

COCKTAIL HOUR SELECTIONS

Passed Hors D'oeuvres

\$5.00 Per Person, Per Selection (Minimum Of 25 Pieces)

Maple Mustard Brussels Sprout Skewers (V)
Vegetable Flatbread (V)
Thai Vegetable Spring Roll
Fig and Goat Cheese Crostini
Roasted Tomato and Fresh Mozzarella Crostini

\$6.00 Per Person, Per Selection (Minimum Of 25 Pieces)

Raspberry & Apple Brie Puffs
Spanakopita
Teriyaki Chicken Skewers
Buffalo Chicken Flatbread
Chicken Lemongrass Pot Stickers
Piglet Wellingtons with Honey Mustard Dipping Sauce
Calamari Rings with Sriracha aioli
Beef Tenderloin Crostini
Crab Stuffed Mushrooms

\$7.00 Per Person, Per Selection (Minimum Of 25 Pieces)

Mini Beef Wellington with Bordelaise Sauce
Philly Cheesesteak Spring Roll
Grilled Jumbo Shrimp Skewers with Sweet Chili Sauce
Scallops Wrapped In Bacon
Lobster Salad Stuffed Endive

Stationed Hors D'oeuvres

Cheese Display | \$15 Per Person

Served with Imported and Domestic Cheeses,
Accompanied by Artisan Bread, Gourmet Crackers, Fruit Garnish

Charcuterie Board | \$18 Per Person

A Selection of Sweet Soppressata, Prosciutto and Pepperoni, Imported and Domestic Cheeses, Cured Olives, Artichoke Hearts and Cherry Peppers; Finished with Candied Pecans and Fig Jam Cheese Spread. Served with a Toasted Baguette Crostini

Bruschetta Station | \$14 Per Person

Grilled Rustic Country Breads with Spinach-artichoke Spread, Fire Roasted Tomatoes and Pesto, Fig and Goat Cheese Jam with Walnuts, and Fresh Mozzarella

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Prices subject to change without notice

COCKTAIL HOUR SELECTIONS

Stationed Hors D'oeuvres Continued

Mashed Potato Station | \$15 Per Person

Whipped Yukon and Mashed Sweet Potatoes

Sides added: Cheddar Cheese, Colby Jack, Bacon, Sour Cream, Chives, Broccoli, Butter, Maple Syrup, Candied Pecans, Brown Sugar, Mini Marshmallow

Additional Options:

Shredded BBQ Chicken | \$8 Per Person

Beef Tips | \$14 Per Person

Taco Station | \$18 Per Person

Protein (Choice of Three): Baja Fish, Beef, Chicken, Carnitas, Fried Plantains

Corn & Flour tortillas

Toppings: Lettuce, Tomato, Slaw, Mixed Cheeses, Onions, Sour Cream, Aiolis,

Pico de Gallo, Salsa Verde

Add Guacamole | \$3 Per Person

Slider Station | Choose Two | \$17 Per Person

Miniature Sliders Served with Homemade Potato Chips & Appropriate Sides

Meatball

Hamburger

BBQ Chicken

Crab Cake

Raw Bar | \$27 Per Person

Jumbo Shrimp, Freshly Shucked Local Oysters, Clams, & Ceviche

Served with Cocktail Sauce, Horseradish, Classic Mignonette, Lemon

Add ½ Lobster Tails | \$10 Per Person

Jumbo Shrimp Platter

Jumbo Shrimp Served with Cocktail Sauce, Horseradish Sauce and Lemons

- 25 Shrimp - \$100
- 50 Shrimp - \$200
- 100 Shrimp - \$375

Stationed hors d'oeuvres and enhancements are intended to be served in addition to a full meal. À la carte pricing for stand alone stations is available upon request.

