Creating Exceptional Catering Experiences
Early Riser

Let us treat you to everything breakfast: blueberry-stuffed French toast, fruity mimosas, sizzling maple bacon, and warm ham and cheddar quiche. Sit back and relax. After all, you got up early—you deserve it!

Just the Basics $25.00 serves 10
Add Hot Breakfast Buffet $4.00
Assortment of Fresh-Baked Breakfast Pastries,
Fresh Fruit Salad (V+, GF, DF), Full Coffee Service,
Ice Water, and Orange Juice

The Bostonian $55.00 serves 10
Add Hot Breakfast Buffet $4.00
Assorted Breakfast Breads, Fresh Assorted Bagels
with Whipped Cream Cheese and Butter, Plain and
Strawberry Whipped Yogurt, House-Made Maple
Granola with Raisins, Cranberries, and Coconut (V+),
Fresh Fruit Salad (GF, V+, DF), Hardboiled Eggs, Full
Coffee Service, Ice Water, Orange Juice, and
Cranberry Juice

Hot Breakfast Buffet
Choose Four:
Ham, Cheddar, and Hash Brown Frittata (GF)
Savory Asparagus and Shiitake Frittata (GF, V)
Vegan Vegetable Frittata (GF, V+)
Cheddary Western Scrambled Eggs
Fluffy Scrambled Eggs
Scrambled Tofu (GF, V+)
French Toast Casserole
Buttermilk Pancakes
Vegan Pancakes (V+)
Coconut Lemon Quinoa Cereal (GF, V+)
Roasted Vegetable Baked Grits (GF, V+)
Hash Browns
Home Fries
Sausage Links
Ham
Turkey Bacon
Bacon

Additional Breakfast Options
Breakfast Burrito Station $6.00
with Scrambled Eggs, Vegan Eggs, Spicy
Turkey Taco Meat, Ham, Black Beans, White
Rice, Brown Rice, Cheddar, Queso, Lettuce,
Tomatoes, Jalapeños, Sour Cream, House-Made
Pico de Gallo, Guacamole, Flour Tortillas, and
Corn Tortillas (GF)

Yogurt Parfait Station $1.50
with Plain and Strawberry Whipped Yogurt,
House-Made Granola, Coconut, Assorted Berries,
and Cinnamon

Oatmeal Bar $1.75
with Blueberries, Strawberries, Raspberries, Dried
Cranberries, Raisins, Brown Sugar, House-Made
Granola, and Local Honey (V+ options)

Belgium Waffle Station $2.25
with Fresh-Made Belgium Waffles, Assorted Fruit
Toppings, Local Maple Syrup, Whipped Butter, Mini
Chocolate Chips, and Whipped Cream

Smoked Salmon Platter $20.00 platter
with Red Onions Heirloom Tomatoes, Capers,
Hardboiled Eggs, Cucumber Ribbons, Lemon,
and Fresh Dill

Price per person unless otherwise stated.

Key:
V+: Vegan
V: Vegetarian
GF: Gluten-Free
DF: Dairy-Free
### Early Riser

**On the Go**
- Egg and Cheese on an English Muffin  
  $0.70 each
- Egg, Cheese and Bacon, Ham, or Sausage on an English Muffin  
  $1.25 each
- Mixed-Berry Stuffed French Toast Sandwich  
  $1.25 each
- Assorted Yogurts  
  $1.25 each
- Bottled Juices  
  $1.25 each
- House-Made Granola Bars  
  $0.75 each
- Assorted Whole Fruit  
  $0.50 each
- House-Made Yogurt Parfaits  
  $0.80 each
- Assorted Fresh-Baked Breakfast Pastries  
  $4.80 dozen
- Assorted Seasonally Inspired Breakfast Breads  
  $4.00 loaf
- Bagels with Cream Cheese, Butter, and Jelly  
  $0.95 each

**Vegan Options**
- Carrot Muffins
- Banana Everything Bars
- Sunflower Seed Butter Bars
- Coffee Lover’s Bars
- Maple and Soy Butter Oatmeal Bars with Cranberries

**Morning Snacks**
- Breakfast Beverages and Pastries  
  $11.25 serves 10
- Sliced Fruit Platter  
  $1.50
- House-Made Trail Mix  
  $1.25
- Assorted Yogurts  
  $1.25 each
- Bottled Juices  
  $1.25 each
- House-Made Granola Bars  
  $0.75 each
- Assorted Whole Fruit  
  $0.50 each
- Ice Water  
  no charge
- Spa Water  
  $0.10
- Iced Tea, Lemonade, and Half and Half  
  $1.58 gallon
- Assorted Canned Sodas and Seltzers  
  $0.55 each

Price per person unless otherwised stated.
Boxed Lunches

We’ll foster conversation and community with this casual classic lunch that’s sure to take center stage. High-piled sandwiches wrapped in parchment paper, fresh-tossed salads glistening with vinaigrette, and crisp house-made potato chips will satisfy you.

