

# Catering Menus



GRANITE LINKS





## Table of Contents

Breakfast & Brunch.....	1-4
Brunch Beverages.....	5-6
Plated Breakfast.....	7
Light Snacks.....	8
Plated Lunch.....	9-10
Lunch Buffets.....	11-13
Stationary Displays.....	14-15
Hors d'Oeuvres.....	16-17
Food Stations.....	18-21
Plated Dinner.....	22-23
Buffet Dinner.....	24-25
Desserts.....	26-28
Specialty Cocktails.....	29-30
Prom.....	31-33
Young Adult.....	34-36

# BREAKFAST & BRUNCH

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## BUTLER-PASSED BRUNCH HORS D'OEUVRES priced per piece

**Deviled Eggs** <sup>GF | DF</sup> paprika | 3.5

**French Toast Stick** vermont maple syrup | 3.5

**Smoked Salmon** cream cheese, bagel chip, fresh dill | 3.5

**Chicken and Waffles** maple glaze | 4

**Petit Parfaits** <sup>GF</sup> berries, granola, vanilla Greek yogurt | 3.5

**Mini Pancake Stack** fresh blueberry, maple syrup | 3.5

**Mini Fruit Smoothie** <sup>GF</sup> mixed berry | 3.5

**Fried Oyster on the Half Shell** <sup>DF</sup> old bay aioli, bloody mary sip | 7

**Candied Bacon** <sup>GF | DF</sup> | 4

**Jumbo Shrimp Cocktail** <sup>GF | DF</sup> grapefruit cocktail sauce | 4

**Mini Potato Pancake** caviar, crème fraiche, chive | 5

## BUFFETS priced per person

### FRONT NINE | 17

**Assorted Juices** orange, cranberry, grapefruit, apple

**Coffee & Tea** regular, decaf

**Fresh Fruit Salad** <sup>GF | DF</sup>

**Parfaits** <sup>GF | DF</sup> berries, granola & vanilla greek yogurt

**Mini Bagels** whipped plain & chive cream cheese, butter, jam

**Coffee Cake & Assorted Mini Muffins**

### PAR FOUR | 28

**Assorted Juices** orange, cranberry, grapefruit, apple

**Fresh Fruit Salad** <sup>GF | DF</sup>

**Muffins, Danish & Coffee Cake**

**Coffee & Tea** regular, decaf

**Roasted Breakfast Potatoes** <sup>GF | DF | VG</sup>

**Breakfast Protein** <sup>GF | DF</sup> select one (1):

**Maple Sausage**

**Chicken Apple Sausage**

**Applewood Bacon**

**Country Ham**



**Eggs** <sup>GF</sup> select one (1):

**Tomato & Mozzarella Omelet** pesto

**Scrambled Eggs** chive

**Broccoli & Cheddar Frittata**

## **BIRDIE BUFFET | 36** minimum 25 guests

**Assorted Juices** orange, cranberry, grapefruit, apple

**Coffee & Tea** regular, decaf

**Fresh Fruit Cups** <sup>GF | DF</sup>

**Coffee Cake & Assorted Mini Muffins**

**Brioche French Toast** three berry compote, cinnamon whipped cream

**Eggs** <sup>GF</sup> select one (1):

**Tomato & Mozzarella Omelet** pesto

**Scrambled Eggs** chive

**Broccoli & Cheddar Frittata**

**Breakfast Protein** <sup>GF | DF</sup> select one (1):

**Maple Sausage**

**Chicken Apple Sausage**

**Applewood Bacon**

**Country Ham**

**Roasted Yukon Potatoes** <sup>GF | DF | VG</sup> fresh herbs, extra virgin olive oil

**Orecchiette Pasta** lemon chicken, broccolini, garlic cream

**Mixed Green Salad** <sup>GF | DF | VG</sup> balsamic vinaigrette

## **EAGLE BRUNCH | 46**

**Assorted Juices** orange, cranberry, grapefruit, apple

**Coffee & Tea** regular, decaf

**Fresh Berries** <sup>GF</sup> whipped cream

**Cinnamon Tea Cake**

**Crab Cakes** citrus aioli, baby spinach

**Three Potato Hash** <sup>GF | DF | VG</sup>

**Mixed Green Salad** <sup>GF | DF | VG</sup> chianti vinaigrette

**French Toast or Waffles** select one (1):

**Belgian Waffles** fresh whipped cream, Vermont maple syrup, roasted peaches

**Bananas Foster French Toast** cinnamon whipped cream, caramel maple syrup

**Eggs** <sup>GF</sup> select one (1):

**Tomato & Mozzarella Omelet** pesto

**Scrambled Eggs** asparagus

**Broccoli & Cheddar Frittata**

**Breakfast Protein** <sup>GF | DF</sup> select one (1):

**Maple Sausage**

**Chicken Apple Sausage**

**Applewood Bacon**

**Country Ham**

**Lunch Protein** <sup>GF | DF</sup> select one (1):

**Roasted Turkey Breast** mango-rosemary glaze, cranberry-orange chutney

**Lemon Basil Chicken** roasted tomato

**Pasta Carbonara** mezzi rigatoni, applewood bacon, English peas, farm egg, Parmesan

**Assorted Cookies & Brownies**

## BREAKFAST & BRUNCH ENHANCEMENTS

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### BRUNCH STATIONS priced per person

#### AVOCADO TOAST STATION | 13

warm seven grain, sourdough

#### Accompanied by:

sliced avocado, artisanal oils, spiced pepitas, crushed red pepper, smoked salmon, crumbled bacon, thin sliced prosciutto, sliced tomatoes, sliced hardboiled eggs, goat cheese crumbles, feta cheese crumbles, maldon salt, whipped honey butter, assorted jams

#### SMOKED SALMON DISPLAY | 15

chopped egg, caper, red onion, cucumber, tomato, dill, lemon, whipped cream cheese, miniature bagels

#### CHICKEN & WAFFLE STATION | 14

golden belgian waffles, buttermilk fried chicken

#### Accompanied by:

strawberries, blueberries, banana, apple jam, hershey's® chocolate syrup, whipped butter, vermont maple syrup, crumbled applewood bacon, whipped chantilly cream

**Omelet Bar**\* <sup>GF</sup> | 15

fresh cracked eggs or egg whites

**Accompanied by:**

ham, bacon, maple sausage, chicken apple sausage, roasted potato, caramelized onion, cremini mushroom, roasted pepper, baby spinach, cheddar, mozzarella

