



CATERING GUIDE

BRUNCH BUFFET

\$39 PER PERSON

INCLUDES:

Fresh Fruit Salad

French Toast berries, vermont maple syrup, whipped cream

Scrambled Eggs

Roasted Breakfast Potatoes grilled onion

Applewood Bacon

Chicken, Broccoli + Ziti

sautéed chicken, broccoli, alfredo sauce, romano

Choice of Salad select from:

Traditional Caesar romaine, shaved parmesan, garlic croutons, caesar dressing, lemon

Mixed Green Salad cherry tomatoes, english cucumber, shaved carrot, dried cranberries, chianti dressing

Assorted Breakfast Pastries

Coffee + Tea

Assorted Juices

OPTIONAL ENHANCEMENTS

Yogurt Parfaits +4pp

fresh berries, greek yogurt, granola

Butternut Ravioli +7pp

roasted butternut squash, baby spinach, brown butter, shaved parmesan

Crab Cakes +8pp

citrus aioli, smoked tomato

Chicken Piccata +8pp

sautéed chicken, lemon-caper sauce

Baked New England Haddock +10pp

buttery ritz crumb, lemon butter

Grilled Salmon +12pp

garlic-soy glaze

LIGHT LUNCHEON

\$35 PER PERSON

INCLUDES:

Choice of Starter Salad

Choice of Four (4) Wraps

Choice of Side

House Fried Potato Chips

Coffee + Tea

STARTER SALADS

select one:

Traditional Caesar

romaine, shaved parmesan, garlic croutons, caesar dressing, lemon

Mixed Green Salad

cherry tomatoes, english cucumber, shaved carrot, dried cranberries, chianti dressing

SIDES

select one:

House Potato Salad

House Pasta Salad

WRAPS

select four:

Oven-Roasted Ham swiss, arugula, honey mustard

Tuna Salad romaine, sliced tomato, red onion

California Turkey cheddar, pico de gallo, avocado mayo

Roasted Vegetable hummus, arugula, balsamic

Cran-Apple Chicken Salad mixed greens

Roast Beef garlic cheese spread, roasted pepper, horseradish crema

BUILD YOUR BUFFET

\$45 PER PERSON WITH TWO MAINS | \$49 PER PERSON WITH THREE MAINS

INCLUDES:

Choice of Starter Salad
Choice of Two (2) or Three (3) Mains
Choice of Two (2) Sides

Warm Dinner Rolls whipped butter
Coffee + Tea

STARTER SALADS

select one:

Traditional Caesar

romaine, shaved parmesan, garlic croutons, caesar dressing, lemon

Mixed Greens

cherry tomatoes, english cucumber, shaved carrot, dried cranberries, chianti dressing

Tomato Mozzarella

vine-ripe tomato, fresh mozzarella, basil, balsamic, extra virgin olive oil

SIDES

select two:

French Green Beans

roasted tomato

Roasted Vegetable Medley

extra virgin olive oil, balsamic

Seasonal Rice Pilaf

Roasted Yukon Potatoes

DESSERT ENHANCEMENT

Assorted Cookies + Brownies +6pp

MAINS

select two or three:

Chicken Piccata sautéed chicken, lemon-caper sauce

Rigatoni Primavera roasted vegetables, marinara, basil, romano

Chicken, Broccoli + Ziti sautéed chicken, broccoli, alfredo sauce, romano

Cavatappi Alfredo roasted grape tomatoes

Stuffed Chicken apple brioche stuffing, pan gravy

Chicken Parmesan chicken cutlet, pomodoro sauce, fresh mozzarella, extra virgin olive oil

Roasted Chicken lemon-thyme au jus

Stuffed Shells baby spinach, ricotta, mozzarella, san marzano tomato sauce, extra virgin olive oil, balsamic

Baked New England Haddock buttery ritz crumb, lemon butter

Grilled Salmon lemon beurre blanc

Sliced Sirloin portobello au jus +6pp

Steak Tips marinated sirloin tips, bbq sauce +8pp

PLATED MEALS

PRICED PER PERSON (SEE MAINS)

SELECTIONS + COUNTS MUST BE SUBMITTED TWO WEEKS PRIOR TO EVENT | AVAILABLE OFF-SEASON ONLY

INCLUDES:

Choice of Starter Salad
Choice of Two (2) Mains
Choice of One (1) Dessert

Warm Dinner Rolls whipped butter
Coffee + Tea

STARTER SALADS

select one:

Traditional Caesar

romaine, shaved parmesan, garlic croutons, caesar dressing, lemon

Mixed Green Salad

cherry tomatoes, english cucumber, shaved carrot, dried cranberries, chianti dressing

Tomato Mozzarella

vine-ripe tomato, fresh mozzarella, basil, balsamic, extra virgin olive oil

DESSERTS

select one:

Ricotta Cheesecake strawberry sauce

Boston Cream Pie whipped cream, crème anglaise

Flourless Chocolate Cake honey whipped cream

Key Lime Pie raspberry sauce

MAINS

select two:

Crispy Eggplant Napoleon | 44

fresh mozzarella, eggplant cutlet, roasted vine-ripened tomato, pomodoro sauce, fresh basil, quinoa

Chicken Piccata | 46

sautéed chicken, lemon-caper sauce

Stuffed Chicken | 47

apple brioche stuffing, gravy, mashed potato, french green beans

Baked New England Haddock | 51

buttery ritz crumb, lemon butter, rice pilaf, asparagus

Grilled Salmon | 53

lemon beurre blanc, jasmine rice, french green beans

Sirloin | 57

red wine reduction, mashed potato, asparagus

Filet Mignon | 59

port wine demi-glace, mashed potato, asparagus

All food and beverage is subject to 20% gratuity, 6% administrative fee and 7% state and local tax.

