

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  
**Crispy Mac & Cheese**, Fontina, White Truffle Oil  
**Chili Crisp Rangoon**, Scallion, Sweet & Sour Sauce  
**Cracker Stuffed Mushroom**, Onion, Kale, Cheddar  
**GF-DF Tokyo Tots**, Furikake, Truffle Tamari, Kewpie  
**V Indian Vegetable Samosa**, Hot Mint Chutney  
**Vegetarian Roasted Eggplant Meatball**, Pomodoro  
**GF-V Popcorn Cauliflower**, Maple Sriracha Glaze  
**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  
**Corn & Black Bean Empanada**, Mojo Sauce  
**GF Korean Cauliflower**, Gochujang, Kimchi Aioli

##### PESCATARIAN

**DF Soft Fish Taco**, Crisp Cod, Avocado, Radish, Chili  
**DF Crispy Coconut Shrimp**, Pineapple-Mango Dip  
**GF-DF Bang Bang Shrimp**, Sweet Chili Mayo  
**GF-DF Pancetta Wrapped Scallop**, Lemon-Rosemary  
**DF Crispy Crab Cake**, Chipotle-Lime Aioli  
**Lobster Rangoon**, Sweet & Sour Yuzu Sauce  
**Hot Buttered Lobster Roll**, Griddled Potato Bun  
**Clams Casino Fritter**, Bacon, Garlic, Lemon Aioli

##### EVERYTHING ELSE

7	<b>GF-DF Tuscan Chicken Kabob</b> , Lemon-Rosemary Aioli	9
7	<b>GF-DF General Tsao Chicken Bite</b> , Sesame, Scallion	8
8	<b>Nashville Hot Fried Chicken</b> , House Pickle, Ranch	9
7	<b>GF-DF Karaage</b> , Japanese Fried Chicken, Sweet Chili	8
7	<b>DF Pekin Duck Wrap</b> , Spiced Duck, Hoisin, Scallion	9
7	<b>Duck Confit Grilled Cheese</b> , Brioche, Orange Fig Jam	9
7	<b>DF Dumpling Daughter Pork Dumplings</b> , Sweet Soy	9
8	<b>Crispy Carbonara Mac and Cheese</b> , Peas, Pancetta	8
7	<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-DF Char Sui Pork Belly</b> , Five Spice, Shaoxing Glaze	8
8	<b>Peruvian Pork Empanada</b> , Aji Amarillo Sauce	8
7	<b>GF-DF Korean Style Beef Skewer</b> , Kimchi Mayo	9
8	<b>Beef Frank En Croûte</b> , Deli Mustard	9
8	<b>Mini Wagyu Beef Hot Dog</b> , Chicago Style, Potato Bun	9
	<b>GF-DF Carne Asada Steak Skewer</b> , Pepperonata	9
	<b>Beef Burger Slider</b> , House Pickle, Special Sauce	8
8	<b>Mini Beef Shortrib Wellington</b> , Duxelles, Truffle	9
9	<b>Nonna's Meatball</b> , Beef & Pork, Marinara, Pecorino	8
9	<b>GF-DF Brazilian Churrasco Steak Kabob</b> , Salsa Verde	9
9	<b>DF Birria Beef Quesadilla</b> , Salsa Roja, Cilantro, Onion	9
9	<b>GF Lamb Meatball</b> , Feta, Mint Pesto, Pickled Onion	9
10	<b>GF Grilled Greek Lamb Chop</b> , Lemon-Mint Tzatziki	10

*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, 2025.

