



Before placing your order, please inform your server if a person in your party has a food allergy.

Within this menu listing, items marked with an * are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BREAKFAST BUFFETS

All prices are per person, minimum of 10 guests unless otherwise noted. Breakfast buffets include Peet's Coffee Regular and Decaffeinated Coffee and assorted Mighty Leaf Teas. Bottled juices may be added for 2.25 each.

Continental Breakfast 6.95

A Selection of Breakfast Pastries, Jam and Butter. Chef's Daily Selection of Croissants, Tea Breads, Petite Muffins, and Pecan Sticky Buns

Healthy Beginnings 11.50

Seasonal Fruit Parfaits with Greek Yogurt and Granola, Fresh Fruit Salad, Assorted Tea Breads and Chilled Hard-Boiled Eggs, Salt, Pepper, and Microgreens

Fit and Fast 12.50

- Sliced Whole Grain Breads, Herb Goat Cheese Spread, Butter
- Slow Roasted Tomatoes with Rosemary
- Egg White Frittata with Season Vegetables
- Sliced Fresh Fruit and Berries

Intercontinental Breakfast 13.50

Croissants, Sliced Whole Grain Breads, Sliced Ham, Salami, Turkey, Brie, Sliced Swiss and Cheddar, Spinach and Vegetable Egg Bites, Salt, Pepper, Microgreens, and Bunches of Grapes

Traditional Breakfast 18.50

A Selection of Breakfast Pastries, Jam and Butter, Scrambled Eggs, Thick-Cut French Toast, Vermont Maple Syrup, Applewood Smoked Bacon, Pork Sausage Links, Breakfast Potatoes, Sliced Fresh Fruit, and Bottled Juices

Modern Breakfast 19

- A Selection of Breakfast Breads and Pastries, Jam and Butter
- Frittata with Cheddar and Tomato
- Grilled Seasonal Vegetables
- Crispy Hash Browns
- Creamy Farro with Berries
- Fresh Fruit and Berries

BREAKFAST A LA CARTE

PASTRIES BY THE DOZEN

Assorted Breakfast Pastries 31

Assorted Petite Muffins 31

Bagels with Cream Cheese 31

Sliced Whole Grain Breads, Rolls & Spreads 31

Petite Pecan Sticky Buns 31

Petite Butter Croissants 31

Gluten Free Pastries 5.25 each

Tea Bread (serves 10) 17

Apple Cinnamon, Banana Walnut, Blueberry, Cranberry Orange Nut, Lemon, Marble, Zucchini Pineapple

Coffee Cake (serves 16) 36

Cinnamon Apple Walnut, Blueberry, Lemon Poppy

Greek Yogurt Parfaits 4.25

Plain Greek Yogurt, Seasonal Fruit, House Made Granola (minimum 12)

Overnight Chia Oat Parfait 4.25
(minimum 12)

Chobani Greek Yogurt 2.25
Plain and Assorted Fruit Flavors

Whole Fruit 1.50 per piece
Apples, Grapes, Pears and Oranges

Chilled Hard-Boiled Eggs 7.25 / dozen
Halved, Salt, Pepper, and Microgreens

Sliced Fresh Fruit
Small (serves 10) 41
Large (serves 25) 102.50

Mixed Fruit Salad Bowl
Small (serves 10) 43.75
Large (serves 25) 109.50

Mixed Berry Bowl
Small (serves 10) 60
Large (serves 25) 140

New York Style Smoked Salmon*
Tomatoes, Red Onion, Egg Yolks, Egg Whites, Capers, Assorted
Bagels, Whipped Cream Cheese
Small (serves 12) 105
Large (serves 24) 210

Breakfast Sandwiches 61.75 / dozen
(one selection per dozen)
• Scrambled Egg or Egg White
• Cheddar, Swiss, American or Cheddar
• Bacon, Ham or Turkey Sausage
• Croissant, English Muffin or Plain Bagel

Breakfast Burritos 64.75 / dozen
(one selection per dozen)

