

# DISPLAYS

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## **GRILLED VEGETABLE PLATTER**

Eggplant, Zucchini, Summer Squash, Red Onions, Asparagus, Roasted Peppers, Roasted Tomatoes, Portabella Mushrooms

## **ARTISANAL CHEESES**

Chefs Selection of the Finest Imported and Domestic Cheeses Berries, Fruit Spreads, Honey, Assorted Crackers

## **BAKED BRIE**

Wrapped in Puff Pastry, Fig Jam, Sliced Baguette

## **SOUTHWESTERN SALSA PLATTER**

A Creative Trio of Salsas: Corn, Pineapple, and Pico de Gallo, accompanied by Black Bean Salad, Lime Sour Cream, and Fresh Guacamole with Tri-Colored Corn Chips and Jalapeno Corn Bread

## **ANTIPASTO PLATTER**

Shaved Prosciutto, Dry Salami, Marinated Fresh Mozzarella, Provolone, Marinated Mushrooms, Roasted Garlic, Pepperoncini, Marinated Artichokes, Roasted Peppers, Olive Tapenade, Ciabatta

## **SMOKED SALMON PLATTER**

Scottish Smoked Salmon, Shaved Red Onion, Capers, Cucumbers, Crème Fraiche, Rye Toast

## **RAW BAR**

Local Oysters, Cape Cod Littleneck Clams, Jumbo White Shrimp Cocktail, Alaskan King Crab Legs, Lemon, Cocktail, Mignonette

## **CAVIARS**

Choice of White Sturgeon Roe, Salmon Roe, Flying Fish Roe, Paddle Fish Roe  
Served With Toast Points, Potato Bilinis, Crème Fraiche *\$Market Price*

# HOR D'OEUVRES

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## **VEGETABLE**

Tempura Basil Leaves with Tomato and  
Mozzarella

Vegetable Spring Rolls with Spicy Sweet &  
Sour

Mushroom Tartlet with Spinach and Goat  
Cheese

Mini Grilled Cheese & Marinara Dip

## **FLATBREADS**

Prosciutto & Arugula, Fig Jam, Parmesan

Tomato & Mozzarella, E.V.O.O., Basil

Herbed Ricotta, Roasted Garlic, Broccolini,  
Roma Tomatoes, Spinach

## **SEAFOOD**

Oyster Shooters with Melon Ball Pearls

Scallops Wrapped in Bacon

Shrimp Gazpacho Shooters

Crispy Wonton Wrapped Shrimp with  
Mango Dipping Sauce

Smoked Salmon Rosettes on Cucumber with  
Crème Fraiche

Soy Sesame, Tuna Tartar on a Sesame  
Cracker

Crab Cake with Spicy Aioli

## **PORK & POULTRY**

Melon Wrapped in Prosciutto

Chicken Satay, Thai Coconut Peanut Sauce

Chicken Pot Stickers with Sweet and Sour  
Sauce

Duck Confit in Phyllo Cups with Shaved  
Scallions

Chicken Liver Mousse with Pickled Onions  
and Fig Jam

## **BEEF and LAMB**

Sliced Sirloin on Toast Points with  
Horseradish Cream

Meat Balls with Traditional Marinara

Lollipop Lamb Chops with Herbed Dijon  
Mustard

## **CROSTINI**

Tomato, Olives, Fresh Mozzarella

Anjou Pear, Goat Cheese, Balsamic-Onion  
Chutney, Arugula

Mussels Escabeche, Shaved Fennel, Saffron  
Aioli

Prosciutto, Dried Fruit Chutney, Pistachios,  
Fourme d' Ambert Cheese

## **SWEETS**

Chocolate Covered Strawberries

Assorted Petit Fours

# PLATED DINNER

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(Choose 1)

French Onion Soup

Wedge with Jones Farm Bacon, Great Hill Blue Cheese and Truffle Vinaigrette

Traditional Caesar Salad with Shave Reggiano Parmesan

Field Greens with Goat Cheese, Toasted Walnuts, Berries, Balsamic Vinaigrette

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(Choose 2)

