

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

7	<b>EVERYTHING ELSE</b>	
7	<b>GF-DF Tuscan Chicken Kabob</b> , Lemon-Rosemary Aioli	9
7	<b>DF Crispy Chicken Milanese</b> , Tomato Basil Sauce	8
8	<b>Nashville Hot Fried Chicken</b> , House Pickle, Ranch	9
8	<b>GF-DF Karaage</b> , Japanese Fried Chicken, Sweet Chili	8
7	<b>GF Buffalo Chicken Meatball</b> , Blue Cheese Mousse	8
7	<b>GF-DF Chili Crisp Chicken</b> , Garlic, Sesame, Lime	8
7	<b>Pekin Duck Wrap</b> , Spiced Duck, Hoisin, Scallion	9
7	<b>DF Steamed Duck Bun</b> , Plum BBQ, Pickled Onion	9
7	<b>Crispy Carbonara Mac and Cheese</b> , Peas, Pancetta	8
8	<b>GF-DF Pork Bacon Pops</b> , Maple Bourbon Glaze	8
7	<b>GF-DF Candied Bacon Skewer</b> , Spiced Brown Sugar	7
8	<b>GF Potato Skins</b> , Bacon, Cheddar, Chive, Sour Cream	7
8	<b>Stuffed Mushroom</b> , Sausage, Spinach, Provolone	7
7	<b>Kobe Beef Polpettini</b> , Chianti Glaze, Parmesan	8
8	<b>DF Korean Style Beef Skewer</b> , Kimchi	9
	<b>Beef Frank En Croûte</b> , Deli Mustard	9
	<b>GF-DF Carne Asada Steak Skewer</b> , Pepperonata	9
8	<b>Beef Burger Slider</b> , House Pickle, Special Sauce	8
9	<b>Mini Beef Shortrib Wellington</b> , Duxelles, Truffle	9
9	<b>Nonna's Meatball</b> , Beef & Pork, Marinara, Pecorino	8
9	<b>Rueben Bites</b> , House Russian Dressing	7
9	<b>GF-DF Brazilian Churrasco Steak Kabob</b> , Salsa Verde	9
10	<b>Beef Patty Melt Slider</b> , Swiss, Caramelized Onion	9
11	<b>GF Lamb Meatball</b> , Feta, Mint Pesto, Pickled Onion	9
8	<b>GF Turkish Lamb Kabab</b> , Pomegranate, Yogurt Dip	9
	<b>Herb Crusted Lamb Chop</b> , Lemon-Mint Tzatziki	10

*My David Blessing*

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#### 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	7
<b>Smoked Burrata</b> , Semolina Crisp, Grape, Pistachio	7
<b>Ricotta Crostini</b> , Whipped Ricotta, Pickled Peaches	7
<b>GF-V Vegetable Summer Roll</b> , Chile Lime Sauce	7
<b>GF-V Golden Tomato Gazpacho</b> , Cilantro, Paprika	7
<b>GF-V Avocado Hummus</b> , Corn Chip, Tomato Salsa	7
<b>GF-V Korean BBQ Tofu Skewer</b> , Scallion, Sesame	7
<b>GF Vichyssoise</b> , Chilled Potato-Leek Soup, Chive	7

##### PESCATARIAN

<b>GF-DF Passed Shrimp Cocktail</b>	8
<b>GF-DF Grilled Jumbo Shrimp</b> , Orange Chili Glaze	9
<b>GF-DF *Peruvian Fluke Ceviche</b> , Coconut, Yucca	8
<b>*Spicy Salmon Tartare</b> , Wonton, Wasabi Cream	9
<b>DF *Tuna Tartare</b> , Wonton, Chili, Wasabi, Kabayaki	9
<b>GF-DF *Hawaiian Tuna Poke</b> , Rice Cracker, Sesame	9
<b>Mini Lobster Roll</b> , Lemon, Micro Celery	10
<b>GF-DF Lobster Deviled Egg</b> , Tarragon, Dijon	10
<b>Crispy Crab Wonton</b> , Spicy Crab Dip, Scallion	9