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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>Cremont Crostino</b> , Triple Cream Goat, Pepper Jam	7
<b>Burrata Toast</b> , Sultanas, Truffle Honey, Fennel	7
<b>Ricotta Crostini</b> , Whipped Ricotta, Pickled Peaches	7
<b>GF-V Vegetable Summer Roll</b> , Chile Lime Sauce	7
<b>GF-V Heirloom Tomato Gazpacho</b> , Cilantro, Paprika	7
<b>GF-V Korean BBQ Tofu Skewer</b> , Scallion, Sesame	7
<b>GF-DF Traditional Deviled Egg</b> , Dijon, Paprika	7
<b>GF-V Beet Tartare</b> , Sesame, Tamari, Furikake	8
<b>Mexican Street Corn Salad</b> , Chili, Lime Crema	8

##### PESCATARIAN

<b>GF-DF Passed Shrimp Cocktail</b>	8
<b>GF-DF Tequila Lime Shrimp</b> , Smoked Chili, Agave	9
<b>DF *Spicy Salmon Tartare</b> , Wonton, Yuzu Kosho	9
<b>DF *Tuna Poke</b> , Wonton, Chili, Wasabi, Kabayaki	9
<b>GF-DF *Spicy Tuna Tartare</b> , Rice Crisp, Furikake	10
<b>Mini Lobster Roll</b> , Lemon, Micro Celery	10
<b>GF-DF Lobster Deviled Egg</b> , Tarragon, Dijon	10

##### EVERYTHING ELSE

<b>GF-DF Chicken Waldorf Salad</b> , Apple, Celery, 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 Jamaican Jerk Chicken</b> , Plantain Chip, Mango	8
<b>GF-DF Prosciutto Wrapped Peach</b> , Arugula, Vanilla	8
<b>*Wagyu Steak Tartare</b> , Brioche, Black Garlic Aioli	10
<b>GF-DF Chilled Korean Beef</b> , Cucumber, Kimchi	9
<b>GF-DF Lemongrass Beef Lettuce Wrap</b> , Jaew Sauce	9
<b>GF-DF Prosciutto Wrapped Asparagus</b> , Lemon Aioli	8
<b>GF Prosciutto-Melon Bite</b> , Mozzarella, Fennel Honey	9

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<p><b>Farmhouse Cheese</b> 24  <b>GF Chef Selected Local &amp; Imported Artisan Cheeses</b>                      Aged Cow, Goat &amp; Sheep Milk                      Soft Ripened, Washed Rind, Semi Firm, Blue  <b>GF-DF</b> Jams, Fresh Grapes, Clover Honey  <b>V Baguette, Artisan Crackers</b></p>	<p><b>Classic New Englandler</b> 42  <b>Clam Chowder Shooter</b>, Native Clams, Bacon, Potato, Thyme  <b>Mini Lobster Slider</b>, Lobster Salad, Potato Bun, Lemon  <b>DF Petit Crab Cakes</b>, Remoulade Sauce  <b>Mini Fish &amp; Chip Boat</b>, Local Fish, Shoestring Fries                      Malt Vinegar, Tartar Sauce, Lemon, Ketchup</p>
<p><b>Add Fresh Seasonal Fruit</b> 8</p> <p><b>Charcuterie Board</b> 30  <b>GF Chef Selected New England &amp; European Cured Meats</b>                      Smoked, Air Dried, Salt Cured  <b>GF-V</b> Pickled Vegetables  <b>GF-V</b> Grain Mustard, Dijon Mustard  <b>GF-V</b> Orange Infused Fig Jam  <b>Focaccia, Baguette</b></p>	<p><b>Indian Street Food</b> 34  <b>Paneer Kati Wraps</b>, Cabbage, Cilantro, Mango Chutney  <b>V Vegetable Samosa</b>, Curry Potato-Pea  <b>GF Buhari Chili Fried Chicken</b>, Tamarind Glaze  <b>GF-DF Baigan Bharta</b>, Roasted Eggplant, Garam Masala  <b>GF-DF Grilled Lamb Seekh Kabab</b>, Cilantro, Lime  <b>GF-DF</b> Hot Mint Chutney, Tamarind Chutney, Chili Sauce  <b>DF Naan, Pita Chips</b></p>
<p><b>Cheese &amp; Charcuterie Board</b> 42  <b>GF Chef Selected Local &amp; Imported Artisan Cheeses</b>  <b>GF Chef Selected New England &amp; European Cured Meats</b>  <b>GF-V</b> Grain Mustard, Dijon, Jams, Pickled Vegetables  <b>GF-DF</b> Fresh Grapes, Clover Honey  <b>V Baguette, Artisan Crackers, Focaccia</b></p>	<p><b>Mediterranean</b> 27  <b>GF-V Traditional Hummus</b>, Smoked Paprika  <b>GF-V Smokey Baba Ghanoush</b>, Tahini  <b>V Tabouli</b>, Cracked Wheat, Tomato, Mint, Lemon  <b>GF-V Persian Salad</b>, Tomato, Cucumber, Red Onion  <b>GF-V Crispy Falafel</b>, Lemon Tahini Dip  <b>V Fresh Pita, Pita Chips</b></p>
<p><b>Vegetable Antipasti</b> 22  <b>GF-V Olive Misto</b>, Rosemary, Orange  <b>GF-V Eggplant Caponata</b>, Caper, Basil  <b>GF-V Marinated Cremini Mushrooms</b>, Herbs, Shallots  <b>GF-V Fire Roasted Peppers</b>, Garlic, Oregano  <b>GF-V Marinated Artichokes</b>, Fennel, Chili Flake                      Aged Balsamic, Extra Virgin Olive Oil</p>	

