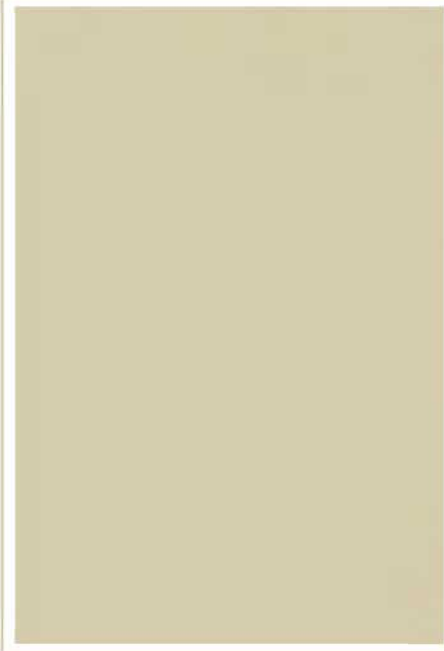
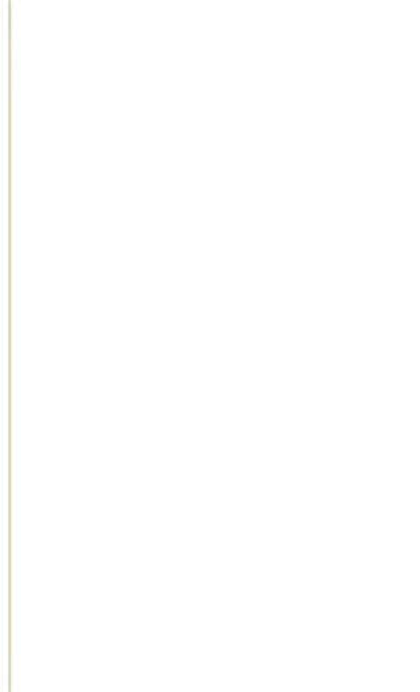




The Nantucket Room

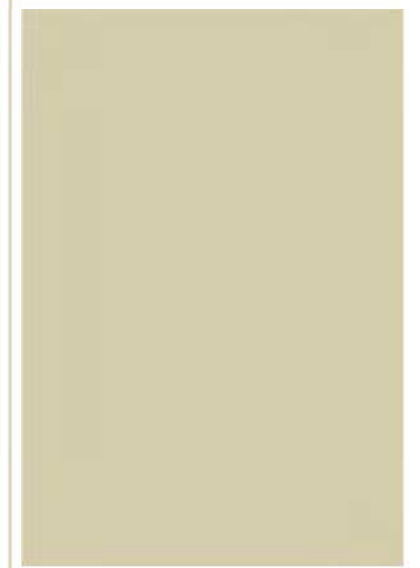


A Comfortable Atmosphere for Your Guests



EXECUTIVE CONFERENCE CENTER
BOSTON-NATICK

Banquet Menu



BREAKFAST

CONTINENTALS

Classic Continental	7
Orange and Cranberry Juices	
Selection of Bakeshop Specialties	
Butter & Preserves	
Freshly Brewed Regular & Decaffeinated Coffee and Teas	
Add Fresh Fruit	9
Healthy Start	11
Orange and Cranberry Juices	
Mixed Fresh Fruit	
Flavored Yogurts	
Granola	
Butter & Preserves	
Freshly Brewed Regular & Decaffeinated Coffee and Teas	
<i>Continental Enhancements</i>	
One Handed Breakfast Burrito	5
Scrambled, Chorizo, Mozzarella, Salsa Picante	
'Finagle a Bagel'	6
Scrambled, Sausage and Jack Cheese on a Toasted Bagel	

BREAKFAST BUFFETS

*Minimum guarantee of 15 guests for Breakfast Buffets
(Buffets are based on 90 minutes of service)*