*\*Chef attendant required | 150 per attendant*

*\*Two Chef attendants required for parties of more than forty (40) guests.*

**FROM THE CARVERY**\* priced per person

**Virginia Baked Ham** <sup>GF</sup> | <sup>DF</sup> cider-chipotle glaze, creole mustard | 15

**Grilled Pork Loin** <sup>GF</sup> | <sup>DF</sup> fuji apple chutney | 18

**Dijon-Rosemary Turkey** <sup>GF</sup> cranberry-orange compote, pan gravy | 16

**Herb-Crusted Sirloin** <sup>GF</sup> caramelized onion, stilton bleu cheese crème | 22

**Prime Rib** <sup>GF</sup> | <sup>DF</sup> rosemary au jus, fire roasted pepper, wild mushroom ragout | 24

**Roast Tenderloin of Beef** <sup>GF</sup> caramelized balsamic onion, tarragon-horseradish crème | 26

**Scottish Salmon** heirloom tomato relish, arugula pesto, lemon wedges | 23

*\*Chef attendant required | 150 per attendant*

# BRUNCH BEVERAGES

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## SPECIALTY COCKTAILS

**Bubbles, Please** prosecco, elderflower liqueur, lemon, simple

*served in a flute glass*

\$10

**Out of Bounds** rumchata, fireball

*served in a highball | garnished with whipped cream & cinnamon toast crunch*

\$10

**Scenic Route** citrus-infused vodka, elderflower liqueur, house simple, lemon, pomegranate, prosecco

*served in a martini glass | garnished with rosemary sprig*

\$12

**Here Comes the Sun** lemon drizzle gin, elderflower cordial, lemon juice, prosecco, soda, mint

*served in a highball glass | garnished with a lemon slice*

\$14

**Flannel Fizz** gin, apple cider, lemon juice, ginger beer

*served in a highball glass | garnished with an apple slice*

\$12

**Rose all Day** rose, gin, elderflower liqueur, grapefruit juice, soda

*served in a wine glass | garnished with an orange slice*

\$11

**Classic Bloody** house bloody mix

*served in a tall glass | garnished with a lemon wedge & olive skewer*

\$10 make it spicy +1

**Mimosa** orange

*served in a flute glass*

\$9

**Bellini's** peach, mango or strawberry

*served in a flute glass*

\$10

## SPARKLING + BLUSH WINE

**Prosecco** Chloe | \$10 glass | \$38 bottle

**Champagne** Veuve Clicquot Brut Yellow Label | \$95 bottle

**Champagne** l.r cristal | \$300 bottle

**Rosé** Chloe | \$10 glass | \$38 bottle

**Rosé** Whispering Angel | \$18 glass | \$68 bottle

## SANGRIA

**Red** house recipe | \$10 glass

**White** house recipe | \$10 glass

## BLOODY MARY STATION | 7 all alcohol charged on consumption

house bloody mix, patron tequila, new amsterdam vodka, deep eddy vodka<sup>GF</sup>

### Accompanied by:

celery stalks

pepperoncini

cornichon

pickled carrots

cucumber coins

fresh lemons & limes

pickled green beans

applewood bacon

bleu cheese stuffed olives

fresh horseradish

worcestershire sauce

tabasco<sup>®</sup>

## SPARKLING COCKTAIL BAR | 5 all alcohol charged on consumption

chloe prosecco, chambord

### Accompanied by:

orange juice

cranberry juice

ruby red grapefruit juice

peach puree

raspberry puree

fresh blueberries

fresh strawberries

fresh raspberries



# PLATED BREAKFAST

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All plated breakfasts include tableside juice, coffee & tea service

## GRANITE PLATED BREAKFAST | 20

**Portuguese English Muffin** butter, assorted jams

**Scrambled Eggs** <sup>GF</sup> oven-roasted tomato, asparagus

**Roasted Potatoes** <sup>GF | DF</sup>

**Breakfast Proteins** <sup>GF | DF</sup>

select one (1):

**maple sausage**

**applewood smoked bacon**

**chicken apple sausage**

**country ham**

## QUINCY PLATED BREAKFAST | 24

**Coffee Cake** butter, assorted jams

**Individual Fresh Fruit Mason Jars** <sup>GF | DF</sup>

**Roasted Potatoes** <sup>GF | DF</sup>

**Eggs**

select one (1):

**Scrambled Eggs** chives

**Three-Cheese Omelet**

**Breakfast Proteins** <sup>GF | DF</sup>

select one (1):

**maple sausage**

**applewood smoked bacon**

**chicken apple sausage**

**country ham**

## MILTON PLATED BREAKFAST | 26

**Coffee Cake** butter, assorted jams

**Individual Fresh Fruit Mason Jars** <sup>GF | DF</sup>

**Roasted Potatoes** <sup>GF | DF</sup>

**Breakfast Sweets**

select one (1):

**Cinnamon French Toast** fresh berries and vermont maple syrup

**Belgian-Style Waffles** vermont maple syrup, chantilly cream

**Eggs**

select one (1):

**Scrambled Eggs** chives

**Three-Cheese Omelet**

**Breakfast Proteins** <sup>GF | DF</sup>

select one (1):

**maple sausage**

**applewood smoked bacon**

**chicken apple sausage**

**country ham**

# LIGHT SNACKS Minimum Order of 15 Guests

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## LIGHT AND FIT | 12

fresh fruit skewers and fresh berries <sup>GF | DF</sup>  
house yogurts with flax seeds and granola <sup>GF</sup>  
energy bites  
select one (1):  
cranberry pistachio, banana oat, maple vanilla latte

## TRAIL MIX BAR | 8

almonds, spiced cashews, granola, dried apricots, cran-raisins, coconut, m&ms®,  
white chocolate chips

## SWEET PICK ME UP'S | 9

oatmeal raisin, white chocolate macadamia and chocolate chip cookies  
chocolate brownies and blondies  
lemon squares and raspberry crumbles

## TAKE A DIP | 10

house potato chips with onion dip <sup>GF</sup>  
tortilla chips with salsa and guacamole <sup>GF | DF</sup>  
pita chips with hummus, carrot & celery sticks <sup>DF</sup>

## THE HEALTH NUT | 10

select four (4):

fresh fruit cups <sup>GF | DF</sup>  
crudité cups, green goddess dip <sup>GF</sup>  
hummus & tabbouleh, grilled flat bread <sup>DF</sup>  
roasted beet hummus, candied sunflower seeds, crispy chickpeas, micro greens <sup>GF | DF</sup>  
whipped almond butter, fuji apples <sup>GF | DF</sup>  
tzatziki, english cucumber, dill, pita  
ginger carrot dip, blue corn quinoa chips <sup>GF | DF</sup>

# PLATED LUNCH for events with menu service ending by 5 p.m.

Per person price includes plated first course, plated entrée, dessert course and tableside coffee & tea service

## FIRST COURSE

select one (1):

**Garden Green Salad** <sup>GF | DF</sup> cherry tomatoes, cucumber, shaved carrot, dried cranberries, balsamic-rosemary vinaigrette

**Caesar Salad** romaine lettuce, garlic-parmesan crostini, shaved parmesan, caesar dressing

**Greek Salad** romaine, diced cucumber, tomato, crumbled feta, kalamata olives, banana peppers, pickled red onion, pita crisps, greek vinaigrette

**New England Clam Chowder** <sup>GF</sup> fresh clams, yukon gold potato, light cream, applewood bacon, chive oil +2

**Butternut-Apple Bisque** <sup>GF</sup> roasted butternut squash, fuji apple, savory herbs, crème fraîche, crunchy chickpeas

## MAIN COURSE

### ENTRÉE SALADS | 32

select one (1) protein: grilled chicken, roasted shrimp, poached salmon

**Niçoise Salad** <sup>GF | DF</sup> mixed greens, new potato, cucumber, french green beans, tomato, olives, hard-boiled egg, green goddess dressing

**Waldorf Salad** <sup>GF | DF</sup> bibb lettuce, granny smith apple, red & green grapes, toasted walnut, shaved celery, green goddess dressing

**Beet Salad** <sup>GF | DF</sup> baby arugula, roasted beets, crisp garbanzo beans, crumbled feta, sliced almonds, english cucumber, cider-dijon vinaigrette