#### EVERYTHING ELSE

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

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<b>Farmhouse Cheese</b>	24
<b>GF Chef Selected Local &amp; Imported Artisan Cheeses</b>	
Aged Cow, Goat & Sheep Milk	
Soft Ripened, Washed Rind, Semi Firm, Blue	
<b>GF-DF Jams, Fresh Grapes, Clover Honey</b>	
<b>Baguette, Artisan Crackers</b>	
<b>Add Fresh Seasonal Fruit</b>	8
<b>Charcuterie Board</b>	30
<b>GF Chef Selected New England &amp; European Cured Meats</b>	
Smoked, Air Dried, Salt Cured	
<b>GF-V Pickled Vegetables</b>	
<b>GF-V Grain Mustard, Dijon Mustard</b>	
<b>GF-V Orange Infused Fig Jam</b>	
<b>Focaccia, Baguette</b>	
<b>Vegetable Antipasti</b>	22
<b>GF-V Olive Misto, Rosemary, Orange</b>	
<b>GF-V Eggplant Caponata, Caper, Basil</b>	
<b>GF-V Marinated Cremini Mushrooms, Herbs, Shallots</b>	
<b>GF-V Fire Roasted Peppers, Garlic, Oregano</b>	
<b>GF-V Marinated Artichokes, Fennel, Chili Flake</b>	
Aged Balsamic, Extra Virgin Olive Oil	

<b>Classic New Englander</b>	40
<b>Clam Chowder Shooter, Native Clams, Bacon, Potato, Thyme</b>	
<b>Mini Lobster Slider, Lobster Salad, Potato Bun, Lemon, Chive</b>	
<b>DF Petit Crab Cakes, Cherry Pepper Remoulade</b>	
<b>DF Mini Fish &amp; Chip Boat, Local Fish, Shoestring Fries</b>	
Malt Vinegar, Tartar Sauce, Lemon, Ketchup	
<b>Indian Street Food</b>	34
<b>Paneer Kati Wraps, Cabbage, Cilantro, Mango Chutney</b>	
<b>V Vegetable Samosa, Curry Potato-Pea</b>	
<b>GF Chicken Tikka Skewers, Spiced Yogurt, Garlic</b>	
<b>GF-DF Baigan Bharta, Roasted Eggplant, Garam Masala</b>	
<b>GF-DF Grilled Lamb Seekh Kabab, Cilantro, Lime</b>	
<b>GF-DF Hot Mint Chutney, Tamarind Chutney, Chili Sauce</b>	
<b>DF Naan, Pita Chips</b>	
<b>Mediterranean</b>	27
<b>GF-V Traditional Hummus, Smoked Paprika</b>	
<b>GF-V Smokey Baba Ghanoush, Tahini</b>	
<b>GF-V Muhammara, Spiced Roasted Pepper &amp; Walnut Dip</b>	
<b>GF-V Persian Salad, Tomato, Cucumber, Red Onion, Mint</b>	
<b>GF-V Stuffed Grape Leaves, Parsley, Lemon</b>	
<b>V Fresh Pita, Pita Chips</b>	

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#### \*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 1250

**White Sturgeon**, 250 gram tin, 75 servings per tin 1225

**Russian Oscietra**, 250 gram tin 75 servings per tin 2100

**Russian Oscietra**, 500 gram tin 150 servings per tin 4100

**Siberian Royal**, 500 gram tin, 150 servings per tin 2400

**White Sturgeon**, 500 gram tin, 150 servings per tin 2350

**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 8 each

Recommend 2 pieces per person

**\*Littleneck Clams on Ice**, Cocktail Sauce, Lemon 7 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 30

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

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 Arugula Salad

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

##### GF Sweet Gem Lettuce

Great Hill 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

##### GF-V Tuscan Salad (Best preset option- GF, DF, Nut free)

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

Artisan Breadbasket, Vermont Butter

#### ENTRÉE Select entrée & select vegetarian

**GF \*Petit Filet Mignon & Butter Poached Local Lobster** 134  
Chive Potato Cake, Wilted Spinach, Tarragon Cream

**GF-DF \*10oz Grilled New York Strip Steak** 118  
Fingerling Potato, French Beans, Watercress-Shallot Salad, Vincotto

**GF \*Grilled Choice Filet Mignon** 122  
Stone Ground Parmesan Polenta, Garlic Wilted Spinach, Heirloom Carrots, Bordelaise Sauce