- Egg, Peppers, Black Beans, Onion, Tomatoes, Cheddar Cheese, Flour Tortilla, served with Salsa
- Sautéed Greens, Grilled Vegetables, Egg Whites, Feta, Spinach Wrap
- Chorizo, Mushrooms, Jack Cheese, Onions, Poblano Pepper, Flour Tortilla, served with Salsa

Frittatas (serves 16) 37.00

- Spinach, Gruyère, Caramelized Onions and Mushrooms
- Bacon, Potato, Cheddar and Scallion
- Ham and Asparagus with Tarragon and Parmesan

Breakfast Bread Pudding (serves 16) 39

- Asparagus, Thyme and Boursin
- Blueberry and Almond, Maple Syrup Drizzle
- Banana Chocolate Chip

Additional requests maybe accommodated, please inquire with Event coordinator for estimated costs.

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LUNCH & DINNER BUFFETS

All prices are per person, minimum of 10 guests unless otherwise noted.

The Wasserstein 29.50

{Can be served hot or at room temperature.}

- Mixed Greens, Great Hill Blue Cheese, Toasted Pecans, Dried Cranberries, Maple Dijon Dressing (Veg)
- Lemon Orzo, Oregano, Arugula, Cherry Tomatoes (Veg)
- Salmon, Brown Sugar & Mustard Glaze
- Balsamic Marinated Flank Steak, Sautéed Mushrooms
- Lemon Thyme Roasted Root Vegetables (Veg)
- 4-Berry Crumble Bar

The Austin 28.50

- Roasted Tomato Bisque, Gruyère Croutons
- Bibb Lettuce Salad, Blueberries, Raspberries, Apricots, Pistachios, Chèvre, White Balsamic Vinaigrette
- Caprese Salad, Torn Basil, EVOO, Aged Balsamic
- Herb Roasted Chicken Breast, Pine Nut Gremolata
- Four Cheese Tortellini, Grape Tomatoes, Basil Cream
- S'mores Bars

The Hauser 25

{Served at room temperature.}

- Grilled Shrimp Skewers, Herbs de Provence
- Grilled Chicken Breast, Apricot Shallot Chutney
- Sliced Prosciutto, Genoa Salami, Fresh Mozzarella
- Grilled Asparagus, Eggplant, Roasted Red Peppers
- Served with Lemon Aioli, Pesto Mayo, Olive Tapenade, Ciabatta, & Focaccia
- Classic Garden Salad, Mixed Greens, Grape Tomatoes, English Cucumber, Carrot Thread, Lemon-Shallot Vinaigrette
- Chocolate Dipped Madeleines

The Langdell 28.75

{Can be served hot or at room temperature.}

- Chopped Salad of Romaine, Radicchio, Salami, Garbanzo Beans, Provolone, Sun-dried Tomatoes, Mustard Vinaigrette
- Caramelized Onion & Gruyere Tart (Veg)
- Wild Rice & Wheatberry Salad, Cranberries & Pine nuts (Veg)
- Grilled Lemon Thyme Honey Chicken
- Grilled Sliced Hangar Steak, Orange Zest Gremolata
- Mini Chocolate Dipped Coconut Macaroons

The New Englander 27.50

- Classic New England Clam Chowder, Oyster Crackers
- Barley Salad, Spinach, Red Onion, Roasted Garlic, Red Peppers, Apple Shallot Dressing (Veg)
- Cape Cod Baked Scrod, Ritz Cracker Crumbs, Chardonnay Sauce
- Grilled Chicken with New England Cranberry Apple Chutney
- Roasted Asparagus & Tomatoes (Veg)
- Iggy's Sourdough Rolls (Veg)
- Blueberry Crumble Cake

The North End 24

- Minestrone Soup (Veg)
- Rosemary Focaccia Bread (Veg)
- Classic Caesar Salad, Romaine, Parmesan, Garlic Croutons, Caesar Dressing (Veg)
- Caprese Salad, Red & Yellow Tomatoes, Fresh Mozzarella, Pesto & Aged Balsamic Drizzle (Veg)
- Chicken Piccata with Lemon Caper Cream
- Rigatoni Pasta with Tomato, Onion, Garlic, Basil, Lemon, Parmesan (Veg)
- Mini Cannoli - Orange Scented Vanilla with Pistachios & Chocolate Dipped with Chocolate Chips