Milton Luncheon
with House-Made Ranch Chips, Sliced Fruit Platter, Assorted Fresh-Baked Cookies and Bars, Spa Water, Iced Tea, and Lemonade

Choice of One Green Salad
Chef’s Choice Seasonal Salad
with Local Goat Cheese, Hand-Cut Croutons, and House-Made Dressings

Garden Salad
with Local Shredded Cheddar Cheese, Hand-Cut Croutons, and House-Made Dressings

Choice of One Composed Salad
Cucumber Tomato Salad (GF, V+)
Zesty Quinoa and Green Grape Salad (GF, V+)
Israeli Couscous Salad

Choice of Three Sandwiches or Deli Station
House-Roasted Beef
with Brie and Caramelized Onions on a French Baguette

House-Roasted Beef
with Cheddar, Romaine, Crispy Onion Straws and Horseradish Mayo on a Toasted Baguette

Grilled Chicken Breast
with Sliced Local Mozzarella, Roasted Red Peppers, Charred Cherry Tomatoes and Basil Aioli on a Grilled Ciabatta

House-Roasted Turkey Breast
with Sliced Brie, Arugula and Cranberry Chutney on a Multi-Grain Roll

Prosciutto
with Mascarpone, Arugula, and Fig Jam on Focaccia

Grilled Shrimp Caesar Wrap

Caesar Salad
with Shaved Parmesan, Hand-Cut Croutons, and House-Made Dressings

Caprese Pasta Salad
Sweet Potato Chili Lime Salad
Crunchy Broccoli Salad

Balsamic Marinated Grilled Portobello Wrap
with Roasted Red Pepper Hummus and Wilted Spinach (V+)

Grilled Seasonal Vegetable Wraps
with Artichoke Hummus and Baby Spinach (V+)

Deli Station:
Assorted Breads, Rolls and Baguettes, American, Cheddar and Swiss Cheese, Lettuce, Tomato and Red Onion, Mayo and Mustard, House-Roasted Beef, House-Roasted Turkey, Balsamic Marinated Grilled Portobello, and Honey-Baked Ham

Gluten-free breads and rolls are available upon request.

Price per person unless otherwise stated.
**Lunch Buffet**

**Farmer’s Market**  
$9.00  
Mixed Field Greens, Romaine, Cucumbers, Tomatoes, Red Onions, Carrots, Cheddar, Parmesan, Bacon, Hardboiled Eggs, Black Olives, Hot Peppers, Sunflower Seeds, Pepitas, Sundried Cranberries, Fresh Fruit and Berries, House-Made Croutons, and Assorted Dressings

**Choice of:**  
Beef Tenderloin, Grilled Chicken, Grilled Garlic-Lime Marinated Shrimp, and Grilled Marinated Vegetables with Toasted Garlic Baguette Slices

**Or Choice of:**  
Egg Salad, Chicken Waldorf Salad, or Tuna Salad with Assorted Croissants, Mini Soft Rolls, Grilled Marinated Vegetable Platter, and Broccoli Salad

**Soup’s On!**  
$8.50  
Two Seasonal Soups with Toasted Garlic Baguette Slices, Assorted Rolls, Bread Sticks, Crackers, and Crisps  
Mixed Field Greens, Romaine, Cucumbers, Tomatoes, Red Onions, Carrots, Cheddar, Shaved Parmesan, Sunflower Seeds, Pepitas, Sundried Cranberries, Fresh Fruit and Berries, House-Made Croutons, Assorted dressings, Grilled Chicken, and Grilled Marinated Vegetables

**Farmer’s Market and Soup’s On!**  
House-Made Ranch Chips, Assorted Fresh-Baked Cookies and Bars, Spa Water, Iced Tea, and Lemonade

**Boxed Lunches**  
$4.25 each  
Include Chips, Whole Fruit, and Fresh-Baked Cookies

**Choice of Three:**  
House-Roasted Beef with Cheddar, Romaine, Onion Straws and Horseradish Mayo on a Multigrain Roll  
House-Roasted Turkey with Cheddar, Romaine, Tomato, and Cranberry Mayo on a Multigrain Roll  
Grilled Marinated Vegetable Wrap with Spinach and Hummus (V+)

**Chicken Caesar Wrap**  
Chicken Waldorf Salad Wrap with Romaine

Specialty, dietary restriction, and religious observance boxed lunches available upon request.

**Hot Lunch Buffet Ideas**  
**Grill It Up!**  
Traditional Picnic Style

**Backyard Barbecue**  
Sweet, Tangy, and Smoky

**Noodle Station**  
Oodles of Toppings

**Little Italy**  
Classic Italian Favorites

**South of the Border**  
Fresh and Spicy

**Home Style Buffet**  
Comfort Foods

**Slider Station**  
Build Your Own

**Throw Back Station**  
Age-Old Classics

Price per person unless otherwise stated.
From green smoothie bars to specialty salad stations, savory leek tarts to tangy gazpacho, minted watermelon to grilled fennel slaw, we stay on top of new trends and classics alike. Let us help you pack that produce into your day! Vegan and gluten-free options can be substituted or added to any of the menus.

