



CATERING

at



Reception

Vegetarian

\$7.50

Cold

Truffled Corn · Boursin Cheese · Brioche

Fresh Mozzarella · Cherry Tomato · Olive · Basil Aioli

Braised Shiitake Mushroom · Pickled Daikon · Kewpie Mayonnaise

Eggplant Relish · Rice Cracker

Cucumber · Mango · Thai Chili Cups

Hot

Kalamata Olive & Tomato Tartlet · Goat Cheese

Wild Mushroom Risotto Arancini · Lemon Basil Crème Fraîche

Corn Fritter · Ginger Aioli

Baked Brie Tartlet · Housemade Seasonal Jam

Falafel · Tarator Sauce

Chickpea Panisse · Spiced Yogurt

Tiny Twice-Baked Potato ·

Bacon · Cheddar · Sour Cream

Meat & Poultry

\$8

Cold

Thin Sliced Beef Crêpe · Horseradish Cream

Classic Beef Tartar · Crispy Bread

Lemongrass Chicken Salad · Brioche

Thai Beef Salad · Carrots · Cucumber · Bell Peppers

Hot

“Bulgogi” Beef Skewer

Bacon Jam · Gruyere Tartlet

Chimichurri Chicken Skewer

Ham & Cheese ‘Croque Monsieur’

Lamb Kofta · Garlic Dill Yogurt

Madras Lamb Lollipops · Raita Sauce

Pork Gyoza · Ginger Scallion Soy Sauce

Short Rib Croquette · Tomato Jam

Yakitori Chicken Skewer

Duck Confit · Mushu Pancake · Scallion · Hoisin Glaze

Fish & Shellfish

\$8.50

Cold

Jumbo Shrimp · American Cocktail Sauce

Smoked Scallop · Pickled Shallot · Crème Fraîche

Cured Tuna Poke · Ponzu · Crispy Garlic

Yukon Gold Potato Blinis · Smoked Salmon · Crème Fraîche

Salmon Taco · Chipotle Aioli

Tuna Tartar · Wasabi Crème Fraîche · English Cucumber

Smoked Salmon Mousse · Purple Potato

Paddlefish Caviar · Baby Potatoes · Crème Fraîche · Chives

Mini Maine Lobster Roll

Shrimp Escabèche · Wasabi Aioli · Orange Segments

Hot

Crab Cake · Horseradish Rémooulade

Fried Half Shell Oyster · Spicy Aioli

Lobster Beignet · Smoked Chili Aioli

Maine Lobster Corn Fritter · Ginger · Spiced Aioli

Cod Croquette · Bacon Jam



Displays

Chef's Selection of Artisan Cheeses \$26

Sliced Fresh Fruits · Berries · Walnut Halves ·
Local Honey · Freshly Baked Breads

Antipasti with Carne \$34

Marinated: Boquerones · Roasted Bell Peppers ·
Garlic · Artichoke · Candy Tomatoes · Mixed Olives

Grilled Aubergines · Non Pareil Capers · Parmesan ·
Marinated Mozzarella

Chorizo · Salami · Mortadella · Prosciutto

Spicy Mustard · Olive Tapenade · Cornichons

Focaccia & Ciabatta Breads

New England \$42

Mini Fish & Chips · Housemade Tartar Sauce

Boston Jonah Crab Cakes or
Housemade Cod Cakes · Chili Aioli

Mini Maine Lobster Rolls

Traditional New England Clam Chowder

Sushi \$56

(5 Pieces per Guest)

Nigiri Sushi: Ahi Tuna · Sea Bass · Salmon

Maki Roll: California Roll · Vegetable Roll · Spicy Tuna Roll

Unagi & Cucumber · Philadelphia Roll ·

Rainbow Roll Soy Sauce · Wasabi · Pickled Ginger

Dedicated Sushi Chef Available Upon Request

\$500 for Two Hours

Seafood

Freshly Shucked Local Clams & Oysters \$8

Chilled Shrimp \$9

Alaskan King Crab Legs Market

Cracked Maine Lobster Market

Shallot Red Wine Vinegar Mignonette ·
American Cocktail Sauce · Lemons · Limes ·
Hot Sauce · Fresh Horseradish

Ice Carvings Available Upon Request

Display Stations

Tacos Locos \$28

Baja Fish · Shaved Cabbage · Lime Crema Carne

Asada · Onion · Coriander

Carnitas · Charred Onion · Roasted Salsa

Housemade Warm Corn Chips ·

Pico De Gallo · Guacamole

Mac & Cheese \$18

Cheddar Cheese Sauce ·

Creamy Blue Cheese Mornay Sauce

Bacon · Ham · Chicken · Mushrooms · Onions ·

Peppers · Green Onions · Broccoli · Buffalo Sauce



Action Stations

Action Stations require a Dedicated Chef \$200 for Two Hours

Risotto \$33

Select Two:

Butternut Squash · Braised Prosciutto ·
Pepitas · Mascarpone · Parmesan

Foraged Mushrooms · Black Truffles ·
Crème Fraiche · Parmesan

Spinach · Seasonal Vegetables · Parmesan

Tomato · Lobster · Saffron · Parmesan

Add Chicken Add \$8 per Guest

Add Shrimp Add \$12 per Guest

Add Scallops Add \$16 per Guest

Mezze \$26

Pita Bread · Pita Chips

Baba Ganoush · Hummus · Tabbouleh · Fattoush

“Shawarmas”

Harissa-Preserved Lemon Roasted Chicken

Cucumber · Onion · Tomato · Lettuce ·
Parsley · Pickled Gherkins · Tarator Sauce ·
Cucumber Yogurt Sauce