The Beacon Buffet	20
Orange and Cranberry Juices	
Mixed Fresh Fruit	
Selection of Bakeshop Specialties	
Butter & Preserves	
Assorted Cereals with Whole and Skim Milk	
Scrambled Eggs	
Applewood Smoked Bacon & Sausage	
Crispy Breakfast Potatoes with Stewed Peppers & Red Onion	
Freshly Brewed Regular & Decaffeinated Coffee and Teas	

The Bostonian	24
Orange and Cranberry Juices	
Mixed Fresh Fruit	
Selection of Bakeshop Specialties	
Butter & Preserves	
Assorted Cereals with Whole and Skim Milk	
Scrambled Eggs	
Applewood Smoked Bacon & Sausage	

Choose One:

- Frosted Flake Crusted French Toast
- Egg Benedict on Toasted Muffin with Smokey Hollandaise
- Buttermilk Pancakes with Warm Maple Syrup and Blueberry Compote

- Crispy Breakfast Potatoes with Stewed Peppers & Red Onion

Enhancements as Additions to Breakfast Buffets

Meats	3
Regular or Turkey Sausage	
Canadian Bacon	
Irish Bangers	

Treats	
Banana Pancakes	3
Hershey Chocolate Chip Pancakes	3
Jumbo Waffles	3
Sticky Bun French Toast	4
Bananas Foster French Toast	4

Please inform your Event Specialist if a person in your party has a food allergy | Excludes all taxes, gratuities and fees | Pricing subject to change

Chef Attended Station

100 chef fee, 8/item

(Based on one hour of service)

Farm Fresh Egg and Omelet Station

Eggs Cooked to Order Any Style

Egg Beaters and Egg White Included

Omelet's Cooked to Order – Fillings to Include

Peppers, Onions, Tomato, Mushroom, Green Onion,

Bacon, Sausage, Salsa, Cheddar & Swiss

BRUNCH

The Local Yokel **30**

Orange, Apple and Cranberry Juices
Cranberry and Apple Juices
Fresh Fruit with House Made Popped Amaranth Granola
Selection of Bakeshop Specialties
Bagels and Cream Cheese
Butter, Preserves and Traditional Condiments
Scrambled Eggs
Apple wood Smoked Bacon & Sausage
Crispy Breakfast Potatoes with Stewed Peppers & Red Onion

Salads

Choose Two

Hearts of Romaine with Creamy Parmesan & Multigrain Croutons
Organic Green Salad with Cucumber, Red Onion, Grape Tomato and Two Dressings
Country Green Bean with Grilled Red Onion, and Bacon Vinaigrette
Cucumber and Tomato with Shaved Fennel and Oregano Vinaigrette
Whole Wheat Penne with Kalamata, Local Feta, Sundried Tomato, and Pesto

Entree

Black Pepper and Honey Glazed Pork Loin, Candied Root Vegetables
Wild Mushroom Tortellini, Truffled Parmesan Cream

Or

Herbed Statler Chicken
Sundried Tomato and Mascarpone Polenta

Rolls & Butter
Chef's Selection of Mini Pastries
Freshly Brewed Regular & Decaffeinated Coffee and Teas

Enhancements as Additions

Treats

Banana Pancakes	3
Hershey Chocolate Chip Pancakes	3
Jumbo Waffles	
Sticky Bun French Toast	4
Bananas Foster French Toast	4

Chef Attended Stations

(Based on one hour of service)

Please inform your Event Specialist if a person in your party has a food allergy | Excludes all taxes, gratuities and fees | Pricing subject to change

Farm Fresh Egg and Omelet Station

100 chef fee, plus 8

Eggs Cooked to Order Any Style

Egg Beaters and Egg White Included

Omelets Cooked to Order – Fillings to Include

Peppers, Onions, Tomato, Mushroom, Green Onion,

Bacon, Sausage, Salsa, Cheddar & Swiss

Beverage Service

Ask us about our Bloody Mary and Mimosa Bars, available at an additional fee.