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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

<b>Siberian Royal</b> , 250-gram tin, 75 servings per tin	1400
<b>White Sturgeon</b> , 250-gram tin, 75 servings per tin	2500
<b>Russian Oscietra</b> , 250-gram tin 75 servings per tin	2200
<b>Siberian Royal</b> , 500-gram tin, 150 servings per tin	2800
<b>White Sturgeon</b> , 500-gram tin, 150 servings per tin	5000
<b>Russian Oscietra</b> , 500-gram tin 150 servings per tin	4400
<b>One Kilo Tins Available</b>	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** 1100

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

**Bianca**, White Pizza, Four Cheeses, Garlic Cream, Extra Virgin

**Robusto**, Black Garlic, Fried Pepperoni, Caramelized Onion, Hot Honey

**Buffalo Cauliflower**, Blue Cheese, Monterey Jack, Scallion, Ranch

**Vodka Eggplant**, Fried Eggplant, Spicy Vodka Sauce, Mozzarella, Pecorino

**BBQ Chicken**, Pepper Jack Cheese, Grilled Red Onion, Cilantro

**Buffalo Chicken**, Blue Cheese, Mozzarella, Chive

**Exotic Mushroom**, Creamed Leeks, Robiola, Truffle, Thyme

**Spicy Calabrese**, Sopressata, Pecorino, Calabrian Chili, Tomato

**Italian Sausage**, Broccoli Rabe, Basil Roasted Tomato, Ricotta

**Braised Shortrib**, Caramelized Onion, Escarole, Aged Cheddar

**Korean Beef**, Kimchi, Cheddar, Mozzarella, Sesame, Scallion

**Gluten Free Pizza** 2

**Chicken Tender Bar** 30

**DF Crisp All Natural Chicken Tenders**

**Golden Tater Tots**

**GF-V** Carrot Sticks, Celery Sticks

**GF-DF** Nashville Hot Aioli, Classic Honey Mustard, BBQ Sauce, Ketchup

**GF** Ranch Dip, Buffalo Sauce

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-V Watercress Frisée Salad** (Best preset option-GF, DF, Nut Free)  
Shaved Brussel Sprouts, Sun Dried Apricots, Agave Dijon Dressing

**GF-V Tuscan Salad** (Best preset option-GF, DF, Nut Free)  
**Little Leaf Farms Lettuces**, Cured Tomato, Olives, Butter Beans,  
Charred Red Onion, Lemon-Fennel Vinaigrette

**GF Little Leaf Farms Local Greens**  
Whipped Goat Cheese, Roasted Beets, Bee Pollen,  
Shaved Radish, Citrus Vinaigrette