HLS BBQ 27

- Garden Salad, Cucumbers, Tomatoes, Shredded Carrots with Balsamic Dressing (Veg)
- Classic Cole Slaw (Veg)
- Red Potato Salad with Herb Dressing and Radish (Veg)

- Grilled Hamburgers, Beef Hot dogs, Pulled Pork, and Mediterranean Quinoa Burgers
- Hamburger and Hot dog Buns, Green Leaf Lettuce, Red Onions, Tomatoes, Cheese, Pickle Chips and Assorted Condiments
- Watermelon Wedges
- Assorted Cookies (Veg)

Harkness Deluxe BBQ 32

- Burnt Ends with BBQ Baked Beans
- Smoked Whole Quartered Chickens
- Pulled Pork Sandwiches, Onions Buns, Apple Slaw
- Pasta Salad
- Charred Corn Salad
- Jalapeno Cornbread
- House Pickles
- Smore's Bars

Harvest Buffet 29

- Assorted Rolls & Butter (Veg)
- Harvest Pumpkin Soup, Toasted Pepitas (Veg)
- Arugula & Pear Salad, Manchego, Candied Walnuts, Maple Mustard Vinaigrette (Veg)
- Grilled Chicken Breast, Roasted Shallot Fig Chutney
- Honey Bourbon Glazed Salmon
- Orecchiette & Butternut Squash, Brown Butter, Sage (Veg)
- Apple Cranberry Crumble Tart

HLS Sandwich Buffet 16

Half Sandwich Platters:

- **Chicken Caprese** // Rotisserie Chicken, Pesto, Fresh Mozzarella, Sliced Tomato, Arugula, Focaccia
- **California Turkey** // Sliced Turkey, Avocado, Sriracha Mayo, Lettuce, Tomato, Swiss, Multigrain
- **Mashed Chickpea** // Lemon, Dill, Cucumber, Field Greens, Tomato, Spinach Wrap
- **Pesto Caesar Salad** // Romaine, Herbed Croutons, Parmesan Cheese, Baby Tomatoes, Pesto Caesar Dressing (Veg)
- House Made Malt Vinegar Potato Chips (Veg)
- Assorted Cookies (Veg)

Caspersen Boxed Sandwiches & Salads

For orders with 50 or less guests please select three, for more than 50 guests please select five. Prices are per person unless otherwise noted.

Selections can be a combination of sandwiches and salads. Each boxed meal includes a bag of chips and a cookie.

Classic Sandwiches 11.75

- Oven Roasted Turkey Breast & Provolone Cheese
- Honey Cured Ham & Swiss Cheese
- Crisp Julienned Vegetables with Hummus
- Thinly Sliced Medium Rare Roast Beef
- Chicken Salad
- Tomato & Fresh Mozzarella with Basil

Signature Sandwiches 13.50

- **Chicken Caprese** // Rotisserie Chicken, Pesto, Fresh Mozzarella, Sliced Tomato, Arugula, Focaccia
- **Roast Beef** // Bacon Onion Jam, Pickled Red Onion, Pepper Jack, Tomato, Spinach, Ciabatta
- **Ham, Cheddar & Apple** // Dijon Mayo, Pretzel Roll
- **California Turkey** // Sliced Turkey, Avocado, Sriracha Mayo, Lettuce, Tomato, Swiss, Multigrain
- **Grilled Portobello** // Roasted Red Peppers, Artichoke & Olive Tapenade, Ciabatta
- **Roasted Eggplant** // Goat Cheese, Sun-Dried Tomato Pesto, Pickled Red Onion, Spinach, Ciabatta
- **Mashed Chickpea** // Lemon, Dill, Cucumber, Field Greens, Tomato, Spinach Wrap