BREAKS

THEMED BREAKS

Breaks Price Based on 30 Minutes of Service | Minimum 5 Persons

Chocolate Drop	9
M&M's, Hershey Kisses, Chocolate Brownies & Whoopie Pies Malted Chocolate Milk Assorted Soft Drinks and Bottled Water Freshly Brewed Regular & Decaffeinated Coffee and Teas	
Wake Me Up Before You Go-Go	10
Red Bull Energy Drink Power Bars Iced Coffee and Frappuccinos Assorted Candy Bars Assorted Soft Drinks and Bottled Water Freshly Brewed Regular & Decaffeinated Coffee and Teas	
On The Border	11
Crispy Tortilla Chips with Salsa Picante, Cumin Scented Guacamole, and Vegetarian Chili with Sour Cream Giant Cinnamon Churros Assorted Soft Drinks and Bottled Water Freshly Brewed Regular & Decaffeinated Coffee and Teas	
Intermission	6
Freshly baked cookies, brownies Assorted Soft Drinks and Bottled Water Freshly Brewed Regular & Decaffeinated Coffee and Teas	
Fenway	8
Pretzels, Potato Chips, Cracker Jacks Assorted Candy Bars Assorted Soft Drinks and Bottled Water	
Thirst Quencher	5
Assorted Soft Drinks and Bottled Water Freshly Brewed Regular & Decaffeinated Coffee and Teas	

Please inform your Event Specialist if a person in your party has a food allergy | Excludes all taxes, gratuities and fees | Pricing subject to change

UNWIND OFF ROUTE 9

Build Your Own Break and Break Packages | Breaks Price Based on 30 Minutes of Service | Minimum 10 Persons

Refresh

Regular & Decaf Coffee with assorted teas	3
Hot Chocolate with Marshmallow	3
Assorted Juices	3
Assorted Regular & Diet Soft Drinks and Bottled water	4
Deluxe Bottled Water	2
Assorted Vitamin Waters	3
Frappuccino Drinks	5
Fruit Smoothies	5

Awaken

Fresh Fruit Cups	4
Assorted Individual Fruit Yogurts	3
Energy Bars	3
White Bean Smokey Garlic Hummus with Pita Chips	6
Tortilla Chips with Salsa and Guacamole	8
Assorted Candy Bars	3
Chocolate Dipped Strawberries	3

Happy Endings

Warm Cinnamon Rolls	3
Assorted Pastries	3
Banana Walnut, or Apple Cinnamon Bread	3
Selection of Muffins	3
Bagels with Cream Cheese	4
Mini Croissants with Jam and Butters	4
Mini Chocolate Croissants	4
Fudge Brownies, Blondies, and Rice Krispie Treats	5

LUNCH

Plated lunches based on groups of 15 or more persons. | Choose from one soup or salad, one main course entrée and one dessert, add a second course for an additional 5 pp | All plated lunches include rolls & butter, Freshly Brewed Regular & Decaffeinated Coffee and Teas soda, & water

Soups

New England Clam Chowder
Pasta Fagioli
Smokey Tomato with Goat Cheese
Corn Chowder with Roasted Garlic

Salads

Wedge with North Country Bacon, Great Hill Blue
Heart of Romaine, White Anchovy, and Creamy Asiago
Baby Arugula, Heirloom Tomato, Extra Virgin Olive Oil and Lemon
Field Greens with Tomato and Cucumber
(Choose from Ranch, 1000 Island, or Balsamic Vinaigrette)
Crunchy Asian Salad with Napa, Carrot, Green Onion, and Sesame Vinaigrette

Entrees

Parmesan & Herb Crusted Chicken Breast 25

Mascarpone Polenta, Grilled Asparagus & Cippoline Onion
Piquillo Pepper and Veal Jus

Goat Cheese Stuffed Breast of Statler Chicken 27

Tourned Vegetables, Horseradish Potato Puree

Mushroom Tortellini 22

Asparagus and Mushroom Ragout
Truffled Parmesan Cream & Basil Oil

Grilled Block Island Swordfish 29

Roasted Garlic Potato Puree
Caponata Salad
Lemon-Caper Vin Blanc

Oak Grilled Salmon 26

Bacon Braised Rainbow Chard
Baked Beans and Coffee BBQ

Petite Filet 32

Roasted Garlic Potato Puree
Baby Vegetables, Red Wine Jus

Desserts

Boston Cream Pie
Whoopie Pie
Mini Carrot Cake
Heath Bar Cheesecake
Oreo Cheesecake