**Hearts of Romaine**  
Shaved Parmesan, Focaccia Croutons, Sun Dried Tomatoes,  
Caesar Vinaigrette

**GF Arugula Salad**  
Crisp Pancetta, Sun Dried Cherries, Gorgonzola,  
White Balsamic Vinaigrette

**GF Little Leaf Farms Red & Green Leaf**  
Spiced Pear, Crumbled Goat, Crispy Quinoa, Sundried Cranberries,  
Cranberry Vinaigrette

**Artisan Breadbasket**, Vermont Butter

### FALL AND WINTER SEPTEMBER 1 – MARCH 31

#### ENTRÉE Select entrée & select vegetarian

**GF \*Petit Filet Mignon & Butter Poached Local Lobster** 138  
Chive Potato Cake, Wilted Spinach, Tarragon Cream

**GF \*Grilled Petit Filet Mignon & Colossal Shrimp** 128  
Olive Oil-Leek Smashed Yukon's, Jumbo Asparagus, Beurre Rouge

**GF-DF \* Grilled Brandt Farms 10oz New York Strip** 122  
Fingerling Potato, French Beans, Watercress-Shallot Salad, Vincotto

**GF \*Grilled Choice Filet Mignon** 126  
Wild Mushroom, Truffle & Parmesan Risotto, Broccolini,  
Bordelaise Sauce

**GF-DF \*Brandt Farms Top Sirloin & Grilled Norwegian Salmon** 102  
Lemon-Olive Oil Crushed Yukon Potatoes, Native Spinach,  
Charred Tomato Coulis, Balsamic Reduction

**GF \*Petit Filet Mignon & Braised Beef Short Rib** 124  
Yukon Gold Potato Purée, Roasted Brussel Sprouts, Red Wine Sauce

#### PREMIUM BEEF UPGRADES

Upgrade your Filet or New York Strip to one of our specialty cuts

**Brandt Farms Natural**, Brawly, California  
**Filet Mignon** +24

**Creekstone Natural Black Angus**, Arkansas City, Kansas  
**Filet Mignon** +30  
**10oz New York Strip** +34

**Westholme Australian Wagyu**, Queensland, Australia  
**Filet Mignon** +49  
**10oz New York Strip** +68

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### FALL AND WINTER SEPTEMBER 1 – MARCH 31

<b>GF 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>GF Chicken Breast Medallions</b>	95
Exotic Mushroom & Leek Risotto, Charred Broccolini, Marsala Chicken Reduction	
<b>GF Seared Boneless Chicken Breast</b>	95
Maple Whipped Sweet Potato, Harvest Roasted Vegetables, Sage, Mustard Cognac Sauce	
<b>VEGETARIAN</b>	
<b>GF-V Sweet Miso Glazed Eggplant</b>	75
Jasmine Rice, Baby Bok Choy, Shiitake, Pea Shoot Salad Carrot Ginger Broth	
<b>GF-V Butternut Squash &amp; Leek Risotto</b>	75
Roasted Butternut, Kale, Apple, Sage, Sundried Cranberry Spiced Squash Jus	

**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.

#### COFFEE & DESSERT TABLE

Based on 2 mini sized pieces per person (no substitutions)

A preselected variety of textures, flavors and ingredients that offer options for all (GF, V and without nuts)

