

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

PASSED HORS D'OEUVRES HOT

VEGETARIAN - VEGAN

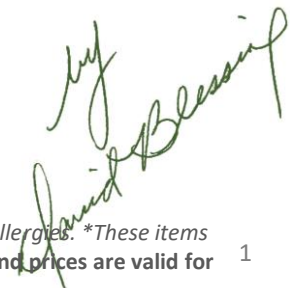
- V Chinese Vegetable Spring Rolls**, Sweet Chili Sauce
- Margherita Pizzetta**, Mozzarella, Tomato, Basil
- Cacio e Pepe Frittella**, Pecorino, Parmesan, Pepper
- Crispy Mac & Cheese**, Fontina, White Truffle Oil
- Truffle Mushroom Pizzetta**, Chevre, Leeks, Truffle
- Eggplant Parmesan Bite**, Fresh 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

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



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PASSED HORS D'OEUVRES COLD

VEGETARIAN & VEGAN

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

PESCATARIAN

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

EVERYTHING ELSE

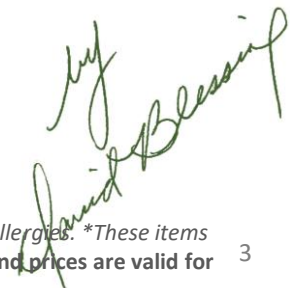
GF-DF Chicken Waldorf Salad , Apple, Walnut, Grape	7
DF Spicy Chicken Lettuce Wrap , Hoisin Sauce	7
GF-DF Curried Chicken Salad , Mint, Rice Cracker	7
GF-DF Prosciutto Wrapped Peach , Arugula, Vanilla	7
DF *Steak Tartare , Semolina Toast, Au Poivre Aioli	9
GF-DF Chilled Korean Beef , Cucumber, Kimchi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

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 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	22
Add Fresh Seasonal Fruit	8
Charcuterie Board 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 V Focaccia, Baguette	28
Vegetable Antipasti 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	22

SPRING AND SUMMER APRIL 1 – AUGUST 31

Classic New Englander 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	40
Indian Street Food 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	34
Mediterranean 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	25



— VENUES & DESTINATIONS —

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SPRING AND SUMMER APRIL 1 – AUGUST 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

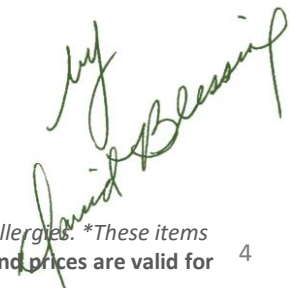
Chilled Jumbo Shrimp , Cocktail Sauce, Lemon	8 each
Recommend 3 pieces per person	
*Local Oysters on Ice , Champagne Mignonette	7 each
Recommend 2 pieces per person	
*Littleneck Clams on Ice , Cocktail Sauce, Lemon	6 each
Recommend 1 pieces per person	
Cracked Native Lobster , Remoulade, Cocktail Sauce	Market
Recommend 1 order per person	

Two Oyster Shuckers

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 , Soppresata, Pecorino, Calabrian Chili, Tomato	
Italian Sausage , Broccoli Rabe, Basil Roasted Tomato, Ricotta	
Braised Shortrib , Caramelized Onion, Escarole, Aged Cheddar	
Gluten Free Pizza	2



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 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

Caprese

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

14

SPRING AND SUMMER APRIL 1 – AUGUST 31

ENTRÉE Select entrée & select vegetarian

GF *Petit Filet Mignon & Butter Poached Local Lobster 130
Chive Potato Cake, Wilted Spinach, Tarragon Cream

GF-DF *10oz Grilled New York Strip Steak 115
Fingerling Potatoes, French Beans, Watercress-Shallot Salad, Vincotto

GF *Grilled Choice Filet Mignon 120
Stone Ground Parmesan Polenta, Garlic Wilted Spinach, Heirloom Carrots, Bordelaise Sauce

GF-DF *Club Cut Black Angus Sirloin & Grilled Nordic Blu Salmon 100
Lemon-Olive Oil Crushed Yukon Potatoes, Native Spinach, Charred Tomato Coulis, Balsamic Reduction

GF *Grilled Filet Mignon 120
Horseradish Potatoes, Grilled Asparagus, Tomato-Rosemary Conserve, 12 Year Aged Balsamico

GF *Seared Petit Filet Mignon & Braised Short Rib 115
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

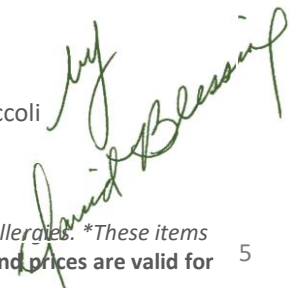
DF Chicken Tenders, Steamed Broccoli, French Fries