Please inform your Event Specialist if a person in your party has a food allergy | Excludes all taxes, gratuities and fees | Pricing subject to change

THEMED LUNCH BUFFETS

Buffet lunch pricing includes Freshly Brewed Regular & Decaffeinated Coffee, Teas, sodas and bottled water.

East Meets MetroWest

22

Crunchy Asian Salad with Napa, Carrot, Green Onion, and Sesame Vinaigrette
Fried Rice with Asian Vegetables

Spicy Schezuan Beef with Scallion and Ginger
Sweet & Sour Chicken
Peppers, Pineapple, and Woked Vegetables
Sweet Chili, Soy, and Spicy Peanut Sauces

Fortune Cookies

The Deli

18

(Build your own)

Heirloom Potato Salad
North Country Bacon, Whole Grain Mustard, Hard Egg

White Albacore Tuna Salad
Celery, Red Onion, Sweet Relish

Selections of Herb Roasted Turkey Breast, Virginia Ham, and Roast Beef
Cheddar, Swiss, and Pepper Jack Cheeses
Sliced Tomato, Lettuces, Red Onion, Half Sour Pickles
Mayonnaise and Mustard
Brioche, Sourdough, Seven Grain, and Croissant
Cape Cod Potato Chips

Enhance with Hot Pastrami or Dirty Water Dogs

5

Wrap Artist

Assorted pre-made Wraps of Lean Roast Beef, Turkey, Buffalo Chicken,
Ham & Cheese and Roasted Vegetables.

Served with Pasta Salad

Cape Cod potato chips

18

Bubba Visits Boston

22

BBQ Sliders, Fried Chicken

Tater Tots

Cole Slaw

Boston Baked Beans

Jalapeno Corn Bread

Please inform your Event Specialist if a person in your party has a food allergy | Excludes all taxes, gratuities and fees | Pricing subject to change

Old Mexico 19

Cucumber and Jicama Salad
Red Onion, Mango, and Chiles
Blood Orange Vinaigrette

Build Your Own Ground Beef Taco
Crunchy and Soft Tortillas
Shredded Lettuce, Tomato, Guacamole, Cotija, and Spicy Aioli

Grilled Chicken in Mole Sauce

Mexican Rice
Refried Beans

Chicken Fried 23

Dixie Delight Salad
Mixed Greens with all the Fixins

Southern Cole Slaw
Southern Fried Buttermilk Chicken
Garlic Potato Puree with Red-Eye Gravy
Corn and Green Bean Succotash with North Country Bacon

Finger Rolls and Cornbread

Fit 'n Full 17

Selection of Mixed Salad Greens, Cucumber,
Tomato, Sliced Peppers and Grilled Chicken
Chef's Soup of the Day

Little Italy 23

Choice of Chicken Parmesan, Chicken Marsala, Chicken Picatta
Served with Rice and Vegetable
Garlic Bread, Garden Salad

IN-N-OUT: BOXED LUNCHES

14

Packaged in 'to-go' containers for convenient travel to your destination

Each box comes with Cape Cod Chips, whole fruit, bottled water and chef's baked dessert

Club

Herb Roasted Turkey

Pretzel Roll, Lettuce, Tomato

Smoked Gouda, Tomato-Basil Mayo

Deli Sandwich

Choice of Ham & Cheese or Roast Beef

Lettuce, Tomato, Onion

Wild West

Rye, Roast Beef,

Cheddar, Lettuce, Tomato, Horseradish Cream

Chicken Caesar Wrap

Whole Wheat Wrap, Grilled Chicken, Romaine,

Caesar Dressing

Greek Salad Wrap

Whole Wheat Wrap, Lettuce, Olives, Feta

Greek Dressing

Tuna

Lettuce, Tomato, Onion

Chicken Salad

Lettuce, Tomato, Onion

Egg Salad Sandwich

RECEPTIONS

Minimum of 25 people required.

