

75

PLATED DINNER MENUS

3 COURSE PLATED DINNER

FIRST COURSE *(select 3)*

Served with freshly baked French baguette

Herbed Clam Chowder our combination of clams, Maine potatoes, smoked bacon and cream

75 Crab Cakes scallion and cucumber salad, roasted red pepper coulis and balsamic reduction

- Ⓞ **Char-Grilled Tomato Bisque** vine-ripened tomatoes blended with a hint of fresh basil
- Ⓞ **Organic Chantenay Carrot Soup** with ginger and lime, garnished with rock shrimp
- Classic Caesar** hearts of romaine, Caesar dressing, croutons & parmesan cheese
- Ⓞ **Boston Bibb Salad** Bibb lettuce with Westfield farm's goat cheese, seasonal berries, and roasted pecans with a lemon vinaigrette
- Ⓞ **BLT Wedge** crisp hearts of iceberg with crispy bacon, tomatoes and bleu cheese dressing

ENTRÉE COURSE *(select 4 - Groups over 30 guests must provide advance entrée counts)*

- Ⓞ **Nantucket Seafood Stew** shrimp, scallops, salmon, swordfish, cod, garden vegetables, bliss potatoes, tomato broth
- Ⓞ **Farmed Organic Salmon Filet** served with organic quinoa, seasonal vegetables, radishes, & walnut arugula pesto
- Ⓞ **Meyer Lemon Chicken Breast** roasted potatoes, sautéed vegetables, and Meyer lemon capers sauce
- Ⓞ **Tenderloin Au Poivre** oven roasted beef tenderloin, grilled asparagus, mashed potatoes & peppercorn brandy cream sauce

Chef's Seasonal Ravioli Selection:

Sweet Pea Ravioli asparagus, mint cream sauce

Sunshine Ravioli ratatouille vegetables, tomato basil sauce

Pumpkin Ravioli caramelized butternut squash, cranberries, purple sage butter sauce

Wild Mushroom Ravioli with mushroom cream sauce

DESSERT *(select 3):*

Served with freshly brewed Terrazzo coffee, decaffeinated coffee, cappuccino, espresso and a selection of fine teas

Tres Leches Cake sweetened condensed, cream and whole milk poured over rich sponge cake and finished with whipped cream and fresh berries

Seasonal Cheesecake with a graham cracker crust

Hot Molten Chocolate Cake filled with a molten dark chocolate truffle and served with French vanilla ice cream

Bittersweet Chocolate Brownie walnuts, vanilla ice cream

- Ⓞ **Tahitian Vanilla Crème Brûlée** a vanilla bean custard with caramelized sugar and fresh berries

Apple Strudel classic Swiss apple strudel with a blend of apples, raisins and spices enveloped in a crispy puff pastry served with vanilla ice cream

Ⓞ 75 Gluten Free Cuisine

Please notify your sales manager if a member of your party has an allergy.

All Food and Beverage items above are subject to 7% State & Local Tax, 18% Gratuity and 6% Taxable Administrative Fee

75

COCKTAIL RECEPTION & 3 COURSE PLATED DINNER

DISPLAYED *(select 1)*

Local Sustainable Cheese Hand crafted New England cheeses, assorted fruit compotes, chutneys, seasonal fruit & berries and artisan breads (Cheese selection is subject to New England market availability)

Petit Vegetable Crudité Baby carrots, squashes, tomatoes, radishes, celery, asparagus and broccoli Roquefort black cracked peppercorn dip and roasted red pepper herb dip

Roasted Vegetable Antipasto marinated with virgin olive oil, fresh herbs and balsamic vinegar served with Buffalo mozzarella and assorted breads

Hummus Trilogy artichoke & roasted garlic, Moroccan saffron and roasted red pepper hummus with crisp vegetables and grilled Mediterranean flatbread

Mediterranean Platter red pepper hummus, tabbouleh, marinated olives, artichoke hearts, lavash points

BUTLER PASSED *(select 4)*

- ☉ Cocktail Shrimp gulf shrimp, tequila lime cocktail sauce and fresh lemon wedge
- 75 Crab Cakes roasted red pepper coulis, balsamic reduction
- Baby Lamb Chops with Dijon mustard and herbed breadcrumbs
- Fingerling Potatoes with roasted ratatouille vegetables
- Grilled Asparagus Spears with asiago cheese in crisp phyllo dough
- Grilled Chicken Crostini olive tapenade, vine ripened tomato on crostini

FIRST COURSE *(select 3)*

Served with freshly baked French baguette

Herbed Clam Chowder our combination of clams, Maine potatoes, smoked bacon and cream

