

MENU SELECTIONS

cold hors d'oeuvres

spicy tuna tartar on cucumber chip
deviled egg topped with cilantro and pickled shallot
endive with goat cheese, fig, and walnut
asparagus wrapped in prosciutto
grilled tomato & basil bruschetta, crostini
miniature new england lobster salad in filo cup
poached salmon rillettes on a bagel chip with herb cream cheese
chicken liver mousse, quince jam on crostini
pork belly blt
olive tapenade on cucumber chip
citrus crostini with goat cheese, chive, orange dried cranberries

appetizer/soup

choose one

butternut squash ravioli with baby leeks & parmesan
duck confit risotto
grilled marinated half quail, creamy polenta
chilled tomato gazpacho, citrus grilled shrimp
classic lobster bisque, crème fraiche (\$2pp supplement)
truffled potato and leek soup with crispy shallots
new england clam chowder with oyster crackers
wild mushroom soup

choice of entrée

choose three

sliced slow roasted prime rib, au jus
upgrade to 8 oz. filet mignon for \$5pp supplement
red wine braised short ribs
roasted pork loin with cranberry apple compote
roasted chicken breast, lemon basil pesto
oven roasted atlantic salmon, honey ginger glaze, asian pear slaw
rigatoni & shrimp, with tomatoes, peas, cream, basil & pecorino-romano
roasted leg of lamb, dijon vinaigrette, green olives
grilled tuna, caponata
jumbo shrimp scampi on linguine with oregano & sun-dried tomatoes (\$5pp supplement)
jerk spiced shrimp & 6 oz. petit filet mignon, chimichurri (\$5pp supplement)

hot hors d'oeuvres

mascarpone and fig in beggar's purse
mushroom arancini, fontina cheese
country fried chicken skewers, assorted dipping sauces
mini crab cake, chili aioli
wild mushroom and goat cheese on a garlic crostini
polenta stuffed cremini mushroom
tenderloin, blue cheese sauce, crumbled bacon
grilled curried shrimp skewer, lemon aioli drizzle
duck spring roll, orange sauce
sausage stuffed cremini mushroom
moroccan spiced meatballs with mango chutney glaze
fried oyster with aioli dipping sauce
scallop wrapped in bacon
grilled baby lamb chops with mustard rosemary glaze
gruyere puffs with white bean, fennel mousse, white truffle oil
pork & chive dumpling in wonton wrapper
soy ginger dipping sauce
teriyaki chicken skewers with grilled pineapple
zucchini fritters with zaatar yogurt sauce
smoked chicken croquettes with roast corn & piquillo aioli
mini tacos filled with smoked black bean

salad

choose one

organic baby field greens with dried cranberries, feta cheese,
balsamic vinaigrette, and pistachios
classic caesar salad with caesar dressing and garlic croutons
arugula, radicchio, & endive salad with sliced grabbes, candied
walnuts, blue cheese crumbs, lemon vinaigrette

final counts to be provided 72 hr. in advance of scheduled event

All prices, fees, and room rentals, unless otherwise noted, are subject to an 17% percent service charge and a 5% administrative fee.
The 5% administrative fee does not represent a tip or service charge for wait staff employees, service employees, or service bartenders.
All prices, fees, service charges and room rentals are subject to 7% sales tax. Prices are subject to change without notice.
Menus are fully customizable. Menu items are subject to seasonality & market availability.