DISPLAYS

Imported & Domestic Cheese Display 5

Raisins on the Vine, Quince, Lahvosh & Crackers

Farmer's Vegetable Crudite 4

Seasonal Selection of Baby and Tourned Vegetables
Peppercorn Ranch and Hummus

Seasonal Sliced Fruits 5

Melons, Golden Pineapple, Grapes and Berries

Antipasto 7

Grilled Peppers, Zucchini, Squash, White & Green Asparagus
Marinated Artichoke, Glazed Cippolini Onion
Kalamata, Feta, and Pearlini Mozzarella
Focaccia and Lahvosh
Jamon Serrano, Assorted Salami, and Capicola

Seafood Displays *(sold by the piece)*

Jumbo Shrimp Cocktail 3
East Coast Oysters on the Half Shell 3
Native Crab Cocktail Claws 3
Chick Lobster 14

Tomato Horseradish, Honey Mustard, and Sparkling Apple Mignonette

Smoked Salmon 12

Pastrami Smoked Salmon
Traditional Garnish

Sushi Display 6

(Choose 3)

Assorted Sushi to include
California, Spicy Tuna, Unagi, Vegetarian, Shrimp and Salmon Rolls
Wasabi, Pickled Ginger, Soy

Please inform your Event Specialist if a person in your party has a food allergy | Excludes all taxes, gratuities and fees | Pricing subject to change

HORS D'OEUVRES

HOT

(Minimum 30 pieces)

Vegetable

3/ea

Indian Samosa with Cucumber Raita

Vegetable Eggroll with Sweet Chili and Soy

Vegetable Dumpling with Sriracha and Chili

Blue Cheese and Pear in Phyllo

Brie and Raspberry in Phyllo

Spanakopita with Spicy Marinara

Bruschetta

Chicken/Poultry

4/ea

Sweet Potato and Coconut Chicken Skewer
with Spicy Pineapple Chutney

Chicken Chilito Skewer with Guacamole

Cashew Chicken Springroll with Cilantro Ranch

Chicken Wellington with Veal BBQ

Chicken Empanada with Chipotle Sour Cream

Chicken Quesadilla with Charred Tomato Salsa

Chicken Satay with Mango and Red Curry

Beef

4/ea

Beef Wellington with Horseradish Cream

Beef Empanada with Avocado Crème

Beef Satay with Chili Peanut Crème

Chicken Fried Veal Sweetbread 'Nuggets', BBQ Sauce

Mini Meatballs

Please inform your Event Specialist if a person in your party has a food allergy | Excludes all taxes, gratuities and fees | Pricing subject to change

Seafood

4/ea

Coconut Crusted Shrimp with Pina Colada Crème

Maryland Crab Cakes with Old Bay Aioli

Shrimp Springroll with Black Bean BBQ

Shrimp Potsticker with Sesame Ponzu

New England Clam Chowder Shooters

Cornmeal Crusted Oyster with TarTar Sauce

Lobster Pot Pie, Puff Pastry

Scallops wrapped in bacon

Pork

4/ea

Pulled Pork Spring Roll with Plum Sauce

Pork Potsticker with Sesame and Sweet Chilli

COLD

(Minimum 30 pieces)

Vegetable/Non Meat

4/ea

Andalusian Gaspacho Shooter with Extra Virgin Olive Oil

Mini Goat Cheese Cone with Balsamic and Pistachio

Chicken/Poultry

4/ea

Open Faced Foie Gras PB & J on Brioche

Foie Gras Lollipops, Cocoa Nib

Pork

4/ea

Melon and Jamon Serrano Ham Skewer with Strawberry and Balsamic

Seafood

4/ea

Shrimp Cocktail, Tomato Horseradish

East Coast Oysters on the Half Shell, Green Apple, Prosecco Mignonette

Seared Tuna Tataki, Hot Mustard and Micro Radish Salad

Please inform your Event Specialist if a person in your party has a food allergy | Excludes all taxes, gratuities and fees | Pricing subject to change

