



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

Choice of Starter Salad
Choice of Brunch Mains
Assorted Pastries
Coffee + Tea
Assorted Juices

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

OPTIONAL ENHANCEMENTS

Crab Cakes +8pp
citrus aioli, smoked tomato

Buttermilk Waffles +5pp
vermont maple syrup, seasonal fruit, whipped honey cream

Yogurt Parfaits +4pp
fresh berries, greek yogurt, granola

BRUNCH MAINS

select one:

Chicken Marsala
chicken francaise, marsala wine sauce, fresh herbs

Chicken Piccata
sautéed chicken, lemon-caper sauce

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

Butternut Ravioli +7pp
roasted butternut squash, baby spinach, brown butter, shaved parmesan

Baked New England Haddock +5pp
buttery ritz crumb, lemon butter

Grilled Salmon +8pp
garlic-soy glaze

LIGHT LUNCHEON

\$31 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
Lemon-Pepper Tuna 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

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

BUILD YOUR BUFFET

\$44 PER PERSON

INCLUDES:

Choice of Starter Salad
Choice of Two (2) 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 Green Salad

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

Chopped Salad

romaine, tomato, cucumber, red onion, applewood bacon, bleu cheese

SIDES

select two:

French Green Beans

roasted tomato

Roasted Vegetable Medley

extra virgin olive oil, balsamic

Seasonal Rice Pilaf

Roasted Yukon Potatoes

OPTIONAL ENHANCEMENTS

Assorted Desserts +6pp

MAINS

select two:

Chicken Marsala chicken francaise, marsala wine sauce, fresh herbs

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

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

Baked New England Haddock buttery ritz crumb, lemon butter

Grilled Salmon sweet chili glaze

Sliced Sirloin portobello au jus +5pp

Steak Tips marinated sirloin tips, bbq sauce +5pp

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

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

Chopped Salad

romaine, tomato, cucumber, red onion, applewood bacon, bleu cheese

OPTIONAL DESSERTS priced per person

select one:

Ricotta Cheesecake | 7

strawberry sauce

Boston Cream Pie | 7

whipped cream, crème anglaise

Flourless Chocolate Cake | 7

honey whipped cream

Key Lime Pie | 7

Raspberry sauce

MAINS

select two:

Chicken Marsala | 38

chicken francaise, marsala wine sauce, fresh herbs, seasonal rice, green beans

Chicken, Broccoli + Ziti | 37

sautéed chicken, broccoli, garlic wine sauce, romano

Stuffed Chicken | 40

apple brioche stuffing, lemon-thyme au jus, roasted sweet potato, brussels sprouts

Chicken Parmesan | 40

chicken cutlet, pomodoro sauce, fresh mozzarella, extra virgin olive oil, linguini

Baked New England Haddock | 44

buttery ritz crumb, lemon butter, rice pilaf, asparagus

Grilled Salmon | 42

mango glaze, jasmine rice, french green beans

Sirloin | 50

red wine reduction, mashed potato, asparagus

Filet Mignon | 52

port wine demi-glaze, mashed potato, asparagus

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COCKTAIL STYLE PARTY

\$34 PER PERSON | MINIMUM 25 GUESTS

INCLUDES:

Choice of Five (5) Passed Hors d'Oeuvres

Choice of One (1) Stationary Displays

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 honey ponzu

Spanakopita
tzatziki yogurt sauce

Vegetable Spring Rolls
sweet + sour sauce

Tomato, Basil + Mozzarella
Bites balsamic glaze

STATIONARY DISPLAYS

select one:

Cheese
assorted cheese, country olives, sesame flatbread,
assorted crackers

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

Fruit
assorted melon, berries, grapes, pineapple,
piña colada crema

STATIONARY APPETIZERS + FOOD STATIONS

PRICED PER PERSON | MINIMUM ORDER 60% OF GUEST COUNT

STATIONARY DISPLAYS priced per person

Cheese | 8

assorted cheese, country olives, sesame flatbread, assorted crackers

Vegetable | 6

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

Fruit | 6

assorted melon, berries, grapes, pineapple, piña colada crema

Burger Bar | 14

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

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

Southwestern | 12

corn tortilla chips, chicken quesadillas

toppings: warm queso, pico de gallo, chipotle sour cream, roasted corn salsa, guacamole

Asian Express | 18

lobster rangoon, vegetable spring rolls, chicken skewers, house fried rice, assorted sauces, fortune cookies

Fried Delights | 15

assorted dipping sauces
select three:

Chicken Tenders

Crunchy Onion Rings

French Fries

Pizza | 14

select four:

Four Cheese

extra virgin olive oil

Roasted Vegetable

balsamic drizzle

Buffalo Chicken

bleu cheese drizzle

Chicken Wings

Tater Tots

Sweet Potato Waffle Fries

BBQ Chicken

ranch drizzle

Mushroom + Brie

truffle oil

Pepper + Onion

garlic oil

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 | 3.5
chipotle crema

Pulled Pork Crostini | 3.5
apple slaw, cornbread
crostini

Beef Wellington | 4
horseradish crema

Coconut Chicken | 3.5
plum sauce

Teriyaki Beef Skewer | 4

Grilled Chicken
Skewer | 3.5
sweet chili sauce

Chicken + Lemongrass
Dumplings | 3.5
honey ponzu

Bacon-Wrapped
Scallop | 4.5
maple-chili drizzle

Spanakopita | 3
tzatziki yogurt sauce

Vegetable Spring
Roll | 3
sweet + sour sauce

Tomato, Basil +
Mozzarella Bite | 3
balsamic glaze