Stationed or Tableside Platter

**Blueberry Lime Tartlet**, Lime Curd

**GF Black Forest Mousse Cup**, Amarena Cherry

**GF-V Forest Berry Truffle**, Citrus

**Mini Chocolate Tart**, Sea Salt Caramel

**GF Vanilla Cheesecake**, Mango Glaze

**Coffee, Decaffeinated Coffee & Tea Station**

2% Milk, Half & Half, Sugars, Honey

FALL AND WINTER SEPTEMBER 1 – MARCH 31

**CHEF'S RECOMMENDED ADDITIONAL COURSE**

**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**

**Challah (serves 75)** 175  
Sliced and added in Artisan breadbasket

**DESSERT COURSE** Select One 12

**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

**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.

<b>Salads</b>	14
<b>GF Artisan Field Greens</b>	
Apple, Blue Cheese, Sundried Cranberries, Cranberry Vinaigrette	
<b>GF Baby Arugula Salad</b>	
Cherry Tomato, Shaved Parmesan, Lemon-Olive Oil Vinaigrette	
<b>Dinner Rolls, Vermont Butter</b>	
 <b>CARVED TO ORDER</b>	
<b>Dinner Rolls, Vermont Butter</b>	
 <b>GF-V Tuscan Spice Roasted Whole Cauliflower, Salsa Verde</b>	20
<b>GF-DF *Beef Tenderloin, Roasted Garlic Compound Butter</b>	35
<b>GF-DF *Rosemary Fennel Roasted Sirloin, Salsa Verde</b>	30
<b>GF *Pepper Crusted Beef Rib Eye, Horseradish-Mustard Cream</b>	32
<b>GF Dry Rub Wagyu Beef Brisket, Alabama White BBQ Sauce</b>	28
<b>GF-DF *Roman Spiced Leg of Lamb, Lemon Mint Gremolata</b>	26
<b>Iberico Pork Striploin, Orange Fennel Crust, Apricot Mustard</b>	30
<b>GF-DF All-Natural Turkey Breast, Honey Brine, Cranberry Relish</b>	26
 <b>STEAKHOUSE SIDES</b>	10 each
<b>GF Sugar Snap Peas, Mint Butter</b>	
<b>GF-V Steamed Broccoli Florets, Lemon, Garlic</b>	
<b>GF-V Jumbo Roasted Asparagus, Lemon</b>	
<b>GF Roasted Garlic Whipped Yukon Potatoes, Sea Salt</b>	
<b>GF-V Fingerling Potatoes, Shallots, Truffle Oil, Thyme</b>	
<b>GF-V Herb &amp; Salt Roasted Creamer Potatoes</b>	
<b>GF Boulanger Potatoes, Butter, Onion, Thyme</b>	
<b>GF-V Herbed Rice Pilaf, Jasmine Rice, Vegetables</b>	

#### VEGETARIAN

<b>Creamy Mac &amp; Cheese, Buttery Crumb Crust</b>	14
<b>Eggplant Parmesan, Crisp Eggplant, Pomodoro Sauce, Mozzarella</b>	18
<b>V Lebanese Chickpea Falafel, Pita Bread, Tahini Sauce</b>	16
<b>V Vegan Farro Risotto, Wild Mushrooms, Corn, Leek, Truffle</b>	18
<b>GF-V Thai Vegetable Stew, Kaffir Lime, Curry Coconut Broth</b>	18
<b>GF Cauliflower-Leek Gratin, Gruyere, Grana Padano, Herbs</b>	20

#### PESCATARIAN

<b>GF-DF Grilled Native Swordfish, Olive-Caper Relish</b>	30
<b>Baked Icelandic Cod, Cracker Crumb Topping, Lemon Butter</b>	28
<b>GF-DF *Cedar Roasted Salmon, Mustard Horseradish Crust, Apple</b>	20
<b>Crispy Jonah Crab Cakes, 3oz, Herbed Rémoulade Sauce</b>	28
<b>Classic Shrimp Scampi, Garlic, Lemon, White Wine, Butter</b>	25

#### EVERYTHING ELSE

<b>GF-DF *BBQ Steak Tips, Maple Bourbon BBQ Sauce</b>	28
<b>GF-DF Red Wine Braised Beef Short Ribs, Balsamic Onion Jam</b>	28
<b>GF *Greek Style Lamb Tips, Peppers, Red Onion, Tomato, Tzatziki</b>	26
<b>GF-DF Dry Rub St. Louis Ribs, Beeler Natural, Bourbon Peach BBQ Sauce</b>	25
<b>Southern Fried Chicken, Hot Honey, Black Pepper Ranch</b>	24
<b>GF-DF Tuscan Grilled Chicken, Rosemary, Fennel, Lemon Aioli</b>	24
<b>DF Crispy Aromatic Duck, Leg Confit, Hoisin, Cucumber</b>	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 32  
Extra Virgin Olive Oil, Chili Flakes, Grana Padano, Focaccia