Salads 12.50

- **Asian Salad** // Sesame Soba Noodle Salad, Scallions, Daikon, Baby Greens, Mandarin & Wonton Chips
- **Niçoise Salad** // Green Beans, Tomatoes, Potatoes, Tuna, Romaine Lettuce and Eggs
- **Middle Eastern Salad** // Mixed Greens, Pita Triangles, Hummus, Tabbouleh and Dolmas, Feta, Greek Olives & Kalamata Dressing

- **Caesar** // Romaine Lettuce, Herb Croutons, Shaved Parmesan, Classic Caesar Dressing
- **Mediterranean Salad** // Field Greens, Marinated Artichokes, Olives, Feta, Roasted Tomatoes, Red Peppers, Red Onion, Potatoes, Balsamic Vinaigrette

ADD PROTEIN TO ANY SALAD

Chili Garlic Tofu	3.25
Grilled Portobello Cap	4
Herb Marinated Breast of Chicken	4.25
Grilled Marinated Tuna	7
Pan-seared Salmon	8.95
Old Bay Roasted Shrimp	9.75

Additional requests maybe accommodated, please inquire with Event coordinator for estimated costs.

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SNACK BREAKS

All prices are per person unless otherwise noted.

Afternoon Coffee Bar 6.50
Iced or Hot Coffee Bar,
Chocolate Chip Cookies & Blondies

Chef's Choice 4.50
Individual Cheese Board
Crackers & Dried Fruit

Build your Own Trail Mix

Individually Bagged 5.75
Make Your Own 5

Choose 4 Ingredients:
Granola, Banana Chips, Apples, Apricots,
Raisins, Cranberries, M&Ms, Almonds, Peanuts,
Chocolate Chips, Coconut

Sweet & Salty 6.75

Assorted individual bags of Salty Snacks

- **Select two flavors:** Pretzels, Fritos, Cape Cod Chips, Smartfood
- Snack Size Candy Bars & Assorted Soft Drinks

Teatime Break 5.75

- Shortbread Cookies, Linzer Cookies, Scones
- Clotted Cream, Jam
- Assorted Herbal Teas

Executive Snack Break 10.25

- Mixed Berries with Lemon Zest Whipped Cream
- Assortment of Mixed Nuts
- Roasted Red Pepper Hummus with Carrot Sticks and Fresh Sliced Pita
- Shortbread Cookie

The New Englander 6.25
 Cranberry Nut cookies, Cape Cod Potato Chips
 Assorted New England Apples, Cranberry Juice
 and Poland Spring Waters

Fresh Chips & Salsa 6
 Served in individual containers:
 • Black Bean, Corn & Lime Salsa
 • Grilled Pineapple & Mango Salsa
 • Fresh Guacamole topped with Cotija Cheese
 • Tri-Colored Tortilla Chips

White Bean Truffle Dip 4.50
 Homemade Sea Salted Chips

Layered Hummus Dip
 With Tabbouleh, Diced Cucumber, Sliced Olives,
 Red Pepper, Feta Cheese, Pita Chips and Bagel Chips

Small (serves 12-15) 25
 Medium (serves 25-30) 38.75

Spinach and Artichoke Dip 3.95
 Pita Chips

Fresh Farmers Market 8.50
 • Vegetable Chips & Beet Hummus
 • Vermont Cheddar with Crostini
 • Grilled Vegetable Salad

Ice Cream Sundae Bar 7.50
Requires Attendant to serve
 • Rich's Vanilla, Strawberry & Chocolate Ice Cream
 • Toppings to include: Crushed Oreos, M&M's,
 Whipped Cream, Chocolate Sauce, Chopped Nuts
 • Assorted Still and Sparkling Waters

ALA CARTE BREAK ITEMS

Assorted Homestyle Cookies 2.25 each

Brownies 2.25 each

Assorted Dessert Bars 2.50 each

Trail Mix (individual bags) 3.25 each

Nature Valley Granola Bars 2.25 each

Assorted Kind Bars 3.25 each

Honey Roasted Peanuts 2.00 each
 (1 oz. individual bags)

Roasted Almonds 2.25 each
 (1 oz. individual bags)

