

Passed hors d'oeuvres

	<i>priced per dozen</i>
Beef Fajitas, Mini, Fire Roasted Salsa	18
Beef Teriyaki	25
Baked Brie with Apricots and Pecans	32
Teriyaki Chicken and Pineapple	25
Chicken Fajitas, Mini, Fire Roasted Salsa	18
Chicken Quesadillas, Tequila Lime Crema	19
Chicken Satay, Spicy Peanut Sauce	22
Chili Lime Salmon Satay	36
Coconut Shrimp, Pineapple Curry Sauce	34
Cozy Shrimp	24
Crab Cakes, Mini, New Orleans Remoulade	34
Crostini	
🍷 Goat Cheese and Roasted Eggplant	26
🍷 Beef Tenderloin and Gorgonzola	40
🍷 Artichoke, Lemon and Feta	31
🍷 White Bean and Proscuitto	32
🍷 Smoked Salmon and Red Onion Confit	34
🍷 Duck Pate with Fig-Balsamic Glaze	36
Mushroom Caps with Sausage and Parmesan	26
Beef Wellingtons, Mini	32
Wild Mushroom Filo Triangle	22
Tuna Tartare on Crispy Wontons	32
Pulled Pork Quesadillas, Mini, Spiced Apples, Muenster Cheese	28
Corn Crepes, Memphis BBQ Chicken and Smoked Cheddar	28
Roasted Pear and Gorgonzola Phyllo Cups	20
Rock Shrimp Tacos, Crispy Shrimp, Daikon Slaw, Wasabi Crème Fraiche	36

Cubano Sandwiches, Mini	28
Rueben Sandwiches, Mini	26
Duck Empanadas	32
Arancini	
🍷 Wild Mushroom and Fontina	22
🍷 Proscuitto, Pesto, Fresh Mozzarella	22
🍷 Spinach and Gorgonzola	22
Peking Duck Rolls, Ginger Soy Dipping Sauce	28
Potato Pancakes, Mini, Spiced Apple and Sour Cream	18
Roasted Vegetable Tartlettes	18
Chicken Saltimbocca Skewers, Pesto and Fresh Mozzarella	28
Scallops and Bacon	28
Sesame Chicken, Orange Ginger Glaze	20
Southwest Springrolls, Charred Tomato Crema	24
Spanikopita	18
Vegetable Springrolls, Scallion Teriyaki Dipping Sauce	18
Sweet Potato Lobster Cakes, Roasted Corn Salsa	40

Banquet Enhancements

Imported and Domestic Cheese Display

\$6 per person

Fresh Fruit Display

Lemon- Vanilla Crème Fraiche dipping sauce

\$5 per person

Harvest Vegetable Display

Ranch or Green Goddess Dip

\$4 per person

Grilled Mediterranean Vegetable Antipasti

\$7 per person

Personalized Sushi Bar

Displayed or Made to Order by On-Site Sushi Chef
menu choices upon request

market price

Raw Bar

Poached Chilled Lobster and Shrimp

Empress Crab Claws

Freshly Shucked Oysters and Clams

Smoked Green Lip Mussels

Traditional Garniture

market price

Salad Stations

Caesar

Crisp Romaine, Garlic Herb Croutons, Creamy Caesar Dressing
\$7 per person

Caprese

Romaine Hearts, Red and Yellow Teardrop Tomatoes, Fresh Mozzarella, Black Olives, Red Wine Vinaigrette
\$8 per person

Baby Spinach

Baby Spinach, Spiced Pecans, Great Hill Bleu Cheese, Lemon Herb Vinaigrette
\$7 per person

Mixed Greens

Baby Romaine, Arugula, Frisee, Radicchio, Choice of Dressing
\$6 per person

Boston Bibb

Crisp Greens, Marinated Tomatoes, Green Goddess Dressing
\$7 per person

Iceberg Wedge

Iceberg Lettuce, Toasted Pecans, Roasted Pears, Bermuda Onions, Creamy Bleu Cheese Dressing
\$7 per person

