

## The Breakfast Selections

### Continental Breakfast

**\$11.95 per person**

Assorted Muffins, Danish and Bagels

Butter, Jam and Cream Cheese

Seasonal Fresh Fruit Salad

Fresh Orange Juice

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

### Morning A La Carte Suggestions

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea  
One Gallon (20 servings)

**\$22.00 per gallon**

Fresh Orange and Cranberry Juice  
One Gallon (16 servings)

**\$15.00 per gallon**

Bottled Water

**\$2.50 each**

Assorted Bagels and Cream Cheese

**\$21.00 a dozen**

Smoked Salmon Platter

**\$4.95 per person**

Freshly Baked Muffins

**\$20.00 a dozen**

Assorted Danish

**20.00 a dozen**

Assorted Coffee Cake Slices

**\$20.00 a dozen**

Individual Fresh Fruit Yogurts

**\$2.50 each**

Seasonal Fresh Fruit Salad

**\$3.95 per person**

**All Prices Subject to 6.25% Massachusetts Tax and 18% \*Event Management Fee**

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## RECEPTION

Prices are per piece, based on a minimum of 75 pieces

### Butler Passed Cold Hors d'oeuvres

Tomato and Basil Bruschetta topped with Asiago Cheese	\$2.50 each
Grilled Shrimp with Cucumber Wasabi Crème Fraiche	\$3.50 each
Portobello with Sundried Tomatoes, Goat Cheese & Pesto	\$3.50 each
Gingered Scallop on Grilled Cornbread	\$3.95 each
Maine Lobster with Deviled Egg and Lemon Aioli	\$3.75 each
Jumbo Shrimp Cocktail	\$2.50 each
Granny Smith Apple and Sweet Melon Canapé	\$3.25 each
Tomato Relish and Boursin on Grilled Focaccia	\$2.50 each
Curried Chicken Salad on Cucumber Round	\$2.95 each

### Butler Passed Hot Hors d'oeuvres

Polenta Cake with Sweet Onions and Sundried Tomato	\$2.75 each
Smoked Chicken and Apple Stuffed Mushrooms	\$2.75 each
Sesame Chicken with Duck Sauce	\$2.50 each
Tuscan Beef and Portobello Mushroom Roulade	\$3.25 each
Scallops Wrapped in Bacon	\$2.95 each
Chicken Quesadilla with Roasted Pepper Salsa	\$2.75 each
Mini Beef Wellington with Whole Grain Mustard Dipping Sauce	\$3.50 each
Rosemary and Garlic Lollipop Lamb Chops	\$3.95 each
Andouille Sausage en Croute with Mustard Cream	\$3.25 each
Miniature Crab cakes with Spicy Remoulade Sauce	\$3.25 each
Maple Glazed Shrimp Wrapped in Bacon	\$2.95 each

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## Stationary Displays

Prices are per person, based on a minimum of 75 guests

### Vegetable Crudite

**\$4.95 per person**

To include Green Beans, Carrots, Sweet Pepper, Broccoli Florets, Zucchini, Summer Squash, Cherry Tomatoes and Celery along with additional Seasonal offerings served with Roquefort Cheese Dip and Herbed Crème Fraiche Dip

### New England Cheese Display

**\$5.95 per person**

To include Smoked Gouda, Massachusetts Great Hill Blue, Vermont Cheddar, Jalapeno Jack and Old Chatham Goat served with Classic Crackers and a fresh Fruit Garnish

### Tortilla Display

**\$5.95 per person**

To include Yellow, Red, and Blue Corn Tortilla Chips served with Black Bean Dip, Five Pepper Salsa, Fresh Guacamole, Chili con Queso and Sour Cream

### Antipasto

**\$6.95 per person**

To include Sliced Sopressata, Grilled Eggplant, Roasted Red Peppers, Marinated Zucchini Ribbons, Braised Fennel, Cherry Tomato, Cherry Peppers, Balsamic Marinated Mushrooms, Marinated Artichoke Hearts, Shaved Asiago served with Insalata Caprese and Focaccia

### Mediterranean Display

**\$4.95 per person**

Hummus, Tabouli and Baba Ghannoush served with Flatbread and Crisp Pita Wedges garnished With Calamata Olives and Feta Cheese

### Assorted Sushi Display

**\$9.95 per person**

Smoked Salmon Roll, California Roll, Tekka Maki and Spring Vegetable Roll presented with Wasabi, Pickled Ginger, Sweet Chili Sauce and Soy Sauce (4 Pieces per person)

