan Slider</b> , Marinara, Mozzarella       | 8 |
| <b>Mini All Beef Corn Dogs</b> , Spicy Mustard Sauce        | 7 |
| <b>GF Shoestring Fries</b> , Truffle, Parmesan              | 6 |
| <b>GF-DF Sweet Potato Fries</b> , Smokey Ketchup            | 5 |
| <b>Tot-Kabob</b> , Smoked Bacon, Cheddar, Chives            | 7 |
| <b>Franks in a Blanket</b> , All Beef, Deli Mustard         | 8 |
| <b>Soft Pretzel Bite</b> , Smoked Salt, Mustard-Bacon Aioli | 7 |

##### GF Walking Taco

|  |    |
|--|----|
| Individual Bag of Corn Tortilla Chips, Braised Short Rib, Salsa, Guacamole, Aged Cheddar, Lettuce, Sweet Onion, Cilantro | 16 |
|--|----|

##### SWEET

|  |   |
|--|---|
| <b>S'mores Kiss</b> , Marshmallow, Chocolate, Graham Crust | 6 |
| <b>GF Cheesecake Pop</b> , Strawberry Champagne            | 6 |
| <b>Mini Chocolate Chip Cookie</b> , Ice Cold Milk Shooter  | 6 |
| <b>Vanilla Ice Cream Sandwich</b> , Chocolate Chip Cookie  | 8 |
| <b>Two Bite Whoopie Pie</b> , Traditional                  | 6 |
| <b>Mini Churro Skewer</b> , Sugar Dusted, Chocolate Sauce  | 6 |

#### AFTER DINNER STATIONS

##### Waffle Bar 28

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 24

##### GF-DF Classic Shoestring Fries, Waffle Fries, Sweet Potato Fries

Create Your Own

**GF-DF** Smoked Bacon Bits, Scallions, Ketchup, Jalapeno, Roast Garlic Aioli,

**GF** Parmesan, Cheddar, Cheese Sauce

##### Pizza Shop 24

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 20

**Vegetable Spring Rolls**, Sweet Chili Sauce

**Crispy Chicken Wings**, Salt & Pepper Spiced

Tamari Soy Sauce, Hot Mustard, Plum Sauce,

Chopsticks & To Go Boxes

##### Pretzel 14

**Warm Jumbo Soft Pretzels**

**Local, Natural, Non-GMO Bavarian Style**

Beer Cheese Sauce, Spicy Mustard, Sweet Maple Mustard

*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, 2023.**

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 24**

**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 22**

**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**

**6 each**

Stars, Trees, Snowmen, Ornaments

**Gingerbread Men**, Chocolate Dipped

**6 each**

**Holiday Pops**

**6 each**

**GF Gingerbread Cheesecake**

**GF Eggnog Cheesecake**

**GF Candy Cane Cheesecake**

**GF Chai Cheesecake**

**Pumpkin Cheesecake**

*My  
David Blessing*