

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
- 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
- Mexican Street Corn Fritter**, Cotija, Chili, Lime Mayo
- Corn & Black Bean Empanada**, Mojo Sauce
- GF Korean Cauliflower**, Gochujang, Kimchi Aioli
- GF-V Tomato Fennel Soup**, Basil Oil

**PESCATARIAN**

- DF Soft Fish Taco**, Crisp Cod, Avocado, Radish, Chili
- Nashville Hot Cod**, House Pickle, Ranch
- 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

**EVERYTHING ELSE**

- GF-DF Tuscan Chicken Kabob**, Lemon-Rosemary Aioli 9
- GF-DF General Tsao Chicken Bite**, Sesame, Scallion 8
- Nashville Hot Fried Chicken**, House Pickle, Ranch 9
- GF-DF Karaage**, Japanese Fried Chicken, Sweet Chili 8
- DF Pekin Duck Tartlet**, Spiced Duck, Hoisin, Scallion 9
- Duck Confit Grilled Cheese**, Brioche, Orange Fig Jam 9
- DF Dumpling Daughter Pork Dumpling**, Sweet Soy 9
- Crispy Carbonara Mac and Cheese**, Peas, Pancetta 8
- Spanish Iberico Pork Meatball**, Piquillo Romesco 9
- Pepperoni Pizzetta**, Tomato, Mozzarella, Hot Honey 8
- GF-DF Pork Bacon Pops**, Maple Bourbon Glaze 8
- GF-DF Candied Bacon Skewer**, Spiced Brown Sugar 7
- GF-DF Korean Style Beef Skewer**, Kimchi Mayo 9
- Beef Frank En Croûte**, Deli Mustard 9
- All Beef Hot Dog**, Chicago Style, Potato Bun 9
- GF-DF Carne Asada Steak Skewer**, Pepperonata 9
- Beef Burger Slider**, House Pickle, Special Sauce 8
- Mini Beef Shortrib Wellington**, Duxelles, Truffle 9
- Nonna's Meatball**, Beef & Pork, Marinara, Pecorino 8
- Classic Swedish Meatballs**, Nutmeg, Mustard Gravy 9
- GF-DF Brazilian Churrasco Steak Kabob**, Salsa Verde 9
- DF Birria Beef Quesadilla**, Salsa Roja, Cilantro, Onion 9
- GF Lamb Meatball**, Feta, Mint Pesto, Pickled Onion 9
- GF Grilled Greek Lamb Chop**, Lemon-Mint Tzatziki 10

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*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>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 Italian Summer Roll</b> , Tomato, Basil, Mozzarella	8
<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>GF Mexican Street Corn Salad</b> , Chili, Lime Crema	8
<b>V Pan Con Tomate</b> , Tomato Toast, Garlic, Sea Salt	7

##### PESCATARIAN

<b>GF-DF Passed Jumbo Shrimp</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	11
<b>GF-DF *Spicy Tuna Tartare</b> , Rice Crisp, Furikake	11
<b>DF Tuna Tataki</b> , Sesame, Mango, Wonton Chip	10
<b>Mini Lobster Roll</b> , Lemon, Micro Celery	10
<b>GF-DF Lobster Deviled Egg</b> , Tarragon, Dijon	10

##### EVERYTHING ELSE

<b>BLT Slider</b> , Bacon, Lettuce, Tomato, Mayo	8
<b>GF-DF Bang Bang Chicken Summer Roll</b> , Sesame Dip	8
<b>GF-DF Chicken Waldorf Salad</b> , Apple, Celery, Grape	8
<b>DF Spicy Chicken Lettuce Wrap</b> , Hoisin Sauce	8
<b>GF-DF Jamaican Jerk Chicken</b> , Plantain Chip, Mango	8
<b>Smoked Duck Crostino</b> , Brioche, Spiced Cherry	9
<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> 26  <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> 44  <b>GF 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>DF Mini Fish &amp; Chip Boat</b>, Local Fish, Shoestring Fries                      Malt Vinegar, Tartar Sauce, Lemon, Ketchup</p>
<p><b>V Add Fresh Seasonal Fruit</b> 10</p>	<p><b>Indian Street Food</b> 34  <b>V Vegetable Samosa</b>, Curry Potato-Pea  <b>GF-DF Buhari Chili Fried Chicken</b>, Tamarind Glaze  <b>GF-DF Baigan Bharta</b>, Roasted Eggplant, Garam Masala  <b>Ruby's Pav Bhaji</b>, Spicy Vegetable Curry, Potato Buns  <b>GF-V</b> Hot Mint Chutney, Tamarind Chutney, Chili Sauce  <b>DF Naan, Pita Chips</b></p>
<p><b>Charcuterie Board</b> 32  <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>V Focaccia, Baguette</b></p>	<p><b>Mediterranean</b> 28  <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>Cheese &amp; Charcuterie Board</b> 44  <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>Vegetable Antipasti</b> 24  <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

