

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

- 7 **GF-DF Tuscan Chicken Kabob**, Lemon-Rosemary Aioli 9
- 7 **DF Crispy Chicken Milanese**, Tomato Basil Sauce 8
- 7 **Nashville Hot Fried Chicken**, House Pickle, Ranch 9
- 8 **GF-DF Karaage**, Japanese Fried Chicken, Sweet Chili 8
- 8 **GF Buffalo Chicken Meatball**, Blue Cheese Mousse 8
- 7 **GF-DF Chili Crisp Chicken**, Garlic, Sesame, Lime 8
- 7 **Pekin Duck Wrap**, Spiced Duck, Hoisin, Scallion 9
- 7 **DF Steamed Duck Bun**, Plum BBQ, Pickled Onion 9
- 7 **Crispy Carbonara Mac and Cheese**, Peas, Pancetta 8
- 7 **GF-DF Pork Bacon Pops**, Maple Bourbon Glaze 8
- 8 **GF-DF Candied Bacon Skewer**, Spiced Brown Sugar 7
- 7 **GF Potato Skins**, Bacon, Cheddar, Chive, Sour Cream 7
- 8 **Stuffed Mushroom**, Sausage, Spinach, Provolone 7
- 8 **Kobe Beef Polpettini**, Chianti Glaze, Parmesan 8
- 7 **DF Korean Style Beef Skewer**, Kimchi 9
- 8 **Beef Frank En Croûte**, Deli Mustard 9
- GF-DF Carne Asada Steak Skewer**, Pepperonata 9
- Beef Burger Slider**, House Pickle, Special Sauce 8
- 8 **Mini Beef Shortrib Wellington**, Duxelles, Truffle 9
- 9 **Nonna's Meatball**, Beef & Pork, Marinara, Pecorino 8
- 9 **Rueben Bites**, House Russian Dressing 7
- 9 **GF-DF Brazilian Churrasco Steak Kabob**, Salsa Verde 9
- 9 **Beef Patty Melt Slider**, Swiss, Caramelized Onion 9
- 10 **GF Lamb Meatball**, Feta, Mint Pesto, Pickled Onion 9
- 11 **GF Turkish Lamb Kabab**, Pomegranate, Yogurt Dip 9
- 8 **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	7
Smoked Burrata , Semolina Crisp, Grape, Pistachio	7
Ricotta Crostini , Whipped Ricotta, Pickled Peaches	7
GF-V Vegetable Summer Roll , Chile Lime Sauce	7
GF-V Golden Tomato Gazpacho , Cilantro, Paprika	7
GF-V Avocado Hummus , Corn Chip, Tomato Salsa	7
GF-V Korean BBQ Tofu Skewer , Scallion, Sesame	7
GF Vichyssoise , Chilled Potato-Leek Soup, Chive	7

PESCATARIAN

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

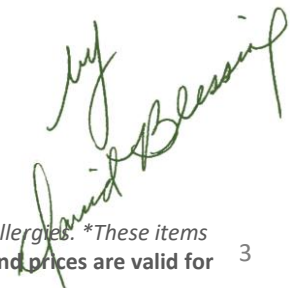
EVERYTHING ELSE

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

Pricing is based on a 1-hour reception. Each additional ½ hour add 5.
To ensure ample quantities; order must be for the full number of guests.

Farmhouse Cheese	24
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	30
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	27
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	



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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

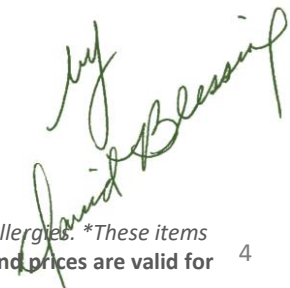
400 Piece Minimum required for shuckers

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



LONGWOOD

— VENUES & DESTINATIONS —

If you would like a selection of 2 entrees and a vegetarian, price of the highest entrée will apply. Final entrée guest count due 14 days prior to the event.