**GF-DF \*Club Cut Black Angus Sirloin & Grilled Nordic Blu Salmon** 102  
Lemon-Olive Oil Crushed Yukon Potatoes, Native Spinach, Charred Tomato Coulis, Balsamic Reduction

**\*Seared Petit Beef Tenderloin** 122  
Beef Short Rib & Exotic Mushroom Mac-n-Cheese, Wilted Escarole Madeira Glace

**GF \*Petit Filet Mignon & Braised Beef Short Rib** 117  
Yukon Gold Potato Purée, Roasted Brussel Sprouts, Red Wine Sauce

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FALL AND WINTER SEPTEMBER 1 – MARCH 31

<b>GF-DF Honey-Miso Roasted Icelandic Cod</b>	105
Charred Bok Choy, Lemongrass Rice, Pea Shoot Salad, Ginger Lime 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

**Private Tasting**, for Two Guests 500 per person  
**Private Tasting**, for each Additional Guest 300 per person

Longwood Venues does not conduct group tastings. We offer private tastings with exclusive access to Chef, Event Specialist and Venue.

**Dessert Table**  
Based on 2 petit sized pieces per person  
A well-balanced selection of textures, flavors, ingredients and dietary options.  
Stationed or Tableside Platter

**Blueberry Lime Tartlet**, Lime Curd  
**GF Black Forest Mousse Cup**, Amarena Cherry  
**GF-DF Almond Cloud Cookie**, Citrus  
**Mini Chocolate Tart**, Sea Salt Caramel  
**GF Mango Passionfruit Bite**, White Chocolate Cup  
**Coffee, Decaffeinated Coffee & Tea Station**  
2% Milk, Half & Half, Sugars, Honey

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FALL AND WINTER SEPTEMBER 1 – MARCH 31

<b>Penne Pomodoro</b>	12
Fresh Local Penne, San Marzano Tomato Sauce, Basil, Parmesan	
<b>Rigatoni Bolognese</b>	15
Fresh Local Rigatoni, 3 Hour Braised Meat Sauce, Pecorino, Rosemary	
<b>Traditional New England Chowder</b>	14
Native Clams, Bacon, Potato, Thyme	
<b>Children's Meals-For children 12 and under, beverage included</b>	35
<b>FIRST COURSE</b>	
<b>Fruit Cup</b>	
<b>ENTREE</b> Select One	
<b>DF Chicken Tenders</b> , Steamed Broccoli, French Fries	
<b>GF-DF Grilled Chicken</b> , Steamed Broccoli, French Fries	
<b>Pasta Marinara</b> , Grated Parmesan	
<b>Creamy Mac &amp; Cheese</b> , Buttery Crumb Crust, Steamed Broccoli	
<b>DESSERT -Same as Adults</b>	
<b>Three Course Kosher Meal</b>	200
<b>Challah</b> -small/large	125/175
Event Specialist to provide options available	

<b>DESSERT COURSE</b> Select One	12
<b>German Chocolate Cake</b>	
Coconut, Pecans, Salted Caramel Sauce	
<b>Raspberry Champagne Mousse Bombe</b>	
Sable Cookie, Mirror Glaze, Lemon Coulis	
<b>Chocolate Caramel Tart</b>	
Buttery Crust, Orange Chocolate Ganache	
<b>Boston Cream Pie Trifle</b>	
Vanilla Génoise, Orange Pastry Cream, Dark Chocolate Ganache	
<b>Brown Butter Native Pear Tart</b>	
Cinnamon Whipped Cream, Caramel Sauce	
<b>GF Flourless Dark Chocolate Cake</b>	
Port Poached Cherries, Vanilla, Mint	