**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  
**Mezz Rigatoni**, Caramelized Onions, Spinach, Pork Nduja 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** 40  
**DF Pork Soup Dumplings**, Ginger  
**DF Crispy Coconut Shrimp**, Sweet & Sour Sauce  
**DF General Tsao's Chicken**, Garlic, Sambal  
**GF-V Stir Fry Vegetables**, Bean Sprouts, Green Onion  
**Vegetarian Dan Dan Noodles**, Mushrooms, Tofu, Cabbage  
**GF Tamari Soy Sauce**, Sambal, Chinese Hot Mustard, Chopsticks

**Al Pastor** 45

**Warm Corn & Flour Tortillas**  
**GF-DF Birria Beef**, Slow Braised Beef, Smoked Chili, Tomato  
**GF-DF Pork Al Pastor**, Grilled Pork, Sweet Onion, Pineapple, Achiote  
**GF-DF Grilled Chipotle Chicken**, Agave, Citrus  
**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** 36

Create Your Own  
**Martins Potato Slider Buns**  
**GF\*Cheeseburger**, 3oz Angus Beef, American Cheese  
**GF-DF Grilled Chicken Medallion**, Lemon Pepper  
**GF-V Vegetable Burger**, Southwest Spiced, Black Bean, Quinoa  
**GF-DF Caramelized Onions**, Roasted Garlic Aioli, Mayonnaise  
**GF-V Shredded Lettuce**, Bread & Butter Pickles, Tomato Jam  
**GF-V Ketchup & Yellow Mustard**  
**GF-DF Thick Cut French Fries**, Rosemary, Sea Salt

