



PLATED DINNER MENUS

Choice of One Soup or Salad Add \$10 per person to entrée price for both soup and salad. Freshly Brewed Regular & Decaffeinated Coffee & Specialty Teas
Assorted Rolls and Butter

Soup Selection

Boston Clam Chowder
Shrimp & Sweet Corn Chowder
Lobster Bisque
Roasted Autumn Squash Soup with Brown Butter and Toasted Hazelnuts
Roasted Tomato Soup with Herb Crostini, Golden Raisin Gremolata
Chilled Corn Vichyssoise with Avocado, Crab, and Cilantro

Salads

Market Green Salad with Garden Vegetables, Fresh Herbs,
and Balsamic Vinaigrette
Caesar Salad with Hearts of Romaine, Toasted Garlic Croutons,
and Lemon Parmesan Dressing
Gem Lettuce Salad with Baby Tomato, Crispy Bacon, Shaved Red Onion,
and Blue Cheese Dressing
Chilled Asparagus Salad with Arugula, Frisee, Orange, Farm Egg Emulsion,
and Citronelle Dressing
Caprese Salad with Vine Ripened Tomato, Baby Mozzarella, Fresh Basil,
and Aged Balsamic Paint
Red Watercress & Pear Salad with Blue Cheese, Candied Walnuts,
and Champagne Vinaigrette

Entrees

From Local Waters

Roasted Atlantic Cod with Citrus Thyme Sauce	\$75 per person
Seared Salmon with Watercress Sauce	\$75 per person
Leek Crusted Salmon with Chardonnay Sauce	\$80 per person
Seared Peppered Ahi Tuna with Red Pepper Mango Coulis	\$85 per person
Jumbo Crab Cake with Chesapeake Butter	\$75 per person
Roasted Halibut with Saffron Sauce	\$90 per person

From Fields & Pastures

Roasted French Cut Chicken with Rosemary Chicken Jus	\$75 per person
Chicken Scallopini with Brown Butter Caper Emulsion	\$75 per person
Chicken "Saltimbocca" with Boursin Cheese, Roasted Pepper, and Arugula	\$75 per person
Roasted Sirloin of Beef with Cognac Peppercorn Sauce	\$90 per person
Braised Beef Short Ribs with Barolo Pan Reduction	\$85 per person
Seared Duck Breast & Duck Leg Confit with Port Reduction	\$90 per person
Filet Mignon with Bordelaise Sauce	\$95 per person
Braised Osso Bucco with Marsala Sauce	\$90 per person
Lamb Chops with Pinot Noir – Blackberry Sauce	\$95 per person

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Duo Dining- \$140 per person

Choice of (2) of the above entrée selections

Vegetarian Options

Polenta with Peperonata

Thyme Scented White Bean Cassuole

Crispy Risotto

Truffled Potato Tower

Seasonal Ravioli

Accompaniments (selection of 2)

Golden Potato Puree

Truffle Potato Puree

Macaroni & Cheese Gratin

Herb Goat Cheese Polenta

Roasted Marble Potatoes

Crispy Risotto

Jumbo Asparagus

Corn Succotash

Roasted Baby Vegetables

Toasted Cauliflower Gratin

Roasted Root Vegetables

Sautéed Broccoli with Garlic Oil

Desserts

Black Forest Cake with Raspberry Coulis

Tiramisu with Mocha Sauce and Raspberries

Warm Molten Chocolate Cake with Raspberries

Citrus Blueberry Bread Pudding
with Crème Anglaise

Chocolate Profiteroles with Chocolate Sauce
and Fresh Berries

Amaretto Mascarpone Parfait
with Hazelnut Biscotti

Crème Brulee with Fresh Berries

Vanilla Bean Panna Cotta with Summer Berries

Duo of Desserts

DINNER BUFFET MENUS

All Dinner Options Include Freshly Brewed Regular & Decaffeinated Coffee & Specialty Teas

The Town

New England Clam Chowder

Baby Spinach with Marinated Mushrooms,
Hard Boiled Eggs, Crumbled Bacon,
& Balsamic