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 Toasted Orzo Pilaf, Asparagus, Tomato Confit, Lemon-Chive Butter	105
GF Ras El Hanout Crusted Native Halibut Stewed Beluga Lentils, Savoy Cabbage, Minted Snap Peas Carrot Ginger Emulsion	110
GF Seared Native Swordfish Artichoke, Leek & Shrimp Risotto, Tarragon, Wilted Spinach, Parmesan Wine Broth	105
GF *Seared Nordic Blu Salmon Corn, Smoked Bacon, Fingerling Potato & Leek Ragout Sweet Corn Tarragon Nage	95
GF Roasted Boneless Chicken Breast Parmesan Polenta, Basil Roasted Tomato, Garlic Wilted Spinach, Chicken Nage	90
GF-DF Herb Roasted Chicken Breast Olive Oil Parsley Crushed Yukon Potatoes, Grilled Asparagus, Blistered Cherry Tomatoes, Salsa Verde	90
VEGETARIAN GF-V Zucchini Noodles Sautéed Zucchini Strings, Vidalia Onions, Nut Free Parsley-Mint Pesto, San Marzano Pomodoro Sauce	75
GF-V Eggplant Caponata Stuffed Roasted Tomato Garlicky White Bean Puree, Wilted Spinach, Red Pepper Broth, Basil Oil	75

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 Caramel Tart

Buttery Crust, Orange Chocolate Ganache

S'mores Tart

Graham Crust, Rich Chocolate, Toasted Marshmallow

Peach Almond Tart

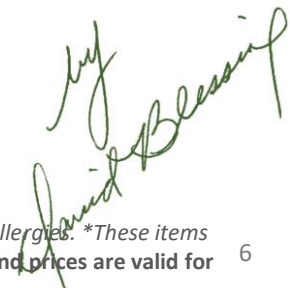
Peaches, Blueberries, Blueberry Ginger Coulis, Mint

GF Tahitian Vanilla Bean Panna Cotta

Raspberries, Mint

Boston Cream Pie Trifle

Vanilla Genoise, Orange Pastry Cream, Chocolate Ganache

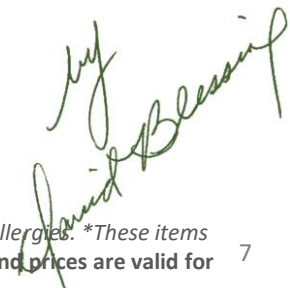


Pricing is based on 1 ½ hours. Each additional ½ hour add \$10.
To ensure ample quantities; order must be for the full number of guests.

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 Rémooulade 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	



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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
- 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

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

45

Slider Bar

Create Your Own

Potato Slider Buns

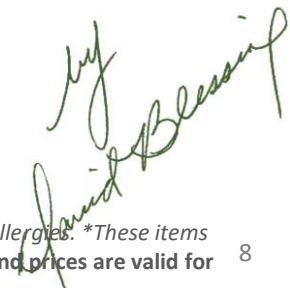
- GF-DF *Beef Burger**, Prime Grade
- GF-DF Grilled Chicken Medallion**, Lemon Pepper
- DF Falafel Burger**, Chickpea, Cumin
- GF** Truffle Caramelized Onions, Roasted Garlic Aioli, Great Hill Blue Cheese Spread, Tomato Jam, Shredded Lettuce, Ketchup, Dijon Mustard, Mayonnaise, Sweet & Sour Pickles, Pickled Red Onion
- GF-DF Thick Cut French Fries**

35

+5

+2

40



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

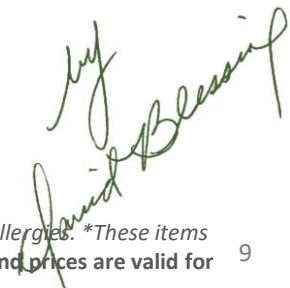
Mississippi Mud Pie Tartlet, Ganache, Chocolate Shavings, Pecans

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

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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

SPRING AND SUMMER APRIL 1 – AUGUST 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

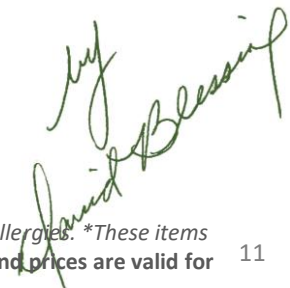
Mini Cannoli, Sweet Ricotta

Lemon Penny Tartlet

Mini Cheesecake Bite, Caramel

Coffee, Decaffeinated Coffee & Tea Station

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



SPRING AND SUMMER APRIL 1 – AUGUST 31

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

PASSED LATE NIGHT SNACKS

BREAKFAST

Chicken & Waffles , Fried Chicken, Maple Syrup	7
Bacon, Egg & Cheddar Slider , Black Pepper Mayo	7
Cheese Quiche Bites , Tomato, Spinach	6
Brioche French Toast Skewer , Maple Sugar	6
Lemon Ricotta Griddlecake , Blueberry Syrup	6

SAVORY

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

S'mores Kiss , Marshmallow, Chocolate, Graham Crust	6
GF Cheesecake Pop , Strawberry Champagne	6
Mini Chocolate Chip Cookie , Ice Cold Milk Shooter	6
Vanilla Ice Cream Sandwich , Chocolate Chip Cookie	8
Two Bite Whoopie Pie , Traditional	6
Mini Churro Skewer , 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