COCKTAIL STYLE PARTY

\$50 PER PERSON | MINIMUM 25 GUESTS

INCLUDES:

Choice of Five (5) Passed Hors d'Oeuvres
Choice of One (1) Stationary Displays

Choice of One (1) Food Station

PASSED HORS D'OEUVRES

select five:

Coconut Shrimp
sweet chili sauce

Crab Cakes citrus aioli

Bacon-Wrapped Scallops
maple-chili glaze

Lobster Rangoon
orange-ginger sauce

Pulled Pork Crostini
apple slaw, cornbread crostini

Grilled Beef Skewers
teriyaki sauce

Beef Wellington
horseradish crema

Grilled Chicken Skewers
sweet chili sauce

Coconut Chicken plum sauce

Chicken Quesadilla
chipotle crema

**Chicken + Lemongrass
Dumplings** ponzu

Spanakopita
tzatziki yogurt sauce

Vegetable Spring Rolls
sweet + sour sauce

**Tomato, Basil + Mozzarella
Bites** balsamic glaze

FOOD STATIONS

select one:

Pasta Station

includes:

Penne san marzano tomato sauce, parmesan, extra virgin olive oil

Cheese Tortellini tomato, parmesan cream sauce

Mezza Rigatoni broccolini, garlic oil

accompaniments: parmesan cheese, garlic bread

Burger Bar

angus beef sliders, seeded brioche buns, french fries, assorted condiments

toppings: assorted cheeses, sliced tomato, sliced onion, applewood bacon, bread + butter pickles

Pizza Station

select four:

Four Cheese extra virgin olive oil

Roasted Vegetable balsamic drizzle

Buffalo Chicken bleu cheese drizzle

BBQ Chicken ranch drizzle

Mushroom + Brie truffle oil

Pepper + Onion garlic oil

STATIONARY DISPLAYS

select one:

Cheese

assorted cheese, country olives, sesame flatbread, assorted crackers

Vegetable

carrot, celery, zucchini, summer squash, asparagus, broccoli, cauliflower, hummus, buttermilk bleu cheese crema

HORS D'OEUVRES

PRICED PER PIECE | MINIMUM 25 PIECES PER SELECTION

Crab Cake | 4.5
citrus aioli

Lobster Rangoon | 4
orange-ginger sauce

Coconut Shrimp | 4.5
sweet chili sauce

Chicken Quesadilla | 4
chipotle crema

Pulled Pork Crostini | 4
apple slaw, cornbread crostini

Beef Wellington | 4
horseradish crema

Coconut Chicken | 4
plum sauce

Teriyaki Beef Skewer | 4

Grilled Chicken Skewer | 3.5
sweet chili sauce

**Chicken + Lemongrass
Dumplings** | 4
ponzu

**Bacon-Wrapped
Scallop** | 5
maple-chili drizzle

Spanakopita | 3.5
tzatziki yogurt sauce

**Vegetable Spring
Roll** | 3.5
sweet + sour sauce

**Tomato, Basil +
Mozzarella Bite** | 3.5
balsamic glaze

STATIONARY APPETIZERS + FOOD STATIONS

PRICED PER PERSON | MINIMUM ORDER 60% OF GUEST COUNT

STATIONARY DISPLAYS

Cheese | 11

assorted cheese, country olives, sesame flatbread, assorted crackers

Vegetable | 9

carrot, celery, zucchini, summer squash, asparagus, broccoli, cauliflower, hummus, buttermilk bleu cheese crema

Duo of Dips | 10

select two:

Buffalo Chicken tortilla chips, celery, carrots

Spinach + Artichoke pita chips

Crab Rangoon wonton crisps

Caramelized Onion potato chips

FOOD STATIONS

Pizza | 14

select four:

Four Cheese extra virgin olive oil

Roasted Vegetable balsamic drizzle

Buffalo Chicken bleu cheese drizzle

BBQ Chicken ranch drizzle

Mushroom + Brie truffle oil

Pepper + Onion garlic oil

Wings + Tenders | 15

choice of breaded tenders or crispy wings

includes: french fries, assorted sauces

Burger Bar | 16

angus beef sliders, seeded brioche buns, french fries, assorted condiments

toppings: assorted cheeses, sliced tomato, sliced onion, applewood bacon, bread + butter pickles

Pasta Station | 16

includes:

Penne san marzano tomato sauce, parmesan, extra virgin olive oil

Cheese Tortellini tomato, parmesan cream sauce

Mezza Rigatoni broccolini, garlic oil

accompaniments: parmesan cheese, garlic bread

Asian Station | 18

lobster rangoon, vegetable spring rolls, chicken skewers, house fried rice

includes: assorted sauces, fortune cookies

DESSERTS

PRICED PER PERSON

Assorted Cookies + Brownies | 6

Mini Cannoli | 6

Assorted Miniature European Pastries | 10

Coffee + Tea Station | 3