Whole Fruit 1.75 per piece

Assorted Salty Snacks 1.70 each
 Chips, Nuts, Popcorn

Assorted Mini Candy Bars 1.90 each
 Snickers, Twix, M&Ms, Skittles

ALA CARTE BEVERAGES:

Freshly Brewed
 Starbucks Coffee
 (regular & decaffeinated),
 Teas & Accompaniments 2.75 per guest

Poland Springs Sparkling
 & Non-Carbonated
 Bottled Water 2.25 each

Assorted Cold Soft Drinks 2.50 each
 Coke, Diet Coke, Caffeine-Free Diet Coke,
 Sprite, Diet Sprite, Ginger Ale, Lemonade, Iced Tea

Juices 2.25 each
 Orange, Cranberry, Apple

Poland Springs 5-gallon
 Water Dispenser with Stand
 (serves 50 guests) 51.00 each

+ Additional 5 Gallon Water Jugs
 (serves 50 guests) 25.00 each

Infused Water Station 5 per person

Please select two, minimum 25 guests:

Watermelon Mint, Lemon Lime, Raspberry Lime Mint,
 Basil Cucumber

Additional requests maybe accommodated, please
 inquire with Event coordinator for estimated costs.

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 special meal requests.

RECEPTION DISPLAYS

All prices are per person unless otherwise noted.

CHEESE & CHARCUTERIE

Garden Crudités 4.25

- Carrots, Cucumber, Celery, Yellow Summer Squash, Broccoli, Red Bell Pepper and Cherry Tomatoes
- Garlic Hummus and Buttermilk Ranch

Harvest Table 10.50

- Roasted Baby Rainbow Carrots, Patty Pan Squash, Red & Yellow Cherry Tomatoes, Snap Peas, Charred Radicchio, Romanesco, Purple Cauliflower, Rainbow Radish Wheels, Roasted Whole Garlic
- Tomato Basil Hummus, Arugula Pesto, Tzatziki Dip
- Sea Salt Sweet Potato Chips, Sesame Ficelle, Assorted Crackers

Assorted Sandwich Roll Ups 28 / dozen

Minimum One Dozen Per Selection

- Grilled Chicken with Arugula, Tomatoes and Labneh
- Roast Beef, Blue Cheese, Roasted Red Pepper and Caramelized Onion
- Smoked Salmon, Herbed Cream Cheese, Valley Greens, Cucumber
- Mediterranean, Cucumber, Tomatoes, Olives, Thyme and Hummus (Veg)

Domestic Cheeses 5.50

- Assorted Domestic Cheeses with Strawberries and Grapes
- Crostini and Crackers

Artisan Cheese Display 12.50

- Chef's Choice of Six Imported and Domestic Cheeses
- Whole Almonds, Dried Cranberries
- Grapes, Assorted Fruit Spreads, Sliced Baguette and Sesame Lavash

Charcuterie 13.75

- Prosciutto di Parma, Capicola, Soppressata, Chicken Sausage, Grilled Chorizo,
- Homemade Chutney, Whole Grain Mustard, Cornichons, Bread & Butter Pickle Chips
- Sliced Baguette and Assorted Ficelle

DISPLAYS

Antipasto 12.75

- Oven Roasted Red & Yellow Tomatoes
- Marinated Artichoke & Mushroom Salad with Chive & Basil
- Manchego, Marinated Herbed Mozzarella Balls
- Grilled Asparagus with Saffron Aioli, Assorted Olives
- Fusilli Pasta Salad with Salami, Olives, Roasted Red Pepper and Red Wine Vinaigrette
- Assorted Focaccia

Tapas Table 14.50

- Jamon Iberico, Grilled Chorizo, Ricotta Salata
- Sautéed Shrimp Skewers in EVOO with Garlic, Lemon Aioli Dip
- Meatballs in Spicy Tomato Sauce
- Tomato & Olive Bruschetta
- Spanish Olives with Rosemary and Lemon
- Cast Iron Roasted Peppers with Garlic Slivers
- Roasted Almonds, Assorted Rustic Breads