Grilled Swordfish Loin

Ricotta Gnocchi, Tomato and Olive Putanesca

Pan Roasted Atlantic Salmon

Roasted Red Potatoes, Sautéed Spinach, Dill Cream

Baked Cod with Herbed Bread Crumbs

Shredded Potato Cake, Zucchini and Summer Squash, Lemon Buerre Blanc

Stuffed Statler Chicken Breast Stuffed with Prosciutto and Fontina

Roasted Garlic Mashed Potatoes, Green Beans

Pan Roasted 1/2 Chicken

Roasted Red Potatoes, Sautéed Spinach, Lemon Thyme Pan Sauce

Grilled Pork Porter House

Mashed Sweet Potato, Green Beans, Caramelized Shallot and Balsamic Demi-Glace

Grilled N.Y. Sirloin

Roasted Garlic Mashed Potatoes, Asparagus Spears, Au Jus

Filet Mignon

Roasted Garlic Mashed Potatoes, Sautéed Mushrooms, Herb Demi-Glace

Grilled Ribeye

Shredded Potato Cake, Roasted Asparagus, Horseradish Cream

*Seafood & Steak Combinations Are Also Available Upon Request*

# DINNER BUFFET

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Caesar Salad with Shaved Parmesan  
or  
Field Greens with Goat Cheese, Toasted Walnuts, Berries, Balsamic Vinaigrette

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*Choose 2*

Pan Roasted Atlantic Salmon  
Jumbo Baked Stuffed Shrimp with Crab Meat Stuffing  
Lemon and Cracked Black Pepper Swordfish  
Prosciutto and Fontina Stuffed Statler Chicken Breast  
Carved Herb Crusted Prime Rib of Beef  
Carved Tenderloin of Beef  
Carved Rack of Colorado Lamb

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*Choose 1*

Truffled Mac & Cheese  
Roasted Garlic Mashed Potatoes  
Roasted Red Bliss Potatoes  
Moroccan Couscous with Pistachios Fresh Herbs and Raisins

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*Choose 1*

Roasted Asparagus with Lemon  
Creamed Spinach  
Broccolini

# DESSERTS

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## **Dessert Buffet**

Assorted freshly made desserts including Chocolate Decadence Cake, Cheese Cake with Fruit Sauce, Assorted Pastries & House-made Cookies, Fresh Fruit Platter

## **Ice Cream Sundae Bar**

## **Mini Assorted Cupcakes**

***Choose 1 of the options below for all your guests:***

Vanilla Malt Ice Cream with Hot Fudge or Caramel Sauce & Cookie Garnish

Chocolate Decadence Cake with Berry Sauce

Seasonal Cheesecakes

Tiramisu

Seasonal Fresh Fruit with Sorbet Garnish

Assorted Fancy European Pastries

## **Cake Plating**

To accompany your special occasion cake, we recommend the following choices for an additional cost:

Ice Cream, Fruit Sauce, or Assorted Cookies

# PLATED LUNCH

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French Onion Soup  
or  
Caesar Salad with Shaved Parmesan

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*choose 3*

Baked Haddock with Red Bliss Potatoes, Seasonal Vegetables, White Wine Buerre Blanc

Grilled Atlantic Salmon with Roasted Garlic Mashed Potatoes, Sautéed Spinach

Shrimp Scampi, Linguini, Fresh Herbs, Roasted Garlic and White Wine Butter

Grilled Margherita Pizza, Fresh Mozzarella, Roma Tomatoes, Basil, E.V.O.O.

½ Roasted Chicken, Roasted Red Bliss Potatoes, Seasonal Vegetables

Grilled Burger with Mushrooms, Swiss and Caramelized Onions, French Fries and a Pickle

Grilled 8 oz. Hanger Steak, Roasted Garlic Mashed Potatoes, Roasted Asparagus

Malted Vanilla Ice Cream Sundae

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Coffee/Tea

# LUNCH BUFFET

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Fresh Fruit Basket

Hummus and Babaganoush with Toasted Pita Chips

Caesar or House Salad

Pasta Salad or Potato Salad

Selection of Deli Meats: Rare Roast Beef, Smoked Turkey Breast, Country Ham

Assorted Cheeses: Cheddar, Provolone, Swiss, Havarti

Fresh Rolls, Dijon Mustard and Mayo

House Made Potato Chips & 1/2 Sour Pickles

Assorted House Made Cookies

Coffee/Tea

# BRUNCH BUFFET

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Scones, Coffee Cake, Bagels with Cream Cheese & Croissants with Jam  
Crispy French Toast with Syrup with Blueberry, Maple-Walnut and Raspberry Toppings  
Ham & Cheddar Strata  
Or  
Chive & Fontina Strata  
Apple Wood Smoked Bacon Or Sweet Italian Sausage

Fresh Fruit Bowl

Skillet Potatoes

Coffee, Tea, Decaf, Orange Juice

## **ADDITIONAL BRUNCH OPTIONS**

Herbed Scrambled Eggs

Smoked Salmon with Onions, Capers & Herbed Cream Cheese

Omelet Station

Sliced Glazed Ham

Lemon Chicken Salad

Sliced Roast Turkey

House Green or Caesar Salad

Pasta Salad

## **BEVERAGES**

Bowl of Mimosa or Bloody Mary (serves 25)

Bowl of Fruit Punch (served 25)