**Caesar Salad** romaine lettuce, garlic-parmesan crostini, shaved parmesan, caesar dressing

### PASTA | 35

select one (1) protein: grilled chicken, roasted shrimp, poached salmon

**Campanelle** applewood bacon, sweet peas, roasted pepper, alfredo

**Gemelli** roasted mushrooms, baby spinach, grape tomato, madeira butter

**Mezzi Rigatoni** <sup>DF</sup> oven-dried tomato, arugula, toasted pine nut, lemon garlic sauce

### VEGETARIAN | 35

**Grilled Portobello** <sup>GF | DF</sup> balsamic, pistachio, roasted pepper, watercress, tortilla crisps

**Roasted Vegetable Risotto** basil pesto, shaved parmesan, micro greens

**Seared Cauliflower Steak** <sup>GF | DF | VG</sup> chimichurri, roasted beet purée, crisp chickpeas, extra virgin olive oil

### CHICKEN | 38

**Roasted Chicken** <sup>GF | DF</sup> lemon prosecco sauce, roasted cherry tomato, jasmine rice

**Stuffed Chicken** apple brioche stuffing, pan gravy, garlic mashed potato, haricots verts, carrots, cranberry drizzle

**Grilled Chicken** <sup>GF | DF</sup> pomegranate-dijon glaze, baby zucchini, roasted fingerling potatoes

## SEAFOOD | 43

**Seared Salmon** <sup>GF | DF</sup> sweet chili glaze, jasmine rice, broccolini

**New England Haddock** ritz® crumb, lobster-sherry cream, yukon mashed potato, asparagus

**Lemon Basil Shrimp** <sup>DF</sup> citrus-agave glaze, haricot verts, rice pilaf, garlic crostini

## BEEF | 45

**Top Sirloin** <sup>GF | DF</sup> cider-brandy reduction, potato hash, asparagus, cipollini onion

**Grilled Flat Iron Steak** <sup>GF | DF</sup> chimichurri, fingerling potato, haricots verts

**Coulotte Steak** <sup>GF | DF</sup> sangria demi-glace, roasted cremini mushroom, garlic mashed potato, haricots verts

## DESSERT

select one (1):

**Bananas Foster Cake** whipped cream, heath® bar crumble

**Chocolate Cream Pie** whipped cream, dark chocolate shavings, chocolate kahlua® sauce

**Ricotta Cheesecake** whipped cream, select one topping: blueberry, strawberry, salted caramel, oreo®

**Key Lime Meringue Pie** raspberry coulis

**Boston Cream Pie** whipped cream, crème anglaise

**Cherry Tart** whipped cream, lemon curd

**Chocolate Mousse Trilogy** <sup>GF</sup> layered white, milk and dark chocolate mousse, flourless chocolate cake, strawberry sauce

**Carrot Cake** <sup>GF</sup> caramel sauce

# LUNCH BUFFETS

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## DELI BUFFET | 28 minimum of 20 guests

**Mixed Greens Salad** <sup>GF | DF</sup> mixed greens, grape tomato, english cucumber, carrot ribbon, chianti vinaigrette

**Potato Salad** <sup>GF</sup> red bliss potato, red onion, marinated green beans, dijon vinaigrette

**Oven Roasted Turkey** <sup>GF | DF</sup>

**Pit Smoked Ham** <sup>GF | DF</sup>

**Italian Roast Beef** <sup>GF | DF</sup>

**Lemon Herb Tuna Salad** <sup>GF | DF</sup>

**Cranberry-Apple Chicken Salad** <sup>GF | DF</sup>

**Accompanied by:**

yellow mustard, dijon mustard, mayonnaise, cranberry mayonnaise, horseradish crème, sliced tomato, red onion, iceberg lettuce, bread & butter pickle chips, assorted cheeses, and assorted breads & wraps

**Includes:**

kettle potato chips, cookies & brownies, soft drink station, coffee and tea station

**Enhance with:**

new england clam chowder + 7

tomato bisque +6

chicken noodle soup <sup>DF</sup> +5

butternut apple bisque <sup>GF | DF</sup> +6

## SANDWICH BUFFET | 28 minimum of 20 guests

*select up to four (4) sandwiches:*

**The Cali** <sup>DF</sup> roast turkey, avocado, chipotle-lime aioli, multi-grain

**Roasted Sirloin** crisp shallot, boursin, smoked tomato jam, pretzel roll

**Salmon** <sup>DF</sup> poached salmon, red onion, caper aioli, bagel

**Tomato Mozzarella** vine-ripe tomato, fresh mozzarella, arugula, pesto, extra virgin olive oil, balsamic, ficelle

**Warm Croque Monsieur** country baked ham, gruyere, dijon, garlic aioli, sour dough

**Grilled & Chilled Chicken** brie, granny smith apple, bibb lettuce, honey mustard, ciabatta

**Warm Smoked Chicken** apple-bacon jam, cheddar biscuit

**Thai Shrimp** <sup>DF</sup> bibb lettuce, cucumber, carrot, avocado, crispy wonton, pickled ginger, lavash wrap, peanut sauce on the side

**Tarragon Chicken Salad** <sup>DF</sup> grapes, cucumber, croissant

**Mediterranean** hummus, cucumber, tomato, red onion, feta, pita pocket

**Includes:**

mixed greens salad, kettle potato chips, dill pickle spears, cookies and brownies, soft drink station, coffee and tea station

**Enhance with:**

new england clam chowder + 7

tomato bisque +6

chicken noodle soup <sup>DF</sup> +5

butternut apple bisque <sup>GF | DF</sup> +6

## MODERN TEA PARTY | 42 served buffet style | minimum order of 25 guests

### MINIATURE SCONES *select two (2):*

blueberry, cinnamon chip, orange-poppy, cheddar-chive, or rosemary, pear & asiago

#### Accompanied by:

raspberry preserves, whipped butter & local honey

### SANDWICHES & WRAPS *select up to three (3):*

**Smoked Salmon** chive cream cheese, capers, pickled red onion, open-face, dark rye square

**Curried Tuna Salad** <sup>DF</sup> apple, raisin, carrot, tomato, multi grain

**Apple-Basil Chicken Salad** <sup>DF</sup> cran-raisin, shaved fennel, petite croissant

**Herb Roast Beef** garlic-herb cheese spread, caramelized onion, crisp romaine, lavash wrap

**Cucumber & Hummus** <sup>DF</sup> watercress, open-faced, soft white square

**Fig & Goat Cheese** <sup>DF</sup> port-poached figs, prosciutto de parma, rosemary-balsamic reduction, sourdough

**Radish & French Butter** sea salt, baby arugula, tarragon, chive, open-faced, baguette

**BLT** <sup>DF</sup> applewood bacon, bibb lettuce, vine-ripened tomato, herbed mayonnaise, seven grain

**Tomato Mozzarella** vine-ripened tomato, fresh mozzarella, arugula, pesto, extra virgin olive oil, balsamic, ficelle

### SWEETS

miniature lemon squares, raspberry crumbles, éclairs & butter cookies

### HOT TEA STATION *select three (3) varieties:*

english breakfast, earl gray, green tea, chamomile, mint

or

### ICED TEA STATION *select two (2) varieties:*

classic lemon, raspberry-lime, mango-mint, peach green tea

#### Accompanied by:

local honey, lemon wedges, assorted sweeteners, milk & cream

### COFFEE STATION

freshly brewed coffee and decaffeinated coffee

#### Accompanied by:

assorted sweeteners, milk & cream

#### Enhance with:

sparkling lemonade +4

mimosas and bellinis *charged on consumption*

french macarons +4

fresh mixed berries, chantilly cream +4

gourmet cupcakes +9



# CREATE YOUR OWN BUFFET LUNCHEON

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Minimum order of 25 guests | Two Entrées 39 per person | Three Entrées 45 per person