SALAD COURSE Select One

GF Artisan Field Greens

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

Hearts of Romaine

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

GF-V Tuscan Salad (best for preset option-GF,DF, Nut Free)

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

GF Greek Salad

Romaine Lettuce, Vine Ripe Tomato, Cucumber, Vermont Feta,
Black Olive, Caper, Pepperoncini,
Lemon Oregano Vinaigrette

GF Green Goddess Salad

Sweet Gem Lettuce, Sugar Snap Peas, Cherry Tomato, Cucumber,
Red Onion, Green Goddess Avocado Dressing

GF Baby Arugula Salad

Backyard Farms Cherry Tomato, Pine Nuts, Shaved Parmesan,
Lemon-Olive Oil Vinaigrette

Artisan Breadbasket, Vermont Butter

PLATED DINNER

SPRING AND SUMMER APRIL 1 – AUGUST 31

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 Potatoes, French Beans, Watercress-Shallot Salad, Vincotto

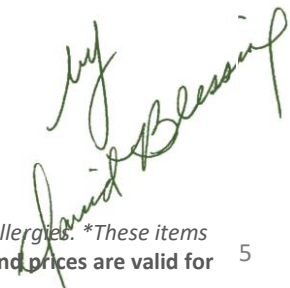
GF *Grilled Choice Filet Mignon 122
Stone Ground Parmesan Polenta, Garlic Wilted Spinach,
Heirloom Carrots, Bordelaise Sauce

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

GF *Grilled Filet Mignon 122
Horseradish Potatoes, Grilled Asparagus, Tomato-Rosemary Conserve,
12 Year Aged Balsamico

GF *Seared Petit Filet Mignon & Braised Short Rib 122
Yukon Gold Potato Purée, Baby Carrots, Cabernet Wine Sauce

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.**



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 6oz 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
DF Roasted Boneless Chicken Breast Parmesan Polenta, Basil Roasted Tomato, 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 Vidalia Onions, Parsley-Mint Pesto, San Marzano Pomodoro Sauce	75
GF-V Eggplant Caponata Stuffed Roasted Tomato Garlic White Bean Puree, Spinach, Red Pepper Broth, Basil Oil	75
Tableside Coffee & Tea Service	

Selection of 3 entrees and vegetarian 25 per person
Price of highest entrée will apply; Chef will customize similar accompaniments.

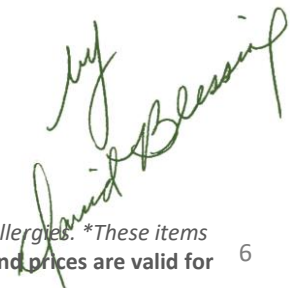
Tableside ordering 2 entrées and vegetarian 30 per person
Includes menu cards

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.

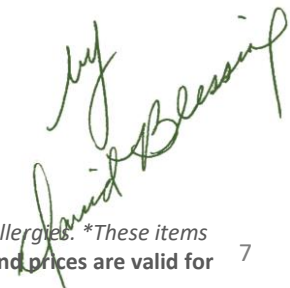
Dessert Table
Based on 2 petit sized pieces per person
A well-balanced selection of textures, flavors, ingredients and dietary options.
Stationed or Tableside Platter

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



Penne Pomodoro	12
Fresh Local Penne, San Marzano Tomato Sauce, Basil, Parmesan	
Caprese	14
Burrata, Tomato Conserve, Basil Oil, Arugula, Ciabatta Crostini	
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 -Same as Adults	
Three Course Kosher Meal	200
Challah -small/large	125/175
Event Specialist to provide options available	

DESSERT COURSE Select One	12
German Chocolate Cake	
Coconut, Pecans, Salted Caramel Sauce	
Raspberry Champagne Mousse Bombe	
Sable Cookie, Mirror Glaze, Lemon Coulis	
Chocolate Caramel Tart	
Buttery Crust, Orange Chocolate Ganache	
Peach Almond Tart	
Peaches, Blueberries, Blueberry Ginger Coulis, Mint	
Cinnamon Whipped Cream, Caramel Sauce	
Tahitian Vanilla Bean Panna Cotta	
Raspberries, Mint	
Boston Cream Pie Trifle	
Vanilla Génoise, Orange Pastry Cream, Dark Chocolate Ganache	
Tablesides 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 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 Red Wine Braised Beef Short Ribs, Balsamic Onion Jam 28