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BREAKFAST MENU

Continental | \$25 Per Person

- Fresh Squeezed Orange and Cranberry Juices
- Coffee and Tea Service
- Seasonal Sliced Fruit and Berries
- Assorted Muffins, Scones and Coffee Cakes
- Assorted NY-Style Bagels, Toast and English Muffins
- Country Jams, Whipped Butter, and Assorted Cream Cheeses
- Scrambled Eggs
- Seasoned Home Fried Potatoes
- Choice Of: Hickory Smoked Bacon or Maple Sausage Links

Brunch | \$44 Per Person

- Seasonal Sliced Fruit and Berries
- Assorted Baked Goods
- Scrambled Eggs
- Hickory Smoked Bacon
- Maple Sausage Links
- Seasoned Home Fried Potatoes
- Served with Country Jellies and Whipped Butter
- House Salad
- Chicken Marsala
- Baked New England Herb Encrusted Cod with an Herb Crumb topping
- Penne Pasta a La Vodka

Optional Menu additions:

- Buttermilk Pancakes | \$4.00 Per Person
- Traditional French toast | \$4.00 Per Person

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BREAKFAST MENU ADDITIONS

Hot Breakfast Sandwiches | Choose Two | \$10.00 Per Person

Choose a Bread: English Muffin, Croissant, Bagel

Choose a Protein: Ham, Bacon, Sausage

Choose a Cheese: American, Swiss, Cheddar

Breakfast Burrito with Scrambled Eggs, Cheese, Onion, Peppers, Avocado in a tortilla, Salsa On The Side

Lox Platter | Market Price

Bagels with Cream Cheese, Capers, Smoked Salmon, Onions, Olives, Tomatoes, Cucumbers, Hard Boiled Eggs, and Lemons

Hot Oatmeal | \$5.00 Per Person

with array Of toppings to Include: Dried Cranberries, Apples, Raisins, Almonds, Cinnamon, Brown Sugar, and 1% Milk

Omelette Station | \$14.00 Per Person

Made-to-order Omelets with an Array Of toppings to Include: Tomatoes, Mushrooms, Peppers, Green Onions, Broccoli, Bacon, Ham, Sausage, Cheddar & Swiss Cheeses.
(Egg Whites also available)

Chef attendant Fee: \$100.00

Waffle Station | \$11.00 Per Person

Crisp Made-to-order Waffles with an array of toppings to include: Fresh Strawberries, Whipped Cream, Chocolate Sauce, Chocolate Chips, toasted Nuts, Jam, Butter and Syrup

Chef Attendant Fee: \$100.00

Vegan Options

Tofu Scramble Eggs with Peppers and Onions | \$8.00 Per Person

Vegan Sausage | \$8.00 Per Person

Quiche Display | Choose 2: \$30.00 Per Person | Choose 3: \$36.00 Per Person

Broccoli & Cheddar | Ham & Swiss | Spinach & Mushroom | Bacon & Cheddar

Choose One:

Summer Vegetable: Pepper, Onion, Tomato, Squash, Zucchini

Winter Vegetable: Carrot, Butternut Squash, Parsnips, Turnips

Rolls and Butter Included

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LUNCH MENU

Add to Any Menu

- Homemade New England Clam Chowder | \$9.00 Per Person
 - Homemade Lobster Bisque | \$9.00 Per Person
 - Homemade Butternut Squash Bisque | \$8.00 Per Person
 - Homemade Seasonal Vegetable Soup | \$7.00 Per Person
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Quiche Display | Choose 2: \$30.00 Per Person | Choose 3: \$36.00 Per Person

Broccoli & Cheddar | Ham & Swiss | Spinach & Mushroom | Bacon & Cheddar

Choose One:

Summer Vegetable: Pepper, Onion, Tomato, Squash, Zucchini

Winter Vegetable: Carrot, Butternut Squash, Parsnips, Turnips

Rolls and Butter Included

Build Your Own Sandwich Board | \$31.00 Per Person

- House Garden Salad with Choice Of Dressings
 - Macaroni Salad
 - Margherita Coleslaw
 - Assorted Breads
 - Deli Tray with Turkey, Ham and Roast Beef
 - Cheese Tray with Cheddar, Provolone, and Havarti
 - Potato Chips
 - Cookies and Brownies
 - Coffee, Tea, Decaf
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“Souper”Star Sandwich Buffet | Choose One Soup and One Salad | \$35.00 Per Person

Soup:

- Homemade New England Clam Chowder
- Lobster Bisque
- Butternut Squash Bisque
- Seasonal Vegetable Soup
- Chicken Noodle Soup Gazpacho