**Tableside Coffee and 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 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

GF-V Jumbo Roasted Asparagus, Lemon

GF Roasted Garlic Whipped Potatoes, Sea Salt

GF-V Fingerling Potatoes, Shallots, Truffle Oil, Thyme

GF-V Herb & Salt Roasted Creamer Potatoes

GF-V Vegetable Rice Pilaf, 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 Rémolade 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 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 250

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



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#### 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, 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, Tomato, Roasted Garlic
- DF Scampi**, Shells Pasta, Shrimp, Tomato, Garlic, White Wine, Parsley
- Lobster & Shells**, Fresh 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** 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
- +5 **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
- +2 **GF-DF Thick Cut French Fries**
- 40

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#### 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

2% 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

Cherry Cobbler, Spiced Oat Streusel

Mississippi Mud Pie Tartlet, Ganache, Chocolate Shavings, Pecans

Mini Peach Cobbler, Peach, Cinnamon Biscuit

Coffee, Decaffeinated Coffee & Tea Station

2% Milk, Half & Half, Sugars, Honey

105

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**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 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**

N 2% 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 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**

2% Milk, Half & Half, Sugars, Honey

*My  
Saint Blessing*

FALL AND WINTER SEPTEMBER 1 – MARCH 31

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**

2% 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**

2% Milk, Half & Half, Sugars, Honey

**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**

2% Milk, Half & Half, Sugars, Honey

**Petit Desserts** Select Five

Stationed or Tableside Platter

**2 pieces per person** 22

**3 Pieces per person** 26

**4 pieces per person** 30

**V Olive Oil Cake Bite**, Orange Infused

**V Chocolate Mousse Shot**, Cashew "Cream"

**Raspberry Lemon Cupcake**, Vanilla

**Black Forest Cupcake**, Chocolate, Cherry

**Fresh Fruit Tartlet**, Apricot Glaze

**Pecan Tartlet**, Brown Sugar, Vanilla

**GF Dark Chocolate Mousse**, Chocolate Cup

**GF Espresso Panna Cotta**, White Chocolate

**Chocolate Caramel Tart**, Orange

**Key Lime Tartlets**, Graham Crust

**Chocolate Decadence Bite**, Dark Cocoa

**S'mores Kiss**, Marshmallow, Chocolate, Graham Crust

**GF Tiramisu Mousse Cup**, Espresso

**Lemon Meringue**, Petit Tartlet

**GF Cheesecake Pops**, Strawberry Champagne

**GF-DF French Almond Macaron**, Blackberry

**GF-DF Coconut Macaroon**, Dark Chocolate Drizzle

**Cake Truffles**, Oreo, Mint

**Bite Size Whoopie Pie**, Cream Filling

**Mini Cannoli**, Sweet Ricotta

**Lemon Penny Tartlet**, Lemon Curd

**GF Mini Cheesecake Bite**, Raspberry

**Coffee, Decaffeinated Coffee & Tea Station**

2% Milk, Half & Half, Sugars, Honey

*My  
David Blessing*

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	8
<b>Bacon, Egg &amp; Cheddar Slider</b> , Black Pepper Mayo	7
<b>Cheese Quiche Bites</b> , Tomato, Spinach	7
<b>Brioche French Toast Skewer</b> , Maple Sugar	7
<b>Lemon Ricotta Griddlecake</b> , Blueberry Syrup	7

##### SAVORY

<b>*Smashburger</b> , Beef, Onion, American Cheese	8
<b>Fried Chicken Slider</b> , Nashville Hot, Pickle, Ranch	9
<b>Chicken Parmesan Slider</b> , Marinara, Mozzarella	9
<b>Mini All Beef Corn Dogs</b> , Spicy Mustard Sauce	8
<b>GF Shoestring Fries</b> , Truffle, Parmesan	6
<b>GF-DF Sweet Potato Fries</b> , Smokey Ketchup	6
<b>Tot-Kabob</b> , Smoked Bacon, Cheddar, Chives	7
<b>Franks in a Blanket</b> , All Beef, Deli Mustard	9
<b>Soft Pretzel Sticks</b> , Mustard-Bacon Aioli	8