**Soups**
- Black Bean Soup
- Lentil and Vegetable Soup
- Creamy Corn Chowder

**Salads**
- Three Bean Portobello
- Roasted Vegetable
- Tuscan Bean
- Spicy Southwestern Quinoa
- Tangy Balsamic Corn and Vegetable
- Zesty Quinoa and Green Grape
- Israeli Tomato and Cucumber
- Chilled Thai Noodle
- Citrus Asparagus
- Cucumber Tomato
- Asian Mandarin Sesame
- Blueberry Quinoa
- Quinoa and Black Bean
- Spicy Southwestern Corn
- Refreshing Tomato and Watermelon
- Glistening Three Bean
- Citrusy Apple and Jicama
- Thai Rice with Tofu and Mango
- Roasted Butternut Sage and Wild Rice
- Asian Rice Noodle and Vegetable
- Cilantro Lime, Black Bean, Corn, and Edamame

**Breakfast**
- Scrambled Tofu
- Pancake Bar
- Pancakes
- Coconut Lemon Quinoa Breakfast Cereal (Hot)
- Roasted Vegetable Baked Grits

**Entrees**
- Vegan Triple Bean Tacos
- Vegan Meatballs
- Vegan BBQ Seitan Cutlets
- Spicy Quinoa Stuffed Peppers
- Vegan General Tso’s Seitan
- Vegan Chicken Parmesan
- Vegan Mushrooms and Tofu with Chinese Greens
- Curried Tofu and Pepper Scramble
- Tofu with House-Made BBQ Sauce
- Quinoa and Butternut Squash Stuffed Portobello
- Mediterranean Bar

**Sides**
- Vegan Scalloped Potatoes
- Lemony Quinoa with Fresh Parsley and Thyme
- Vegan Black-Eyed Pea and Red-Rice Cakes
- Vegan Tofu Fried Rice
- Spiced Orange Quinoa with Carrots and Raisins (Hot or Cold)
- Creamy Basmati Rice with Toasted Coconut and Cilantro

**Desserts**
- Carrot Cupcakes
- Fudge Brownies

**Sauces**
- House-Made Vegan Mayo
# Snacks

Simple, elegant fare that’s unobtrusive but memorable—think lemon tarts, vibrant blue cheeses, and artisan whole-grain mustards paired with sharp cheddar and buttery crackers. Let our delicious food enhance your main event, so you can immerse yourself in the moment.

<table>
<thead>
<tr>
<th>On the Light Side</th>
<th>$2.25</th>
</tr>
</thead>
<tbody>
<tr>
<td>House-Made Granola Bars, Fig Newtons, House Made Trail Mix, and Whole Fruit</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sticks, Chips, and Dips</th>
<th>$3.25</th>
</tr>
</thead>
<tbody>
<tr>
<td>House-Made Tortilla Chips, Pita Chips, and Ranch Chips with Hummus, Roasted Red Pepper Hummus, House-Made Pico de Gallo and Guacamole, Vegetable Crudité, House-Made Ranch, and Bleu Cheese Dip</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sweet Treats</th>
<th>$3.50</th>
</tr>
</thead>
<tbody>
<tr>
<td>House-Made Cookies and Bars, Rice Krispies® Treats, Chocolate-Covered Pretzel Rods, Fresh Fruit, and Chocolate Dipped Strawberries</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Antipasto and Charcuterie</th>
<th>$4.75</th>
</tr>
</thead>
<tbody>
<tr>
<td>Local Artisan Cheeses with Gourmet Crackers, Crisps, and Bread Sticks, Toasted Baguette, Roasted Peppers, and Tomatoes, Stuffed Cherry Peppers, Assorted Olives, Marinated Ciliegine Mozzarella, Marinated Artichoke Hearts, Whole-Roasted Garlic Cloves, and Chef Selected Charcuterie</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Mix it up!</th>
<th>$3.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>House-Made Popcorn with Three Flavor Toppings, Trail Mix Station with Banana Chips; Chocolate Chips; Dried Cranberries; Mini Marshmallows; Plain Pretzels; Shredded Coconut; Toasted Pepitas; Yogurt Pretzels; and Rice Krispies® Treats topped with Crushed Potato Chips (GF)</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Spreads</th>
<th>$3.50</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soft-Baked Pretzels, Pretzel Rods, Assorted Crisps, Cheddar Biscuits and Gourmet Crackers with Assorted Soft Cheeses, Artisan Mustards, and Fruit Jams</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Beverages</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Lemonade or Iced Tea</td>
<td>$0.25</td>
</tr>
<tr>
<td>Fruit Infused Spa Water</td>
<td>$0.10</td>
</tr>
<tr>
<td>Local Apple Cider</td>
<td>$0.75</td>
</tr>
<tr>
<td>Assorted Canned Soda</td>
<td>$0.55 each</td>
</tr>
<tr>
<td>Flavored Seltzers</td>
<td>$0.55 each</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>$0.25</td>
</tr>
<tr>
<td>Hot Chocolate with Marshmallows and Whipped Cream</td>
<td>$0.50</td>
</tr>
<tr>
<td>Hot Apple Cider</td>
<td>$0.75</td>
</tr>
<tr>
<td>Coffee, Decaf, and Assorted Teas</td>
<td>$3.75 serves 10</td>
</tr>
<tr>
<td>Flavored Coffee Station</td>
<td>$5.00 serves 10</td>
</tr>
</tbody>
</table>