Tuscan Table 6.25

- Olive Tapenade, Kale Pesto, Lemon Parmesan Dip
- Toasted Pita Chips, Grissini, Focaccia Triangles

Pan Asian Display 8.50

- Served in Individual Take out Boxes
- Thai Rolls, Soy Ginger Dip
- Crunchy Coleslaw Salad, Ramen Noodles, Mandarin Oranges, Tangy Rice Vinegar Dressing
- Wonton Chips, Spicy Wasabi Guacamole
- Fortune Cookies

Mediterranean Display 10.15

- Hummus, Tabbouleh, Chickpea Salad with Feta Cheese
- Toasted Pita and Roasted Garlic Crostini

Autumn Board 11.50

- Aged Cheddar, Candied Maple Bacon
- Sweet Potato Hummus
- Rosemary Raisin Pecan Crisps, Sliced Baguette
- Bourbon Apple Butter, Spiced Pumpkin Nuts

Oktoberfest 8.25

- Quick Pickled Cucumber & Red Onion Salad
- Soft Pretzel Bites, Beer Cheddar Dip
- Smoked Bratwurst Skewers
- German Mustard

Slider Bar 22.00

- Mini Fried Chicken & Waffles with Honey Mustard Dip
- Mini Cheeseburgers with Lettuce, Tomato, Secret Sauce
- Fried Eggplant Sliders with Halloumi and Sriracha Mayo
- Sweet Potato Fries, Garlic Aioli
- Classic Garden Salad with Balsamic Dressing

Additional requests maybe accommodated, please inquire with Event coordinator for estimated costs.

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ENTERTAINING STATIONS

A chef attendant is required for the following action stations. Items are assembled live in front of guests. All prices are per person unless otherwise noted.

Taste of Cambridge 26.50

- Individual Bib Lettuce Salad Cups with Seasonal Fruit & Shallot Vinaigrette
- Lobster Ravioli, Cognac Cream
- Mini Chicken Parmesan with Crispy Eggplant Croutons
- Mini Crab cakes with Old Bay Dipping Sauce
- Beer Broth Andouille Sausage Skewers with Spicy Mustard
- Sea Salt & Malt Vinegar House Made Potato Chips
- Mini Éclair Assortment

Flatbread Station 13.50

Served on grilled Flatbread

Please select three:

- Roast Beef & Caramelized Onions, Blue Cheese & Balsamic Drizzle
- BBQ Chicken with Pineapple Coleslaw
- Bacon, Egg, and Cheese, Sriracha Hollandaise, Microgreens
- Tomato, Mozzarella, EVOO, Fresh Herbs (Veg)
- Grilled Vegetables, Hummus, Eggplant, and Tomatoes (Veg)

Melt Bar 9.50

Select one:

- Roasted Tomato Soup with Mini Grilled Ham and Cheddar Cheese Sandwiches
- Wild Mushroom Cappuccino with Balsamic Shallot Crostini
- Lobster Bisque with Mini Pimento Cheese and Chive Brioche Sandwiches

Trio of Mini Tacos 12.50

- Flank Steak with Grilled Scallions, Tomato, Lime and Cilantro Salsa
- Grilled Haddock with Pickled Cabbage, Chipotle Aioli
- Mojo Braised Pork Belly with Charred Onion, Sour Orange Aioli

DESSERT DISPLAYS

A selection of Cookies, Brownies, Mini Whoopie Pies & Mini Cupcakes 8.25

An array of Miniature French Pastries, French Macarons, Petite Biscotti & Chocolate Dipped Fruit 10.25

HORS D'OEUVRE OFFERINGS

Minimum of 25 pieces, please order in quantities of 25. Prices listed are per piece. Can be tray passed by an attendant or displayed. Please note for hot hors d'oeuvres a chafer and Sterno will be required.

