



WINE LIST

WHITES

CHARDONNAY

C. S. "Eve", Washington
Hibiscus, Apple Blossom, Lemon Cream, Minerals

- 🌱 Rodney Strong "Chalk Hill", Sonoma
Toasty Vanilla Spice, Golden Apple, Lemon
- Hess Collection "Su'skol", Napa
- Sonoma-Cutrer, Russian River Ranches

SAUVIGNON BLANC

Joel Gott, Napa Valley
Tropical Fruits, Lemongrass, Citrus

- 🌱 Wither Hills, Marlborough
Gooseberry, Guava, Melon, Passionfruit

- 🌱 Chalk Hill, Chalk Hill

PINOT GRIGIO

Stella, Sicily
Pears, White Peach, Citrus

RIESLING

- 🌱 Clean Slate, Germany
Peach, Lime, Minerals

SPARKLING WINES

Vandori, Prosecco
Lemon, Sage, Apple

Varichon et Clerc, Brut
White Fruits, Flowers, Minerals

Gruet NV Rosé, New Mexico
Raspberry, Strawberry, Cherry, Zesty

CHAMPAGNE

Lanson NV, Champagne
Veuve Clicquot NV, Champagne

ROSES

Vitiano, Umbria
Strawberry, Plums, Cranberry, Florals

Guilhem, Languedoc
Florals, Red Currants and Berries

REDS

CABERNET SAUVIGNON

- 🌱 Guenoc, Lake County
Dark Cherries, Rhubarb, Vanilla Oak
- 🌱 The Huntsman, Colomibia Valley
Blackberry, Chocolate, Black Olive, Structured
- Rutherford Ranch, Napa
- Robert Mondavi "Oakville", Oakville

MERLOT

Heron, Napa Valley
Plum, Cassis, Pomegranate, Vanilla

Ghost Pines, Sonoma/Napa

PINOT NOIR

- 🌱 Guenoc, Lake County
White Pepper, Cherry, Hints of Oak, Smooth
- Unconditional, Oregon
Red Fruits, Spices, Subtle Oaks
- Argyle "Reserve", Willamette Valley

MALBEC

La-Maldita, Rioja
Strawberry, Tart Cherry, Spring Flowers

Bodegas Nieto Senetier, Mendoza
Red Fruits, Cherry, Hints of Spice, Smooth

Decero, Mendoza

ZINFANDEL

Frog's Leap (100% Zinfandel), Napa

ZINFANDEL BLEND

- 🌱 Hook & Ladder, Russian River
Blackberry, Cocoa, Cinamon, Pepper

SYRAH

Charles Smith "Boom Boom!", Washington

BLENDS

7 Moons, Oakville

Di Majo Norante 'Sangiovese' Terra D. Osci

All Wines are Current Vintages

- 🌱 Denotes wines that are sustainable, organic or biodynamic

All beverages must be purchased from 75 Liberty Wharf. All Food and Beverage items are subject to 7% State & Local Tax, 15% Service Charge and 5% Taxable Administrative Fee.

75

BEVERAGE LIST

CALL BEVERAGES

75 Call Wines
Dewars Scotch
Seagrams V.O.
Tanqueray Gin
Tito's Vodka
Bacardi Rum
Jack Daniels Bourbon
Bloody Marys/Mimosas

PREMIUM BEVERAGES

75 Premium Wines
Johnnie Walker Black Scotch
Crown Royal
Bombay Sapphire
Ketel One Vodka
Privateer Rum
Makers' Mark Bourbon

DELUXE BEVERAGES

75 Deluxe Wines
Grey Goose Vodka
Woodford Reserve Bourbon
Oban 14
Balvenie 21

CALL CORDIALS

Bailey's Irish Cream
Frangelico
Kahlua

DELUXE CORDIALS

Grand Marnier
B&B
Tia Maria
Banfi Grappa
Drambuie
Hennessey

PORTS

Niepoort 10
Ramos Pinto 20
Woodhouse LBV

COGNAC

Remy Marin VSOP
Martell XO
Remy Martin XO

BEER

Coors Lite (Bottled)
Heineken (Bottled)
Chimay Red
Samuel Adams Lager (Bottled)
Samuel Adams Seasonal (Draught)
Harpoon IPA (Draught)
Guinness (Draught)