**GF** Crème Fraiche, Egg White, Egg Yolk, Red Onion, Parsley  
Traditional 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 9 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** 1200

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
- Verdure**, Roasted Peppers, Red Onions, Mushrooms, Broccoli, Garlic
- Vodka Eggplant**, Fried Eggplant, Spicy Vodka Sauce, Mozzarella, Pecorino
- Exotic Mushroom**, Creamed Leeks, Robiola, Truffle, Thyme
- Arrabiata**, Tomato, Mozzarella, Jimmy Nardello Peppers, Hot Honey
- BBQ Chicken**, Pepper Jack Cheese, Grilled Red Onion, Cilantro
- Buffalo Chicken**, Blue Cheese, Mozzarella, Chive
- Pepperoni**, San Marzano Tomatoes, Fresh Mozzarella, Pepperoni
- Robusto**, Black Garlic Onion Jam, Fried Pepperoni, Mozzarella, Hot Honey
- Italian Sausage**, Broccoli Rabe, Basil Roasted Tomato, Ricotta
- Braised Short Rib**, Caramelized Onion, Escarole, Aged Cheddar
- Anatra**, Duck Confit, Caramelized Onion, Fig, Fontina, Cherry Balsamic

**Gluten Free Pizza** 2

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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 Harvest Salad**  
Sweet Gem, Endive, Shaved Butternut, Apple, Pepitas, Cave Aged Cheddar  
Cider Vinaigrette

**Hearts of Romaine**  
Grana Padano, Lemon-Pepper Ciabatta Crisps, 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** 150  
Chive Potato Cake, Wilted Spinach, Tarragon Cream

**GF \*Grilled 8oz USDA Prime Bone-in Cowgirl Ribeye** 132  
Potato-Leek Hash, Charred Carrots, Black Garlic Butter,  
Peppercorn Jus

**GF \*Grilled Choice Filet Mignon** 140  
Wild Mushroom, Truffle & Parmesan Risotto, Broccolini,  
Bordelaise Sauce

**GF-DF \* Grilled Brandt Farms 10oz New York Strip** 128  
Fingerling Potato, French Beans, Watercress-Shallot Salad, Vincotto

**GF-DF \*Brandt Farms Top Sirloin & Grilled Norwegian Salmon** 108  
Lemon-Olive Oil Crushed Yukon Potatoes, Native Spinach,  
Charred Tomato Coulis, Balsamic Reduction

**GF \*Petit Filet Mignon & Braised Short Rib** 132  
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

**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>	115
Charred Bok Choy, Lemongrass Rice, Pea Shoot Salad, Ginger Lime Butter	
<b>GF Seared Native Swordfish</b>	115
Artichoke, Leek & Shrimp Risotto, Tarragon, Wilted Spinach, Parmesan Wine Broth	
<b>GF Herb Crusted Icelandic Cod</b>	115
Savoy Cabbage, Fingerling Potatoes, Smoked Bacon, Shiitake, Cipollini Onions, Black Truffle Nage	
<b>GF *Cider Glazed Norwegian Salmon</b>	100
Butternut Squash Puree, Roasted Brussel Sprouts, Sage Brown Butter, Spiced Pomegranate Syrup	
<b>GF-DF Seared Jergielewicz Duck Breast</b>	105
Heirloom Wild Rice Butternut Squash Pilaf, Sage, Charred Broccolini, Cherry 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.