Sandwiches

- Turkey Bacon Club | Kaiser Roll, Provolone, Lettuce, Tomato, and Garlic aioli
- Roast Beef Sandwich | Ciabatta, Cheddar & Horseradish Crème, Caramelized Onions
- Chicken Salad Sandwiches | Brioche Roll, Lettuce, Tomato
- Grilled Vegetables | Field Greens with Roasted Pepper Hummus Wrap

Cookies, Brownies, Coffee, Tea, Decaf

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LUNCH MENU CONTINUED

Hot Lunch Buffet | \$42.00 Per Person

Choose Three Entrées

Cod Piccata | Chicken Marsala | Beef Lasagna | Mac and Cheese

Choose One Salad

- Beet Salad: Mixed Greens, Pistachio, Goat Cheese, Red Onion, Raspberry Vinaigrette
- Watermelon Salad (Seasonal)
- Garden Salad
- Caesar Salad

Sides

Mashed Potato
Veggie
Rolls and Butter

Dessert

Chef Selection Of Dessert
Coffee, Tea, Decaf

Salad Bar Buffet | \$26.00 Per Person

Rolls and Butter Included

Choose Two

Baby Greens | Romaine | Spring Mix | Arugula | Spinach

Accompaniments

Tomatoes, Carrots, Cucumbers, Red Onions, Red Peppers, Broccoli, Olives,
Artichokes, Asiago, Mozzarella, Feta, Dried Fruit, Nuts and Croutons

Dressings: Choose Two

Aged Honey Cider Vinaigrette, Creamy Herb, Champagne & Raspberry Vinaigrette, Balsamic Vinaigrette

Proteins

Grilled Chicken | \$5.00 Per Person
Pan Seared Salmon | \$7.00 Per Person
Beef Tips | \$10.00 Per Person
2 Shrimp Skewers | \$12.00 Per Person

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LUNCH MENU CONTINUED

Plated Luncheon | \$38.00 Per Person

3 Courses: Salad, 3 Entrée Choices, 1 Dessert | All Luncheons Come with Rolls and Butter

Optional Appetizers (\$8 per person)

Homemade Lobster Bisque	Jumbo Lump Crab Cake
Homemade Clam Chowder	Leek & Pancetta Risotto Cake
Homemade Seasonal Vegetable Soup	Stuffed Portabella Mushroom
Homemade Butternut Squash Bisque	Penne with Choice of Marina, Pesto or ala Vodka Sauce

Salad Course: Choose One

Caesar Salad: Hearts Of Romaine Seasoned Croutons and aged Parmigiana-Reggiano

House Garden: Mixed Greens, Tomatoes, Fresh Mozzarella, Red Onion, Croutons

Harvest Salad: Mesclun Greens, Golden Raisins, Dried Cranberries, Candied Pecans, Goat Cheese

Quinoa Salad: Quinoa, Red Bell Pepper, Cucumber Grape Tomatoes, Carrot, Red Onion Chickpeas with a Vinaigrette Dressing

Kale Salad: Kale, Chickpeas, Carrot, Red Beet, Radish, Avocado, Cranberries, Pepitas, Sesame Seeds with a Carrot Ginger Dressing

Dressings: Choose Two

Aged Honey Cider Vinaigrette, Creamy Herb, Champagne Vinaigrette,

Raspberry Vinaigrette, Balsamic Vinaigrette

Entrées: Choose Three

Chicken Marsala with Mushroom Gravy

Chicken Piccata with Capers

Chicken Parmesan Served Over Linguini

Chicken Penne ala Vodka

Penne Pasta Primavera

Shrimp Scampi In a White Wine and Garlic Citrus Butter Over Linguini

Pan Seared Salmon with Lemon Butter Sauce

Baked New England Herb Crusted Cod with an Herb Crumb topping with Lemon Beurre Blanc

Pappardelle Pasta Served with Roasted Vegetables, Brown Butter and Parmesan Breadcrumbs

Eggplant Parmesan (V)

Gnocchi with Fresh Basil with Slow Roasted Tomato Sauce (V)

Teriyaki Tofu with Seasonal Vegetables over Jasmine Rice (V)

Petite Filet 6oz | \$6 Per Person

Starch & Vegetable - Chef's Choice

Dessert: Choose One (Tea and Coffee Service Included)