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

**Italian Trattoria** 115

**GF Arugula Salad**

Pancetta, Gorgonzola, Sundried Cherries, Balsamic Vinaigrette

**DF Panzanella Salad**

Ciabatta, Tomato, Cucumber, Peppers, Onion, Red Wine Vinaigrette

**Focaccia, Ciabatta, Extra Virgin Olive Oil**

**GF-DF Salmon Puttanesca**, Olives, Capers, Cherry Tomato

**GF-DF Tuscan Roasted Chicken**, Fennel, Garlic, Lemon, Rosemary

**Polpettini**, Beef & Pork Meatballs, Marinara

**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 Grana Padano, Red Pepper Flakes, Extra Virgin Olive Oil

**COFFEE & 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

**American Barbecue** 120

**GF-DF Crisp Iceberg Salad**

Tomatoes, Cucumbers, Carrots, Herb Vinaigrette

**House Corn Bread, Vermont Butter**

**GF-DF Kentucky BBQ Chicken Breast**, Honey Bourbon Sauce

**GF-DF Texas Beef Brisket**, Slow Cooked, Pepper Rub

**GF-DF Beeler Natural Baby Back Ribs**, Maple Mustard Glaze

**GF-DF Vegetarian Collard Greens**, Garlic, Pepper

**Creamy Mac & Cheese**, Buttery Crumb Crust

**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

**COFFEE & DESSERT TABLE**

**Cherry Cobbler**, Spiced Oat Streusel

**Bite Size Whoopie Pie**, Cream Filling

**Mini Peach Cobbler**, Peach, Cinnamon Biscuit

**Coffee, Decaffeinated Coffee & Tea Station**

2% Milk, Half & Half, Sugars, Honey

*My  
David Blessing*

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

<b>New England Clam Bake</b>	140
<b>GF-DF Artisan Field Greens</b> Vine Ripe Tomato, Balsamic Vinaigrette	
<b>Country Dinner Rolls</b> , Vermont Butter	
<b>GF Steamed 1 ½ pound Native Lobster</b> , half lobster per person	
<b>GF Steamed Hard Shell Clams</b> , Shallot, White Wine, Parsley	
<b>GF-DF Grilled Chorizo Sausage</b>	
<b>GF-DF Honey BBQ Glazed Chicken Breast</b>	
<b>GF Corn on the Cobb</b> , Sweet Cream Butter	
<b>GF-V New Potatoes</b> , Parsley, Sea Salt	
<b>Traditional New England Clam Chowder</b> , Oyster Crackers	
<b>COFFEE &amp; DESSERT TABLE</b>	
<b>Classic Strawberry Short Cake</b>	
<b>Watermelon Wedges</b>	
<b>Coffee, Decaffeinated Coffee &amp; Tea Station</b> N 2% Milk, Half & Half, Sugars, Honey	
<b>Clam Bake Additions</b>	
<b>GF Creamy Cole Slaw</b> , Buttermilk Dressing	8
<b>GF Caprese Salad</b> , Ripe Tomato, Mozzarella, Basil	12
<b>GF-DF 2 Pound Native Lobster</b> , ½ lobster per person	MKT
<b>Baked Cod</b> , Cracker Topping, Lemon Butter	28

<b>Modern Steak House</b>	130
<b>Caesar Salad</b> Hearts of Romaine, Shaved Parmesan, Croutons, Sundried Tomatoes, Caesar Vinaigrette	
<b>GF Chopped Wedge Salad</b> Lettuce, Tomato, Smoked Bacon, Blue Cheese, Ranch Dressing	
<b>Dinner Rolls</b> , Vermont Butter	
<b>GF-DF Red Wine Braised Boneless Beef Short Rib</b> , Truffle Oil	
<b>GF Herb Roasted Natural Chicken Breast</b> , Lemon-Garlic Sauce	
<b>GF-DF *Roasted Nordic Blu Salmon</b> , Honey Dijon Glaze	
<b>GF Garlic Whipped Potatoes</b>	
<b>GF-V Thick Cut Crispy French Fries</b> , Rosemary Sea Salt	
<b>Creamed Spinach</b> , Crème Fraiche Béchamel, Nutmeg	
<b>GF-V Broccoli Florets</b> . Extra Virgin Olive Oil, Lemon	
<b>French Onion Soup</b> , Caramelized Onions, Gruyere Croutons	
<b>COFFEE &amp; DESSERT TABLE</b>	
<b>Mini Key lime Pie</b>	
<b>Classic Cheesecake Bite</b>	
<b>Rocky Road Brownie</b> , Marshmallow	
<b>Coffee, Decaffeinated Coffee &amp; Tea Station</b> 2% Milk, Half & Half, Sugars, Honey	

*My  
David 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

#### DF Graham Cracker

DF Toasted Marshmallows, Vanilla & Raspberry

GF Chocolate Ganache, GF Salted Caramel

V Pretzel Pieces, Cookie Crumbs, V 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,

V Cinnamon Sugar, V Grated Mexican Chocolate,

Cookie Crumbs, V Toasted Coconut

#### Coffee, Decaffeinated Coffee & Tea Station

2% Milk, Half & Half, Sugars, Honey

#### Italian Pastry Cart 24

Biscotti, Orange-Apricot

#### Pizzelle Cookies

GF Tiramisu Mousse Cup, Espresso

Mini Cannoli, Sweet Ricotta

GF Panna Cotta, Cappuccino

#### Coffee, Decaffeinated Coffee & Tea Station

2% Milk, Half & Half, Sugars, Honey

#### Petit Desserts Select Five

Stationed or Tableside Platter

**2 pieces per person** 24

**3 Pieces per person** 28

**4 pieces per person** 32

GF-V Raspberry Panna Cotta, Fresh Raspberry

V Olive Oil Cake Bite, Orange Infused

GF-V Chocolate "Faux de Crème", Orange

Raspberry Lemon Cupcake, Vanilla

Black Forest Cupcake, Chocolate, Cherry

Fresh Fruit Tartlet, Apricot Glaze

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 Coconut Macaroon, Dark Chocolate Drizzle