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

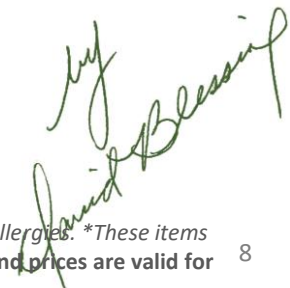
Southern Fried Chicken, Hot Honey, Black Pepper Ranch 24

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

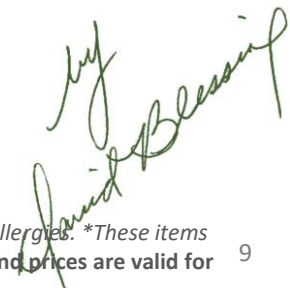
- DF Orecchiette**, Spicy Sausage, Broccoli Rabe, Cured Tomato
- DF Cavatappi**, Chicken, Shiitake, Tomato, Roasted Corn, Basil
- Fusilli Cacio e Pepe**, Pecorino, Vermont Butter, Black Pepper
- V Penne Arrabbiata**, Garlic, Red Chili, Parsley, Pomodoro, EVOO
- Penne Carbonara**, Peas, Pancetta, Parmigiano 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
Warm Corn & Flour Tortillas
GF-DF Beef Barbacoa , Slow Braised Beef, Chili, Garlic
GF-DF Pork Al Pastor , Grilled Pork, Sweet Onion, Pineapple, Achioté
GF-DF Chicken Tinga , Shredded Chicken, Garlic, Tomato, Chipotle
GF Fire Roasted Poblano Peppers , Cumin, Lime
GF-DF Sliced Radish , Sweet Onion, Cilantro, Shredded Cabbage, Guacamole, Chipotle Salsa, Salsa Verde, Pineapple Salsa, Lime Crema | 45 |
| +5 | Slider Bar
Create Your Own
Potato Slider Buns
GF-DF *Beef Burger , Prime Grade
GF-DF Grilled Chicken Medallion , Lemon Pepper | 35 |
| +2 | 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 | |
| 40 | GF-DF Thick Cut French Fries | |



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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

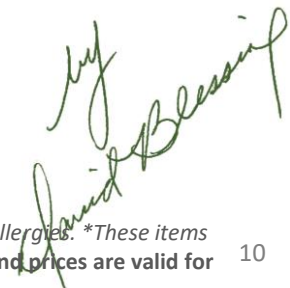
Mississippi Mud Pie Tartlet, Ganache, Chocolate Shavings, Pecans

Mini Peach Cobbler, Peach, Cinnamon Biscuit

Coffee, Decaffeinated Coffee & Tea Station

2% Milk, Half & Half, Sugars, Honey

105



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 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

SPRING AND SUMMER APRIL 1 – AUGUST 31

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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

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

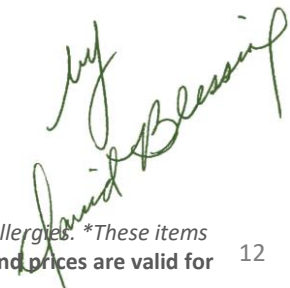
Mini Cannoli, Sweet Ricotta

Lemon Penny Tartlet, Lemon Curd

GF Mini Cheesecake Bite, Raspberry

Coffee, Decaffeinated Coffee & Tea Station

2% Milk, Half & Half, Sugars, Honey



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

PASSED LATE NIGHT SNACKS

BREAKFAST

Chicken & Waffles , Fried Chicken, Maple Syrup	8
Bacon, Egg & Cheddar Slider , Black Pepper Mayo	7
Cheese Quiche Bites , Tomato, Spinach	7
Brioche French Toast Skewer , Maple Sugar	7
Lemon Ricotta Griddlecake , Blueberry Syrup	7

SAVORY

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

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

AFTER DINNER STATIONS

Waffle Bar 28

Create Your Own

Warm All Natural Artisan Belgian Waffles

Whipped Cream, 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

Create Your Own

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

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 16

Warm Jumbo Soft Pretzels

Local, Non-GMO Bavarian Style

Beer Cheese Sauce, Spicy Mustard, Sweet Maple Mustard