Cup Of Seasonal Fresh Fruit Homemade Made Apple Crisp a La Mode

Flourless Chocolate torte Homemade Seasonal Fruit Bread Pudding

Tiramisu Homemade Key Lime Pie

New York Style Cheesecake

Childrens Menu | \$25 per person

Fruit Cup | Chicken Fingers with French Fries | Dessert

Fruit Cup | Penne Pasta with Red Sauce or Butter | Dessert

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OLD FASHION BBQ

Basic BBQ | \$55.00 Per Person

- Grilled Hamburgers, Grilled Hot Dogs
- Grilled Veggie Burgers
- BBQ Boneless Skinless Chicken Breast
- Macaroni Salad, Potato Salad, Coleslaw
- Corn On The Cob
- Baked Beans
- Honey Corn Bread
- Watermelon
- Cookies and Brownies
- Strawberry Shortcake (In-Season) or Apple Crisp

Accompaniments:

- Hamburger & Hot Dog Buns
- Cheese, Lettuce, Tomatoes, Onions, Pickles
- Ketchup, Mustard

Additional Options

BBQ Chicken (Leg & Thigh) | \$6 Per Person

Bbq Spare Ribs | \$8 Per Person

Summer Garden Salad | \$4 Per Person

Spring Mix with Strawberries with Goat Cheese and Walnuts | \$5 Per Person

Impossible Burgers | \$12 Per Burger

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STATIONS DINNER

Rolls and Butter Included | Minimum of Two Stations Required

Deluxe Carving Station

Select One \$22.00 Per Person | Select Two \$32.00 Per Person

- Roast Sirloin Of Beef with Horseradish Cream
- Statler Turkey Breast with Sage Gravy
- Herb Crusted Pork Tenderloin with a Honey Mustard Sauce
- Tenderloin Of Beef with Horseradish Cream Sauce (Additional \$6 Per Person)

Starch: Select One

- Boursin Cheese Mashed Potatoes
- Herbed Roasted Red Potatoes
- Wild Rice Medley
- Lemon Parmesan Risotto
- Wild Mushroom Risotto

Vegetable: Select One

- Seasonal Roasted Vegetable Medley
- Sautéed Green Beans
- Broccoli with Lemon Herb Butter
- Roasted Asparagus

Pasta Station | \$32 Per Person

Prepared to order with Choice of Toppings to Include: Shrimp, Chicken, Vegetables, Garlic, Chopped Herbs, Red Pepper Flakes, Grated Asiago

Select Two Pastas: Penne, Cheese tortellini, Gemelli, Fusilli, Gluten-Free Pasta

Select Two Sauces: Marinara, Pesto, Alfredo, à la Vodka, Puttanesca Sauce

Composed Pasta Station | Select One \$20.00 | Select Two \$26.00

Butternut Squash Ravioli with Pecan Gremolata

Chicken Alfredo with Spinach and Fire-Roasted Tomatoes

Chicken and Gemelli with artichoke Pesto and Parmesan

Baked Macaroni and Cheese

Penne a La Vodka

Wild Mushroom Ravioli with Carbonara Sauce

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STATIONS DINNER CONTINUED

Rolls and Butter Included

Salad Course: Choose One

Caesar Salad: Hearts Of Romaine Seasoned Croutons and aged Parmigiana-Reggiano

House Garden: Mixed Greens, Tomatoes, Fresh Mozzarella, Red Onion, Croutons

Harvest Salad: Mesclun Greens, Golden Raisins, Dried Cranberries, Candied Pecans, Goat Cheese

Quinoa Salad: Quinoa, Red Bell Pepper, Cucumber Grape Tomatoes, Carrot, Red Onion Chickpeas with a Vinaigrette Dressing

Kale Salad: Kale, Chickpeas, Carrot, Red Beet, Radish, Avocado, Cranberries, Pepitas, Sesame Seeds with a Carrot Ginger Dressing

Dressings: Choose Two

Aged Honey Cider Vinaigrette, Creamy Herb, Champagne Vinaigrette,

Raspberry Vinaigrette, Balsamic Vinaigrette

Dessert

Cup Of Seasonal Fresh Fruit | \$8.00 Per Person

Flourless Chocolate Torte | \$8.00 Per Person

Tiramisu | \$8.00 Per Person

New York Style Cheesecake with Seasonal Berries | \$8.00 Per Person

Homemade Apple Crisp topped with Ice Cream | \$9.00 Per Person

Homemade Seasonal Fruit Bread Pudding | \$9.00 Per Person

Homemade Key Lime Pie | \$9.00 Per Person

Chef Fee For Carving Station & Pasta Station

Chef's Fee is \$100 Per Station

If Guest Count Is Over 100 People Each Station Will Require Two Chefs.

