

ONE HOUR COCKTAIL RECEPTION

PASSED HORS D'OEUVRES Select Six

VEGETARIAN - VEGAN

V Avocado Toast, Basil, Radish, Tomato

Cranberry-Pecan Toast, Goat Cheese, Pepper Jam

Smoked Burrata, Semolina Crisp, Grape, Pistachio

V Chinese Vegetable Spring Rolls, Sweet Chili Sauce

GF-V Popcorn Cauliflower, Maple Sriracha Glaze

Cracker Stuffed Mushroom, Onion, Kale, Cheddar

Crispy Mac & Cheese, Fontina, White Truffle Oil

PESCATARIAN

DF Crispy Coconut Shrimp, Pineapple-Mango Dip

GF-DF Pancetta Wrapped Scallop, Lemon-Rosemary

DF Crispy Crab Cake, Chipotle-Lime Aioli

GF-DF Individual Shrimp Cocktail

Mini Lobster Roll, Lemon, Micro Celery

DF *Tuna Tartare, Wonton, Chili, Wasabi, Ponzu

***Spicy Salmon Tartare**, Wonton, Wasabi Cream

EVERYTHING ELSE

DF Spicy Chicken Lettuce Wrap, Hoisin Sauce

GF-DF Curried Chicken Salad, Mint, Rice Cracker

GF-DF Karaage, Japanese Fried Chicken, Sweet Chili

GF-DF Tuscan Chicken Kabob, Lemon-Rosemary Aioli

Pekin Duck Wrap, Spiced Duck, Hoisin, Scallion

GF-DF Thai Beef Lettuce Wrap, Lemongrass

DF Korean Style Beef Skewer, Kimchi

GF Brazilian Churrasco Steak Kabob, Salsa Verde

GF Lamb Meatball, Feta, Mint Pesto, Pickled Onion

Crispy Carbonara Mac and Cheese, Peas, Pancetta

GF-DF Prosciutto Wrapped Peach, Arugula, Vanilla

GF-DF Pork Bacon Pops, Maple Bourbon Glaze

COCKTAIL DISPLAY Select Two

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

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

Charcuterie Board

GF Chef Selected New England & European Cured Meats

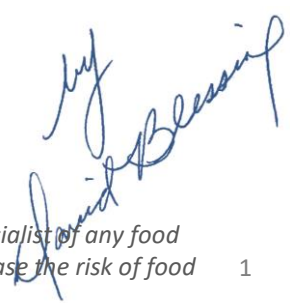
Smoked, Air Dried, Salt Cured

GF-V House Pickled Vegetables

GF-V Grain Mustard, Dijon Mustard

GF-V Orange Infused Fig Jam

V Focaccia, Baguette



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

Hearts of Romaine

Shaved Parmesan, Focaccia Croutons, Sun Dried Tomatoes, Caesar Vinaigrette

GF Artisan Field Greens

Whipped Goat Cheese, Roasted Beets, Toasted Pistachios, Shaved Radish, Citrus Vinaigrette

GF Arugula Salad

Crisp Pancetta, Toasted Pine Nuts, Gorgonzola, White Balsamic Vinaigrette

GF-V Tuscan Salad

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

Artisan Breadbasket, Vermont Butter

ENTRÉE Select Two

GF Petit Choice Filet Mignon & Butter Poached Local Lobster 190
Chive Potato Cake, Wilted Spinach, Tarragon Cream

Deconstructed Beef "Wellington" 184
Seared Choice Filet, Braised Beef Short Rib, Mushroom, Spinach, Foie Gras Pastry, Baby Carrots, Truffle Sauce

GF Grilled Choice Filet Mignon 180
Stone Ground Parmesan Polenta, Garlic Wilted Spinach, Heirloom Carrots, Bordelaise Sauce

GF-DF Honey-Miso Roasted Icelandic Cod 162
Charred Bok Choy, Lemongrass Rice, Pea Shoot Salad, Ginger-Lime Butter

GF Seared Nordic Blu Salmon 155
Corn, Smoked Bacon, Fingerling Potato & Leek Ragout, Sweet Corn Butter Sauce

GF Seared Boneless Chicken Breast 150
Creamy Parmesan Polenta, Garlic Wilted Spinach, Roasted Tomato, Lemon Thyme Wine Sauce

GF-V Eggplant Caponata Stuffed Roasted Tomato
Garlicky White Bean Puree, Wilted Spinach, Red Pepper Broth, Basil Oil

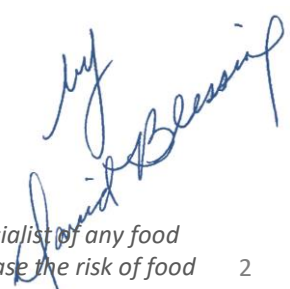
Tablesiding 2 entrées and vegetarian 30 per person
Includes menu cards

DESSERT

Three Tier Buttercream Designed Cake
Single flavor of cake and two layers of buttercream filling. Top tier is cut and served as part of the total guest count.

See cake menu for full selection of flavors and designs.

Coffee, Decaffeinated Coffee & Tea Station
2% 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, 2023.**