**Tablesides 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)

**Calamansi Citrus Tartlet**, White Chocolate Curls

**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, Oat Milk, Sugars, Honey

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FALL AND WINTER SEPTEMBER 1 – MARCH 31

### CHEF'S RECOMMENDED ADDITIONAL COURSE

**Penne Pomodoro** 12  
Fresh Local Penne, San Marzano Tomato Sauce, Basil, Parmesan

**Mezze Rigatoni Bolognese** 15  
Fresh Local Rigatoni, 3 Hour Braised Meat Sauce, Pecorino, Rosemary

**GF Traditional New England Chowder** 14  
Native Clams, Bacon, Potato, Thyme

**Butternut Squash & Ricotta Involтини** 18  
Lasagna Bundle, Sage, Brown Butter Pangrattato

**Whipped Hand Packed Ricotta** 18  
Truffle Honey, Fennel Pollen, Flake Salt, Pink Peppercorn, Crostino

**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

**GF Maple Panna Cotta**, Crispy Chocolate Pearls

**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**

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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>V Ciabatta Dinner Rolls</b> , Vermont Butter	
 <b>CARVED TO ORDER</b>	
<b>Dinner Rolls</b> , Vermont Butter	
 <b>GF-V Tuscan Spice Roasted Whole Cauliflower</b> , Salsa Verde	20
<b>GF *Beef Tenderloin</b> , Roasted Garlic Compound Butter	35
<b>GF-DF *Rosemary Fennel Roasted Sirloin</b> , Salsa Verde	30
<b>GF *Pepper Crusted Beef Rib Eye</b> , Horseradish-Mustard Cream	32
<b>GF Dry Rub Wagyu Beef Brisket</b> , Alabama White BBQ Sauce	28
<b>GF-DF *Roman Spiced Leg of Lamb</b> , Lemon Mint Gremolata	26
<b>F-DF All-Natural Turkey Breast</b> , Honey Brine, Cranberry Relish	26
<b>Pork Loin</b> , Heritage Pork, Orange Fennel Rub, Apricot Mustard	30
 <b>STEAKHOUSE SIDES</b>	10 each
<b>GF-V Roasted Cauliflower</b> , Lemon Pepper Spiced	
<b>GF-V Steamed Broccoli Florets</b> , Lemon, Garlic	
<b>GF-V Jumbo Roasted Asparagus</b> , Lemon	
<b>GF-V Tuscan Green Beans</b> , Garlic, Orange, Fennel	
<b>GF Roasted Garlic Whipped Yukon Potatoes</b> , Sea Salt	
<b>GF-V Fingerling Potatoes</b> , Shallots, Truffle Oil, Thyme	
<b>GF-V Herb &amp; Salt Roasted Creamer Potatoes</b>	
<b>GF-V Heirloom Brown Wild Rice Pilaf</b> , Dried Cranberry, Sage	

#### VEGETARIAN

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

#### PESCATARIAN

<b>GF-DF Grilled Native Swordfish</b> , Olive-Caper Relish	32
<b>Baked Icelandic Cod</b> , Cracker Crumb Topping, Lemon Butter	30
<b>GF-DF *Cedar Roasted Salmon</b> , Mustard Horseradish Crust, Apple	22
<b>DF Crispy Jonah Crab Cakes</b> , 3oz, Herbed Rémoulade Sauce	30
<b>GF Classic Shrimp Scampi</b> , Garlic, Lemon, White Wine Butter	28

#### EVERYTHING ELSE

<b>GF-DF *BBQ Steak Tips</b> , Maple Bourbon BBQ Sauce	30
<b>GF-DF Red Wine Braised Beef Short Ribs</b> , Balsamic Onion Jam	30
<b>Shepards Pie</b> , Angus Beef, Corn, Peas, Carrots, Truffle Potato Crust	20
<b>GF *Greek Style Lamb Tips</b> , Peppers, Red Onion, Tomato, Tzatziki	28
<b>GF-DF Dry Rub St. Louis Ribs</b> , Beeler Natural, Peach BBQ Sauce	25
<b>DF Crispy Aromatic Duck</b> , Leg Confit, Hoisin, Cucumber	26
<b>Cassoulet</b> , Duck Confit, Sausage, White Bean, Bacon, Thyme	24
<b>GF-DF Tuscan Grilled Chicken</b> , Rosemary, Fennel, Lemon Aioli	24
<b>GF BBQ Spiced Chicken Breast</b> , Agave Whisky BBQ Glaze	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  
**Mezza 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  
**DF Whole Wheat Penne**, 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 +5