All Dinners Come with Complimentary Tea and Coffee Service

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DINNER BUFFETS

Entrée Selection: Two \$55.00 | Three \$65.00

Rolls and Butter Included

Salad Course: Choose One

Caesar Salad: Hearts Of Romaine Seasoned Croutons and aged Parmigiana-Reggiano

House Garden: Mixed Greens, Tomatoes, Fresh Mozzarella, Red Onion, Croutons

Harvest Salad: Mesclun Greens, Golden Raisins, Dried Cranberries, Candied Pecans, Goat Cheese

Quinoa Salad: Quinoa, Red Bell Pepper, Cucumber Grape Tomatoes, Carrot, Red Onion Chickpeas with a Vinaigrette Dressing

Kale Salad: Kale, Chickpeas, Carrot, Red Beet, Radish, Avocado, Cranberries, Pepitas, Sesame Seeds with a Carrot Ginger Dressing

Dressings: Choose Two

Aged Honey Cider Vinaigrette, Creamy Herb, Champagne Vinaigrette,

Raspberry Vinaigrette, Balsamic Vinaigrette

Sides: Choose One

Broccoli Salad with Bacon and Cheese

Corn Salad

Warm Bacon and Onion Potato Salad

Pasta Antipasto Salad

Entrees: Select Two

Butternut Squash Ravioli with Frangelica Cream Sauce

Chicken Alfredo with Spinach & Fire Roasted Tomatoes

Penne Pasta a La Vodka with Parmesan Cheese

Carved Roasted Turkey Breast with Sage Gravy

Chicken Marsala with a Mushroom Gravy

Chicken Piccata with Capers

Pan Roasted Chicken with Honey Bourbon Sauce

Statler Chicken Breast Stuffed with Leeks and Cherries with Tarragon Cream Sauce

Baked Stuffed Filet Of Sole with Nantua Sauce

Baked New England Herb Crusted Cod with an Herb Crumb topping with Lemon Beurre Blanc

Pan Seared Salmon with Lemon Beurre Blanc

Herb Crusted Pork Tenderloin with a Honey Mustard Sauce

Herb Crusted Sirloin, Mushroom Ragout

Roasted Sirloin Of Beef with Garlic & Rosemary au Jus

Eggplant Parmesan (V)

Gnocchi with Fresh Basil with Slow Roasted Tomato Sauce (V)

Teriyaki Tofu with Seasonal Vegetables over Jasmine Rice (V)

Stuffed Pepper with tofu, Roasted Vegetables with Tomato Balsamic Reduction (V)

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DINNER BUFFETS CONTINUED

Entrée Selection: Two \$55.00 | Three \$65.00

Rolls and Butter Included

Starch & Vegetable: Select Two

Boursin Cheese Mashed Potatoes

Roasted Red Potatoes

Potatoes au Gratin

Lemon Parmesan Risotto

Wild Mushroom Risotto

Seasonal Roasted Vegetable Medley

Sautéed Green Beans

Broccoli with Lemon Herb Butter

Roasted Asparagus

Dessert: Choose One (Tea and Coffee Service Included)

Cup Of Seasonal Fresh Fruit | \$8.00 Per Person

Flourless Chocolate Torte | \$8.00 Per Person

Tiramisu | \$8.00 Per Person

New York Style Cheesecake with Seasonal Berries | \$8.00 Per Person

Homemade apple Crisp topped with Ice Cream | \$9.00 Per Person

Homemade Seasonal Fruit Bread Pudding | \$9.00 Per Person

Homemade Key Lime Pie | \$9.00 Per Person

Childrens Menu | \$25 per person

Fruit Cup | Chicken Fingers with French Fries | Dessert

Fruit Cup | Penne Pasta with Red Sauce or Butter | Dessert

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DINNER BUFFETS CONTINUED

Entrée Selection: Two \$55.00 | Three \$65.00

Rolls and Butter Included

Starch & Vegetable: Select Two

Boursin Cheese Mashed Potatoes

Roasted Red Potatoes

Potatoes au Gratin

Lemon Parmesan Risotto

Wild Mushroom Risotto

Seasonal Roasted Vegetable Medley

Sautéed Green Beans

Broccoli with Lemon Herb Butter

Roasted Asparagus

Dessert: Choose One (Tea and Coffee Service Included)