## SALAD

*select one (1):*

**Mixed Greens** <sup>GF</sup> | <sup>DF</sup> grape tomato, english cucumber, carrot ribbon, chianti vinaigrette

**Caesar** romaine, shaved parmesan, garlic croutons, caesar dressing

**Greek** <sup>GF</sup> romaine, diced cucumber, tomato, crumbled feta, kalamata olives, banana pepper slices, pickled red onion, pita crisps, greek vinaigrette

## ENTRÉES

*select up to three (3):*

**Roasted Chicken** pan gravy, apple-brioche stuffing

**Rosemary-Dijon Turkey Breast** <sup>GF</sup> | <sup>DF</sup> cranberry-orange chutney

**Chicken Parmesan** marinara, mozzarella, shaved parmesan

**Garlic & Herb Roast Beef** <sup>GF</sup> | <sup>DF</sup> mushroom gravy, roasted onion

**Skirt Steak** <sup>GF</sup> | <sup>DF</sup> rosemary au jus, baby spinach

**Country Ham** <sup>GF</sup> | <sup>DF</sup> grilled pineapple

**Pork Loin** <sup>GF</sup> | <sup>DF</sup> apple-jalapeño jam

**Seared Salmon** <sup>GF</sup> citrus butter, grilled lemon

**Cavatappi** choice of chicken or sausage, broccolini, garlic butter, shaved parmesan

**Butternut Ravioli** roasted butternut squash, baby spinach, manchego, brown butter

**Cheese Ravioli** baby arugula, roasted tomato, romano

**Stuffed Portabella** <sup>GF</sup> roasted pepper, quinoa, baby spinach, goat cheese

## SIDES

*select one (1):*

**Rice Pilaf** <sup>GF</sup> vegetable broth, fresh herbs, garlic, lemon, extra virgin olive oil

**Penne Pasta** pomodoro sauce

**Penne Pasta** oven-roasted tomatoes, baby spinach, lemon-basil butter

**Roasted Potatoes** <sup>GF</sup> | <sup>DF</sup> garlic, oregano, extra virgin olive oil

**Yukon Mashed Potatoes** <sup>GF</sup>

## VEGETABLES

*select one (1):*

**Seasonal Vegetables** <sup>GF</sup> fresh herbs, garlic butter

**Haricot Verts** <sup>GF</sup> roasted grape tomatoes, garlic butter

**Asparagus** <sup>GF</sup> lemon, parmesan

**Broccolini** <sup>GF</sup> garlic butter

## Accompanied by:

warm rolls & butter, gourmet cookies and brownies, soft drink station, coffee, tea and decaf station

# STATIONARY DISPLAYS priced per person | 20 guest minimum

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## CHEESE | 11

cheddar, camembert, swiss, havarti-dill, manchego, garlic & herb spread, dried figs & apricots, crackers, sesame flatbread, sliced ficelle, country olives, seedless red grapes, fig jam, hot pepper jelly, local honey, rosemary sprigs, citrus slices

### Enhance with:

**Charred Brie:** serves 50 guests | + 150

2 lb. wheel of brie, seasonal compote

**Charcuterie Board:** serves 50 guests | + 200

prosciutto, sopressata, small salami, whole grain mustard, soft baguette

## GRILLED & CHILLED VEGETABLE CRUDITÉS <sup>GF</sup> | 9

grilled: asparagus, broccolini, summer squash, zucchini

chilled: carrot, celery, english cucumber, holland peppers, grape tomato, cauliflower, radish

### Accompanied by:

green goddess dressing, ranch yogurt dip, romesco dip, roasted beet hummus

## FRESH FRUIT <sup>GF</sup> | 9

seedless red grapes, seasonal melon, pineapple, kiwi, raspberries, blueberries, strawberries, coconut crema, honey yogurt dip

### Enhance with:

**Brie and Caramelized Apple Dip:** serves 50 guests | +125

red apple, cinnamon pita crisps

## BUTCHER BLOCK | 16

prosciutto de parma, salami, sopressata, capicola, fresh mozzarella, manchego cheese, marinated grape tomato, roasted country olive, stuffed peppadew peppers, marinated artichoke hearts, cucumber salad, cornichon, focaccia, soft baguette

### Accompanied by:

assorted mustards, balsamic glaze, extra virgin olive oil, fresh black pepper

## SOUTHWESTERN | 14

mojo chicken, salsa verde, roasted corn salsa, black beans, chipotle sour cream, miniature quesadilla, queso, guacamole, pico de gallo, jalapeños, fresh lime wedges, tortilla chips, chili & coriander flatbread

## MEDITERRANEAN | 15

hummus, tabbouleh, baba ganoush, falafel, stuffed grape leaves, lamb meatballs, tzatziki, kalamata olives, feta cubes, cucumber salad, pita chips, lavash, za'atar-dusted bruschetta crostini

## DUO OF HOT DIPS | 10

select two (2):

- Buffalo Chicken** tortilla chips, celery, carrot sticks
- Spinach-Artichoke** pita chips
- Crab Rangoon** wonton crisps
- Creamy Corn and Jalapeño** southwest spiced flatbread
- Baked Feta with Romesco and Olive Tapenade** crisp lavash
- Warm Caramelized Onion** house fried potato chips
- Butternut Gruyere** candied pepitas, focaccia

## GRANITE LINKS RAW BAR <sup>GF</sup> a la carte pricing

- Little Neck Clams on the Half Shell** <sup>GF | DF</sup> \$3 per piece  
grapefruit-infused cocktail sauce, horseradish, tabasco
- Wellfleet Oysters on the Half Shell** <sup>GF | DF</sup> \$3.5 per piece  
grapefruit-infused cocktail sauce, horseradish, apple mignonette
- Jumbo Lump Crab Meat** <sup>GF</sup> \$3.5 per person  
meyer lemon aioli
- Hackleback Caviar** \$3.5 per person  
crème fraîche, chive, yukon crisp
- Shrimp Cocktail** <sup>GF | DF</sup> \$3.75 per piece  
grapefruit-infused cocktail sauce
- Steamed & Chilled Lobster Tails** <sup>GF | DF</sup> market price  
grapefruit-infused cocktail sauce

### Enhance with:

- “Shuck to Order” Service** | \$250 attendant fee per oyster shucker
- Bloody Mary Sips** | \$4 per person

## SUSHI STATION | 22

select three (3):

- |                        |  |
|------------------------|--|
| <b>Spicy Tuna Maki</b> | <b>Shrimp Nigiri</b>                   |
| <b>Cucumber Maki</b>   | <b>Salmon Nigiri</b>                   |
| <b>Avocado Maki</b>    | <b>Tuna Nigiri</b>                     |
| <b>California Maki</b> | <b>Eel &amp; Cucumber Maki</b>         |
| <b>Salmon Maki</b>     | <b>Yellow Tail &amp; Scallion Maki</b> |