75 Crab Cakes scallion and cucumber salad, roasted red pepper coulis and balsamic reduction

- ☉ Char-Grilled Tomato Bisque vine-ripened tomatoes blended with a hint of fresh basil
- ☉ Organic Chantenay Carrot Soup with ginger and lime, garnished with rock shrimp
- Classic Caesar native hearts of romaine, Caesar dressing, croutons & parmesan cheese
- ☉ Boston Bibb Salad Bibb lettuce with Westfield farm's goat cheese, seasonal berries, and roasted pecans with a lemon vinaigrette
- ☉ BLT Wedge crisp hearts of iceberg with crispy bacon, tomatoes and bleu cheese dressing

ENTRÉE COURSE *(select 4 - Groups over 30 guests must provide advance entrée counts)*

- ☉ Nantucket Seafood Stew shrimp, scallops, salmon, swordfish, cod, garden vegetables, bliss potatoes, tomato broth
- ☉ Farmed Organic Salmon Filet served with organic quinoa, seasonal vegetables, radishes, & walnut arugula pesto
- ☉ Meyer Lemon Chicken Breast roasted potatoes, sautéed vegetables, and Meyer lemon capers sauce
- ☉ Tenderloin Au Poivre oven roasted beef tenderloin, grilled asparagus, mashed potatoes & peppercorn brandy cream sauce

Chef's Seasonal Ravioli Selection:

Sweet Pea Ravioli asparagus, mint cream sauce

Sunshine Ravioli ratatouille vegetables, tomato basil sauce

Pumpkin Ravioli caramelized butternut squash, cranberries, purple sage butter sauce

Wild Mushroom Ravioli with mushroom cream sauce

DESSERT *(select 3)*

Served with freshly brewed Terrazzo coffee, decaffeinated coffee, cappuccino, espresso and a selection of fine teas

Tres Leches Cake sweetened condensed, cream and whole milk poured over rich sponge cake and finished with whipped cream and fresh berries

Seasonal Cheesecake with a graham cracker crust

Hot Molten Chocolate Cake filled with a molten dark chocolate truffle and served with French vanilla ice cream

Bittersweet Chocolate Brownie walnuts, vanilla ice cream

- ☉ Tahitian Vanilla Crème Brûlée a vanilla bean custard with caramelized sugar and fresh berries

Apple Strudel classic Swiss apple strudel with a blend of apples, raisins and spices enveloped in a crispy puff pastry served with vanilla ice cream

☉ 75 Gluten Free Cuisine

Please notify your sales manager if a member of your party has an allergy.

All Food and Beverage items above are subject to 7% State & Local Tax, 18% Gratuity and 6% Taxable Administrative Fee

75

COCKTAIL RECEPTION & 4 COURSE PLATED DINNER

DISPLAYED *(select 1)*

Local Sustainable Cheese Hand crafted New England cheeses, assorted fruit compotes, chutneys, seasonal fruit & berries and artisan breads (Cheese selection is subject to New England market availability)

Petit Vegetable Crudit  Baby carrots, squashes, tomatoes, radishes, celery, asparagus and broccoli Roquefort black cracked peppercorn dip and roasted red pepper herb dip

Roasted Vegetable Antipasto marinated with virgin olive oil, fresh herbs and balsamic vinegar served with Buffalo mozzarella and assorted breads

Hummus Trilogy artichoke & roasted garlic, Moroccan saffron and roasted red pepper hummus with crisp vegetables and grilled Mediterranean flatbread

Mediterranean Platter red pepper hummus, tabbouleh, marinated olives, artichoke hearts, lavash points

BUTLER PASSED *(select 4)*

- Ⓞ **Cocktail Shrimp** gulf shrimp, tequila lime cocktail sauce and fresh lemon wedge
- 75 **Crab Cakes** roasted red pepper coulis, balsamic reduction
- Baby Lamb Chops** with Dijon mustard and herbed breadcrumbs
- Fingerling Potatoes** with roasted ratatouille vegetables
- Grilled Asparagus Spears** with asiago cheese in crisp phyllo dough
- Grilled Chicken Crostini** olive tapenade, vine ripened tomato on crostini

PLATED DINNER

APPETIZERS *(select 2)*

Herbed Clam Chowder our combination of clams, Maine potatoes, smoked bacon and cream

75 **Crab Cakes** scallion and cucumber salad, roasted red pepper coulis and balsamic reduction

- Ⓞ **Char-Grilled Tomato Bisque** vine-ripened tomatoes blended with a hint of fresh basil
- Ⓞ **Organic Chantenay Carrot Soup** with ginger and lime, garnished with rock shrimp

SALAD *(select 2)*

Served with freshly baked French baguette

Classic Caesar native hearts of romaine, Caesar dressing, croutons & parmesan cheese