**Asian Street Food** 40  
**DF GF-V Stir Fry Vegetables**, Bean Sprouts, Green Onion  
**Vegetarian Dan Dan Noodles**, Mushrooms, Tofu, Cabbage  
**GF-DF General Tsao's Chicken**, Garlic, Sambal  
**DF Steamed Dumpling Daughter Dumplings**, Pork, Ginger  
**Crispy Coconut Shrimp**, Sweet & Sour Sauce  
**GF** Tamari Soy Sauce, Sambal, Chinese Hot Mustard, Chopsticks

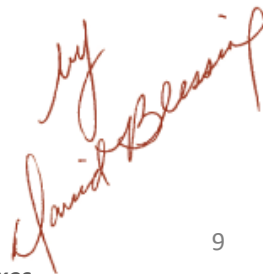
**Al Pastor** 45  
**Warm Corn & Flour Tortillas**  
**GF-DF Birria Beef**, Slow Braised Beef, Smoked Chili, Tomato  
**GF-DF Pork Al Pastor**, Grilled Pork, Sweet Onion, Pineapple, Achiote  
**GF-DF Grilled Chipotle Chicken**, Agave, Citrus  
**GF-V Fire Roasted Poblano Peppers**, Cumin, Lime  
**GF-DF Sliced Radish**, Sweet Onion, Cilantro, Shredded Cabbage,  
Guacamole, Chipotle Salsa, Salsa Verde  
**GF** Lime Crema

**Slider Bar** 36  
Create Your Own  
**Martins Potato Slider Buns**  
**GF\*Cheeseburger**, 3oz Angus Beef, American Cheese  
**GF-DF Turkey Burger**, Lemon Pepper Spiced  
**GF-V Vegetable Burger**, Southwest Spiced, Black Bean, Quinoa  
**GF-DF Thick Cut French Fries**, Rosemary, Sea Salt  
**GF-DF** Caramelized Onions, Roasted Garlic Aioli, Mayonnaise  
**GF-V** Bread & Butter Pickles, **GF-V** Ketchup & Yellow Mustard

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**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

**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

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

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

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

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, Oat Milk, Sugars, Honey

**American Barbecue** 120

**GF-DF Crisp Iceberg Salad**

Tomatoes, Cucumbers, Carrots, Herb Vinaigrette

**House Corn Bread**, Vermont Butter

**GF-V Vegan Collard Greens**, Garlic, Pepper

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

**GF Creamy Cole Slaw**, Buttermilk Dressing

**GF-DF Bread & Butter Pickles**

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

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

**GF-DF Blackened Salmon**, Agave Mango Sauce

Sweet BBQ, Tangy Mustard, Hot Smokey Sauce

**GF-V Vegetarian Black Bean Chili**, Corn, Tomato, Pit Spices

**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, Oat Milk, Sugars, Honey

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<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>GF 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> 2% Milk, Half & Half, Oat Milk, 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 Garlic Whipped Potatoes</b>	
<b>GF-V Thick Cut Crispy French Fries</b> , Rosemary Sea Salt	
<b>GF-V Sherry Glazed Mushrooms</b> , Thyme, Truffle	
<b>GF-V Broccoli Florets</b> , Extra Virgin Olive Oil, Lemon	
<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>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, Oat Milk, Sugars, Honey	

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— VENUES & DESTINATIONS —

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**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, Oat Milk, 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** Coconut