**Accompanied by:** soy sauce, wasabi, pickled ginger, seaweed salad

# BUTLER PASSED HORS D'OEUVRES

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## HOT

<b>Truffled Pommes Frites</b> garlic aioli, served in paper cones	3.5
<b>Charred Brie</b> phyllo cup, cranberry compote	3
<b>Pear &amp; Bleu Cheese Phyllo Star</b> port reduction	3
<b>Phyllo Wrapped Asparagus</b> parmesan, smoked tomato	3
<b>Vegetable Spring Roll</b> <sup>DF</sup> sweet chili sauce	3
<b>Risotto Fritter</b> san marzano tomato sauce	3
<b>Spinach &amp; Feta Stuffed Mushroom</b> <sup>GF</sup> balsamic glaze	3
<b>Miniature Margherita Pizza</b> extra virgin olive oil, fresh herbs	3
<b>Miniature Mushroom &amp; Brie Pizza</b> grated romano, truffle oil	3
<b>Butternut Squash Soup Shot</b> <sup>GF</sup> cinnamon-curry yogurt	3.5
<b>Classic Mac &amp; Cheese</b>	3.5
<i>Pair with: buffalo chicken +1   truffle, bacon + peas +2   lobster + 3</i>	
<b>Coconut Chicken</b> sweet chili sauce	3.5
<b>Buffalo Chicken Spring Roll</b> gorgonzola buffalo sauce	3.5
<b>Parmesan-Herb Crusted Chicken</b> meyer lemon aioli	3.5
<b>Smoked Chicken &amp; Corn Quesadilla</b> fontina, jalapeño, salsa verde	3.5
<b>Cubano</b> kurobuta ham, roasted pulled pork, dill pickle, imported swiss, dijon mustard	3
<b>French Onion Stuffed Mushroom</b> <sup>GF</sup> gruyere	3.5
<b>Mini Loaded Potato Bite</b> <sup>GF</sup> sour cream, jalapeño, scallion, cheddar, bacon	4
<b>Chicken &amp; Waffle Bite</b> maple-bacon glaze	3.5
<b>Chicken &amp; Lemongrass Pot Sticker</b> <sup>DF</sup> ponzu	3.5
<b>Duck Confit Grilled Cheese</b> gruyere, fig jam	4
<b>Beef Teriyaki</b> <sup>DF</sup> cilantro-lime glaze	4
<b>Short Rib Wellington</b> horseradish crema	4
<b>Prime Rib &amp; Manchego Cheese Spring Roll</b> rosemary-garlic aioli	4
<b>Carolina Pulled Pork</b> cornbread crostini, apple slaw	3.5
<b>Kobe Beef Sliders</b> ketchup, applewood bacon, cheddar, onion jam	4
<i>Pair with French fry cone +1   Pair with miniature beer +4</i>	
<b>Short Rib Taco</b> <sup>GF</sup>   <sup>DF</sup> cilantro-lime slaw, mango salsa	4
<i>Pair with miniature Patron margarita +4</i>	
<b>Fish Taco</b> <sup>DF</sup> flour tortilla, mango salsa	4
<i>Pair with miniature Patron margarita +4</i>	
<b>Bacon-Wrapped Dates</b> <sup>GF</sup> marcona almond, gorgonzola, local honey drizzle	4
<b>Lamb Chop Lollipops</b> <sup>GF</sup>   <sup>DF</sup> pomegranate glaze, mint pesto	5
<b>Coconut Shrimp</b> <sup>DF</sup> orange-ginger marmalade	4

<b>Jonah Crab Cake</b> <sup>GF   DF</sup> citrus rémoulade	4
<b>Applewood Smoked Bacon-Wrapped Scallop</b> <sup>DF</sup> maple drizzle	4
<b>Panko-Crusted Lobster Tail</b> <sup>GF   DF</sup> honey ponzu	5
<b>Fried Oyster on the Half Shell</b> <sup>DF</sup> old bay aioli	4.5
<i>Pair with bloody mary sips +4</i>	
<b>New England Clam Chowder Shot</b> <sup>GF</sup>	4
<b>Maine Lobster Bisque Shot</b> <sup>GF</sup> sherry crème fraiche	5

## COLD

<b>Watermelon, Mint &amp; Feta Skewer</b> <sup>GF</sup> balsamic glaze	3
<b>Strawberry &amp; Whipped Ricotta</b> <sup>GF</sup> balsamic	3
<b>Vegetable Fresh Roll</b> <sup>GF   DF</sup> thai peanut sauce	3.5
<b>Prosciutto-Wrapped Pear</b> <sup>GF</sup> bleu cheese	3.5
<b>Fig &amp; Prosciutto Crostini</b> whipped herb ricotta, fresh basil, prosciutto, fig jam, ficelle	3.5
<b>Hummus</b> phyllo cup, olive tapenade, feta, dill	3
<b>Bruschetta</b> tomato, parmesan, basil, extra virgin olive oil, balsamic	3
<b>Smoked Salmon Canapé</b> caper, pickled onion, fresh dill, cream cheese, dark rye	4
<b>Lemon-Herb Salmon</b> <sup>GF   DF</sup> cucumber wrap, citrus aioli	4
<b>Caviar</b> <sup>GF</sup> yukon gold potato crisp, crème fraîche	3.5
<b>Mini Cucumber Roll</b> soy sauce	3
<b>Mini California Roll</b> soy sauce	3.5
<b>Yellow Fin Tuna</b> <sup>GF   DF</sup> tortilla crisp, pickled ginger, wasabi cream	4
<b>Chilled Shrimp</b> grapefruit-infused cocktail sauce	4
<b>BLT Cherry Tomato</b> <sup>GF   DF</sup> applewood bacon, green leaf lettuce, toasted brioche crumb, lemon aioli	4
<b>Beef Tenderloin Crostini</b> horseradish crema, lemon-dressed arugula, extra virgin olive oil	4
<b>Lobster Roll</b> fresh chives	5

## MINIATURE COMPOSED PLATES

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<b>Shrimp &amp; Grits</b> blistered tomato, wilted greens, creole sauce	11
<b>Braised Short Rib</b> cider glaze, root vegetable puree, pickled cabbage, crispy onion	14
<b>Burnt Ends</b> <sup>GF</sup> pork belly, slaw, hot honey	11
<b>Jumbo Sea Scallop</b> <sup>GF</sup> celery root puree, bacon jam, micro greens	16
<b>Truffle Parmesan Sacchetti</b> fontina cream, bartlett pear, crispy prosciutto, truffle oil	13
<b>Butternut Ravioli</b> sherry brown butter, roasted shallot, baby kale, shaved parmesan	10
<b>Sweet Potato</b> <sup>GF</sup> goat cheese, micro greens, pomegranate seeds, figs, balsamic drizzle	10

## FROM THE CARVERY

<b>Virginia Baked Ham</b> <sup>GF   DF</sup> cider-chipotle glaze, creole mustard	15
<b>Grilled Pork Loin</b> <sup>GF   DF</sup> fuji apple chutney	18
<b>Dijon-Rosemary Turkey</b> <sup>GF</sup> cranberry-orange compote, pan gravy	16
<b>Herb-Crusted Sirloin</b> <sup>GF</sup> caramelized onion, stilton bleu cheese crème	22
<b>Prime Rib</b> <sup>GF   DF</sup> rosemary au jus, fire roasted pepper, wild mushroom ragout	24
<b>Roast Tenderloin of Beef</b> <sup>GF</sup> caramelized balsamic onion, tarragon-horseradish crème	26
<b>Scottish Salmon</b> heirloom tomato relish, arugula pesto, lemon wedges	23

