

To ensure ample quantities; order must be for the full number of guests

PASSED HORS D'OEUVRES HOT

VEGETARIAN - VEGAN

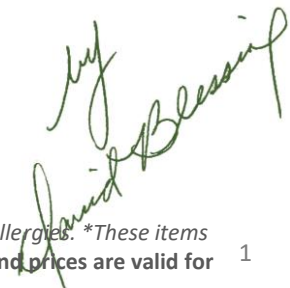
V Chinese Vegetable Spring Rolls , Sweet Chili Sauce	7
Zucchini Pizzetta , Leek, Ricotta, Mint, Calabrian Chili	7
Margherita Pizzetta , Mozzarella, Tomato, Basil	7
Crispy Mac & Cheese , Fontina, White Truffle Oil	8
Truffle Mushroom Pizzetta , Robiola, Leek, Thyme	8
Chili Crisp Rangoon , Scallion, Sweet & Sour Sauce	7
Cracker Stuffed Mushroom , Onion, Kale, Cheddar	7
GF-DF Tokyo Tots , Furikake, Truffle Tamari, Kewpie	7
V Indian Vegetable Samosa , Hot Mint Chutney	7
Roasted Eggplant Meatballs , Basil, Pomodoro	8
GF-V Popcorn Cauliflower , Maple Sriracha Glaze	7
DF Yucca Fries , Tajin Chili Spiced, Mojo Aioli	7
Fried Ravioli , Three Cheese, Arrabbiata Sauce	8
GF-V Plant Based BBQ "Chicken" Nugget , Chive	8
Mexican Street Corn Fritter , Cotija, Chili, Lime Mayo	7
Mozzarella en Carrozza , Fried Mozzarella, Marinara	8
Corn & Black Bean Empanada , Mojo Sauce	8

PESCATARIAN

DF Soft Fish Taco , Crisp Cod, Avocado, Radish, Chili	8
DF Crispy Coconut Shrimp , Pineapple-Mango Dip	9
GF-DF Bang Bang Shrimp , Sweet Chili Mayo	9
GF-DF Pancetta Wrapped Scallop , Lemon-Rosemary	9
DF Crispy Crab Cake , Chipotle-Lime Aioli	9
Lobster Rangoon , Sweet & Sour Yuzu Sauce	10
Hot Buttered Lobster Roll , Griddled Potato Bun	11
Lobster Mac & Cheese Cup , Ritz Cracker Crust	10
Shrimp Toast , Sesame, Scallion, Ginger Kewpie	9

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
GF Buffalo Chicken Meatball , Blue Cheese Mousse	8
GF-DF Chili Crisp Chicken , Garlic, Sesame, Lime	8
DF Pekin Duck Wrap , Spiced Duck, Hoisin, Scallion	9
Duck Confit Grilled Cheese , Brioche, Orange Fig Jam	9
DF Dumpling Daughter Pork Dumplings , Sweet Soy	9
Crispy Carbonara Mac and Cheese , Peas, Pancetta	8
GF-DF Pork Bacon Pops , Maple Bourbon Glaze	8
GF-DF Candied Bacon Skewer , Spiced Brown Sugar	7
GF-DF Char Sui Pork Belly , Five Spice, Shaoxing Glaze	8
Peruvian Pork Empanada , Aji Amarillo Sauce	8
GF-DF Korean Style Beef Skewer , Kimchi Mayo	9
Beef Frank En Croûte , Deli Mustard	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
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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PASSED HORS D'OEUVRES COLD

VEGETARIAN & VEGAN

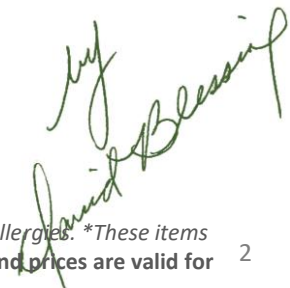
V Avocado Toast , Basil, Radish, Tomato	7
GF Caprese Bite , Burrata, Smoked Tomato, Basil Oil	7
Cremont Crostino , Triple Cream Goat, Pepper Jam	7
Smoked Burrata Toast , Ruby Grape, Nut Free Pesto	7
Ricotta Crostini , Whipped Ricotta, Pickled Peaches	7
GF-V Vegetable Summer Roll , Chile Lime Sauce	7
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

