

Appetizers

Menu Designed for a Minimum of 25 guests

Butternut Squash Ravioli with a Brown Butter Sage Sauce and Crumbled Chevre
\$10 per person

Seared Diver Scallops with a quick sauté of Chanterelle Mushrooms, Shallots,
Yellow Tomato, Baby Spinach, and Gnocchi
Market

Pan Fried Maine Crab Cake on Roasted Corn-Avocado Relish and Chipotle Remoulade
\$14 per person

Vine Ripened Tomato Stack with Fresh Mozzarella, Basil, Cracked Peppercorns and
White Truffle Oil
\$12 per person

Salads

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Organic Mesclun Greens with Herb Vinaigrette

The salads below may be substituted in place of the Organic Mesclun Greens for an additional fee

Crisp Romaine Lettuce, Homestyle Croutons, Reggiano and Chef's Zesty Caesar Dressing
\$8 per person

Baby Spinach with Pickled Red Onion, Crimini Mushrooms, Chopped Egg, Crystallized Walnuts and Warm
Apple Cider Bacon Dressing
\$8 per person

Soups

Menu Designed for a Minimum of 25 Guests

New England Clam Chowder with Apple Cider Bacon and Fresh Herbs
\$8 per person

Roasted Tomato and Fennel Bisque
\$7 per person

Pigeon Cove Lobster Bisque
\$8 per person

Forest Mushroom and Boursin with Crispy Lardon
\$7 per person

Prices are subject to change and can only be guaranteed 30 days prior to function.

Prices do not include 19% administrative fee and 5% Massachusetts meals tax.

We like to utilize the freshest of ingredients. Some items are seasonal and subject to availability.

Dinner Entrees

All Entrees accompanied by Organic Green Salad with Herb Vinaigrette, Fresh Baked Bread, Chef's Choice of Starch, Seasonal Vegetables, Dessert, Coffee, and Tea

Bronzed Salmon
Coriander-Mango Coulis
\$39.00 per person

Mojo Marinated Pork Tenderloin
Roasted to Perfection, Accompanied by Cranberry Chutney
\$37.00 per person

Herb Roasted Statler Chicken
Roasted Garlic Tomato Cream
\$36.00 per person

Cappelini Messina
Tender Sautéed Chicken, Baby Spinach and Roasted Peppers in a Rich Chicken Broth
\$39.00 per person

Grilled Vegetable Ravioli
Porcini Broth, Baby Arugula and a Shot of Cream
\$35.00 per person

Pan Seared Filet of Beef
Sherry-Sundried Tomato Gastrique
\$43.00 per person

New England Baked Haddock
Buttery Parmesan Crust, Lemon Thyme Beurre Blanc
\$38.00 per person

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Desserts

The below desserts may be substituted in place of the Chef's Selection

Chocolate Croissant Bread Pudding
With Cognac Hard Sauce and Fresh Whipped Cream
\$9.00 per person

Fresh Seasonal Berries Layered with White Chocolate Crème Anglaise
\$9.00 per person

White Chocolate Macadamia Brittle with Peanut Butter Marscarpone Mousse and Strawberry-Gran Marnier
Compote
\$9.00 per person

Tiramisu
\$8.00 per person

Flourless Chocolate Torte
With Fresh Raspberry and Whipped Cream
\$9.00 per person

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