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

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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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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

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THREE COURSE MEAL TO INCLUDE ONE GREENS SELECTION, ONE ENTÉE 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
61.25
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

Meat
67.75
Seared Heartland Filet Mignon
Slow Braised Sangria Glazed Short Rib
Pesto Crusted Rack of Lamb
Apple Wood Bacon Wrapped Pork Tenderloin

Seafood
67.75
Pan Seared Verlasso Salmon, Shiitake Mushrooms, Pickled Cucumber, Yuzu Broth
Grilled Atlantic Halibut, Tomato Saffron Broth
Seared Diver Scallops
Roasted Jumbo Prawns

Vegetarian
61.25
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

Combination Plates
67.75
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

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  
Seasonal Sorbet  2.95

Appetizers  
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  7.95

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