All Salad Stations Served with Warm Rolls & Butter

Pasta Stations

Choose Two Pastas and Two Sauces
\$15 per person

Pastas

- 🍝 Penne
- 🍝 Farfalle
- 🍝 Orichetti
- 🍝 Gemelli
- 🍝 Radiatore

Filled pastas upon request

Sauces

- 🍝 Fresh Tomato & Basil
- 🍝 Roasted Garlic and Gorgonzola Cream
- 🍝 Cacciatore
- 🍝 Bolognese
- 🍝 Alfredo
- 🍝 Extra Virgin Olive Oil with Fresh Herbs and Parmesan

Pasta Chef
\$50 per pasta station

Rolls and Butter OR Garlic Bread Served upon Request

Carving Stations

Country Roasted Pork Loin, Fresh Peaches, Zinfandel Sauce \$175

Roasted Boneless Breast of Turkey, Pan Gravy \$150

Salmon Wrapped in Puff Pastry \$150

Roasted Sirloin of Beef, Red Wine Mushroom Reduction \$175

Leg of Lamb, Garlic and Rosemary Crust, Pan Jus \$175

Herb Roasted Tenderloin of Beef, Dijon Brandy Sauce market

Carving Chef
\$75 per carving station

All Carving Stations Served with Artisan Breads, Butter and Condiments Rolls

Entrees Meat Poultry

priced per person

Beef

Sliced London Broil, Red Wine Sauce	22
Boneless Prime Rib of Beef Au Jus	mkt
Lasagna Bolognese	15
Medallions of Beef Tenderloin, Wild Mushroom Sauce	32
Roast Sirloin of Beef, Merlot Reduction	23
Grilled Sirloin Tips, Button Mushrooms and Caramelized Onions	18

Chicken

Apple Cheddar Stuffed Chicken Breast, Hard Cider Glaze	19
Chicken Saltimbocca	21
Chicken Marsala, Wild Mushrooms and Proscuitto	21
Chicken Francese	16
Chicken Roulade, Goat Cheese and Asparagus	20
Parmesan Garlic Crusted Chicken	18
Fire Grilled Marinated Chicken Breast	18

Pork

Roasted Pork Loin, Fresh Peaches and Red Zinfandel	22
Panko Crusted Pork Medallions, Dijon Sauce	18
Roast Tenderloin of Pork, Cinnamon Spiked Apples	19
Grilled Pork Chops, Braised Red Cabbage	22

Entrees Fish Vegetarian

priced per person

Fish & Shellfish

Broiled Red Snapper, Rosemary Butter	26
Sole Florentine, Lemon Sauce	20
Swordfish Picatta	28
Shrimp or Scallop Scampi over Linguine	22
Roasted Salmon	18
Baked Haddock, Fresh Horseradish Crust	24
Native Cod, Crabmeat Stuffing, Lobster Butter	28
Sesame Crusted Salmon, Hoisin Sauce	18
Fisherman's Cioppino with Andouille Sausage	28

Vegetarian

Ratatouille, Brown Rice, Vermont Cheddar-Chive Crust	18
Wild Mushroom and Spinach Lasagna	18
Penne Mediterranean	18
Butternut Squash Ravioli, Cranberry Hard Cider Cream	18
Baked Orzo, Roasted Tomatoes, Basil, Zucchini, Fresh Mozzarella	18

Accompaniments ✂ Risotto ✂ Potatoes ✂ Rice

\$4 per person

Roasted Yukon Golds

Bourbon-Molasses Glazed Sweet Potato Wedges

Cottage Fries

Sweet Potatoes, Mashed

Roasted Garlic and Gorgonzola Potatoes, Mashed

Potatoes Au Gratin

Garlic Chive Potatoes, Mashed

Homemade Tater Tots

Rice Pilaf

Saffron Rice with Peas

New Orleans Style Dirty Rice

Vegetable Stir-Fried Rice

Butternut Squash Risotto

Orzo with Roasted Tomatoes, Basil, Fresh Mozzarella

Orzo with Fresh Green Beans, Cherry Tomatoes, Parmesan

Accompaniments Vegetables

\$3 per person

Fresh Asparagus, Lemon Herb Butter

Honey and Thyme Glazed Carrots

Seasonal Vegetable Sauté

Garlicky Kale

Roasted Acorn Squash Rings

Corn on the Cob

Zucchini and Summer Squash Gratin

Fresh Spinach, Roasted Red Pepper Butter

Breakfast & Brunch Buffets

Breakfast Buffet

Fresh Orange & Grapefruit Juices
Seasonal Fruit Display
Scrambled Eggs
French Toast, Chantilly Cream & Vermont Maple Syrup
Grilled Ham & Crisped Apple Smoked Bacon
Breakfast Potatoes
Assorted Breakfast Pastries
Bagels with Cream Cheese, Preserves & Butter
Coffee & Assorted Teas