Boston Lettuce Salad with Pears, Blue Cheese,
and Cranberry Vinaigrette

Atlantic Haddock with a Kettle Potato Crust

Herb Roasted Free Range Chicken with Lemon Zest
Garlic and Rosemary Jus

Braised Beef Short Ribs with Pan Sauce

Golden Potato Puree

Thyme Scented White Bean Cassoulet

Seasonal Roasted Root Vegetables

Apple Crumble & Boston Cream Pie

\$90 per person

Roman Holiday

Italian Wedding Soup (OR) Vegetable Minestrone Soup

Fig, Goat Cheese, Arugula Flatbread

Kale Caesar Salad with Parmesan Dressing
and Brioche Croutons

Tomato Pazanella Salad with Basil and Balsamic

Chicken Scaloppini "Piccata" with Brown Butter
Caper Emulsion

Braised Beef Ragù

Fresh Catch with Extra Virgin Olive Oil
and Citrus Gremolata

Crispy Polenta with Olives and Peperonata

Seasonal Raviolis with Roasted Garlic Cream Sauce

Seasonal Vegetables

Mascarpone Espresso Tiramisu

Garlic Herb Bread

\$90 per person

The Big Easy

Chipotle Sweet Potato Bisque

Creamy Mustard Potato Salad

Vegetable Chophouse Salad

Country Style Fried Chicken

Cajun Shrimp

Barbeque Baby Back Ribs

Smoked Cheddar Grits

Macaroni & Cheese Gratin

Sweet Corn Succotash

Buttermilk Biscuits & Freshly Baked Cornbread

Assorted Mini Pies such as Apple, Blueberry,
and Pecan

Fresh Watermelon

\$90 per person

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Talented Mr. Ripley

Chicken, Egg, & Lemon Soup (OR) Mediterranean Eggplant Soup
Fattoush Salad with Toasted Pita
Spiced Carrot and Zucchini Quinoa Salad
Hummus & Mixed Olives
Herb Lemon Chicken with Oven Roasted Tomatoes
Roasted Salmon with Olive Herb Tapenade and Tzatziki Sauce
Spiced Lamb Kofta Kebabs with Tzatziki Sauce
Saffron Couscous Toasted
Cauliflower Gratin with Golden Raisins, Preserved Lemons, and Almonds
Lemon Almond Tarts
Variations of Baklava Style Desserts
Fresh Fruit with Mint & Rosewater Syrup
\$90 per person

Clam Bake

New England Clam Chowder
Steamed Mussels with White Wine, Garlic, Butter, & Fresh Thyme
Baby Yukon Potato Salad with Champagne – Shallot dressing
Marinated Summer Tomato Salad with Fresh Basil and Ricotta
Citrus Poached Shrimp
Lobster Rolls
Buttered Corn on Cobb
Buttery Biscuits
Strawberry Shortcake
\$105 per person

STATIONS

Crispy Vegetables & Dips

Fresh Vegetables with Blue Cheese Dip, Spring Onion
Crème Fraiche, and Black Olive Tapenade
\$16 per person

Mezze

Variation of Pita (Pita Bread, Crispy Pita Strips,
and Spiced Pita), Roasted Garlic Hummus, Baba
Ghanoush, Tabouli Salad, Olive Tapenade, Barrel
Aged Feta Cheese, & Roasted Mixed Olives
\$20 per person

Cheese Board

Chef's selection of five cheeses with Grapes, Dried
Fruits, Honeycomb, and Toasted Nuts, Freshly Sliced
Breads, Crostini, and Crackers
\$20 per person

Charcuterie

Meats, Salamis, Pickled Red Onion, Cornichons, and
Grain Mustard
\$9 additional

Raw Bar Shooters

Seasonal Chilled Oysters, Littleneck Clams on the
Half Shell, Chilled Poached Shrimp, Chilled Crab
Cocktail, Black Peppercorn Champagne Mignonette,
Lemon Wedges, Classic Cocktail Sauce, and Tabasco
\$45 per person (5 pieces per guest)

Salad Station

Mixed Field Greens, Spinach, Romaine, Cherry
Tomatoes, English Cucumbers, Avocado, Heart of
Palm, Roasted Red Peppers, Blue Cheese, Goat
Cheese, Fresh Mozzarella, Balsamic Vinaigrette,
Citrus, and Blue Cheese Dressing
\$18 per person

Salad Enhancements

Grilled Chicken, Spicy Marinated Shrimp, Chile Lime
Flank Steak
\$8 each protein, per person

Premium Protein

Seared Tuna
\$10 per person

Slider Bar

Traditional Beef Sliders
Chicken Sliders with Chipotle Aioli
Pulled Pork with Pineapple Slaw
Salmon Sliders with Citrus Aioli
Vegetarian Sliders with Shallot Dressing
\$22 per person (choice of 3)

