

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

*My
 David Blessing*

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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

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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 England	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

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 122
Yukon Gold Potato Purée, Roasted Brussel Sprouts, Red Wine Sauce

My David Blessing

FALL AND WINTER SEPTEMBER 1 – MARCH 31

GF-DF Honey-Miso Roasted Icelandic Cod	105
Charred Bok Choy, Lemongrass Rice, Pea Shoot Salad, Ginger Lime Butter	
GF Seared Native Swordfish	105
Artichoke, Leek & Shrimp Risotto, Tarragon, Wilted Spinach, Parmesan Wine Broth	
GF Herb Crusted Icelandic Cod	105
Savoy Cabbage, Fingerling Potatoes, Smoked Bacon, Shiitake, Cipollini Onions, Black Truffle Nage	
GF *Cider Glazed Nordic Blu Salmon	95
Butternut Squash Puree, Roasted Brussel Sprouts, Sage Brown Butter, Spiced Pomegranate Syrup	
Chicken Breast Medallions	90
Savory Mushroom, Onion & Herbed Bread Pudding, Heirloom Carrots Cider Chicken Glace	
GF Seared Boneless Chicken Breast	90
Maple Whipped Sweet Potato, Harvest Roasted Vegetables, Sage, Mustard Cognac Sauce	
VEGETARIAN	
GF-V Curry Spice Roasted Whole Cauliflower	75
Cauliflower Purée, Almond, Golden Raisin & Cilantro Salad, Carrot Ginger Broth	
GF-V Swiss Chard, Quinoa & Black Bean Cake	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

Penne Pomodoro	12
Fresh Local Penne, San Marzano Tomato Sauce, Basil, Parmesan	
Rigatoni Bolognese	15
Fresh Local Rigatoni, 3 Hour Braised Meat Sauce, Pecorino, Rosemary	
Traditional New England Chowder	14
Native Clams, Bacon, Potato, Thyme	
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	
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

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

*My
Saint Blessing*

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

*My
David Blessing*

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

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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	

*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 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*