Price per person unless otherwise stated.
**Canapes & Cocktails**

We’ll put small twists on well-loved classics. Imagine an old-fashioned cocktail updated with spicy ginger beer and garnished with candied orange peel, seared cocktail shrimp served with cilantro horseradish, or rosemary-marinated feta paired with thinly sliced lamb on crostini.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Chicken Teriyaki Skewers</td>
<td>$0.45</td>
</tr>
<tr>
<td>Chicken and Sausage Wontons</td>
<td>$0.75</td>
</tr>
<tr>
<td>Chicken Salad in a Cherry Tomato</td>
<td>$0.85</td>
</tr>
<tr>
<td>Coconut Curry Chicken Salad on a Cucumber Slice</td>
<td>$0.90</td>
</tr>
<tr>
<td>Chicken Satay with Chili Lime Dipping Sauce</td>
<td>$0.80</td>
</tr>
<tr>
<td>Beef Crostini with Bleu Cheese Cream</td>
<td>$1.00</td>
</tr>
<tr>
<td>Mini Beef Wellington with Bleu Cheese Cream</td>
<td>$1.20</td>
</tr>
<tr>
<td>Beef Tenderloin Wrapped Fig</td>
<td>$1.33</td>
</tr>
<tr>
<td>Mini Ruebens</td>
<td>$1.20</td>
</tr>
<tr>
<td>Bacon and Parmesan Arancini</td>
<td>$0.35</td>
</tr>
<tr>
<td>Stuffed Figs with Farmers Goat Cheese and Lemon White Balsamic Glaze</td>
<td>$1.65</td>
</tr>
<tr>
<td>Mini Crab Cakes with Rémoulade</td>
<td>$1.50</td>
</tr>
<tr>
<td>Coconut Shrimp</td>
<td>$0.95</td>
</tr>
<tr>
<td>Shrimp Cocktail with Lemon Wedges</td>
<td>$0.85</td>
</tr>
<tr>
<td>Mini Lobster Cakes with Avocado Purée</td>
<td>$1.75</td>
</tr>
<tr>
<td>Scallops Wrapped in Bacon</td>
<td>$1.00</td>
</tr>
<tr>
<td>Pumpkin Bisque Shooters with Toasted Pepitas</td>
<td>$0.65</td>
</tr>
<tr>
<td>Edamame with Apricot Salsa on a Taro Crisp</td>
<td>$0.65</td>
</tr>
<tr>
<td>Stuffed Mushrooms with Goat Cheese and Spinach</td>
<td>$0.75</td>
</tr>
<tr>
<td>Chorizo and Pepper Skewers with Tomato Sauce</td>
<td>$0.95</td>
</tr>
<tr>
<td>Cauliflower Soup Shooters with Candied Bacon (GF, SF)</td>
<td>$0.52</td>
</tr>
<tr>
<td>Torched Peaches with Local Ricotta on a Toasted Crostini</td>
<td>$0.40</td>
</tr>
<tr>
<td>Smoked Salmon with Chive Crème Fraîche on a Cheddar Blini</td>
<td>$0.75</td>
</tr>
<tr>
<td>Beef Carpaccio with Baby Arugula and Pomegranate Seeds (GF) on a Parmesan Crisp</td>
<td>$1.25</td>
</tr>
<tr>
<td>Beef Sort Rib with a Candied Carrot on a Potato Crisp</td>
<td>$1.25</td>
</tr>
<tr>
<td>Crispy Pork Belly with Apple and Black Current Jalapeño Jam on a Cornbread Crostini</td>
<td>$1.25</td>
</tr>
</tbody>
</table>

Price per person unless otherwise stated.
Evening Gala

It’s the can’t-miss event of the year, with a meal to match! We’ll prepare a series of decadent dishes—blinis with caviar, filet mignon with prosciutto-wrapped asparagus, pan-seared scallops with rich lemon risotto—that make for an indulgent, memorable night.

