

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** 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

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, 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

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

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

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)*

- Ⓞ **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