

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

Char-Grilled Atlantic Salmon Filet spinach & sun-dried tomato risotto, grilled asparagus, and blackberry glaze

- Ⓞ **Meyer Lemon Chicken Breast** roasted potatoes, sautéed vegetables, and Meyer lemon capers sauce
- Char-grilled Beef Medallions** shallot mashed potatoes, cremini mushroom, garden vegetables and cabernet reduction

Oven-Roasted Surf and Turf beef tenderloin, pan-seared sea scallops & gulf shrimp, with shallot mashed potatoes, char-grilled asparagus and citrus butter sauce – add \$6 per person

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

- Ⓞ **Seasonal Fruit and Berries** with a light Chantilly cream
- 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

\$75.00 Per Person

Ⓞ 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

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

Seafood Tower oyster, clams and lobster tails served with horseradish, cocktail sauce and fresh lemons – add \$12 per person

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

Tuna Tartar mango, avocado, on a wonton chip

☉ Medjool Date Serrano ham, walnut

California Roll crab meat, avocado, cucumber, sushi rice, nori

Kendall Brook Smoked Salmon chive crêpe, vodka sour cream

Beef Tenderloin Anaheim chili aioli, on focaccia

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

☉ Char-Grilled Atlantic Salmon Filet spinach & sun-dried tomato risotto, grilled asparagus, and blackberry glaze

☉ Meyer Lemon Chicken Breast roasted potatoes, sautéed vegetables, and Meyer lemon capers sauce

Char-grilled Beef Medallions shallot mashed potatoes, cremini mushroom, garden vegetables and cabernet reduction

Oven-Roasted Surf and Turf beef tenderloin, pan-seared sea scallops & gulf shrimp, with shallot mashed potatoes, char-grilled asparagus and citrus butter sauce – add \$6 per person

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

☉ Seasonal Fruit and Berries with a light Chantilly cream

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

\$110 per person

☉ 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 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

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

Seafood Tower oyster, clams and lobster tails served with horseradish, cocktail sauce and fresh lemons – add \$12 per person

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
- Tuna Tartar mango, avocado, on a wonton chip
- Medjool Date Serrano ham, walnut
- California Roll crab meat, avocado, cucumber, sushi rice, nori
- Kendall Brook Smoked Salmon chive crêpe, vodka sour cream
- Beef Tenderloin Anaheim chili aioli, on focaccia

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

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
- Ⓞ Char-Grilled Atlantic Salmon Filet spinach & sun-dried tomato risotto, grilled asparagus, and blackberry glaze
- Ⓞ Meyer Lemon Chicken Breast roasted potatoes, sautéed vegetables, and Meyer lemon capers sauce
- Ⓞ Char-grilled Beef Medallions shallot mashed potatoes, cremini mushroom, garden vegetables and cabernet reduction
- Oven-Roasted Surf and Turf beef tenderloin, pan-seared sea scallops & gulf shrimp, with shallot mashed potatoes, char-grilled asparagus and citrus butter sauce – add \$6 per person

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

- Ⓞ Seasonal Fruit and Berries with a light Chantilly cream
- 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

\$120 per person

Ⓞ 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 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

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

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

Tuna Tartar mango, avocado, on a wonton chip

Ⓞ Medjool Date Serrano ham, walnut

California Roll crab meat, avocado, cucumber, sushi rice, nori

Kendall Brook Smoked Salmon chive cr pe, vodka sour cream

Beef Tenderloin Anaheim chili aioli, on focaccia

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

\$140 per person

Ⓞ 75 Gluten Free Cuisine

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