Buffet Dinner
Includes a Seasonal Green Salad with Cheese, Croutons, and Dressings, House-Made Rolls with Whipped Butter and a Choice of Three Entrées and Two Sides

Dinner Buffet Entrées

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef Tenderloin Tips with Mushroom and Thyme Gravy</td>
<td>$9.25</td>
</tr>
<tr>
<td>Grilled Sliced Flank Steak with a Red Wine Demi-Glace</td>
<td>$2.24</td>
</tr>
<tr>
<td>Chicken Breasts and Thighs with Wild Mushrooms, Basil, and Pan Jus (GF, DF)</td>
<td>$1.75</td>
</tr>
<tr>
<td>Pan Seared Airline Chicken with Pesto Cream and Blistered Tomatoes</td>
<td>$2.25</td>
</tr>
<tr>
<td>Maple Balsamic Brined Chicken</td>
<td>$1.75</td>
</tr>
<tr>
<td>Roasted Boneless Pork Loin with Gravy</td>
<td>$1.00</td>
</tr>
<tr>
<td>Butternut Squash Ravioli with Cinnamon-Sage Cream Sauce and Diced Butternut Squash (V)</td>
<td>$1.75</td>
</tr>
<tr>
<td>Stuffed Acorn Squash with Couscous (V, GF)</td>
<td>$1.75</td>
</tr>
<tr>
<td>Polenta Cake with Bean Ragout (V, GF)</td>
<td>$0.75</td>
</tr>
<tr>
<td>Chili and Mango Glazed Tofu Steaks (V)</td>
<td>$1.95</td>
</tr>
<tr>
<td>Pan-Seared Salmon with Citrus and Honey Glaze (GF, DF)</td>
<td>$2.95</td>
</tr>
</tbody>
</table>

Dinner Stations
The following stations can be added to your dinner buffet:

<table>
<thead>
<tr>
<th>Station</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mashed Potato Bar</td>
<td>$2.50</td>
</tr>
<tr>
<td>Yukon Gold Mashed Potatoes and Mashed Sweet Potatoes with Shredded Cheddar Cheese, Whipped Butter, Sour Cream, Steamed Broccoli, Maple Brown Sugar, and Crumbled Bacon</td>
<td></td>
</tr>
<tr>
<td>Chef Carved Roasted Beef Tenderloin with Herb Demi-Glace and Horseradish Cream Sauce</td>
<td>$8.75</td>
</tr>
<tr>
<td>Chef Carved Prime Rib of Beef with Au Jus</td>
<td>$3.50</td>
</tr>
<tr>
<td>Chef Carved Rack of Lamb with Classic Mint Jelly</td>
<td>$11.25</td>
</tr>
<tr>
<td>Pasta Station</td>
<td>$2.50</td>
</tr>
<tr>
<td>Cheese Tortellini, Linguini, and Pappardelle with Marinara, Pesto, and Alfredo Sauces</td>
<td></td>
</tr>
</tbody>
</table>

Buffet Sides

<table>
<thead>
<tr>
<th>Sides</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mashed Potatoes (V, GF)</td>
<td>$0.40</td>
</tr>
<tr>
<td>Roasted Fingerling Potatoes</td>
<td>$0.40</td>
</tr>
<tr>
<td>Roasted Asparagus (V, GF)</td>
<td>$1.06</td>
</tr>
<tr>
<td>Tri-Colored Petite Carrots</td>
<td>$1.25</td>
</tr>
<tr>
<td>Mushroom and Pea Risotto</td>
<td>$2.75</td>
</tr>
<tr>
<td>Patty Pan Squash</td>
<td>$2.75</td>
</tr>
<tr>
<td>Spaghetti Squash</td>
<td>$1.06</td>
</tr>
<tr>
<td>Wild Mushroom &amp; Tomato Ragout (V, GF)</td>
<td></td>
</tr>
</tbody>
</table>

Additional options are available.

Price per person unless otherwised stated.
Evening Gala

**Plated Dinners**
Include a Pre-Plated Green Salad, House-Made Rolls with Butter, and Your Choice of Two Plated Dinner Entrées with one Vegetarian/ Vegan Option upon request

**Salads**

- **Mixed Field Greens and Roasted Butternut Squash**
  with Carrots, Apples, Dried Cranberries, Toasted Pepitas, Balsamic Reduction, and Olive Oil $2.50
- **Mixed Field Greens and Roasted Red and Yellow Beets**
  with Orange Segments, Dried Cranberries, Sunflower Seeds (GF, V), and a Citrus Vinaigrette $2.00
- **Iceberg Lettuce Wedge**
  with Tomatoes, Crumbled Bacon, Crumbled Bleu Cheese, and House-Made Bleu Cheese Dressing $2.50
- **Classic Caesar Salad**
  with Romaine Lettuce Hearts, Parmesan, House-Made Garlic Croutons, and House-Made Caesar Dressing $2.00

**Entrées**

- **Herb Crusted Rack of Lamb**
  with Creamy Risotto and Roasted Asparagus (GF) $14.95
- **Red Wine Braised Short Ribs**
  with Creamy Mashed Potatoes and Roasted Fall Vegetables $10.75
- **Pan Seared Airline Chicken Breast**
  with Blackberry Reduction, Roasted Fingerling Potatoes, and Haricot Vert $8.95
- **Pappardelle Pasta**
  Creamy Wild Mushroom and Brandy Reduction with Grana Padano and Savory Herb Oil (V) $8.95
- **Chilean Sea Bass**
  with Mushroom, Pea Risotto, and Roasted Tri-Colored Petite Carrots $14.95
- **Pan Seared Salmon**
  with Citrus and Honey Glaze on a Bed of Wilted Spinach and Wild Rice $10.75
- **Beef Tenderloin Tips**
  with Mushroom and Thyme Gravy, Roasted Fingerling Potatoes, and Haricot Vert $9.25
- **Pan Seared Airline Chicken Breast**
  with Pan au Jus (GF), Wilted Spinach, Wild Rice, and Charred Cherry Tomatoes $8.95
- **Chili and Mango Glazed Tofu Steaks**
  with Wild Rice and Tri-Colored Petite Carrots $8.25

Additional options are available.
Price per person unless otherwise stated.
Go Global!