DINNER

PLATED DINNERS

Based on groups of 15 persons. Choose from one appetizer or salad, one main course entrée and one dessert, add a second course for an additional 8 pp | All plated dinners include rolls & butter, Freshly Brewed Regular & Decaffeinated Coffee and Teas

Hot Appetizers

Lobster Bisque

Lump Crab Cake Duo, Green Apple and Curry

Seared Sea Scallop Duo
Purple Polenta, Citrus Slaw, Vanilla Vin Blanc

Lobster Mac n Cheese

Short Rib Mac n Cheese
Cavatappi, Pulled Shortrib, Three Cheeses

Wild Mushroom Risotto with Porcini Dust

Rock Shrimp Risotto with Tomato, Basil and Peas

Cold Appetizers and Salads

Hearts of Romaine, Anchovy Vinaigrette, Parmesan Crisp

Baby Spinach, Great Hill Blue, Charred Red Onion, Grape Tomato
Cabernet Vinaigrette

Grilled Anjou Pear and Greens, Candied Pecans
Sherry Dijon Vinaigrette

Baby Arugula, Heirloom Tomato, Crumbled Feta, Lemon
Extra Virgin and White Balsamic

Roasted Red and Yellow Sugar Beet, Goat Cheese Crumble, Pickled Red Onion
Pistachio Orange Vinaigrette

The Wedge – Grape Tomato, Bacon, Blue Cheese Foam,
Peppercorn Ranch

Buffalo Mozzarella and Heirloom Tomato – Mache, Balsamic, and Basil

Shrimp Cocktail, Tomato Horseradish

Tuna Tataki with Sunomono Salad, Crispy Wonton, and Daikon

Please inform your Event Specialist if a person in your party has a food allergy | Excludes all taxes, gratuities and fees | Pricing subject to change

Cold Appetizers and Salads

Hearts of Romaine, Anchovy Vinaigrette, Parmesan Crisp

Baby Spinach, Great Hill Blue, Charred Red Onion, Grape Tomato
Cabernet Vinaigrette

Grilled Anjou Pear and Greens, Candied Pecans
Sherry Dijon Vinaigrette

Baby Arugula, Heirloom Tomato, Crumbled Feta, Lemon
Extra Virgin and White Balsamic

Roasted Red and Yellow Sugar Beet, Goat Cheese Crumble, Pickled Red Onion
Pistachio Orange Vinaigrette

The Wedge – Grape Tomato, Bacon, Blue Cheese Foam,
Peppercorn Ranch

Buffalo Mozzarella and Heirloom Tomato – Mache, Balsamic, and Basil

Shrimp Cocktail, Tomato Horseradish

Tuna Tataki with Sunomono Salad, Crispy Wonton, and Daikon

Entrée Options

Poultry

Chicken ‘Coq au Vin’ 38

Horseradish Potato Puree, Cippolini Onions, Bacon, and Red Wine Jus

Goat Cheese Stuffed Breast of Statler Chicken 40

Garlic Potato Puree, Grilled Asparagus, Baby Carrot, Poultry Jus

Chicken Two Ways – Roasted and Confit 39

Garlic Potato Puree, Asparagus, Tomato, and Mushroom Ragout
Poultry Jus

Chicken Picatta Stack 38

Stewed Baby Artichoke, Grape Tomato and Caper

From the Sea

Cracker Crusted Bake Schrod 37
Horseradish Potato Puree,
Lobster Butter

Grilled Scottish Salmon 38
Black Eyed Peas, Rainbow Chard, Coffee BBQ

Coriander Seared Tuna 43
Udon Noodles with Asian Vegetables and Pork Pot Sticker
Sweet Chili & Soy