NON ALCOHOLIC BEVERAGES

Fountain Sodas
Assorted Juices
San Pellegrino (500 mL)
Acqua Panna (500 mL)
Non-Alcoholic Cocktails

All beverages must be purchased from 75

Proper Identification will be required in compliance with Massachusetts State liquor laws
All Food and Beverage items are subject to 7% State & Local Tax, 18% Gratuity and 6% Taxable Administrative Fee

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BREAKFAST & BRUNCH

DISPLAYS

Ⓞ **Fresh Smoothie Bar**

Tuscan kale, Valencia orange & Granny Smith apple smoothie, seasonal mixed berry smoothie, Brazilian mango & Chantenay carrot smoothie (*minimum order for 20 people*)

Ⓞ **Sliced seasonal fruits and mixed berries** (*minimum order for 20 people*)

Display of Kendall Brook Smoked Salmon

capers, red Bermuda onion, tomatoes, bagels, cream cheese (*charge per display*)

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*)

Ⓞ **Seaport Raw Bar**

Served with our cocktail sauce, horseradish, mignonette, tarragon lemon aioli and fresh lemon, displayed on ice.

Jumbo Gulf Shrimp (*charged per piece*)

Wellfleet Oysters (*minimum 50 pieces each*)

Littleneck Clams (*minimum 50 pieces each*)

Half Lobster Tail (*charged per piece*)

Signature Warm Cinnamon Pecan Rolls (*charged per person*)

Miniature Croissants

to include a selection of almond, chocolate and spinach & cheese (*charged per dozen*)

BUTLER PASSED HORS D'OEUVRES

Hot

(*charged per piece*)

Maryland Crab Cakes Cajun rémoulade sauce

Ⓞ **Grilled Shrimp** with cilantro

Potato Chive Cake domestic caviar, vodka sour cream

Wild Mushroom & Sweet Onion Tartlet with goat cheese

Grilled Asparagus Spears Asiago cheese, phyllo dough

Fingerling Potatoes with roasted ratatouille vegetables

Cold

(*charged per piece*)

Ⓞ **Lump Crab Salad** on a crisp English cucumber

Ⓞ **Jumbo Gulf Shrimp** with cocktail sauce

Smoked Salmon Tartlet herbed goat cheese, sun-dried tomato

Kendall Brook Smoked Salmon chive crêpe, vodka sour cream

Ⓞ **Ruby Grapes** goat cheese, roasted almonds

Ⓞ **Caprese Skewer** aged balsamic, extra virgin olive oil

Ⓞ 75 Gluten Free Cuisine

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

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BRAHMIN BRUNCH BUFFET

Freshly baked muffins, danish, coffee cakes, buttery croissants

Breakfast breads with butter and assorted preserves

Sliced seasonal fruits and mixed berries

Eggs Benedict poached eggs, Canadian bacon, herbed hollandaise sauce on a toasted English muffin

Cinnamon Brioche French Toast stuffed with raspberry cream cheese, warm maple syrup

Sausage, bacon and homefries

Ⓞ Caramelized Apple and Dried Cranberry Salad baby arugula, walnut crusted Vermont goat cheese medallions, apple cider vinaigrette

Ⓞ Roasted beef tenderloin with a port-wine sauce

Ⓞ Chicken Provençal ratatouille vegetables, Kalamata olives, herbs de Provence, tomato concasse, extra virgin olive oil served over long grain basmati rice

Ⓞ Sautéed seasonal vegetables

Chocolate brownies and assorted miniature pastries

Freshly squeezed orange, pink grapefruit and cranberry juice

Spring and mineral waters

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

(Minimum of 20 guests, additional charge per person if fewer than 20 guests)

Equipment Rental charge for Brunch Buffet

Ⓞ 75 Gluten Free Cuisine

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PLATED BRUNCH MENUS

APPETIZERS *(select 3):*

75 Parfait layers of Greek yogurt, granola and strawberries. Finished with a drizzle of clover honey

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

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

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

ENTREES *(select 5):*

- Ⓞ **Steak and Eggs** char-grilled steak with choice of eggs served with our brunch potatoes

Morning Breakfast three farm eggs any style served with bacon strips, potatoes and English muffin

