

Bereavement Hot Buffet

soup

new england clam chowder + 3 per person

or

soup of the day

salad

choose one

classic caesar salad with garlic croutons

arugula, radicchio & endive salad, blue cheese, candied walnuts, lemon vinaigrette

field greens, cucumber, cherry tomatoes, red onions, sherry vinaigrette

entrées

choose two

roast chicken, whole grain mustard champagne beurre blanc

pan seared atlantic salmon, lime miso vinaigrette

spiced pork loin, cranberry apple compote

grilled sirloin steak with chimichurri

penne & shrimp with tomatoes, peas, basil, cream & romano cheese

butternut squash ravioli, baby leeks, parmesan

served with chef's choice of seasonal starch & vegetable

desserts

choose two

cheesecake with seasonal fruit ♦ lemon bars & magic bars

assorted cookies & brownies ♦ seasonal fruit crisp served with whipped cream

beverages

bottled sparkling & still water, assorted soda

freshly brewed gourmet regular and decaffeinated coffee & assorted tea

\$30 pp

(20 guest minimum)

Final counts to be provided 72 hours in advance of scheduled event.

All prices, fees, and room rentals, unless otherwise noted, are subject to a 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

Bereavement Sandwich Buffet

soup

new england clam chowder *+ 3 per person*

or

soup of the day

salad

choose one

classic caesar salad with garlic croutons

arugula, radicchio & endive salad, blue cheese, candied walnuts, lemon vinaigrette

field greens, cucumber, cherry tomatoes, red onions, sherry vinaigrette

sandwiches

choose three

smoked turkey breast, bacon, lettuce, tomato, herb aioli

chicken caesar wrap: grilled marinated chicken, romaine, parmesan, caesar dressing

roast beef, red onion, roasted red pepper, arugula, horseradish mayo

tuna salad with onion, relish, lemon, celery, and mayo

country ham & sharp cheddar, dijon mustard

italian cold cut: salami, capicola ham, lettuce, tomato, oil and vinegar

grilled eggplant, zucchini, roast tomato, goat cheese

brie, arugula, fig preserves

sliced tomato, fresh mozzarella, basil, balsamic

accompanied by

kettle cooked potato chips

assorted cookies & brownies

seasonal fresh fruit

beverages

bottled sparkling & still water, assorted soda,

freshly brewed gourmet regular and decaffeinated coffee & assorted tea

\$25pp

(20 guest minimum)

Final counts to be provided 72 hours in advance of scheduled event.

All prices, fees, and room rentals, unless otherwise noted, are subject to a 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