##### GF Walking Taco 16

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

##### SWEET

<b>S'mores Kiss</b> , Marshmallow, Chocolate, Graham Crust	7
<b>GF Cheesecake Pop</b> , Strawberry Champagne	7
<b>Mini Chocolate Chip Cookie</b> , Ice Cold Milk Shooter	7
<b>Vanilla Ice Cream Sandwich</b> , Chocolate Chip Cookie	8
<b>Bite Size Whoopie Pie</b> , Cream Filling	7
<b>Mini Churro Skewer</b> , Sugar Dusted, Chocolate Sauce	7
<b>Stuffed S'mores Pop</b> , Vanilla Marshmallow, Chocolate Graham	8
<b>Stuffed S'mores Pop</b> , Vanilla Marshmallow, Chocolate Graham	8
<b>S'moreo Pop</b> , Oreo Stuffed Toasted Marshmallow	8

#### AFTER DINNER STATIONS

<b>Waffle Bar</b>	28
Create Your Own	
<b>Warm All Natural Artisan Belgian Waffles</b>	
Whipped Cream, Strawberries, Chocolate Chips, Rainbow Sprinkles, Cookie Crumbs, Buttermilk Fried Chicken Bites, Smoked Bacon, Walnuts, Maple Syrup, Salted Caramel, Chocolate Sauce, Hot Sauce	
<b>French Fry</b>	24
Create Your Own	
<b>GF-DF Classic Shoestring Fries, Waffle Fries, Sweet Potato Fries</b>	
<b>GF-DF Smoked Bacon Bits, Scallions, Ketchup, Jalapeno, Roast Garlic Aioli, GF Parmesan, Cheddar, Cheese Sauce</b>	
<b>Pizza Shop</b>	24
Classic 12-inch Round Pie	
<b>Traditional Cheese</b> , Tomato Sauce, Mozzarella Blend, Basil	
<b>Pepperoni</b> , Tomato Sauce, Mozzarella Blend, Pepperoni	
<b>Vegetable</b> , Roasted Vegetables, Mozzarella, Marinara	
<b>Chinese Takeout</b>	20
<b>Vegetable Spring Rolls</b> , Sweet Chili Sauce	
<b>Crispy Chicken Wings</b> , Salt & Pepper Spiced	
Tamari Soy Sauce, Hot Mustard, Plum Sauce, Chopsticks & To Go Boxes	
<b>Pretzel</b>	16
<b>Warm Jumbo Soft Pretzels</b>	
<b>Local, Non-GMO Bavarian Style</b>	
Beer Cheese Sauce, Spicy Mustard, Sweet Maple Mustard	

*My Aunt 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 26**

**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**

2% Milk, Half & Half, Sugars, Honey

#### **Joy & Cheer Table** Select Three

Stationed or Tableside Platter

**3 Pieces Per Person 24**

**Pistachio Cranberry Sandie's**

**Chocolate Meringue Sticks**

**Espresso Shortbread Trees**

**Gingerbread Mitten Cookie**

**Cardamom Cookie Stars**

**Coffee, Decaffeinated Coffee & Tea Station**

2% Milk, Half & Half, Sugars, Honey

#### **HOLIDAY ADDITIONS**

Stationed or Tableside Platter

#### **Classic Holiday Sugar Cookies**

Stars, Trees, Snowmen, Ornaments

**7 each**

#### **Gingerbread Men, Chocolate Dipped**

**7 each**

#### **Holiday Pops**

**7 each**

**GF Gingerbread Cheesecake**

**GF Eggnog Cheesecake**

**GF Candy Cane Cheesecake**

**GF Chai Cheesecake**

**Pumpkin Cheesecake**

*My  
Sweet Blessing*