- Ⓞ **Boston Bibb Salad** Bibb lettuce with Westfield farm's goat cheese, seasonal berries, and roasted pecans with a lemon vinaigrette
- Ⓞ **BLT Wedge** crisp hearts of iceberg with crispy bacon, tomatoes and bleu cheese dressing

ENTR E COURSE *(select 4 - Groups over 30 guests must provide advance entr e counts)*

- Ⓞ **Nantucket Seafood Stew** shrimp, scallops, salmon, swordfish, cod, garden vegetables, bliss potatoes, tomato broth
- Ⓞ **Farmed Organic Salmon Filet** served with organic quinoa, seasonal vegetables, radishes, & walnut arugula pesto
- Ⓞ **Meyer Lemon Chicken Breast** roasted potatoes, saut ed vegetables, and Meyer lemon capers sauce
- Ⓞ **Tenderloin Au Poivre** oven roasted beef tenderloin, grilled asparagus, mashed potatoes & peppercorn brandy cream sauce

Chef's Seasonal Ravioli Selection:

Sweet Pea Ravioli asparagus, mint cream sauce
Sunshine Ravioli ratatouille vegetables, tomato basil sauce
Pumpkin Ravioli caramelized butternut squash, cranberries, purple sage butter sauce
Wild Mushroom Ravioli with mushroom cream sauce

DESSERT *(select 3)*

Served with freshly brewed Terrazzo coffee, decaffeinated coffee, cappuccino, espresso and a selection of fine teas

Tres Leches Cake sweetened condensed, cream and whole milk poured over rich sponge cake and finished with whipped cream and fresh berries

Seasonal Cheesecake with a graham cracker crust

Hot Molten Chocolate Cake filled with a molten dark chocolate truffle and served with French vanilla ice cream

Bittersweet Chocolate Brownie walnuts, vanilla ice cream

- Ⓞ **Tahitian Vanilla Cr me Br l e** a vanilla bean custard with caramelized sugar and fresh berries
- Apple Strudel** classic Swiss apple strudel with a blend of apples, raisins and spices enveloped in a crispy puff pastry served with vanilla ice cream

Ⓞ 75 Gluten Free Cuisine

Please notify your sales manager if a member of your party has an allergy.

All Food and Beverage items above are subject to 7% State & Local Tax, 18% Gratuity and 6% Taxable Administrative Fee

75

COCKTAIL RECEPTION & NEW ENGLAND CLAMBAKE PLATED DINNER

DISPLAYED *(select 2)*

Local Sustainable Cheese Hand crafted New England cheeses, assorted fruit compotes, chutneys, seasonal fruit & berries and artisan breads (Cheese selection is subject to New England market availability)

Petit Vegetable Crudité Baby carrots, squashes, tomatoes, radishes, celery, asparagus and broccoli Roquefort black cracked peppercorn dip and roasted red pepper herb dip

Roasted Vegetable Antipasto marinated with virgin olive oil, fresh herbs and balsamic vinegar served with Buffalo mozzarella and assorted breads

Hummus Trilogy artichoke & roasted garlic, Moroccan saffron and roasted red pepper hummus with crisp vegetables and grilled Mediterranean flatbread

BUTLER PASSED *(select 4)*

GF **Cocktail Shrimp** gulf shrimp, tequila lime cocktail sauce and fresh lemon wedge

75 Crab Cakes roasted red pepper coulis, balsamic reduction

Fingerling Potatoes with roasted ratatouille vegetables

Grilled Asparagus Spears with asiago cheese in crisp phyllo dough

Grilled Chicken Crostini olive tapenade, vine ripened tomato on crostini

FIVE COURSE CLAMBAKE DINNER

Herbed Clam Chowder our combination of clams, Maine potatoes, smoked bacon and cream

Classic Caesar native hearts of romaine, Caesar dressing, croutons & parmesan cheese

Steamed PEI Mussels with Spanish Chorizo, tomatoes, garlic, French Bread & chipotle aioli

GF **Steamed One and a Half Pound Maine Lobster** lemon crown, drawn butter

GF **Barbeque Chicken** thighs and drumsticks seasoned with our spice rub and barbeque sauce

GF **Corn on the Cob & Boiled New Potatoes** served family style

Boston Trilogy of Desserts a baby Boston cream pie, a blueberry apple tartlet and a miniature strawberry shortcake

Freshly brewed Terrazzo coffee, decaffeinated coffee, cappuccino, espresso and a selection of fine teas

GF 75 Gluten Free Cuisine

Please notify your sales manager if a member of your party has an allergy.

All Food and Beverage items above are subject to 7% State & Local Tax, 18% Gratuity and 6% Taxable Administrative Fee