Asian Street Foods \$32

Pork Buns

Stir Fried Noodles

Chicken Yakitori

Thai Street Fries

Select One:

Okonomiyaki

Shiitake Mushroom · Kimchi

Chicken Breast

Shrimp

Comfort \$34

Traditional Mac & Cheese

Select Two:

“Sliders” · Meatloaf · Sautéed Onions · Mushrooms

Turkey · Applewood Smoked Bacon ·
Vine Ripe Tomato · Avocado Aioli

Miniature All Beef Hot Dogs · Caramelized Onions ·
Golden Mustard · Relish

BBQ Pulled Chicken · Housemade Coleslaw

BBQ Pulled Pork · Housemade Coleslaw

Grilled Portabella · Pepper Relish · Boursin Aioli

Sausage · Peppers & Caramelized Onions ·
Whole Grain Mustard

Select One:

Shoe String French Fries

Crispy Onion Rings

Housemade Fried Pickles

Housemade Chips

Asian Heritage \$36

Cold & Hot Crunchy Vegetable Spring Rolls ·
Sweet Chili Dipping Sauce

Pork Dumplings · Shrimp Shumai

Spicy Thai Beef Salad · Cucumber · Coriander ·
Sweet Gem Lettuce · Red Chili

Chilled Sesame Noodle Salad

Chicken Stir Fry · Steamed Rice

Small Plate Carving

Slow Roasted Beef Tenderloin with Seasonal Vegetables \$40

Free Range Turkey Breast \$32

Slow Roasted Pork Loin \$30

Rack of Lamb \$42

Seared Miso Ahi Tuna Loin (Served Rare) \$38



Finale Stations

Action Stations require a Dedicated Chef \$200 for Two Hours

Fondue Experience \$30

Ivory · Milk · Dark Couverture Chocolate Fondue
Served Warm

Strawberries · Pineapple · Bananas · Pound Cake

Coconut Macaroons · Milano Cookies · Rice Crispy Treats

Housemade Marshmallow

French Patisserie \$26

Éclairs · Fruit Tartlets · Opera · Cream Puffs

Raspberry Financiers · French Macarons

Donut Shop \$28

Select Three:

Miniature Beignets · Sugar Dusted Jelly Donuts ·
Boston Cream Filled

Seasonal: Pumpkin · Apple Cider

Coffee Ice Cream · Nutella · Chocolate Sauce ·
Chantilly Cream

Pie Shop \$28

Select Three:

Petite Homestyle Pies:

Blueberry · Gala Apple · Lemon Meringue · Pecan

Seasonal:

Pumpkin · Strawberry Rhubarb · Key Lime

Seasonal Baked Fruit Crisp

Vanilla Bean Ice Cream · Chocolate Ice Cream

Whipped Cream · Crème Anglaise

Crêperie \$30

Thin Handmade Crêpes

Bananas Foster · Cherries Jubilee · Apple Caramel

Vanilla · Chocolate · Ginger Ice Creams

Whipped Cream · Caramel Sauce · Chocolate Sauce

Berries · Chocolate Shavings



Plated Dinners

All Dinners Include Three Courses · Selection of Baked Breads · Freshly Brewed Coffee · Decaffeinated · Select Teas

Please note Choice of Entrée at Time of Seating

Add \$25 per Guest per Choice

Please note Pre-selected Choice of Two Entrees

Add \$5 per Guest per Choice

Intermezzo Selections

Add \$10 per Guest

Spring: Mango-Vanilla

Summer: White Peach

Autumn: Pomegranate or Morello Cherry

Winter: Grapefruit Campari

Custom Flavors can be Accommodated with Two Weeks' Notice

Entrees

\$125

Poultry

Chicken Breast · Pommes Purée · Haricot Verts ·
Salt-Roasted Cherry Tomatoes · Chicken Jus

Chicken Breast · Confit Fingerling Potatoes · Beets ·
Garlic · Whole Grain Mustard Jus

Chicken Breast · Sweet Potato Purée ·
Braised Salsify (Seasonal) · Beurre Blanc

Chicken Breast · Wild Mushroom Risotto ·
Grilled Asparagus · Chive Oil

Chicken Breast · Crispy Sushi Rice · Cashew Butter ·
Roasted Pearl Onions · Hoisin Jus

Fish

\$130

Pan Seared Salmon · Baby Bok Choy ·
Braised Lotus Root · Coconut Lemongrass Broth ·
Lotus Chip

Pan Roasted Cod · Warm Potato Salad · Bacon Lardon ·
Wild Mushrooms

Cod Meunière · Romesco · Eggplant Ragout

Poached Halibut · Basil Risotto · Braised Leeks ·
Thyme & Garlic Infused Potato

Meat

Beef Tenderloin · Pommes Purée · \$135
Root Vegetables · Veal Jus

Beef Tenderloin · \$135
Pommes Dauphinoise · Foraged Mushrooms ·
Cipollini Onions · Veal Jus

Braised Beef Short Rib · \$128
Roasted Garlic Polenta · Braised Tuscan Kale ·
Red Wine Reduction

Braised Beef Short Rib · Smokey Potatoes · \$128
Roasted Parsnips · Cauliflower · Date Jus

Roasted Rack of Lamb · Rye Bread Pudding · \$140
French Lentils · Brown Butter Turnips · Jus

Combination Plates

\$165

Braised Short Rib of Beef ·
½ Fresh Maine Lobster · Celery Root Purée ·
Roasted Red and Golden Beets ·
Carrots · Lobster Jus

Pan Seared Tenderloin of Beef ·
New England Cod Cake · Buttered Cabbage ·
Confit Garlic · Wild Mushrooms ·
Thyme-Rosemary Jus