### Accompanied by:

warm dinner rolls and butter

choice of caesar or mixed greens salad

**Chef attendant required 150 per attendant**

## MASHED POTATO BAR <sup>GF</sup> | 11

**Yukon Mashed**

**Sweet Potato Mashed**

### Accompanied by:

applewood bacon, shredded cheese, sour cream, fresh peas,

jalapeño, scallions, country gravy, whipped butter

## GOURMET PIZZA | 12 *select up to three (3)*

**Four Cheese**

**Vine-Ripened Tomato** basil, fresh mozzarella

**Buffalo Chicken** bleu cheese drizzle

**Chicken, Bacon & Ranch**

**Roasted Mushroom & Brie** truffle oil

**Spinach & Feta** tomato, balsamic drizzle

**Grilled Sirloin & Gorgonzola** caramelized onion, horseradish crème

**Sausage, Pepper & Onion**

**Sopressata & Ricotta** hot honey

### Accompanied by:

grated romano, crushed red pepper, fresh ground black pepper

choice of caesar or arugula salad



## SLIDERS | 12

### Grilled Sirloin Burgers

#### Accompanied by:

lettuce, tomato, onion, bacon, assorted cheeses, sliced pickles,  
sweet relish, mayonnaise, ketchup, mustard & french fries

## PASTA STATION | 14 *select up to three (3)*

**Tortellini** alfredo, pesto, charred tomato, toasted pine nuts

**Penne** san marzano tomato sauce, shaved parmesan, extra virgin olive oil

**Campanelle** bolognese, shaved parmesan, extra virgin olive oil, torn basil

**Mezza Rigatoni** broccolini, garlic oil, romano

**Orecchiette** roasted mushroom, madeira butter, fresh herbs

**Cavatappi** cherry tomato, artichoke hearts, lemon prosecco butter

**Butternut Ravioli** amaretto brown butter, baby spinach, prosciutto +2

#### ADD:

grilled chicken +4 | italian sausage +4 | sautéed shrimp +6

#### Accompanied by:

grated romano, crushed red pepper, fresh ground black pepper  
garlic bread, choice of caesar salad or mixed greens salad

## MAC & CHEESE BAR | 14

**Traditional Cheddar** elbow pasta

**White Four Cheese** orecchiette pasta

#### Accompanied by:

applewood bacon, buffalo chicken, pulled pork, ritz® crumb, truffle mushroom, fresh  
peas, crispy shallot, corn bread biscuits, choice of caesar salad or mixed greens salad

## PAELLA STATION | 15

**Classic Paella** chicken, shrimp, mussels, clams, vine-ripened tomato, fire-roasted  
peppers, fresh peas, short grain rice

**Vegetable Paella** roasted zucchini, summer squash, red bell pepper, baby carrot, pearl  
onions, cremini mushroom, spanish olives, cherry tomatoes, peas, saffron, short grain  
rice, extra virgin olive oil

#### Accompanied by:

arugula salad, shaved manchego  
spanish crusty bread

**RAMEN BAR** <sup>DF</sup> | **15** *select two (2)*

**Pulled Chicken**

**Pork Tenderloin**

**Ginger Shrimp**

**Accompanied by:**

fresh ramen noodles, miso broth, hard-boiled egg, pickled vegetables, grilled scallions, bean sprouts, cilantro, shiitake mushroom

**TACO STATION** | **16** *select two (2)*

**Carne Asada Beef**

**Shredded Chicken**

**Pork Carnitas**

**Accompanied by:**

warm flour tortillas, cilantro-lime rice, street corn salad, pico de gallo, guacamole, sour cream, fajita veggies, shredded cheese, diced onions, jalapeño, cilantro, assorted hot sauces

**ASIAN** <sup>DF</sup> | **16** *please choose up to three (3)*

**Vegetable Dumplings**

**Crab Rangoon**

**Vegetable Fresh Roll**

**Shrimp Satay**

**Chicken Teriyaki Skewer**

**Korean Barbeque Ribs**

**Beef Teriyaki Skewer**

**Peking Ravioli**

**Accompanied by:**

scallion fried rice and lo mein noodle boxes  
sweet chili sauce, asian mustard, sriracha, plum sauce, sesame soy sauce, fortune cookies, fresh orange slices

**SUSHI STATION** <sup>DF</sup> | **22** *please choose three (3)*

**Spicy Tuna Maki**

**California Maki**

**Salmon Nigiri**

**Cucumber Maki**

**Salmon Maki**

**Yellow Tail & Scallion Maki**

**Avocado Maki**

**Tuna Nigiri**

**Eel & Cucumber Maki**

**Shrimp Nigiri**

**Accompanied by:**

soy sauce, wasabi, pickled ginger, seaweed salad

## **SOUTHERN BELLE | 18**

**Buttermilk Fried Chicken** red eye gravy

**Macaroni & Cheese**

**Homestyle Biscuits** honey

**Carolina Slaw**

**Fried Pickles** sriracha rémoulade

**Pimento Cheese Hush Puppies** scallion-pimento cheese aioli

## **POKE STATION** <sup>GF | DF</sup> | 20

**Ahi Tuna**

**Salmon**

**Shrimp**

**Accompanied by:**

white rice, mixed greens, soba noodles

onions, cucumber, scallions, ginger, seaweed, wasabi, bean sprouts,

avocado, hot sauce, spicy mayo, ginger sesame sauce, toasted sesame seeds,

crispy onions, chili flakes

# PLATED DINNER

Per person price includes plated first course, plated entrée, dessert course and tableside coffee & tea service

## FIRST COURSE

select one (1):

**Garden Green Salad** <sup>GF</sup> | <sup>DF</sup> cherry tomatoes, cucumber, shaved carrot, dried cranberries, balsamic-rosemary vinaigrette

**Caesar Salad** romaine, garlic-parmesan crostini, shaved parmesan, caesar dressing

**Arugula Salad** <sup>GF</sup> baby arugula, watermelon radish, mandarin orange, shaved manchego, lemon vinaigrette

**Baby Spinach Salad** <sup>GF</sup> baby spinach, gala apple, celery, vermont sharp cheddar, toasted walnuts, golden raisins, champagne-mustard seed vinaigrette

**Greek Salad** romaine, diced cucumber, tomato, crumbled feta, kalamata olives, banana peppers, pickled red onion, pita crisps, greek vinaigrette

**Mixed Green Salad** mixed greens, oven-roasted cherry tomatoes, goat cheese balls, truffle-honey vinaigrette

**Wedge Salad** <sup>GF</sup> iceberg, applewood bacon, tomato, english cucumber, bleu cheese crumbles, balsamic vinaigrette +1

**Tomato Mozzarella Salad** vine-ripened tomato, fresh mozzarella, basil, pesto vinaigrette, Balsamic, garlic crostini +2 *add prosociutto +2*

**Butternut-Apple Bisque** <sup>GF</sup> | <sup>DF</sup> roasted butternut squash, fuji apple, savory herbs, crème fraiche, crunchy chick peas