Striped Bass 43
Braised Fennel, Asparagus, and Parsnip Puree

Stuffed Lemon Sole 41
Lump Crab, Smashed Purple Potato
Grainy Mustard Crème

Meat

Boneless Five Hour Shortrib 46
Horseradish Potato Puree, Baby Root Vegetables
Red Wine Jus

Brandt Beef Tenderloin 56
Great Hill Blue Au Gratin
Fall Vegetables, Chasseur Sauce

Rack of Lamb 54
Australian, White Bean Cassoulet, Mergeuz Sausage

Bistro Tenderloin 43
Garlic Potato Puree, Grilled Asparagus, ChimmiChurri

Brined Pork Chop 42
Creamy Cabbage, Star Anise & Apple Jus

Vegetarian

Mushroom Ravioli 36
Porcini Cream

Acini di Pepe 36
Mushrooms, Garlic, Red Pepper

Desserts

Apple Cider Cake

Flourless Chocolate Cake

Tiramisu

Key Lime Pie

Whoopie Pie

Boston Cream Pie

Strawberry Shortcake

Gluten free dessert options available with 72 hours notice.

THEMED DINNER BUFFETS

Soda, Water, and Freshly Brewed Coffee, Decaffeinated Coffee and Tea included in Themed Dinner Buffets Based on a minimum of 20 guests

Tuscany **35**

Pasta Fagioli
Hearts of Romaine

Antipasto Display
Capicola, Assorted Salumi, Marinated Mozzarella, Cerignola Olives
Tomato and Fior de Latte with Basil and Balsamic

Rosemary Roasted Chicken Putanesca
Grilled Pork Loin, Salt Roasted Heirloom Potato, Garlic-Sage Cream

Cannoli, Biscotti

Far East **30**

Hot and Sour Soup with Green Onion and Chili Oil

Sesame Chicken Lettuce Wraps
Vegetable Egg Rolls
Sweet Chili, Soy, and Hot Mustard

Sake Steamed Salmon with Garlic Long Beans and Pork Pot Stickers
Spicy Beef and Broccolini with Gingered Soy Gravy
Combination Fried Rice with Rock Shrimp, Sprouts and Peas

Fortune Cookies

Cantina **38**

Jicama and Cucumber Salad with Avocado, Mango, and Chipotle Vinaigrette
Hearts of Romaine with Tomato, Cotilla, and Cilantro-Lime Ranch

Gulf Snapper Vera Cruz with Capers and Olives
Chicken and Corn Tamales
Mojo Marinated Pork Empanada

Lime Sour Cream, Salsa, and Guacamole

Refried Beans and Fiesta Rice
Corn on the Cob

Churros, Tres Leches Cheesecake, Chocolate Decadence

Please inform your Event Specialist if a person in your party has a food allergy | Excludes all taxes, gratuities and fees | Pricing subject to change

Modern Moroccan**42**

Smokey Garlic Hummus

Crispy Pita and Crackers

Tomato, Cucumber and Green Onion Salad

Green Bean Salad with Carrot, Garlic Confit

Harissa Rubbed Flank Steak, Cumin Scented Potato Puree

Moroccan Salmon with Saffron Cous Cous

Chermoula Rubbed Chicken

Almond Macaroons, Coconut Truffles

Steakhouse**48**

Display of Heirloom Tomato and Onion, Crumbled Goat Cheese, Basil, EVO

Wedge – Blue Crumbles, Tomato, Cucumber, Creamy Blue Cheese

Hanger Steaks

Herb Roasted Chicken 'Under a Brick'