The flavors, techniques, and ingredients are limitless—from the bright, zesty spices of Latin America to the sweet, earthy blends of eastern Asia, we’ll deliver an authentic experience of true cultural immersion with traditional ingredients, music, and décor. You’ll fall in love with the rich colors as much as you will the food!

**Taste of Asia**
Vegetable Pad Thai, Korean BBQ Beef Strip Skewers, Lemon Grass Chicken Skewers, Crispy Thai Egg Rolls, Steamed Vegetable Dumplings, and Ramen Noodles with Assorted Sauces and Toppings, Vanilla Ice Cream, and Green Tea Ice Cream with Strawberries and Whipped Cream

**Little Italy**
Meatballs in Marinara Sauce, Sausage and Peppers, Chicken Cacciatore, Penne with Marinara Sauce, Parmesan, Romaine Lettuce, Dressing and Croutons, Caprese Pasta Salad, Garlic Bread, and Dessert Station Featuring Italian Ices, Mini Cannolis, and Assorted Italian Pastries

**Oodles of Noodles**
Assorted Steamed Dumplings, Lo Mein Noodles, Rice Noodles, Variety of Toppings, Sauces, and Broths, Teriyaki Chicken, Shredded Pork, Beef, Tofu, Sautéed Vegetables, and Tropical Fruit Shortcake

**South of the Border**
Grilled Marinated Sliced Hanger Steak, Grilled Marinated Sliced Chicken, Taco Meat, Tempeh Taco Meat, Sautéed Peppers and Onions, Shredded Cheddar Cheese, Shredded Lettuce, Diced Tomatoes, Diced Red Onions, Sour Cream, Salsa, Chopped Black Olives, House Made Guacamole, Soft Flour Tortillas, Corn Taco Shells, Cinnamon Churros, Sopapillas, and Mini Tres Leches Cake

**Casablanca Nights**
Preserved Lemons, Ras El Hanout, Bisteeya (Moroccan Chicken Casserole), Grated Cucumber Salad with Olives and Oregano, Khobz (Moroccan White Bread), Chicken Tagine, Moroccan-Style Couscous, PilPil (Moroccan Sautéed Shrimp) Tomato and Caper Salad, Moroccan Braised Lamb Stew, Seffa (Sweet Couscous with Cinnamon, Sugar, Prunes and Raisins, and Cream), Sfenj (Moroccan Donuts), and Sweet Mint Tea

**Polish Fare**
Zupa Pomidorowa (Tomato Soup with Rice), Bigos (Kielbasa with Sauerkraut), Beef Gulasz (Beef and Vegetable Stew), Losos (Baked Salmon in a Dill Sauce), Kartofle Gotowane (Boiled Potatoes with Parsley and Dill), Golabki (Cabbage stuffed with Meat and Rice and/or Mushrooms and Rice), Potato Pierogis with Sour Cream and Apple Sauce, Mizeria (Cucumber Salad with Dill Dressing), Surówka z Marchewki (Carrot Salad with Granny Smith Apples), and Babka and Racuchy (Polish Sweet Yeast Bread and Polish Pancakes)
Raise the Bar

Wine and cheese. Pizza and beer. Popcorn and soda. Some things were meant to be paired and shared. We could offer striped cones of specialty popcorn and malt shop sodas while showing a classic movie drive-in-style.

Slider Station
Pulled Pork, Shredded Chicken, Assorted Sauces, Soft Slider Rolls, Jicama Cole Slaw, Shredded Lettuce, Pickle Slices, and Shredded Cheddar Cheese

Flatbread Station (Choice of 3)
Prosciutto and Arugula with Caramelized Cantaloupe and Local Honey Flatbread; Roasted Pepper Trio with Exotic Mushrooms, Crumbled Goat Cheese, and Balsamic Reduction Flatbread (V); Baby Arugula with Bleu Cheese Crumbles, Apricot Jam, and Local Honey; Smoked Brisket with Orange Segments and Crispy Shallots; Pulled Pork, Pickled Red Onions, and Fresh Sliced Jalapeños with Napa Slaw; or Heirloom Tomatoes with Local Mozzarella and Hand-Pulled Ricotta, Fresh Garlic, Basil, and Oregano Drizzled with Olive Oil.