**Italian Wedding Soup** veal meatball, white beans, escarole, romano, italian parsley

**New England Clam Chowder** <sup>GF</sup> fresh clams, yukon gold potato, light cream, applewood bacon, chive oil +2

**Lobster Bisque** fresh lobster, sherry crème fraîche, tarragon croutons +2

**Fusilli** san marzano tomato sauce, basil, shaved parmesan, extra virgin olive oil

**Mezzi Rigatoni** broccoli, grape tomato, garlic butter, grated romano, garlic focaccia crisp

**Lobster Ravioli** fresh lobster meat, roasted grape tomato, baby spinach, sherry-basil butter +4

## MAIN COURSE

### CHICKEN

**Panko Chicken** <sup>GF</sup> | <sup>DF</sup> lemon-prosecco sauce, capers, charred tomato, crispy fingerling potatoes, haricots verts | 51

**Stuffed Chicken** apple brioche stuffing, pan gravy, garlic mashed potato, haricots verts, carrot, cranberry reduction | 51

**Seared Chicken** <sup>GF</sup> madeira sauce, roasted crimini mushroom, risotto, asparagus | 51

**Roasted Statler Chicken** <sup>GF</sup> lemon-thyme jus, mashed sweet potato, asparagus | 51

### SEAFOOD

**Pan Seared Salmon** <sup>GF</sup> meyer lemon beurre blanc, mashed potato, broccolini, paprika oil | 53

**New England Haddock** ritz® crumb, lobster-sherry cream, yukon mashed potato, asparagus | 57

**Scallop Stuffed Shrimp** brioche stuffing, garlic-lemon butter, tomato-basil rice pilaf, haricots verts | 61

**Seared Scallops** <sup>GF</sup> celery root purée, asparagus, charred tomato, roasted crimini mushroom, truffle-honey vinaigrette | 61

**Panko-Crusted Sea Bass** <sup>GF</sup> | <sup>DF</sup> honey-ponzu drizzle, jasmine rice, baby bok choy, baby carrot | 65

## BEEF & PORK

**Grilled Pork Tenderloin** <sup>GF</sup> chipotle-cider glaze, cheddar mashed potato, roasted rainbow carrot | 53

**Braised Short Ribs** port wine demi-glace, mashed root vegetable, haricots verts, vidalia onion crisps | 59

**Grilled Sirloin** <sup>GF</sup> gorgonzola crème, roasted fingerling potato, braised shallot, broccolini | 63

**Seared Sirloin** <sup>GF</sup> au poivre, cognac demi-glace, caramelized onion, risotto, asparagus | 63

**Grilled Filet Mignon** <sup>GF</sup> port reduction, root vegetable purée, haricots verts | 67

**Pan-Seared Filet Mignon** bordelaise, mashed potato, asparagus, vidalia onion crisps | 67

## VEGETARIAN

**Eggplant Napoleon** <sup>GF</sup> fresh mozzarella, pesto, zucchini, summer squash, vine-ripe tomato, quinoa | 47

**Stuffed Portobello Mushroom** <sup>GF</sup> herb quinoa stuffing, crumbled goat cheese, arugula, green goddess dressing | 47

**Wild Mushroom Ravioli** mushroom-madeira sauce, baby spinach, manchego cheese, fricco | 47

**Butternut Ravioli** sage brown butter, amaretto, baby spinach, manchego cheese | 47

**Seared Cauliflower Steak** <sup>GF | DF | VG</sup> chimichurri, roasted beet purée, crisp chickpeas, extra virgin olive oil | 47

**Vegetable Bolognese** <sup>GF</sup> oven-roasted vegetables, garbanzo beans, cremini mushroom, san marzano tomato, shaved parmesan, zucchini noodles, extra virgin olive oil | 47

## SIGNATURE ENTRÉES

**Surf & Turf** petite filet mignon, béarnaise, poached lobster tail, whipped yukon potato, grilled asparagus | 75

**Rack of Lamb** <sup>GF</sup> pomegranate demi-glace, feta mashed, roasted olives, haricot verts | 71

**Veal Chop** <sup>GF | DF</sup> porcini au jus, truffle fingerling potatoes, broccolini | 71

**Lazy Man Lobster** drawn butter, steamed marble potato, asparagus | mkt price

**Duck a l'Orange** <sup>GF</sup> potato gratin, haricot verts, marcona almonds | 70

## DESSERT

select one (1):

**Bananas Foster Cake** whipped cream, heath® bar crumble

**Chocolate Cream Pie** whipped cream, dark chocolate shavings, chocolate kahlua® sauce

**Ricotta Cheesecake** whipped cream, select one topping: blueberry, strawberry, salted caramel, oreo®

**Key Lime Meringue Pie** raspberry coulis

**Boston Cream Pie** whipped cream, crème anglaise

**Cherry Tart** whipped cream, lemon curd

**Chocolate Mousse Trilogy** <sup>GF</sup> layered white, milk and dark chocolate mousse, flourless chocolate cake, strawberry sauce

**Carrot Cake** <sup>GF</sup> caramel sauce

# BUFFET DINNER Minimum order of 25 guests

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All buffets include: warm dinner rolls & butter, dessert selection and coffee and tea station

## QUARRY HILLS | 44

- Mixed Greens Salad** <sup>GF | DF</sup> english cucumber, strawberry, red onion, shaved carrots, poppy seed vinaigrette
- Roast Chicken** <sup>GF | DF</sup> dijon-pomegranate glaze
- Panko-Crusted Cod** <sup>GF</sup> lemon-prosecco butter, extra virgin olive oil
- Mezza Rigatoni** smoked tomatoes, baby spinach, garlic herb sauce
- Haricots Verts** <sup>GF</sup> garlic butter

## CASTLE ISLAND | 47

- Mango & Avocado Salad** <sup>GF | DF</sup> cilantro-lime vinaigrette
- Grilled Pineapple** <sup>GF | DF</sup> spiced rum crème
- Jerk Chicken** <sup>GF | DF</sup> grilled scallion
- Charred Salmon** <sup>GF | DF</sup> island slaw
- Curried Rice** <sup>GF</sup>
- Grilled Seasonal Vegetables** <sup>GF | DF</sup> mango butter

## HANOVER STREET | 54

- Tomato Mozzarella Salad** <sup>GF</sup> vine-ripened tomato, buffalo mozzarella, basil, balsamic reduction, extra virgin olive oil
- Baby Arugula Salad** <sup>GF | DF</sup> lemon vinaigrette
- Chicken Milanese** lemon-caper sauce, shaved parmesan, baby arugula
- Tuscan Haddock** roasted artichoke, charred tomato, basil pesto
- House Made Meatballs** san marzano tomato sauce, extra virgin olive oil
- Cavatappi** garlic & oil, fresh herbs, lemon zest, romano
- Roasted Tuscan Vegetables** <sup>GF | DF</sup> fresh herbs, stewed tomato, extra virgin olive oil

## QUINCY SHORES | 58

- Chopped Salad** <sup>GF</sup> romaine, cherry tomatoes, vidalia onion, applewood bacon, buttermilk ranch
- Oven-Roasted Chicken** <sup>GF | DF</sup> roasted mushrooms, madeira velouté, baby spinach
- Grilled Skirt Steak** <sup>GF</sup> cognac peppercorn sauce, roasted pearl onions
- Stuffed Shrimp** citrus butter
- Au Gratin Potato** <sup>GF</sup> romano crust
- Asparagus** <sup>GF</sup> smoked tomato butter



