

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, bagel chip, herb cream cheese
chicken liver mousse, quince jam on crostini
pork belly blt
olive tapenade on cucumber chip
citrus crostini, goat cheese, chive, orange, dried cranberries
wild mushroom and goat cheese on a garlic crostini

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
truffled potato and leek soup with crispy shallots
new england clam chowder with oyster crackers
wild mushroom soup
classic lobster bisque, crème fraiche (\$2pp supplement)

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 sirloin, horseradish cream
roasted pork loin, cranberry apple compote
roasted leg of lamb, dijon vinaigrette, green olives
roasted chicken breast, lemon basil pistou
oven roasted atlantic salmon, honey ginger glaze, asian pear slaw
grilled tuna, caponata
grilled swordfish with capers, lemon, parsley
blackened mahi mahi, pineapple salsa
rigatoni & shrimp, with tomatoes, peas, cream, basil & pecorino-romano
shrimp scampi on linguine with oregano & sun-dried tomatoes
jerk spiced shrimp & 6 oz. petit filet mignon, chimichurri (*\$5pp supplement*)

final counts to be provided 72 hr. 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. Menu items are subject to seasonality & market availability.

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
polenta stuffed cremini mushroom
tenderloin, blue cheese sauce, crumbled bacon
grilled curried shrimp skewer, lemon aioli drizzle
duck spring roll, orange dipping sauce
sausage stuffed cremini mushroom
moroccan spiced meatballs with mango chutney glaze
scallop wrapped in bacon
gruyere puffs with white bean, fennel mousse, 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
chorizo stuffed dates, wrapped in prosciutto
grilled baby lamb chops, mustard rosemary glaze**
(**\$2pp supplement for baby lamb chop)

salad

choose one

organic baby field greens with dried cranberries, feta cheese,
pistachio, balsamic vinaigrette,
classic caesar salad with house-made garlic croutons
arugula, radicchio, & endive salad with sliced grapes, candied
walnuts, blue cheese crumbles, lemon vinaigrette