French Fries

Truffle Salt
\$5 per person

Flatbread Pizza Station

Margherita – Tomatoes, Fresh Mozzarella, and Basil
Roasted Chicken Barbeque – Red Onions
and Poblano Pepper
Fig & Prosciutto – Dried Black Figs, Gorgonzola,
Prosciutto, and Balsamic Reduction
Sausage & Ricotta – Red Chili Flakes
and Banana Peppers
\$16 per person (choice of 3)

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ACTION STATIONS

Street Tacos

Flour Tortillas, Baja Fish, Pulled Pork, Barbeque Chicken, Lettuce, Diced Tomato, Shredded Cheddar Jack Cheese, Crumbled Queso Fresco, Salsa Roja, Chopped Red Onions, Cilantro, Lime Wedges & Jalapeno

\$24 per person

New England Station

Creamy Clam Chowder, Petit Crab Cake, Frisee Apple Citrus Salad, Horseradish Tartar Sauce, Mini Traditional Lobster Roll (1 roll per guest), Mini Fish & Chips

\$36 per person

Macaroni & Cheese Station (choice of 3)

Traditional, Lobster, Chicken & Waffles, Blackened Shrimp

\$24 per person

Risotto Station (choose 1)

Wild Mushroom Risotto with Truffle Butter & Parmesan Reggiano
Autumn Squash Risotto with Pancetta, Butternut Squash, Apple, and Sage
Shrimp & Corn Risotto with Rock Shrimp, Charred Corn,
Roasted Red Pepper, Scallions
Lobster & Fava Bean Risotto with Lemon Zest,
Mascarpone (add. \$10 per person)

\$18 per person

Pasta Station - requires chef attendant

Penne ala Vodka with Red Pepper Flake, Basil, and Tomato Cream
Rigatoni Pasta with Italian Sausage, Broccoli Rabe, Red Pepper Flake, Ricotta
Roasted Tomato & Mascarpone Ravioli with Oven Roasted Tomatoes
and Basil Pesto

Porcini Mushroom Ravioli with Sage, Truffle Oil, and Garlic Cream
Lobster Ravioli with Lemon Zest, Mascarpone Cream,
and Crispy Leeks (additional \$10 per person)

Rosemary Focaccia

Choose 1 - \$16 per person; Choose 2 - \$24 per person

Sushi Station (6 pieces per person)

Maki Rolls: Spicy Tuna, Salmon, Shrimp Tempura, and California
Vegetarian Rolls upon request...

Station includes pickled ginger, wasabi aioli, and soy glaze.

\$30 per person

Ramen Station

Ramen, Choice of Chicken, Pork, or Vegetable
Miso Broth, Seasoned Boiled Egg, Scallions, Shitake Mushrooms, Bean Sprouts

\$22 per person

Dim Sum Station

Pork Dumplings, Shrimp Shumai, Chicken & Lemongrass Pot Stickers, Edamame
Dumplings, Scallion Pancakes

\$24 per person



SMALL PLATE CARVING STATIONS

Carving Stations require a dedicated Culinarian for 2 hours
25 person minimum

Roasted Tenderloin of Beef with Truffle Potato Puree & Cabernet Demi-Glace

\$30 per person

Roasted Sirloin with Rosemary Scented Potatoes and Revere Steak Sauce

\$28 per person

Herb Crusted Rack of Lamb with Toasted Farro & Rosemary Juse

\$32 per person (3 chops per person)

Orange & Rosemary Scented Free Range Turkey with Farmhouse Herbed Stuffing & Cranberry Ginger Chutnee

\$22 per person

Ancho Chile Rubbed Pork Loin with Sweet Potato Puree & Golden Raisin Gremolata

\$22 per person

All small plate stations include assorted artisan rolls and butter

Enhancements

Maple Glazed Baby Carrots	\$8 per person
Roasted Asparagus	\$8 per person
Roasted Baby Vegetables	\$8 per person

DESSERT TABLE

Choice of 3
\$20 per person

Cupcakes

Red Velvet, Chocolate, Vanilla

Éclairs & Puffs

Chocolate, Mocha, Salted Caramel, Berry

Tartlets

Lemon Meringue, Pecan Pie, Chocolate

Cannolis

Pistachio, Chocolate, Hazelnut

Assortment of French Macaroons

Dessert Shooters

Chocolate, Crème Caramel, Lemon Raspberry

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