Cup Of Seasonal Fresh Fruit | \$8.00 Per Person

Flourless Chocolate torte | \$8.00 Per Person

Tiramisu | \$8.00 Per Person

New York Style Cheesecake with Seasonal Berries | \$8.00 Per Person

Homemade Apple Crisp topped with Ice Cream | \$9.00 Per Person

Homemade Seasonal Fruit Bread Pudding | \$9.00 Per Person

Homemade Key Lime Pie | \$9.00 Per Person

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PLATED DINNER SERVICE

Rolls and Butter Included

3 Courses: Salad, 3 Entrée Choices, 1 Dessert: \$50.00 Per Person

Optional Appetizers

Homemade Lobster Bisque | \$9.00 Per Person

Homemade Clam Chowder | \$9.00 Per Person

Homemade Butternut Squash Bisque | \$8.00 Per Person

House Made Seasonal Vegetable Soup | \$7.00 Per Person

Jumbo Lump Crab Cake | \$10.50 Per Person

Leek & Pancetta Risotto Cake | \$10.50 Per Person

Stuffed Portabella Mushroom | \$15.00 Per Person

Penne with Choice of Marina, Pesto or à la Vodka Sauce | \$8.00 Per Person

Salad Course: Choose One

Caesar Salad: Hearts Of Romaine Seasoned Croutons and aged Parmigiana-Reggiano

House Garden: Mixed Greens, Tomatoes, Fresh Mozzarella, Red Onion, Croutons

Harvest Salad: Mesclun Greens, Golden Raisins, Dried Cranberries, Candied Pecans, Goat Cheese

Quinoa Salad: Quinoa, Red Bell Pepper, Cucumber Grape Tomatoes, Carrot, Red Onion Chickpeas with a Vinaigrette Dressing

Kale Salad: Kale, Chickpeas, Carrot, Red Beet, Radish, Avocado, Cranberries, Pepitas, Sesame Seeds with a Carrot Ginger Dressing

Dressings: Choose Two

Aged Honey Cider Vinaigrette, Creamy Herb, Champagne Vinaigrette,

Raspberry Vinaigrette, Balsamic Vinaigrette

Dinner Selections: Choose Three

Statler Chicken Sorrentino with Prosciutto and aged Provolone Cheese Stuffing, Tomato Marsala Sauce

Pan Roasted Statler Chicken Breast with Vegetable Ragout

Chicken Piccata with Capers

Chicken Marsala with a Mushroom Gravy

Statler Chicken and Cherries, Stuffed and Finished with a Tarragon Cream Sauce

Carved Roasted Turkey Breast with Sage Gravy

Herb Crusted Pork Tenderloin, Leeks and Apples with Dijon Mustard Cream Sauce

Baked Stuffed Filet Of Sole with a Crabmeat Stuffing and topped with a Nantua Sauce

Faroe Island Salmon topped with a Mediterranean Salsa

Roasted Sirloin Of Beef with Garlic & Rosemary au Jus

Grilled Filet Mignon with a Port Wine Reduction and Gorgonzola Crumbles

Roasted Prime Rib with a Garlic Rosemary au Jus

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EVENT BAR SERVICE

Cash Bar

Cash Bar For all Guests

Bar On Consumption

Host Pays For Each Beverage

Open Bar

House

- \$32.00 First Hour Per Person
- \$10.00 Each additional Hour Per Person

Gold

- \$35.00 First Hour Per Person
- \$12.00 Each additional Hour Per Person

Premium

- \$38.00 First Hour Per Person
- \$14.00 Each additional Hour Per Person

Beer & Wine Only

\$26.00 Per Person

Mimosa Station | 2 Hour Service

\$16.00 Per Person

Variety Of 3 Juices with Accompaniments

Self-Serve Iced Tea & Lemonade Station | 2 Hour Service

Iced Tea and Lemonade

\$6.00

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