

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

PASSED HORS D'OEUVRES HOT

VEGETARIAN - VEGAN

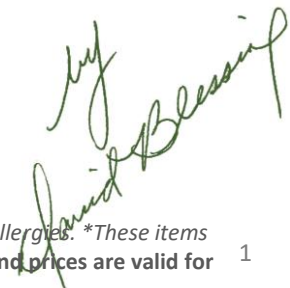
V Chinese Vegetable Spring Rolls , Sweet Chili Sauce	7
Margherita Pizzetta , Mozzarella, Tomato, Basil	7
Crispy Mac & Cheese , Fontina, White Truffle Oil	8
Chili Crisp Rangoon , Scallion, Sweet & Sour Sauce	7
Cracker Stuffed Mushroom , Onion, Kale, Cheddar	7
GF-DF Tokyo Tots , Furikake, Truffle Tamari, Kewpie	7
V Indian Vegetable Samosa , Hot Mint Chutney	7
Vegetarian Roasted Eggplant Meatball , 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
Corn & Black Bean Empanada , Mojo Sauce	8
GF Korean Cauliflower , Gochujang, Kimchi Aioli	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
Clams Casino Fritter , Bacon, Garlic, Lemon Aioli	10

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 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
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
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
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
GF-DF Tuna Tataki , Sesame, Mango, Wonton Chip	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

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
V 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

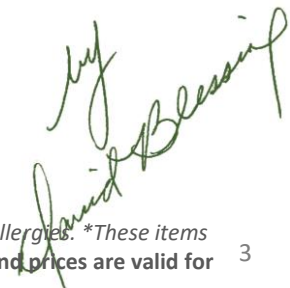
Cheese & Charcuterie Board 42
GF Chef Selected Local & Imported Artisan Cheeses
GF Chef Selected New England & European Cured Meats
GF-V Grain Mustard, Dijon, Jams, Pickled Vegetables
GF-DF Fresh Grapes, Clover Honey
V Baguette, Artisan Crackers, Focaccia

Classic New Englander 42
Clam Chowder Shooter, Native Clams, Bacon, Potato, Thyme
Mini Lobster Slider, Lobster Salad, Potato Bun, Lemon
DF Petit Crab Cakes, Remoulade Sauce
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 Crispy Falafel, Lemon Tahini Dip
V Fresh Pita, Pita Chips

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



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

*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 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

Peperoni, San Marzano Tomatoes, Fresh Mozzarella, Pepperoni

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

Robusto, Black Garlic Onion Jam, Fried Pepperoni, Mozzarella, 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

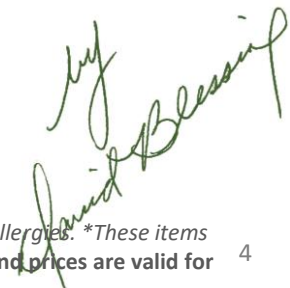
DF Crisp All Natural Chicken Tenders

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 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 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, Strawberry & Burrata Salad

Arugula, Soft Curd Burrata, Fresh Strawberry, Crispy Shallots White Balsamic Basil 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

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 *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 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 Norwegian Salmon 102
Lemon-Olive Oil Crushed Yukon Potatoes, Native Spinach, Charred Tomato Coulis, Balsamic Reduction

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

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

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, Steamed Broccoli

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

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

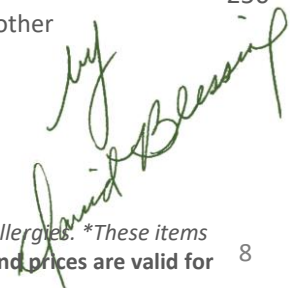
- GF Sugar Snap Peas**, Mint Butter
- GF-V Steamed Broccoli Florets**, Lemon, Garlic
- GF-V Jumbo Roasted Asparagus**, Lemon
- GF Roasted Garlic Whipped Yukon Potatoes**, Sea Salt
- GF-V Fingerling Potatoes**, Shallots, Truffle Oil, Thyme
- GF-V Herb & Salt Roasted Creamer Potatoes**
- GF Boulanger Potatoes**, Butter, Onion, Thyme
- GF-V 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

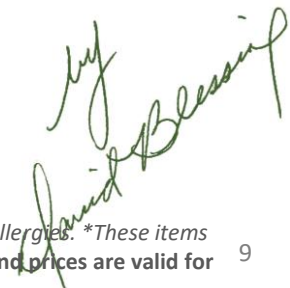
- EVERYTHING ELSE**
- GF-DF *BBQ Steak Tips**, Maple Bourbon BBQ Sauce 28
 - GF-DF Red Wine Braised Beef Short Ribs**, Balsamic Onion Jam 28
 - GF *Greek Style Lamb Tips**, Peppers, Red Onion, Tomato, Tzatziki 26
 - GF-DF Dry Rub St. Louis Ribs**, Beeler Natural, Bourbon Peach BBQ Sauce 25
 - Southern 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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<p>Spring Summer Pasta Select Three 32 Extra Virgin Olive Oil, Chili Flakes, Grana Padano, Focaccia</p> <p>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 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 +5</p> <p>*Gluten Free Pasta: Spaghetti, Penne, Fusilli, Linguine, or Rigatoni +2</p>	<p>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</p> <p>Asian Street Food 40 DF GF-V Stir Fry Vegetables, Bean Sprouts, Green Onion DF Crispy Coconut Shrimp, Sweet & Sour Sauce DF General Tsao's Chicken, Garlic, Sambal Pork Soup Dumplings, Ginger Vegetarian Dan Dan Noodles, Mushrooms, Tofu, Cabbage GF Tamari Soy Sauce, Sambal, Chinese Hot Mustard, Chopsticks</p> <p>Slider Bar 36 Create Your Own</p> <p>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</p>
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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 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

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

COFFEE & DESSERT TABLE

Cherry Cobbler, Spiced Oat Streusel

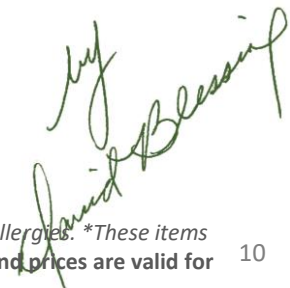
Bite Size Whoopie Pie, Cream Filling

Mini Peach Cobbler, Peach, Cinnamon Biscuit

Coffee, Decaffeinated Coffee & Tea Station

2% Milk, Half & Half, Sugars, Honey

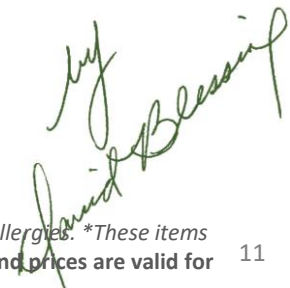
120



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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	



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

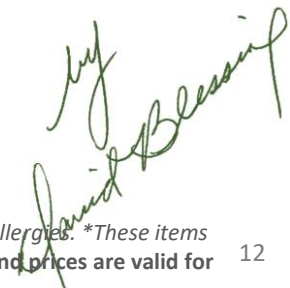
Lemon Penny Tartlet, Lemon Curd

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 , 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

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

Spicy Brown Mustard, Yellow Mustard

My pleasure
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