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

88.95 per person

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dinner - buffet

Minimum 25 Persons

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
Minimum 25 Persons

Mediterranean

Soup
Gazpacho
Crackers, Rolls, Grilled Breads

“Tapas”
Spicy Beef Empanadas
Asparagus, Roasted Peppers, Caper 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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Minimum 25 Persons

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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Minimum 25 Persons

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
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.

<table>
<thead>
<tr>
<th>Greens</th>
<th>61.25</th>
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<tbody>
<tr>
<td>Organic Local Greens, Heirloom Tomatoes, Aged Balsamic Vinegar</td>
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</tr>
<tr>
<td>Baby Kale Caesar, Reggiano Parmigiana, Brioche Croutons</td>
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<tr>
<td>Baby Bok Choy, Avocado, Cashews, Thai Sesame Vinaigrette</td>
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<tr>
<td>Arugula, Shaved Fennel, Gorgonzola Cheese</td>
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<thead>
<tr>
<th>Poultry</th>
<th>67.75</th>
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<tbody>
<tr>
<td>All-Natural Bell and Evans Chicken, Wild Mushroom Marsala Sauce</td>
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<tr>
<td>Grilled Moulard Duck Breast, Port Wine Currant Sauce</td>
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<tr>
<td>Scaloppini Of Turkey, Ragout of Cannellini Beans and Sage</td>
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<tr>
<td>Cumin-Crusted Chicken Breast with Chipotle Cream and Tomato Cilantro Relish</td>
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<thead>
<tr>
<th>Meat</th>
<th>67.75</th>
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<tbody>
<tr>
<td>Seared Heartland Filet Mignon</td>
<td></td>
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<tr>
<td>Slow Braised Sangria Glazed Short Rib</td>
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<tr>
<td>Pesto Crusted Rack of Lamb</td>
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<tr>
<td>Apple Wood Bacon Wrapped Pork Tenderloin</td>
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<thead>
<tr>
<th>Seafood</th>
<th>67.75</th>
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<tbody>
<tr>
<td>Pan Seared Verlasso Salmon, Shiitake Mushrooms, Pickled Cucumber, Yuzu Broth</td>
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<tr>
<td>Grilled Atlantic Halibut, Tomato Saffron Broth</td>
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<tr>
<td>Seared Diver Scallops</td>
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<tr>
<td>Roasted Jumbo Prawns</td>
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<table>
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<tr>
<th>Vegetarian</th>
<th>61.25</th>
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<tbody>
<tr>
<td>Thai Coconut Curry Vegetable Potato Stew</td>
<td></td>
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<tr>
<td>Grilled Cauliflower Steak, Lemon Tahini Sauce</td>
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<tr>
<td>Cavatelli, Grilled Artichokes, Calamata Olives, Grape Tomatoes, Fresh Ricotta</td>
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<tr>
<td>Wild Mushroom Cannelloni, Burrata Cheese, Opal Basil</td>
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<table>
<thead>
<tr>
<th>Combination Plates</th>
<th>67.75</th>
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<tbody>
<tr>
<td>6oz Angus Beef Filet with Sauce Au Poivre, &amp; Seared Salmon Filet with Citrus Glaze</td>
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<tr>
<td>6oz Angus Beef Filet with a Gorgonzola Demi, &amp; Seared Chicken Breast with Tomato Olive Broth</td>
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| 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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