\$24.95 per person

Brunch Buffet

Freshly Squeezed Orange & Grapefruit Juices
Seasonal Fruit Display
Scrambled Eggs OR Eggs Benedict
French Toast, Chantilly Cream & Vermont Maple Syrup
Grilled Ham & Crisped Apple Smoked Bacon
Roasted Chicken Breast, Dijon Mustard Sauce
 OR Roast Pork Loin
 OR Jones Farm Ham
Caesar Salad OR Pasta Salad
Breakfast Potatoes
Assorted Breakfast Pastries
Bagels with Cream Cheese, Preserves & Butter
Smoked Salmon with Traditional Garnish
Coffee & Assorted Teas

\$34.95 per person

Office Breakfast

The Continental

Fresh Orange & Grapefruit Juices
Assorted Breakfast Pastries
Bagels with Cream Cheese, Preserves & Butter
Coffee & Assorted Teas

\$13.95 per person

The Executive

Fresh Orange & Grapefruit Juices
Assorted Breakfast Pastries
Bagels with Cream Cheese, Preserves & Butter
Seasonal Fruit Display & Assorted Yogurts
Coffee & Assorted Teas

\$16.95 per person

The European

Fresh Orange & Grapefruit Juices
Assorted Breakfast Pastries, All Butter Croissants
Bagels with Cream Cheese, Preserves & Butter
Seasonal Fruit Display & Assorted Yogurts
Smoked Salmon with Traditional Garnishes
Coffee & Assorted Teas

\$21.95 per person

Snack Breaks

Morning Snack Break

Assorted Danish, Muffins & Croissants
Coffee & Tea

\$8.95 per person

Mid Morning Snack Break

Assorted Danish, Muffins & Croissants
Fresh Fruit
Coffee & Tea
Assorted Sodas & Bottled Water

\$11.95 per person

Afternoon Snack Break

Assorted Cookies & Brownies
Fresh Fruit
Assorted Sodas & Bottled Water

\$13.95 per person

Late Afternoon Snack Break

Assorted Cookies & Brownies
Fresh Fruit
Assorted Panini, Assorted Chips
Assorted Sodas & Bottled Water

\$15.95 per person

Brown Bag Lunch

Sandwich Options

Chicken Salad, 7-Grain Bread

Grilled Vegetable and Feta Wrap

Imported Italian Cold Cuts and Cheeses, Torpedo Roll

Smoked Ham and Swiss, Country White Bread

Roasted Turkey Breast with Muenster Cheese, Dark Rye

\$12 per person

Each Brown Bag Lunch includes Cape Cod Potato Chips, Fresh Fruit, Cookie or Brownie, Bottled Water or Soda

Luncheon Buffets

Back Bay Picnic

Choice of Potato Salad, Pasta Salad OR House Salad
Deli Platter consisting of Ham, Turkey, Roast Beef, Vermont Cheddar, Swiss,
American and Muenster Cheeses.
Traditional Accompaniments
Soda, Coffee, Tea

\$15.95 per person

South of the Border

Caesar Salad
Tortilla Chips and Salsa
Pulled Pork Tacos
Chicken and Beef Fajitas
Red Beans and Rice
Soda, Coffee, or Tea

\$17.95 per person

Backyard BBQ

House Salad and Rolls
Honey-Chipotle BBQ Ribs OR Pork Loin
Corn on the Cob OR Seasonal Vegetable
Coleslaw OR Potato Salad
Vegetable Pickles
Soda, Coffee, Tea

\$18.95 per person

European Coast

House Salad and Rolls
Penne Mediterranean
Sliced London Broil with Roasted Mushrooms and Onions
OR Saltimbocca Stuffed Chicken Breast
Baked Stuffed Zucchini and Tomatoes
Soda, Coffee or Tea

\$21.95 per person

Downeast Clambake
Clam Chowder
Portuguese Style Mussels
1 lb Steamed Local Lobster
BBQ Chicken
Coleslaw
Corn on the Cob
Roasted Red Bliss Potatoes
Soda, Coffee or Tea

market price per person

