

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
Korean Fried 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	GF-DF Tuscan Chicken Kabob , Lemon-Rosemary Aioli	9
7	GF-DF General Tsao Chicken Bite , Sesame, Scallion	8
8	Nashville Hot Fried Chicken , House Pickle, Ranch	9
7	GF-DF Karaage , Japanese Fried Chicken, Sweet Chili	8
7	DF Pekin Duck Wrap , Spiced Duck, Hoisin, Scallion	9
7	Duck Confit Grilled Cheese , Brioche, Orange Fig Jam	9
7	DF Dumpling Daughter Pork Dumplings , Sweet Soy	9
8	Crispy Carbonara Mac and Cheese , Peas, Pancetta	8
7	GF-DF Pork Bacon Pops , Maple Bourbon Glaze	8
7	GF-DF Candied Bacon Skewer , Spiced Brown Sugar	7
8	GF-DF Char Sui Pork Belly , Five Spice, Shaoxing Glaze	8
8	Peruvian Pork Empanada , Aji Amarillo Sauce	8
7	GF-DF Korean Style Beef Skewer , Kimchi Mayo	9
8	Beef Frank En Croûte , Deli Mustard	9
8	Mini Wagyu Beef Hot Dog , Chicago Style, Potato Bun	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	GF-DF Brazilian Churrasco Steak Kabob , Salsa Verde	9
9	DF Birria Beef Quesadilla , Salsa Roja, Cilantro, Onion	9
9	GF Lamb Meatball , Feta, Mint Pesto, Pickled Onion	9
10	GF Grilled Greek Lamb Chop , Lemon-Mint Tzatziki	10

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

PESCATARIAN

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

EVERYTHING ELSE

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

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Pricing is based on a 1-hour reception. Each additional ½ hour add 5.
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<p>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 V Baguette, Artisan Crackers</p>	<p>Classic New Englandler 42 Clam Chowder Shooter, Native Clams, Bacon, Potato, Thyme Mini Lobster Slider, Lobster Salad, Potato Bun, Lemon DF Petit Crab Cakes, Remoulade Sauce Mini Fish & Chip Boat, Local Fish, Shoestring Fries Malt Vinegar, Tartar Sauce, Lemon, Ketchup</p>
<p>Add Fresh Seasonal Fruit 8</p> <p>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</p>	<p>Indian Street Food 34 Paneer Kati Wraps, Cabbage, Cilantro, Mango Chutney V Vegetable Samosa, Curry Potato-Pea GF Buhari Chili Fried Chicken, Tamarind Glaze 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</p>
<p>Cheese & Charcuterie Board 42 GF Chef Selected Local & Imported Artisan Cheeses GF Chef Selected New England & European Cured Meats GF-V Grain Mustard, Dijon, Jams, Pickled Vegetables GF-DF Fresh Grapes, Clover Honey V Baguette, Artisan Crackers, Focaccia</p>	<p>Mediterranean 27 GF-V Traditional Hummus, Smoked Paprika GF-V Smokey Baba Ghanoush, Tahini V Tabouli, Cracked Wheat, Tomato, Mint, Lemon GF-V Persian Salad, Tomato, Cucumber, Red Onion GF-V Crispy Falafel, Lemon Tahini Dip V Fresh Pita, Pita Chips</p>
<p>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</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

Siberian Royal , 250-gram tin, 75 servings per tin	1400
White Sturgeon , 250-gram tin, 75 servings per tin	2500
Russian Oscietra , 250-gram tin 75 servings per tin	2200
Siberian Royal , 500-gram tin, 150 servings per tin	2800
White Sturgeon , 500-gram tin, 150 servings per tin	5000
Russian Oscietra , 500-gram tin 150 servings per tin	4400
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

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	

My Aunt Blessing

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

GF 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	
GF Chicken Breast Medallions	95
Exotic Mushroom & Leek Risotto, Charred Broccolini, Marsala Chicken Reduction	
GF Seared Boneless Chicken Breast	95
Maple Whipped Sweet Potato, Harvest Roasted Vegetables, Sage, Mustard Cognac Sauce	
VEGETARIAN	
GF-V Sweet Miso Glazed Eggplant	75
Jasmine Rice, Baby Bok Choy, Shiitake, Pea Shoot Salad Carrot Ginger Broth	
GF-V Butternut Squash & Leek Risotto	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.

Salads	14
GF Artisan Field Greens	
Apple, Blue Cheese, Sundried Cranberries, Cranberry Vinaigrette	
GF Baby Arugula Salad	
Cherry Tomato, Shaved 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 Dry Rub Wagyu Beef Brisket , Alabama White BBQ Sauce	28
GF-DF *Roman Spiced Leg of Lamb , Lemon Mint Gremolata	26
Iberico Pork Striploin , Orange Fennel Crust, Apricot Mustard	30
GF-DF All-Natural Turkey Breast , Honey Brine, Cranberry Relish	26
 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 Yukon Potatoes , Sea Salt	
GF-V Fingerling Potatoes , Shallots, Truffle Oil, Thyme	
GF-V Herb & Salt Roasted Creamer Potatoes	
GF Boulanger Potatoes , Butter, Onion, Thyme	
GF-V Herbed Rice Pilaf , Jasmine Rice, Vegetables	

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
GF Cauliflower-Leek Gratin , Gruyere, Grana Padano, Herbs	20

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 Rémoulade 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
GF-DF Dry Rub St. Louis Ribs , Beeler Natural, Bourbon Peach BBQ Sauce	25
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 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

*My
Saint Blessing*

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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

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

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New England Clam Bake	140
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	
COFFEE & 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 , Ripe Tomato, Mozzarella, Basil	12
GF-DF 2 Pound Native Lobster , ½ lobster per person	MKT
Baked Cod , Cracker Topping, Lemon Butter	28

Modern Steak House	130
Caesar Salad Hearts of Romaine, Shaved Parmesan, Croutons, Sundried Tomatoes, Caesar Vinaigrette	
GF Chopped Wedge Salad Lettuce, Tomato, Smoked Bacon, Blue Cheese, Ranch Dressing	
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	
COFFEE & DESSERT TABLE	
Mini Key lime Pie	
Classic Cheesecake Bite	
Rocky Road Brownie , Marshmallow	
Coffee, Decaffeinated Coffee & Tea Station 2% Milk, Half & Half, Sugars, Honey	

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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, 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

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

SAVORY

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

GF Walking Taco 16

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

Grandma Slice, Sicilian Style Cheese Pizza, Pecorino 10

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

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**

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 Cheddar Cheese Sauce**

Burger Shack 26

Individually Wrapped Burger & Cup of Fries

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

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

GF-V Ketchup

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 28

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

Pretzel 16

Warm Jumbo Soft Pretzels, **Local**, **Non-GMO Bavarian Style**

Spicy Brown Mustard, **Yellow Mustard**

My Aunt Blessing

GF-Gluten Free, DF-Dairy Free, V-Vegan. All prices are subject to an Administrative Fee and State & Local Taxes. Please inform your event specialist of any food allergies. *These items are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness. Menus and prices are valid for events occurring before December 31, 2025.

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