Bearnaise and Bordelaise

Rosemary and Great Hill Blue Au Gratin

Creamed Spinach

Parker House Rolls and Butter

Flourless Chocolate Cake and Mini Cheesecakes

The Texan**38**

Texan Caesar Salad with Giant White Corn and Parmesan Peppercorn

Wedges of Iceberg with Blue Cheese, Bacon Lardon, and Buttermilk Ranch

Dry Rubbed Beef Brisket with Texas Style BBQ

Smokey Pulled Pork with Cornbread

Southern Fried Chicken

Roasted Corn on the Cob with Adobo Butter

Country Green Beans

Smashed Potato with Roasted Garlic

Strawberry Shortcakes

Kennedy Clam Bake**58**

New England Clam Chowder

Deconstructed Green Salad with Tomato, Cucumber, and Assorted Dressings

Classic Caesar Salad

From the Grill

Grilled Lobster Tails (based on 1lb per person) and Clams

New York Sirloin

Herb Marinated Breast of Chicken

Corn on the Cob

Baked Beans

Seasonal Baby Vegetables

Baked Potato Bar with all Accompaniments

Rolls with Sweet Butter

Fruit Tarts and Pecan Pies

Little Italy**23**

Choice of Chicken Parmesan, Chicken Marsala, Chicken Picatta

Served with Rice and Vegetable

Garlic Bread, Garden Salad

CHEF ATTENDED CARVING

Suggested Quantity Will Vary Depending On One Hour of Cocktail or Two Hours of Dinner

Beef Tenderloin Au Poivre 399

Sauce Chasseur, Horseradish Cream
Assorted Rolls & Butter
(1 ea per 25 guests)

Herb Rubbed Prime Rib of Beef 399

Roasted Onion Aioli, Cabernet Glaze
Assorted Rolls & Butter
(1 ea per 25 guests)

Upgrade Your Rib with **Butter Poached Beef** 450

Six Hour Slow Poached Rib
Rosemary Cheddar Popovers
(1 ea per 25 guests)

Steamship of Beef 850

Wild Mushroom Veal Jus, Whole Grain Mustard
(1 ea per 150 guests)

Wood Grilled Striploin 200

Pesto Mayonnaise and Roasted Shallot Madeira
Assorted Rolls & Butter
(1 ea per 25 guests)

Dry Rubbed Beef Brisket 200

Coffee BBQ
Corn Bread Muffins
(1 ea per 25 guests)

Cuban Style Roasted Suckling Pig 800

Black Beans & Rice, Citrus Mojo
Assorted Rolls & Butter
(1 ea per 35 guests)

Mojo Marinated Pork Loin 325

Citrus, Herbs, and Garlic
Cilantro-Basil Pesto, Frangelico Glaze
Assorted Rolls & Butter
(1 per 30 guests)

Rack of Kurobuta Pork 150

Applejack and Star Anise Jus
Rosemary and Cheddar Cheese Biscuit
(1 per 15 guests)

Please inform your Event Specialist if a person in your party has a food allergy | Excludes all taxes, gratuities and fees | Pricing subject to change

Rum and Karma Coffee Glazed Ham 275

Fig and Raisin Chutney

Assorted Rolls & Butter

(1 per 50 guests)

Citrus Brined Turkey 295

Spiced Cranberry Chutney

Rosemary Mayonnaise, Truffled Giblet Gravy

Assorted Rolls & Butter

(1 per 45 guests)

Roasted Leg of Lamb Ras El Hanout 225

Minted Apricot Jam, Preserved Lemon Yogurt

Assorted Rolls & Butter

(Serves 25 guests)

KIDS

BUFFET OPTIONS

17 (children under 3 are free)

Cold Displays

(Choose Two)

Organic Mixed Greens with Tomato, Cucumber, and Croutons

Peppercorn Ranch and 1000 Island

Seasonal Vegetable Display

Peppercorn Ranch and Hummus

Hearts of Romaine

Caesar, Croutons, Parmesan

Shrimp Cocktail

Tomato Horseradish

Seasonal Fruit Cups

Melon, Berries, Grapes

Hot Entrees

(Choose Three)

Hamburger

Lettuce, Tomato, Onion, Selection of Cheeses

Hebrew National Kosher Hot Dogs with New England Style Buns

Ketchup, Mustard, Relish

Chicken Fingers & Tater Tots

Baked Ziti with Marinara and Herbs

Macaroni and Four Cheeses

Sweet Ending

Assorted Cookies