Traditional Eggs Benedict choice of maple Canadian bacon or Kendall brook smoked salmon topped with herbed hollandaise, English muffin, brunch potatoes and breakfast sausage

Raspberry Stuffed French Toast raspberry preserves and cream cheese layered between brioche drizzled with maple syrup and fresh wild berries

- Ⓞ **Mexican Omelet** sautéed tomatoes, chorizo, cheddar cheese, brunch potatoes, salsa, sour cream and homemade guacamole
 - Ⓞ **75 Omelet** sautéed spinach, Portobello mushrooms and cheddar cheese, brunch potatoes and breakfast sausage
 - Ⓞ **Nantucket Seafood Stew** shrimp, scallops, salmon, swordfish, halibut, vegetables and potatoes
 - Ⓞ **Chicken & Autumn Pear Salad** grilled chicken breast, baby arugula, red pears, radish, dried cranberries, roasted pistachios, crispy polenta, lemon vinaigrette & pomegranate reduction
- Pumpkin Ravioli** sautéed native butternut squash, garden sage, tomato vodka sauce and grated parmesan cheese

DESSERT *(select 3):*

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

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

Pumpkin Cheesecake A cookie crumb base with a pumpkin infused cheesecake

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

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RECEPTION MENUS

AFTERNOON BOSTON SKYLINE RECEPTION

(Two-hour reception)

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

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

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

ENHANCEMENTS

(charged per piece)

Seaport Sliders bite sized choice beef burgers on a mini brioche bun, American cheese, lettuce, tomatoes, and onions

75 Crab Cakes roasted red pepper coulis, balsamic reduction

Miniture Lobster Roll with fresh chives

Grilled Chicken Slider with chipotle mayonnaise

Ⓞ 75 Gluten Free Cuisine

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OCEAN VIEW RECEPTION

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

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

Seaport Sliders bite sized choice beef burgers on a mini brioche bun, American cheese, lettuce, tomatoes, and onions

Baby Lamb Chops with Dijon mustard and herbed breadcrumbs

Fingerling Potatoes with roasted ratatouille vegetables

Miniature Lobster Roll with fresh chives

Grilled Chicken Slider with chipotle mayonnaise

Grilled Asparagus Spears with asiago cheese in crisp phyllo dough

MINI ENTRÉES *(select 3)*

Crispy Fried Monterey Bay Calamari fried jalapenos and bell peppers, tartar sauce and lemon balsamic reduction

Pumpkin Ravioli sautéed native butternut squash, garden sage, tomato vodka sauce and grated parmesan cheese

- Ⓞ **Cocktail Sirloin Tips** lightly seared beef sirloin tips served with our zesty blackberry barbecue sauce, garlic mashed potatoes, and green beans

Chicken Picatta with gemelli pasta, lemon, capers and a rich butter sauce

- Ⓞ **Pan-Seared Sea Scallop** with braised leeks and topped with Osetra caviar

DESSERT *(select 1)*

French and Russian Miniature Pastries

75 Liberty Wharf Cookie Jar house baked chocolate chip, chocolate crackle and oatmeal raisin cookies

- Ⓞ **Dark and White Chocolate Tuxedo Dipped Strawberries** *(add'l charge per person)*

Ⓞ 75 Gluten Free Cuisine

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SEAPORT RECEPTION

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

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

BUTLER PASSED *(select 4)*

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

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

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

STATION

- Ⓞ **Garden Greens** cherry tomatoes, English cucumbers, French Radishes, julienne carrots, champagne vinaigrette

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

Seasonal Ravioli Selection

- Ⓞ **Marinated Sirloin Tips** lightly seared beef sirloin tips

- Ⓞ **Sautéed Gulf Shrimp and Sea Scallops** with lemon basmati rice and herbed butter sauce

Fresh Baked Rolls & Country Breads

BUTLER PASSED DESSERT

75 Liberty Wharf Cookie Jar house baked chocolate chip, chocolate crackle and oatmeal raisin cookies

- Ⓞ **Dark and White Chocolate Tuxedo Dipped Strawberries** *(add'l charge per person)*

75

NEW ENGLAND CLAMBAKE RECEPTION

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)*

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

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

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

DINNER STATION

- Ⓞ **Garden Greens** cherry tomatoes, English cucumbers, French Radishes, julienne carrots, champagne vinaigrette