Mini Taco Station
Cilantro-Lime Marinated Shredded Chicken, Mojo Pork and Blackened Shrimp with Shredded Cheddar, Pickled Red Onion, Shredded Romaine Lettuce, Sliced Fresh Jalapeños, House-Made Pico de Gallo, and Avocado Cream with Soft Flour Tortillas; and Mini Taco Shells

Wings Station
Classic Spicy Buffalo Wings, Tangy BBQ Wings, and Buttery-Parmesan Garlic Wings served with Carrot and Celery Sticks in Mason Jars with Bleu Cheese Dressing and Ranch Dip

Cheese and Charcuterie Sampler
Midnight Moon® Hard-Aged Goat Cheese with Honey Comb; Soft Goat Cheese with Grape Bundles and Berries; Manchego with Guava Paste; Arethusa Farm Camembert with Apple Butter; Local Sharp Cheddar Cheese with Granny Smith Apples; Platters of Assorted Crackers, Crisps, and Breadsticks; Dolce Salumi; Armoure Hot Salumi and Oui Charcuterie; Duck Rillettes Pâté with House-Made Bourbon Cherry Jam; Roasted Yellow Peppers; Assorted Olives; Whole-Roasted Garlic Cloves, and Sliced Baguettes

Beer and Margaritas
Vibrant Vegetable Crudité with House-Made Dips; Fresh-Baked Soft Salted Pretzel Sticks with Local Whole-Grain Mustard; Beef Brisket Sliders with Pickled Red Onions on Mini Brioche; House-Made Salted Tortilla Chips, Pico de Gallo, and Guacamole; and Shrimp Ceviche
Backyard Barbecue

Rooting for the home team until you’re hoarse. Enjoy hearty home-style fare that evokes a warm summer evening spent with family and friends. Think tender brisket, fried chicken, and spicy slow-cooked ribs with classic complements like tangy russet potato salad.

**Backyard Barbecue**
Barbecue Chicken; Spice-Rubbed Ribs; Slow-Roasted Brisket with Assorted Sauces; Vegetarian Chili; Corn on the Cob with Whipped Butter; Boston Baked Beans (V); Garden-Fresh Cole Slaw; German Potato Salad; Garden Salad with Dressings, Fresh-Baked Cornbread with Whipped Butter; Shortcake Dessert Station with Fresh-Baked Pound Cake; Fresh Strawberries, Blueberries, and Sliced Peaches with House-Made Whipped Cream

**Grill It Up!**
Charcoal-Broiled Hot Dogs; Hamburgers, Veggie Burgers, and Black Bean Burgers (V+) with Sliced American and Cheddar Cheese, Lettuce, Tomato, Red Onion, Pickles, Ketchup, Mustard and Mayo with Homestyle Potato Salad; Three Bean Salad; Corn on the Cob with Whipped Butter; Tossed Garden Salad with Dressings; Watermelon Wedges, and Assorted Fruit Pies with House-Made Whipped Cream

**S’ Mores Station** (Indoors or Outdoors)
Marshmallows, HERSHEY’S® Chocolate Squares, and Graham Crackers with Bamboo Skewers
Blast from the Past

Join us on a journey to days past—to the savory Jell-O® salads and sweet Bundt® cakes of the structured ‘60s or the candy shop revival of the pop-rocking ‘80s. Whether we’re awakening your nostalgia or sating your curiosity, we’ll combine historical accuracy with foodie flair for events as educational as they are fun.

Hors d’ Oeuvres
Pigs n’ Blankets   Deviled Eggs
Chicken Cordon   Bleu Mac and Cheese Bites
Mini Ruebens   Scallops in Bacon
Vegetable Crudité   Fresh Fruit Tray

Savory Fondue Station
Assorted Fresh Vegetables and Assorted Bread Cubes with Wooden Skewers and Urns of Melted Cheese

Throw Back Station
Chicken Pot Pie; Shepherd’s Pie; Fish Sticks with Tartar Sauce; Green Bean Casserole; Niblet Corn; Garden Salad with Croutons and Dressings; Jell-O® Fruit Salad, House-Made Cornbread and Wheat Rolls with Whipped Butter; Assorted Pudding Pies; Whoopie Pies; and Fruit Pies

TV Dinners
House-Roasted Turkey Breast with Herb Gravy; Salisbury Steak with Mushroom Gravy; Mashed Potatoes; Egg Noodles with Butter; Green Beans; Niblet Corn; Garden Salad with Croutons and Dressings; House-Made Rolls and Whipped Butter; Brownies, and Vanilla Ice Cream with Warm Cinnamon Apples and Whipped Cream

Penny Candy Station
Assortment of Colorful Penny Candies, Chocolate Candies, and Gummy Candies Artfully Displayed in Glass Jars, Vases, and Bowls with Scoops and Mini White Paper Bags
(Candy can be customized to suit a theme.)

Ice Cream Truck
Assortment of Ice Cream Novelties including: Strawberry Shortcake Bars, Chocolate Eclair Bars, Ice Cream Sandwiches, Italian Ices, Popsicles®, and Ice Cream Sundae Cups
Homeward Bound

Whether it’s the first rich, creamy bite of a Maine lobster roll, the unrivaled indulgence of a plateful of Quebecois poutine, or the buttery, melt-in-your-mouth crust of a Georgia peach pie, our local flavors remind us where we come from.