Cake Truffles, Oreo, Mint

Bite Size Whoopie Pie, Cream Filling

Mini Cannoli, Sweet Ricotta

Tres Leches, Orange, Chantilly

Lemon Penny Tartlet, Lemon Curd

GF Mini Cheesecake Bite, Raspberry

Mini Southern Oatmeal Pie, Brown Sugar

#### Coffee, Decaffeinated Coffee & Tea Station

2% Milk, Half & Half, Sugars, Honey

*My  
David Blessing*

### FALL AND WINTER SEPTEMBER 1 – MARCH 31

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

##### SAVORY

<b>*Smashburger</b> , Pickle, Special Sauce, Cheese	8
<b>Fried Chicken Slider</b> , Nashville Hot, Pickle, Ranch	9
<b>GF Shoestring Fries</b> , Truffle, Parmesan	6
<b>Loaded Tots</b> , Bacon, Cheese Sauce, Scallion	7
<b>Franks in a Blanket</b> , All Beef, Deli Mustard	9
<b>Soft Pretzel Sticks</b> , Mustard-Bacon Aioli	8

<b>GF Walking Taco</b>	16
Individual Bag of Multigrain Tortilla Chips, Braised Short Rib, Salsa, Guacamole, Aged Cheddar, Lettuce, Sweet Onion, Cilantro	

<b>Grandma Slice</b> , Sicilian Style Cheese Pizza, Pecorino	10
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##### 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>S'moreo Pop</b> , Oreo Stuffed Toasted Marshmallow	8

#### AFTER DINNER STATIONS

<b>Waffle Bar</b>	28
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Create Your Own

##### Warm All Natural Artisan Belgian Waffles

**GF** Whipped Cream, **V** Strawberries, **GF** Chocolate Chips, **GF** Rainbow Sprinkles, Cookie Crumbs, **GF** Smoked Bacon, **V** Maple Syrup, Salted Caramel, Chocolate Sauce, Hot Sauce

<b>French Fry</b>	24
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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** Cheddar Cheese Sauce

<b>Burger Shack</b>	26
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Individually Wrapped Burger & Cup of Fries

**3oz Angus Cheeseburger Sliders**, Ketchup, Mustard, Pickle

**GF-V Shoestring Fries**, Sea Salt

**GF-V** Ketchup

<b>Pizza Shop</b>	24
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Classic 12-inch Round Pie

**Traditional Cheese**, Tomato Sauce, Mozzarella Blend, Basil

**Pepperoni**, Tomato Sauce, Mozzarella Blend, Pepperoni

**Vegetable**, Roasted Vegetables, Mozzarella, Marinara

<b>Chinese Takeout</b>	28
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**DF Crispy Spring Rolls**, Vegetable

**DF Dumpling Daughter Dumplings**, Pork, Chive

**GF Chicken Fried Rice**, Scallion, Egg, Tamari

**DF Spicy Sweet Soy**, **V** Hot Mustard, **V** Plum Sauce

Chopsticks & To Go Boxes

<b>Pretzel</b>	16
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**Warm Jumbo Soft Pretzels, Local, Non-GMO Bavarian Style**

Spicy Brown Mustard, Yellow Mustard

**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, 2025.

*My Aunt Blessing*

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

**Holiday Dessert Table** Select Five 28  
 Stationed or Tableside Platter  
**Based on 3 Pieces Per Person**

- Ginger Mini Bundt Cake
- GF Eggnog Panna Cotta Verrine
- Chocolate Rum Caramel Tartlet
- Peppermint S'more's Kiss
- Cranberry Bliss Cheesecake
- Gingerbread Crème Bruleé
- Candy Cane Brownie Bite
- Coffee, Decaffeinated Coffee & Tea Station
- 2% Milk, Half & Half, Sugars, Honey

**HOLIDAY ADDITIONS**  
 Stationed or Tableside Platter

**Classic Holiday Sugar Cookies** 8 each  
 Stars, Trees, Snowmen, Ornaments

**Gingerbread Men, Chocolate Dipped** 8 each

**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, 2025.