PESCATARIAN

GF-DF Passed Shrimp Cocktail	8
GF-DF Tequila Lime Shrimp , Smoked Chili, Agave	9
GF-DF *Peruvian Fluke Ceviche , Coconut, Yucca	8
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

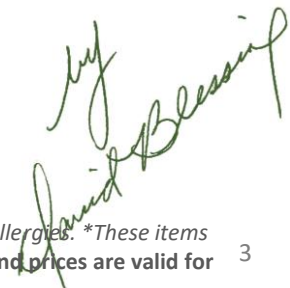
GF-DF Chicken Waldorf Salad , Apple, Celery, Grape	8
DF Spicy Chicken Lettuce Wrap , Hoisin Sauce	8
GF-DF Curried Chicken Salad , Mint, Rice Cracker	8
GF-DF Jamaican Jerk Chicken , Plantain Chip, Mango	8
GF-DF Prosciutto Wrapped Peach , Arugula, Vanilla	8
*Wagyu Steak Tartare , Brioche, Black Garlic 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
Panino , Smoked Speck Ham, Truffle-Porcini Cream	9
Fwaffle , Foie Waffle, Foie Mousse, Yuzu Marmalade	10
GF Prosciutto-Melon Bite , Mozzarella, Fennel Honey	9



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 V Focaccia, Baguette	
Vegetable Antipasti	22
GF-V Olive Misto , Rosemary, Orange GF-V Eggplant Caponata , Caper, Basil GF-V Marinated Cremini Mushrooms , Herbs, Shallots GF-V Fire Roasted Peppers , Garlic, Oregano GF-V Marinated Artichokes , Fennel, Chili Flake Aged Balsamic, Extra Virgin Olive Oil	

Classic New Englander	42
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 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	
Mediterranean	27
GF-V Traditional Hummus , Smoked Paprika GF-V Smokey Baba Ghanoush , Tahini V Tabbouleh , Cracked Wheat, Tomato, Mint, Lemon GF-V Persian Salad , Tomato, Cucumber, Red Onion 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
Siberian Royal , 500-gram tin, 150 servings per tin	2400
White Sturgeon , 500-gram tin, 150 servings per tin	2350
Russian Oscietra , 500-gram tin 150 servings per tin	4100
One Kilo Tins Available	Market

GF-DF Raw Bar

For an authentic Raw Bar experience, we recommend 5 pieces per person

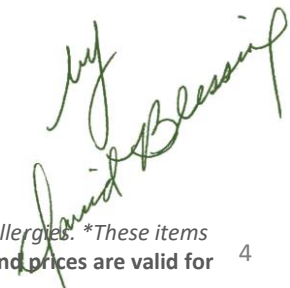
Chilled Jumbo Shrimp , Cocktail Sauce, Lemon	8 each
Recommend 3 pieces per person	
*Local Oysters on Ice , Champagne Mignonette	8 each
Recommend 2 pieces per person	
*Littleneck Clams on Ice , Cocktail Sauce, Lemon	7 each
Recommend 1 pieces per person	
Cracked Native Lobster , Remoulade, Cocktail Sauce	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	
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	
Gluten Free Pizza	2
Poutine Bar	26
Create Your Own	
GF-DF Natural Cut French Fries , Sea Salt	
GF Cheese Curds , Cheddar	
Rich Beef Gravy	
GF-DF Smoked Bacon Bits , Green Onion, Black Garlic Aioli	
GF Sour Cream	



LONGWOOD

— VENUES & DESTINATIONS —

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

SALAD COURSE Select One

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

Little Leaf Farms Lettuces, Cured Tomato, Olives, Butter Beans,
Charred Red Onion, Lemon-Fennel Vinaigrette

GF Greek Salad

Romaine Lettuce, Vine Ripe Tomato, Cucumber, Fresh Feta,
Kalamata Olive, Caper, Pepperoncini,
Lemon Oregano Vinaigrette

