

PLATED DINNER MENU

Menu subject to change.

Salads *(Pre-select 1) All Salads accompanied by fresh assorted Breads & Butter*

Field Greens with Baby Spinach, Fresh Strawberries, Goat Cheese and Walnuts in a Raspberry Vinaigrette

Elite Caesar crisp Romaine Hearts wrapped with a Red Pepper Ring accompanied by freshly made Garlic Croutons and homemade Caesar Dressing, topped with shredded Parmesan Cheese

Dual Entrées *(Pre-select 2 – Half Portion Entrées to be served together)*

Petite Filet Mignon served with a Portobello Demi-Glace

Garlic-Roasted Prime Rib of Beef with Au Jus

Chicken Florentine filled with Spinach, Feta Cheese and a Pomodoro Tomato Sauce

New England Fillet of Sole stuffed with Shrimp and Lobster and baked in a Classic Beurre Blanc Sauce

Grilled Fillet of Atlantic Salmon in a White Butter Sauce with Fresh Herbs and a touch of Lemon

Grilled Cajun Sea Scallops topped with a Garlic Cream Sauce

Complements *(Pre-select 1)*

Herb Roasted Red Bliss Potatoes

Garlic Mashed Potatoes

Risotto with White Truffle Oil and Chardonnay

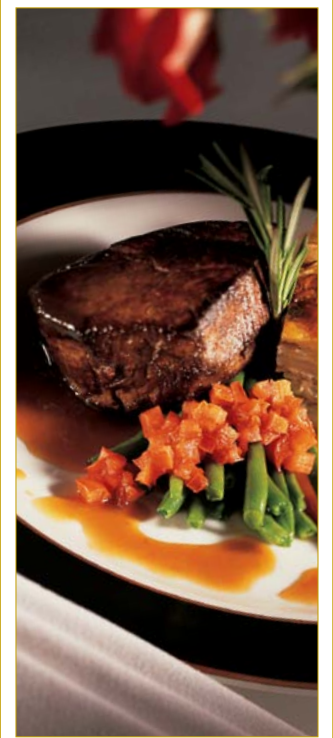
Desserts *(Pre-select 1)*

Triple Chocolate Truffle Cake

Traditional New York Style Cheesecake

Key Lime Pie

Vegetarian options available upon request.



PLATED LUNCH MENU

Menu subject to change.

Salads *(Pre-select 1) All Salads accompanied by fresh assorted Breads and Butter*

Field Greens with Baby Spinach, Fresh Strawberries, Goat Cheese and Walnuts in a Raspberry Vinaigrette

Elite Caesar crisp Romaine Hearts wrapped with a Red Pepper Ring accompanied by freshly made Garlic Croutons and homemade Caesar Dressing topped with shredded Parmesan Cheese

Entrées *(Choice of two. Final count of each Entrée selection is due 14 days prior to your event)*

Filet Mignon served with a Portabello Demi-Glace

Chicken Boursin Boneless Breast of Chicken with a Boursin Cheese and Herb Stuffing, topped with a Smoked Tomato Sauce

Seared Fillet of Atlantic Salmon fresh Atlantic Salmon seared with Herbs and Garlic, topped with a Lemon Beurre Blanc Sauce

Entrées include Vegetable Medley Chef's selections of the freshest locally grown seasonal Vegetables

Complements *(Pre-select 1)*

Herb Roasted Red Bliss Potatoes

Garlic Mashed Potatoes

Risotto with White Truffle Oil and Chardonnay

Desserts *(Pre-select 1)*

Triple Chocolate Truffle Cake

Traditional New York Style Cheesecake

Key Lime Pie

Vegetarian options available upon request.



PORTSIDE LUNCH RECEPTION MENU

Menu subject to change.

Chef's Choice of Passed Hors d'Oeuvres

Smokey Chicken Quesadillas

Beef Teriyaki Kabobs

Scallops wrapped in Bacon

Stationary Hors d'Oeuvres

Gourmet Cheese Display featuring Smoked Gouda, Vermont aged sharp Cheddar and Baked Brie en croûte, garnished with fresh seasonal Fruits accompanied by Preserves, Crackers and Crostini

Assortment of Breads & Spreads Roasted Red Pepper Hummus, & Tabouli, accompanied by an array of fresh Breads.

Salads (Pre-select 1) All Salads accompanied by fresh Breads & Butter

Field Greens with Baby Spinach Fresh Strawberries, Goat Cheese and Walnuts in a Raspberry Vinaigrette

Classic Caesar Crisp Romaine Hearts tossed with freshly made Garlic Croutons, Parmesan Cheese and homemade Caesar Dressing

Mixed Baby Greens with Red Grape Tomatoes, European Cucumber, Bermuda Onion, Yellow Bell Peppers and homemade Croutons, served with a Balsamic Vinaigrette

Carving Station

Hand-Carved Roasted Sirloin of Beef Pepper-encrusted and served with a Port Wine Sauce accompanied by Horseradish Cream Sauce

(Upgrade to **Hand-Carved Garlic Encrusted Roasted Tenderloin of Beef** with Cabernet Demi-Glace accompanied by Horseradish Cream for \$10 per person)

Pasta Station

 (Pre-select 2)

All Pasta dishes are served with freshly grated Parmesan and Romano Cheese Blend and fresh Ground Pepper

Tri-Colored Cheese Tortellini with a roasted Vegetable Medley of Orange and Yellow Peppers, Sugar Snap Peas, Roma Tomatoes and Fresh Basil, tossed in a Garlic Cream Sauce

Penne Pasta and Alfredo Sauce tossed with Grilled Chicken, Garlic, and fresh Broccoli Florets

Sautéed Shrimp, Scallops and Mussels with Penne Pasta tossed in a Garlic White Wine Sauce

Cavatapi Pomodoro Cavatapi Pasta tossed in a light Tomato Basil Sauce

Dessert Station

Gourmet display of assorted Cakes, Mini Pastries, and Petit Fours garnished with fresh seasonal Fruits



HARBORSIDE DINNER MENU

Menu subject to change.