Vegetarian Pasta Salad sun dried tomato pesto, broccoli florets, julienne carrots, Kalamata Olives, red and yellow peppers

Steamed PEI Mussels with Spanish chorizo, roasted tomatoes, garlic, French bread & chipotle aioli

- Ⓞ **Barbecue Chicken** drumsticks seasoned with our spice rub and barbeque sauce

- Ⓞ **Lobster Tails** over corn salsa with citrus butter sauce

BUTLER PASSED DESSERT

Boston Cream Pie golden sponge cake, pastry cream, rich chocolate frosting and toasted almonds

Strawberry Shortcake sponge cake, whipped cream, fresh strawberries and strawberry coulis

Freshly Baked Chocolate Chip Cookies

Ⓞ 75 Gluten Free Cuisine

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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** native hearts of romaine, Caesar dressing, croutons & parmesan cheese
- Ⓞ **Boston Bibb Salad** Bibb lettuce with Westfield farm's goat cheese, dried cranberries, apples and roasted pecans with a lemon vinaigrette
- Ⓞ **BLT Wedge** crisp hearts of iceberg with crispy bacon, tomatoes and bleu cheese dressing

ENTRÉE COURSE *(choice of)*

Pumpkin Ravioli sautéed native butternut squash, garden sage, tomato vodka sauce and grated parmesan cheese

- Ⓞ **Nantucket Seafood Stew** shrimp, scallops, salmon, swordfish, halibut, vegetables and potatoes
- Char-Grilled Atlantic Salmon Filet** served with sweet potato gnocchi, Sautéed broccoli rabe, grilled asparagus and black raspberry sauce
- Ⓞ **Meyer Lemon Chicken Breast** pan roasted with Meyer lemon and capers, arugula & fingerling potatoes
- Ⓞ **Tenderloin Au Poivre** oven roasted beef tenderloin, grilled asparagus, portabella mushroom, shallot mashed potatoes & peppercorn brandy 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

Pumpkin Cheesecake A cookie crumb base with a pumpkin infused cheesecake

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

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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, dried cranberries, apples and roasted pecans with a lemon vinaigrette

- Ⓞ **BLT Wedge** crisp hearts of iceberg with crispy bacon, tomatoes and bleu cheese dressing

ENTRÉE COURSE *(choice of)*

Pumpkin Ravioli sautéed native butternut squash, garden sage, tomato vodka sauce and grated parmesan cheese

- Ⓞ **Nantucket Seafood Stew** shrimp, scallops, salmon, swordfish, halibut, garden vegetables and bliss potatoes

Char-Grilled Atlantic Salmon Filet served with sweet potato gnocchi, sautéed broccoli rabe, grilled asparagus and black raspberry sauce

- Ⓞ **Meyer Lemon Chicken Breast** pan roasted with Meyer lemon and capers, arugula & fingerling potatoes

- Ⓞ **Tenderloin Au Poivre** oven roasted beef tenderloin, grilled asparagus, portabella mushroom, shallot mashed potatoes & peppercorn brandy 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

Pumpkin Cheesecake A cookie crumb base with a pumpkin infused cheesecake

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

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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 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

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, dried cranberries, apples and roasted pecans with a lemon vinaigrette

- Ⓞ **BLT Wedge** crisp hearts of iceberg with crispy bacon, tomatoes and bleu cheese dressing

ENTRÉE COURSE *(choice of)*

Pumpkin Ravioli sautéed native butternut squash, garden sage, tomato vodka sauce and grated parmesan cheese

- Ⓞ **Nantucket Seafood Stew** shrimp, scallops, salmon, swordfish, halibut, garden vegetables and bliss potatoes

Char-Grilled Atlantic Salmon Filet served with sweet potato gnocchi, sautéed broccoli rabe, grilled asparagus and black raspberry sauce

- Ⓞ **Meyer Lemon Chicken Breast** pan roasted with Meyer lemon and capers, arugula & fingerling potatoes

- Ⓞ **Tenderloin Au Poivre** oven roasted beef tenderloin, grilled asparagus, portabella mushroom, shallot mashed potatoes & peppercorn brandy 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

Pumpkin Cheesecake A cookie crumb base with a pumpkin infused cheesecake

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

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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)*

- Ⓞ **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

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

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

- Ⓞ **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