COLD

Feta & Watermelon Skewer, Mint & Lime (Veg) 3

Antipasto Skewer, Mozzarella, Salami, Artichoke, Kalamata Olive 3

Avocado Toast, Feta & Toasted Pepitas (Veg) 3

Thai Summer Roll, Ginger Sesame Soy Dip (Veg) 3

Smoked Salmon Canape, Rye, Herbed Cream Cheese, Dill & Capers	3
Sirloin Parmesan Crostini, Gorgonzola & Fresh Herbs	3
Bruschetta & Herbed Ricotta Crostini (Veg)	3
Chilled Gulf Shrimp, Cocktail Sauce, Lemon Zest	3.75
Seared Ahi Tuna Rice Cracker, Sesame Seeds & Wasabi Aioli	3.75

HOT

Risotto Croquette, Asparagus, Mushroom, Basil Aioli (Veg)	2.50
Vegetable Spring Roll, Orange Chili Dipping Sauce (Veg)	2.50
Chicken & Lemongrass Pot Sticker	2.50
Edamame Pot Sticker (Veg)	2.50
Everything Pigs in a Blanket, Herb Mustard	2.50
Mini Grilled Cheese, Fig Jam (Veg)	2.50
Beef Empanada, Cilantro Sour Cream	3
Coconut Shrimp, Papaya & Mango Relish	3
New England Crab Cake, Spicy Remoulade	3
Short Rib Panini, Fontina & Horseradish Cream	3.75

PLATED DINNERS

Please consult Event Coordinator and Chef for custom requests and alternations to current menu. In person consultation is recommended for menu development. Suggested menus are below.

STARTERS

Lobster Bisque
Sherry Cream, Chives

Roasted Tomato Soup
Focaccia Croutons, Balsamic Reduction

Arugula Salad
Candied Pecans, Blackberries, Blueberries, Brie
Raspberry Vinaigrette

Field Greens Salad
Roasted Beets, Goat Cheese, Extra Virgin Olive Oil
& Red Wine Vinegar

Burrata Cheese
Asparagus, Butter Lettuce, Toasted Almonds
White Balsamic Vinaigrette

Classic Caesar Salad
Romaine Lettuce & Caesar Dressing
Focaccia Croutons and Shaved Parmigiana Reggiano

ENTREES

Roasted Statler Chicken Breast Sweet Pea Pancetta Risotto, Asparagus, Roasted Tomato Sherry cream	41.00
Stuffed Chicken Breast Roasted Yellow & Red Pepper, Boursin Cheese Polenta Triangle, Broccolini Au Jus	42.50
Chicken Piccata Warm Couscous Salad, Braised Greens Lemon Caper Sauce	38.50
Braised beef short rib Parsnip Purée, Jumbo Asparagus Port Wine Demi-Glace	66.00
Grilled Beef Tenderloin Truffled Potato, Glazed Baby Carrots Bordelaise Sauce	82.00
Mushroom Ravioli Toasted Hazelnuts, Baby Kale Sherry Cream	36.00
Grilled Salmon Fingerling Potato, Asparagus Cucumber Citrus Chutney	42.00
Herb Crusted Haddock Leek Mashed Potato, Roasted Baby Peppers Chardonnay Cream	44.00

DESSERTS

Below are recommended desserts, these are subject to change. Please consult with Event Coordinator and Chef for seasonal and custom requests.

Ricotta & Pistachio Cake Dusted with Powdered Sugar Raspberry Coulis
Pear Tart Puff Pastry with Almond Cream Crème Anglaise
Chocolate Hazelnut Gateau Praline Buttercream, Dense Cake, and Chocolate Blackberries and Crème Anglaise
Tres Leches Vanilla Sponge Soak including Coconut covered with Whipped Cream, Peach Slices, Caramel Coulis
Strawberry Grand Marnier Strawberries, Buttercream lightly brushed with Grand Marnier, Strawberry Coulis
Tiramisu Vanilla Sponge soaked with Brandied Espresso and layered with Fluffy Mascarpone Mousse, Kahlua Anglaise
Chocolate Ganache Tart with Sea Salt Filled with Caramel Raspberries and Crème Anglaise
Black Forest Gateau Chocolate Sponge with Whipped Cream Layers, Tart Cherries and Shaved Chocolate Garnish, Cherry Compote

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