For Starters
- Mini Crab Cakes with Rémoulade $1.50 each
- Baked Brie with Fresh Fruit $30.00 each
- Vegetable Crudité with Assorted Dips $1.00

Home Style $11.00
- Country Fried Chicken; Meatloaf with Herbed Gravy; Creamy Macaroni and Cheese; Mashed Potatoes with Shredded Cheddar, Crumbled Bacon, Scallions, Sour Cream and Whipped Butter; Steamed Green Beans with Carrots; Tossed Garden Salad with Croutons and Dressing; and House-Made Biscuits with Whipped Butter
- Dessert: Ice Cream Sundae Bar with Vanilla and Chocolate Ice Cream and Assorted Toppings

Classic New England Clam Bake
- Creamy New England Clam Chowder; Steamed Littleneck Clams with Drawn Butter and Broth; Red Potatoes; Corn on the Cob; Grilled Marinated Flank Steak with Mushroom Gravy; Polenta Cakes with Bean Ragout; Herb-Roasted Airline Chicken; Garden Salad with Croutons and Dressing; Apple Cole Slaw; Corn Bread; and Biscuits with Whipped Butter
- Dessert: Fresh Fruit Display, Vanilla Ice Cream with Warm Fruit Toppings and House-Made Whipped Cream

Add 1¼ lb. Lobster per person Market

Dessert Ideas $0.14 each
- Rice Krispies® Treats (GF), Fruity Pebbles™ Treats (GF) and Cocoa Puffs® Bars (GF)

Ice Cream Soda Station
- Classic Soda Flavors featuring Root Beer, Cherry Cola, and Orange with Vanilla Ice Cream, House-Made Whipped Cream, and Maraschino Cherries

Ice Cream Sundae Bar
- Choice of Flavors of Ice Cream with Rainbow Sprinkles, Chocolate Sprinkles, Hot Fudge, Crumbled OREO®’s, Mini Chocolate Chips, Fresh Strawberries, House-Made Whipped Cream, and Maraschino Cherries

Shortcake Station
- Fresh-Baked Pound Cake with Warm Cinnamon Apples, Sliced Fresh Strawberries, Fresh Blueberries, and Sliced Peaches with House-Made Whipped Cream

Price per person unless otherwise stated.
**Sweet Tooth**

Your newest excuse to have dessert first. From elegant petits fours, tiramisu, and sopaipillas, to good old-fashioned strawberry shortcake, apple pie, and banana splits, we’ll indulge your senses with an astonishing array of goodies.

**Cheesecake Station** $2.00
Assorted Flavored Cheesecake Slices, Assorted Fruit Toppings, Chocolate Sauce, and House-Made Whipped Cream

**Death by Chocolate** $2.50
Chocolate Cookies with White Chocolate Chips, Seven Layer Bars, Flourless Brownies (GF), Cocoa Puffs® Bars (GF), Chocolate Cake Pops, and Chocolate-Covered Strawberries

**Cupcake Station** (Choice of 4) $1.75
Apple Cider Cupcakes with Brown Sugar Cinnamon Buttercream Frosting; Vanilla Cupcakes with Vanilla Buttercream Frosting; Chocolate Cupcakes with Whipped Chocolate Ganache; Carrot Cake Cupcakes with Cream Cheese Frosting; Red Velvet Cupcakes with Cream Cheese Frosting; Vanilla Cupcakes with Strawberry Buttercream Frosting; Stuffed Boston Cream Cupcakes; Stuffed OREO® Cupcakes; Stuffed Cannoli Cupcakes; Stuffed Strawberry Banana Cupcakes; Stuffed Black Forest Cupcakes; and Stuffed Creamsicle Cupcakes

**Chocolate Fondue or Fountain** $3.25
Chocolate Fountain with Choice of Milk or Dark Chocolate or Melted Milk or Dark Chocolate in Urns with Cubed Pineapple, Strawberries, Orange Wedges, Bananas, Pretzel Sticks, Mini Brownies, Large Marshmallows, OREO®Cookies, and Rice Krispies® Treats with Bamboo Skewers

**Mini Desserts** $2.75
Assortment of Mini Cupcakes, Cake Pops, Mini Fruit Tarts, House Made Chocolate Truffles (GF), Mini Cannolis, Mini Eclairs, and Mini Cream Puffs

**Pies Ala Mode** $2.75
Apple, Pumpkin, Strawberry Rhubarb, Peach, Lemon, or Custard with Vanilla Ice Cream and House-Made Whipped Cream

**Halloween!!** $2.25
Holiday Decorated Cupcakes, Candy Corn Blondies, Caramel Apples, Caramel Apples with Chocolate Drizzle, Rice Krispies® Treats with Black and Orange Sprinkles, and Assorted Halloween Candy

**Holiday Desserts**
Special Holiday-Specific Desserts can be created.

Price per person unless otherwised stated.