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# Luncheon and Dinner Buffets

Price based on 25 or more people

## The Stretch Run

**\$16.95 per person**

Roast Beef, Turkey, Ham and Tuna Salad with American, Swiss and Cheddar Cheese served with sliced Tomato, shredded Lettuce and Dill Pickles and a selection of Bakery Fresh Rolls and Breads, Red Bliss Potato Salad, tossed Garden Salad, Cookies and Brownies served with Coffee, Decaf and Tea

## Winners Circle

**\$17.95 per person**

### Choose One

Fresh Tossed Garden Salad  
Classic Caesar salad  
Greek Salad

### Choose Two

Boneless Braised Short Ribs with Bourbon Demi Glace  
Grilled Sirloin Tips  
Chicken Picatta  
Hickory Smoked Barbecue Chicken  
Rosemary Grilled Salmon Fillet  
Baked Boston Scrod  
Chicken Broccoli and Ziti  
Chicken Marsala  
Penne Primavera  
Wild Mushroom Ravioli Basil Cream Sauce

### Choose One

Parslied Red Bliss Potatoes  
Oven Roasted Rosemary Potatoes  
Rice Pilaf

### Chef's Choice of Vegetable

Rolls and Butter

### Chef's Choice of Dessert

Coffee, Decaf and Tea

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## **The Paddock**

**\$21.95 per person**

### **Choose Two**

Vegetable Crudités  
New England Cheese Display  
Tortilla Display  
Mediterranean Display

### **Choose One**

Fresh Tossed Garden Salad  
Classic Caesar salad  
Greek Salad

### **Choose Two**

Braised Short Ribs with Bourbon Demi Glace  
Grilled Sirloin Tips  
Chicken Picatta  
Hickory Smoked Barbecue Chicken  
Rosemary Grilled Salmon Fillet  
Baked Boston Scrod  
Chicken Broccoli and Ziti  
Chicken Marsala  
Penne Primavera  
Wild Mushroom Ravioli Basil Cream Sauce

### **Choose One**

Parslied Red Bliss Potatoes  
Oven Roasted Rosemary Potatoes  
Rice Pilaf

### **Chef's Choice of Vegetable**

Rolls and Butter

### **Chef's Choice of Dessert**

Coffee, Decaf and Tea

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## **The Home Stretch**

**\$27.95 per person**

### **Choose Three**

Jumbo Shrimp Cocktail  
Tomato Relish and Boursin on Grilled Focaccia  
Tomato and Basil Bruschetta topped with Asiago Cheese  
Smoked Chicken and Apple Stuffed Mushroom  
Polenta Cake with Sweet Onions and Sundried Tomato  
Sesame Chicken with Duck Sauce

### **Choose Two**

Vegetable Crudités  
New England Cheese Display  
Tortilla Display  
Mediterranean Display

### **Choose One**

Fresh Tossed Garden Salad  
Classic Caesar Salad  
Greek Salad

### **Choose Two**

Boneless Braised Short Ribs with Bourbon Demi Glace  
Grilled Sirloin Tips  
Chicken Picatta  
Hickory Smoked Barbecue Chicken  
Rosemary Grilled Salmon Fillet  
Baked Boston Scrod  
Chicken Broccoli and Ziti  
Chicken Marsalla  
Penne Primavera  
Wild Mushroom Ravioli Basil Cream Sauce

### **Choose One**

Parslied Red Bliss Potatoes  
Oven Roasted Rosemary Potatoes  
Rice Pilaf

### **Chef's Choice of Vegetable**

Rolls and Butter

### **Chef's Choice of Dessert**

Coffee, Deaf and Tea

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## Enhancements

Raw bar including Clams, Oysters and Shrimp (2 per person)	<b>\$15.75 per person</b>
Steamed Mussels Provencal	<b>\$8.00 per person</b>
Shrimp Cocktail	<b>\$2.95 per person</b>
Italian Sausage with Peppers, Onions and Rolls	<b>\$6.50 per person</b>
Baby Spinach and Arugula Salad	<b>\$3.95 per person</b>
Tortilla Display, including assorted Dips and Salsas	<b>\$4.95 per person</b>
Buttered Corn on the Cob	<b>\$2.95 per piece</b>
New England Clam Chowder	<b>\$3.95 per person</b>
Lobster Bisque	<b>\$4.95 per person</b>
New England Cheese Display	<b>\$5.95 per person</b>
Mediterranean Display	<b>\$4.95 per person</b>

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