**Coffee, Decaffeinated Coffee & Tea Station**

2% Milk, Half & Half, Oat Milk, Sugars, Honey

**Deconstructed Cannoli Bar** 30

Create your own

**Crushed Cannoli shells**

**GF** Whipped Ricotta, Vanilla

**V** Pretzel Pieces, **V** Oreo Cookie Crumble, **GF** Chocolate Chips,

**GF-V** Rainbow Sprinkles, **GF** Chocolate Sauce, **GF** Salted Caramel

**Coffee, Decaffeinated Coffee & Tea Station**

2% Milk, Half & Half, Oat Milk, Sugars, Honey

**Italian Pastry Cart** 24

Based on 2 pieces per person

**Biscotti**, Orange-Apricot

**GF Tiramisu Mousse Cup**, Espresso

**Mini Cannoli**, Sweet Ricotta

**GF Panna Cotta**, Cappuccino

**Coffee, Decaffeinated Coffee & Tea Station**

2% Milk, Half & Half, Oat Milk, Sugars, Honey

## FALL AND WINTER SEPTEMBER 1 – MARCH 31

**Petit Desserts** Select Five

Stationed or Tableside Platter

**2 pieces per person** 26

**3 Pieces per person** 30

**4 pieces per person** 34

**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

**GF 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

**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, Oat Milk, Sugars, Honey

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

#### PASSED LATE NIGHT SNACKS

**Grandma Slice**, Sicilian Style Cheese Pizza, Pecorino 10

**GF Walking Taco** 16

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

#### BREAKFAST

**Chicken & Waffles**, Fried Chicken, Maple Syrup 8

**Bacon, Egg & Cheddar Slider**, Black Pepper Mayo 8

**Cheese Quiche Bites**, Tomato, Spinach 8

**Brioche French Toast Skewer**, Maple Sugar 8

#### SAVORY

**\*Smashburger**, Pickle, Special Sauce, Cheese 8

**Fried Chicken Slider**, Nashville Hot, Pickle, Ranch 9

**“Buffaque” Chicken Bite**, Blue Cheese Dip 8

**GF Shoestring Fries**, Truffle, Parmesan 7

**Truffle Mac n Cheese “Fries”**, Aioli, Truffle Honey 9

**Franks in a Blanket**, All Beef, Deli Mustard 9

**Soft Pretzel Sticks**, Mustard-Bacon Aioli 8

#### SWEET

**S’mores Kiss**, Marshmallow, Chocolate, Graham Crust 8

**Mini Chocolate Chip Cookie**, Ice Cold Milk Shooter 8

**V Vegan Chocolate Chip Cookie**, Oat Milk Shooter 8

**Vanilla Ice Cream Sandwich**, Chocolate Chip Cookie 8

**Mini Churro Skewer**, Sugar Dusted, Chocolate Sauce 8

**Stuffed S’mores Pop**, Vanilla Marshmallow, Chocolate Graham 8

**S’moreo Pop**, Oreo Stuffed Toasted Marshmallow 8

#### AFTER DINNER STATIONS

**Chicken Tender Bar** 30

**DF Crisp All Natural Chicken Tenders**

**GF-V French Fries**

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

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

**GF Ranch Dip**, Buffalo Sauce

**Burger Shack** 28

Individually Wrapped Burger & Cup of Fries

**3oz Angus Cheeseburger Sliders**, **GF-V Ketchup**, Mustard, Pickle

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

**GF-V Ketchup**

**Hot Dog Stand** 22

**GF-DF Petit All Beef Hot Dogs**

Traditional Buns,

**GF-V Ketchup**, Mustard, Relish,

**GF-V Minced Onion**, Sauerkraut

**GF Special Sauce**

**French Fry** 24

Create Your Own

**GF-V Classic Shoestring Fries**, **Waffle Fries**, **Sweet Potato Fries**

**GF-DF Smoked Bacon Bits**, Scallions, Ketchup, Jalapeno, Roast Garlic Aioli,

**GF Cheddar Cheese Sauce**

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**AFTER DINNER STATIONS**

<b>Waffle Bar</b>	28
Create Your Own	
<b>Warm All Natural Artisan Belgian Waffles</b>	
<b>GF</b> Whipped Cream, <b>V</b> Strawberries, <b>GF</b> Chocolate Chips, <b>GF</b> Rainbow Sprinkles, Cookie Crumbs, <b>GF</b> Smoked Bacon, <b>GF-V</b> Maple Syrup, <b>GF-V</b> Hot Sauce	
<b>GF</b> Salted Caramel, Chocolate Sauce	
<b>Pretzel</b>	16
<b>V Warm Jumbo Soft Pretzels, Local, Non-GMO Bavarian Style</b>	
<b>V</b> Spicy Brown Mustard, Yellow Mustard	
<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>	28
<b>DF Crispy Spring Rolls</b> , Vegetable	
<b>DF Dumpling Daughter Dumplings</b> , Pork, Chive	
<b>GF Chicken Fried Rice</b> , Scallion, Egg, Tamari	
<b>DF</b> Spicy Sweet Soy, <b>V</b> Hot Mustard, <b>V</b> Plum Sauce	
Chopsticks & To Go Boxes	

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Available November through February

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**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, Oat Milk, Sugars, Honey

**HOLIDAY ADDITIONS**  
 Stationed or Tableside Platter

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

**Gingerbread Men, Chocolate Dipped** 8 each

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