Chef's Choice of Passed Hors d'Oeuvres

Mini Beef Wellingtons

Crispy Asparagus Tips with Asiago Cheese wrapped in flaky Phyllo

Individual Crudités featuring Baby Carrots, Fresh Zucchini and Red Pepper Strips served in a shooter glass with a cool Ranch Dipping Sauce

Mini Thai Chicken Sate

Stationary Hors d'Oeuvres

Seafood Display featuring Jumbo Shrimp Cocktail, Salmon Mousse and Fresh Atlantic Caviar

Gourmet Cheese Display featuring Smoked Gouda, Vermont aged sharp Cheddar and Baked Brie en croûte, garnished with fresh seasonal Fruits accompanied by Preserves, Crackers and Crostini

Assortment of Breads & Spreads Roasted Red Pepper Hummus, & Tabouli, accompanied by an array of fresh Breads.

Salads *(Pre-select 1) All Salads accompanied by fresh Breads & Butter*

Field Greens with Baby Spinach, Fresh Strawberries, Goat Cheese and Walnuts in Raspberry Vinaigrette

Classic Caesar Crisp Romaine Hearts tossed with freshly made Garlic Croutons, Parmesan Cheese and homemade Caesar Dressing

Mixed Baby Greens with Red Grape Tomatoes, European Cucumber, Bermuda Onion, Yellow Bell Peppers and homemade Croutons, served with a Balsamic Vinaigrette

Carving Station

Hand-Carved Garlic Encrusted Roasted Tenderloin of Beef with Cabernet Demi-Glace accompanied by Horseradish Cream

Pasta Station *(Pre-select 2)*

All Pasta dishes are served with freshly grated Parmesan and Romano Cheese Blend and fresh Ground Pepper

Tri-Colored Cheese Tortellini with a roasted Vegetable Medley of Orange and Yellow Peppers, Sugar Snap Peas, Roma Tomatoes and Fresh Basil, tossed in a Garlic Cream Sauce

Penne Pasta and Alfredo Sauce tossed with Grilled Chicken, Garlic, and fresh Broccoli Florets

Sautéed Shrimp, Scallops and Mussels with Penne Pasta tossed in Chardonnay Lemon Caper Sauce

Cavatapi Pomodoro Cavatapi Pasta tossed in a light Garlic Tomato Basil Sauce

Dessert Station

Gourmet display of assorted Cakes, Mini Pastries, and Petit Fours garnished with fresh seasonal Fruits





COCKTAIL RECEPTION MENU

Menu subject to change.

Chef's Choice of Passed Hors d'Oeuvres

Crispy Asparagus Tips with Asiago Cheese wrapped in flaky Phyllo

Mini Thai Chicken Sate

Vegetable Quesadillas

Scallops wrapped in Bacon

Assorted Petit Quiche

Stationary Hors d'Oeuvres

Gourmet Cheese Display featuring Smoked Gouda, Vermont aged sharp Cheddar and Baked Brie en croûte, garnished with fresh seasonal Fruits accompanied by Preserves, Crackers and Crostini



HORS D'OEUVRES

Menus subject to change.

Spanakopita

Crispy Asparagus Tips with Asiago Cheese wrapped in flaky Phyllo

Antipasto Skewers

Assorted Petite Quiche

Smokey Chicken Quesadillas

Vegetable Spring Rolls

Vegetable Quesadillas

Chicken and Pineapple Brochettes

Brie with Raspberry & Almond in Phyllo

Mini Cheeseburger Sliders

\$30 per dozen

Mini Beef Wellington

Jumbo Shrimp Cocktail served with Tomato Horseradish Sauce

Mini Maryland Crab Cakes with Basil Mayonnaise

Scallops wrapped in Bacon

Smoked Salmon Tartlets

Teriyaki Beef Kabobs

Mediterranean Artichoke Tartlets

Curried Couscous Chicken Tartlets

\$36 per dozen

Gourmet Cheese Display featuring Smoked Gouda, Vermont aged sharp Cheddar and Baked Brie en croûte, garnished with fresh seasonal Fruits accompanied by Preserves, Crackers and Crostini

\$10 per person

Assorted Mini Cakes and Pastries

\$10 per person each item

Vegetable Crudités with Dip

\$7 per person

Mexican Fiesta Display with Blue and Gold Tortilla Chips, Tomato Salsa, Sour Cream and Guacamole

\$6 per person

Boston Waterfront Raw Bar with Oysters, Littleneck Clams, Cracked Snow Crab Claws and Shrimp served over crushed ice with Spicy Cocktail Sauce, Wasabi and Lemon Wedges

Market Price

Japanese Sushi Bar Magura Tuna, Hamachi Yellowtail, Sake Salmon, Grilled Eel, Smoked Salmon, Crab and Vegetables rolled to order and accompanied by Wasabi, Pickled Ginger, Soy Sauce and Seaweed Salad

Market Price

Prices do not yet include taxes and fees and are subject to change.

