

# dinner- buffet

**Minimum 25 Persons**

## **New England Clam Bake**

### **Soup**

New England Clam Chowder  
Oyster Crackers

### **Salads**

Tossed Sweet Butter Lettuce, Citrus Vinaigrette  
Red and Green Cabbage Slaw with Celery Seed Dressing

### **Entree**

Whole Boiled Maine Lobster, 1 ¼ lb., Lemon and Drawn Butter (One Per Person)  
Grilled Andouille Sausage  
Steamed Little Neck Clams in Sam Adams Lager Beer  
Prince Edwards Mussels in a Garlic Wine Broth  
Harvest Vegetable Strudel  
Maple Glazed Statler Chicken Breast  
Red Bliss Potatoes  
Boston Baked Beans with Double Smoked Bacon  
Sweet Corn on the Cob  
Corn Muffins  
Raisin and Walnut Artesian Dinner Rolls

### **Dessert**

Apple and Blueberry Pie  
Boston Cream Pie  
Strawberry Shortcake  
Seasonal Sliced Fruit  
Chef's Selection of Assorted Desserts and Ice Cream

Freshly Brewed Coffee, Decaffeinated Coffee, and Mighty Leaf Tea

110.00 per person

All pricing above is quoted per person and is subject to an 18% gratuity and, if applicable, 7% sales tax. All selections must be ordered for the total number of people in attendance of an event.  
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## **Local Harvest**

### **Soup**

Potato and Country Ham

### **Stationary**

Steamed Maine Mussels with Chardonnay and Garlic

### **Entree**

Sautéed Medallions of Chicken with Artichoke and Lemon Caper Sauce

Grilled Top Sirloin of Beef Steak with Red Wine Shallot Jus

Baked Nantucket Haddock Filet with Lemon Crumb

Local Seasonal Vegetable

Rosemary Roasted Potatoes

Artesian Dinner Rolls and Grilled Flat Breads

### **Dessert**

Boston Cream Pie with Chocolate Sauce

Apple Tart with Crème Anglaise

Chocolate Decadence

Seasonal Sliced Fruit

Chef's Selection of Assorted Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, and Mighty Leaf Tea

83.95 per person

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**Meetings that Defy Ordinary • Service that Defines Extraordinary**

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## **Mediterranean**

### **Soup**

Gazpacho  
Crackers, Rolls, Grilled Breads

### **“Tapas”**

Spicy Beef Empanadas  
Asparagus, Roasted Peppers, Capers and Olive Oil Tarts  
Grilled Chorizo with Mushrooms  
Pan Roasted Shrimp with Saffron Aioli on Olive Bread  
Prince Edwards Island Mussels Escabeche

### **Salads**

Barcelona Style Rice Salad  
Sautéed Panela Cheese  
Garbanzo Bean Salad  
Lemon, Capers, Parsley, Cilantro and Cumin

### **Dessert**

Spanish Caramel Custard Flan  
Seasonal Sliced Fruit  
Chef's Selection of Assorted Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, and Mighty Leaf Tea

78.95 per person

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## **Backyard BBQ**

### **Entrée**

Grilled Sirloin Burgers  
BBQ Chicken Breast  
Fenway Franks  
Sausages with Sautéed Peppers and Onions

### **Sides**

Texas Range Smoked Beans with Bacon  
Vegetarian Pasta Salad  
Dijon Red Bliss Potato Salad  
Sweet Corn on the Cob

### **Salad**

Mixed Green Salad

### **Dessert**

Fresh Watermelon Display  
Ice Cream Bar

68.00 per person

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## **Evening Cookout**

### **Entrée**

Seafood Brochettes  
Herbed Chicken Breast  
Black Angus Sirloin Steak

\*Cooked to Order: **Chef Fee \$100.00 per hour**

### **Sides**

Ranch Style Potatoes  
Roasted Asparagus with Balsamic Drizzle  
Sweet Corn on the Cob

### **Salad**

Vegetable Rainbow Spiral Pasta Salad  
Mixed Green Salad

### **Dessert**

Summer Fruit and Berry Display  
Apple Pie and Vanilla Ice Cream

77.00 per person

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# dinner-plated

**THREE COURSE MEAL TO INCLUDE ONE GREENS SELECTION, ONE ENTRÉE SELECTION (Poultry, Meat, Seafood, Vegetarian), Chef's Choice of Starch and Vegetable, ONE DESSERT SELECTION. APPETIZERS SOLD À LA CARTE.**

## **Greens**

Organic Local Greens, Heirloom Tomatoes, Aged Balsamic Vinegar  
Baby Kale Caesar, Reggiano Parmigiana, Brioche Croutons  
Baby Bok Choy, Avocado, Cashews, Thai Sesame Vinaigrette  
Arugula, Shaved Fennel, Gorgonzola Cheese

## **Poultry**

All-Natural Bell and Evans Chicken, Wild Mushroom Marsala Sauce  
Grilled Moulard Duck Breast, Port Wine Currant Sauce  
Scaloppini Of Turkey, Ragout of Cannellini Beans and Sage  
Cumin-Crusted Chicken Breast with Chipotle Cream and Tomato Cilantro Relish

61.25

## **Meat**

Seared Heartland Filet Mignon  
Slow Braised Sangria Glazed Short Rib  
Pesto Crusted Rack of Lamb  
Apple Wood Bacon Wrapped Pork Tenderloin

67.75

## **Seafood**

Pan Seared Verlasso Salmon, Shitake Mushrooms, Pickled Cucumber, Yuzu Broth  
Grilled Atlantic Halibut, Tomato Saffron Broth  
Seared Diver Scallops  
Roasted Jumbo Prawns

67.75

## **Vegetarian**

Thai Coconut Curry Vegetable Potato Stew  
Grilled Cauliflower Steak, Lemon Tahini Sauce  
Cavatelli, Grilled Artichokes, Calamata Olives, Grape Tomatoes, Fresh Ricotta  
Wild Mushroom Cannelloni, Burrata Cheese, Opal Basil

61.25

## **Combination Plates**

6oz Angus Beef Filet with Sauce Au Poivre, & Seared Salmon Filet with Citrus Glaze  
6oz Angus Beef Filet with a Gorgonzola Demi, & Seared Chicken Breast with Tomato Olive Broth

67.75

## **Dessert**

Flourless Chocolate Torte  
Warm Apple Cinnamon Croustade, Vanilla Bean Syrup  
Warm Brioche Bread Pudding, Maple Ice Cream  
Almond Tuile with Seasonal Sorbet

Additional charges will apply for a two-way split of 5.00 per person. Higher priced items will prevail.

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## À LA CARTE

**Intermezzo** 2.95  
Seasonal Sorbet

**Appetizers** 7.95  
Shrimp Cocktail Martini, Micro Celery Greens, Spiced Cocktail Sauce  
Lump Crab and Roasted Corn Cakes, Ancho Chili Papaya Sauce  
Warm Montrachet, Leek & Asparagus Tart, Balsamic Bundled Greens  
Soup du Jour or New England Clam Chowder, Pickled Fennel, Lemon Yogurt

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