GF Green Goddess Salad

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

GF Baby Arugula Salad

Backyard Farms Cherry Tomato, Shaved Parmesan, Spiced Chickpeas
Lemon-Olive Oil Vinaigrette

Artisan Breadbasket, Vermont Butter

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, 2024.**

PLATED DINNER

SPRING AND SUMMER APRIL 1 – AUGUST 31

ENTRÉE Select entrée & select vegetarian

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

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

GF *Grilled Choice Filet Mignon 126
Stone Ground Parmesan Polenta, Garlic Wilted Spinach,
Heirloom Carrots, Bordelaise Sauce

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

GF *Grilled Filet Mignon 126
Horseradish Potatoes, Grilled Asparagus, Tomato-Rosemary Conserve,
12 Year Aged Balsamico

GF *Seared Petit Filet Mignon & Braised Short Rib 124
Yukon Gold Potato Purée, Baby Carrots, Cabernet 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

My Friend Blessing

SPRING AND SUMMER APRIL 1 – AUGUST 31

Crab Crusted Icelandic Cod	105
Toasted Orzo Pilaf, Asparagus, Tomato Confit, Lemon-Chive Butter	
GF Ras El Hanout Crusted Native Halibut	110
Stewed Beluga Lentils, Savoy Cabbage, Minted Snap Peas Carrot Ginger Emulsion	
GF Seared Native Swordfish	105
Artichoke, Leek & Wild Shrimp Risotto, Tarragon, Wilted Spinach, Parmesan Wine Broth	
GF *Seared Nordic Blu Salmon	95
Corn, Smoked Bacon, Fingerling Potato & Leek Ragout Sweet Corn Tarragon Nage	
GF Roasted Boneless Chicken Breast	95
Parmesan Polenta, Basil Roasted Tomato, Wilted Spinach Chicken Nage	
GF-DF Herb Roasted Chicken Breast	95
Olive Oil Parsley Crushed Yukon Potatoes, Grilled Asparagus, Blistered Cherry Tomatoes, Salsa Verde	
VEGETARIAN	
GF-V Grilled Mediterranean Vegetable Tian	75
Eggplant, Pepper, Zucchini, Squash & Onion Gratin, Cannellini Puree Tomato Coulis, Basil Oil	
GF-V Roasted Cauliflower Al Pastor	75
Warm Corn & Black Bean Salad, Salsa Verde, Cilantro, Charred Pepper Sauce	
Tablesides Coffee & Tea Service	

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.

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 Tablesides 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

CHEF'S RECOMMENDED ADDITIONAL COURSE

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

Caprese 14
Burrata, Tomato Conserve, Basil Oil, Arugula, Ciabatta Crostini

Children's Meals-For children 12 and under, beverage included 35

FIRST COURSE

Fruit Cup

ENTREE Select One

DF Chicken Tenders, Steamed Broccoli, French Fries

GF-DF Grilled Chicken, Steamed Broccoli, French Fries

Pasta Marinara, Grated Parmesan

Creamy Mac & Cheese, Buttery Crumb Crust, Steamed Broccoli

DESSERT -Same as Adults

Three Course Kosher Meal 200

Challah-small/large 125/175

Event Specialist to provide options available

DESSERT COURSE Select One 12

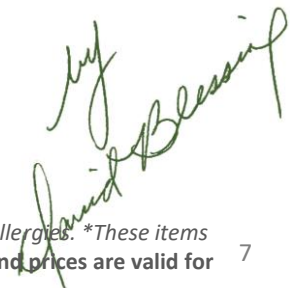
Raspberry Champagne Mousse Bombe
Sable Cookie, Mirror Glaze, Lemon Coulis

Chocolate Caramel Tart
Buttery Crust, Orange Chocolate Ganache

GF Tahitian Vanilla Bean Panna Cotta
Raspberries, Mint

Boston Cream Pie Trifle
Vanilla Génoise, Orange Pastry Cream, Dark Chocolate Ganache

Tableside Coffee and Tea Service

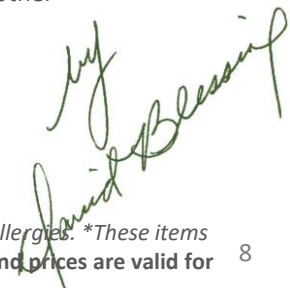


Pricing is based on 1 ½ hours. Each additional ½ hour add \$10.
To ensure ample quantities; order must be for the full number of guests.

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, 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 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 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	

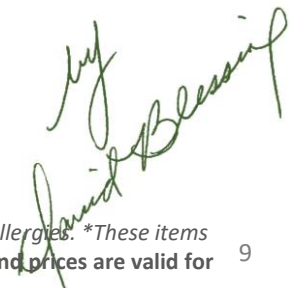


Pricing is based on 1 ½ hours. Each additional ½ hour add \$10.
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- Spring Summer Pasta** Select Three 32
Extra Virgin Olive Oil, Chili Flakes, Parmesan, Focaccia
- DF Orecchiette**, Spicy Sausage, Broccoli Rabe, Cured Tomato
DF Cavatappi, Chicken, Shiitake, 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, Berkshire 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

- 32
- 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
- Asian Street Food** 40
DF Pork Soup Dumplings, Ginger
GF-DF Honey Garlic Shrimp, Scallion
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
- +5
- 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 Individual Bottles of 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

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 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

115

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 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

DESSERT TABLE

Cherry Cobbler, Spiced Oat Streusel

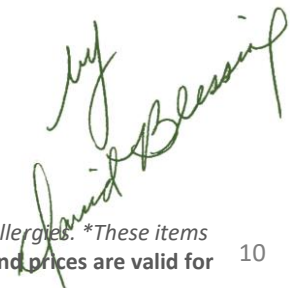
Bite Size Whoopie Pie, Cream Filling

Mini Peach Cobbler, Peach, Cinnamon Biscuit

Coffee, Decaffeinated Coffee & Tea Station

2% Milk, Half & Half, Sugars, Honey

120



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

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

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 2 Pound Native Lobster, half 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

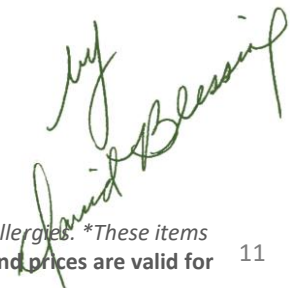
Dinner Rolls, Vermont Butter

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

DESSERT TABLE

Mini Key lime Pie
Classic Cheesecake Bite
Rocky Road Brownie, Marshmallow
Coffee, Decaffeinated Coffee & Tea Station
 2% Milk, Half & Half, Sugars, Honey



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

DESSERT TABLES

SPRING AND SUMMER APRIL 1 – AUGUST 31

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

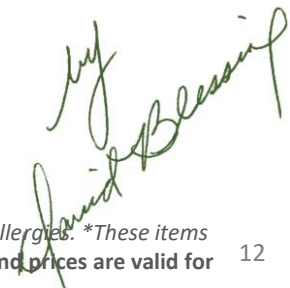
Lemon Penny Tartlet, Lemon Curd

GF Mini Cheesecake Bite, Raspberry

Mini Southern Oatmeal Pie, Brown Sugar

Coffee, Decaffeinated Coffee & Tea Station

2% Milk, Half & Half, Sugars, Honey



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 , Beef, Onion, American Cheese	8
Fried Chicken Slider , Nashville Hot, Pickle, Ranch	9
Mini All Beef Corn Dogs , Spicy Mustard Sauce	8
GF Shoestring Fries , Truffle, Parmesan	6
Lobster Fries , Garlic Butter, Lobster Gravy	10
Fried Pickle Chips , Green Goddess Ranch	7
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

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

SPRING AND SUMMER APRIL 1 – AUGUST 31

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 Waffle 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	
Warm Jumbo Soft Pretzels, Local, Non-GMO Bavarian Style	
Beer Cheese Sauce, Spicy Mustard, Sweet Maple Mustard	

My friend please