## SOUTH END | 64

**Greek Salad** cucumber, kalamata olives, banana pepper slices, tomato, pickled onion, feta, pita crisps

**Prosciutto-Wrapped Statler Chicken** <sup>GF</sup> honey-truffle glaze

**Pan-Seared Salmon** <sup>GF</sup> lemon-prosecco butter, capers, dill

**Grilled New York Sirloin** <sup>GF | DF</sup> port reduction, caramelized shallot, cremini mushroom, baby spinach

**Lobster Mac & Cheese** garlic-herb panko

**Sour Cream & Chive Mashed** <sup>GF</sup>

**Oven-Roasted Broccolini** <sup>GF | DF | VG</sup> toasted almonds, lemon dressing

## HARBOR ISLAND CLAM BAKE | 72 *price subject to change due to market value*

**Garden Salad** <sup>GF | DF | VG</sup> roma tomato, cucumber, carrot, red onion, black olive, chianti vinaigrette

**1.5 lb Lobster** <sup>GF</sup> drawn butter, fresh lemon

**Steamed Shellfish** <sup>GF</sup> little necks, P.E.I. mussels, shallot, cherry tomatoes

**Stuffed Quahogs** fresh herbs, applewood bacon, lemon aioli

**BBQ Chicken Drumsticks** <sup>GF</sup> chipotle-lime bbq sauce

**Corn on the Cob** <sup>GF</sup> lime butter

**Steamed Baby Red Bliss Potato** <sup>GF</sup> fresh herbs, garlic butter

**Sliced Watermelon** <sup>GF | DF | VG</sup> fresh berries, mint

## BUFFET DESSERTS

select one (1):

**Bananas Foster Cake** whipped cream, heath® bar crumble

**Chocolate Cream Pie** whipped cream, dark chocolate shavings, chocolate-kahlua® sauce

**Ricotta Cheesecake** whipped cream, select one topping: blueberry, strawberry, salted caramel, oreo®

**Key Lime Meringue Pie** raspberry coulis

**Boston Cream Pie** whipped cream, crème anglaise

**Cherry Tart** whipped cream, lemon curd

**Chocolate Mousse Trilogy** <sup>GF</sup> layered white, milk and dark chocolate mousse, flourless chocolate cake, strawberry sauce

**Carrot Cake** <sup>GF</sup> caramel sauce

**Cookies & brownies**

# DESSERT DISPLAYS

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## ASSORTED COOKIES & BROWNIES | 7

### GOURMET MINIATURE CUPCAKES | 10

*select four (4) flavors*

Vanilla	Oreo® Cookie
Chocolate	Lemon
Red Velvet	Peanut Butter Cup
Salted Caramel	Strawberry Shortcake
Carrot Cake	

## ASSORTED MINIATURE EUROPEAN PASTRIES | 10

mini fruit tarts, peanut butter mousse cups, coconut key lime, cream puffs, mini cheesecake, chocolate mousse cups, mini cannoli, mini éclairs

## SHORT CAKE STATION | 10

classic glazed biscuits, short cake, macerated strawberries, blueberry compote, lemon curd, chantilly cream

## DONUT BAR | 10 *featuring 4" Union Square® Donuts*

*select three (3) flavors*

Maple Bacon	Vietnamese Coffee
Cinnamon Sugar	Brown Butter Hazelnut Crunch
Honey Glaze	Belgian Dark Chocolate
Vanilla Bean	Raspberry Jam
Boston Cream	

## ICE CREAM BAR | 12

chocolate & vanilla ice cream

### **Accompanied by:**

hot fudge, caramel, whipped cream, strawberries, blueberries, marshmallow, sprinkles, M&M's®, crushed oreos®, gummy bears, toffee crumbles

## CHEESECAKE BAR | 13

classic new york cheesecake

**Accompanied by:**

hot fudge, caramel, whipped cream, strawberries, blueberries, marshmallow, sprinkles, M&M's®, crushed oreos®, gummy bears, toffee crumbles

## SWEET TOOTH TABLE | 16

glazed donut hole skewers, mini churros with dark chocolate, mini cannoli, s'mores marshmallows, mini whoopie pies, petit chocolate chip cookies, mini strawberry shortcake trifle

## PASSED DESSERTS

<b>Sorbet Push Pop</b> DF mango, raspberry, lemon	4
<b>Skillet Cookies</b> warm chocolate chip cookie, vanilla ice cream	4
<b>Mini Churros</b> dark chocolate dip	4
<b>Black Russian Milkshake</b> black & white milkshake, vodka, kahlua®	5
<b>Crème Brûlée Spoons</b> caramelized sugar crust	4
<b>Mini Whoopie Pies</b>	4
<b>Mini Ice Cream Cookie Sandwiches</b> rainbow sprinkles	4
<b>Glazed Donut Hole</b> mini espresso	5
<b>Fried Oreo® Skewers</b>	4

## BEVERAGE STATIONS

### COFFEE & TEA STATION | 5

regular & decaffeinated coffee, fine teas, sugar, sweeteners, cream, milk, local honey, lemon

**Enhance with:**

Bailey's Irish Cream, Kahlua Coffee Liqueur, Frangelico Hazelnut Liqueur, Sambuca

*Boozy enhancements charged on consumption*

## APPLE CIDER STATION | 7

hot & cold cider, cinnamon sticks, orange wheels, brown sugar, apple slices, caramel, nutmeg, whipped cream

*Add donut holes +2*

### **Enhance with:**

Jameson Irish Whiskey, Captain Morgan Spiced Rum, Jack Fire,  
V-One Vanilla Vodka

*Boozy enhancements charged on consumption*

## HOT CHOCOLATE STATION | 7

mini marshmallows, whipped cream, cinnamon, cocoa powder, crushed peppermint candies, caramel sauce, chocolate shavings, Oreo® cookie crumbles

### **Enhance with:**

Bailey's Irish Cream, Kahlua Coffee Liqueur, Frangelico Hazelnut Liqueur, Sambuca

*Boozy enhancements charged on consumption*

# SPECIALTY COCKTAILS

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## VODKA

**First Look at Summer** watermelon & basil vodka, lime, simple, soda  
*served in a highball glass | garnished with a basil leaf + lime wheel*  
Premium Exclusive \$14

**Cucumber Mule** cucumber vodka, lime juice, ginger beer  
*served in a highball glass | garnished with a lime wedge*  
House \$10 | Premium \$12

**White Cosmo** citrus vodka, white cranberry juice, orange liqueur, lime juice, simple  
*served in a coupe glass | garnished with a cranberry skewer*  
House \$10 | Premium \$12

**Blushing Bride** lemon vodka, pomegranate juice, lemon juice, simple syrup  
*served in a highball glass | garnished with a lemon slice*  
House \$10 | Premium \$12

## AGAVE SPIRITS

**The Links** reposado tequila, coconut rum, strawberry puree, lime, soda  
*served in a highball glass | garnished with a lime wedge*  
House \$10 | Premium \$12

**Love's on Fire** spicy tequila, yellow chartreuse, passion fruit liqueur, lime  
*served in a highball glass | garnished with a lime wedge*  
Premium Exclusive \$12

**GL Margarita** blanco tequila, orange liqueur, lime, simple syrup  
*served in a highball glass | garnished with a lime wedge*  
House \$10 | Premium \$14

**Uptown Funk** mezcal, grapefruit juice, citrus soda  
*served in a highball glass | garnished with a grapefruit slice*  
House \$10 | Premium \$14

## GIN

**Here Comes the Sun** lemon drizzle gin, elderflower liqueur, lemon juice, soda, mint  
*served in a highball glass | garnished with a dehydrated lemon slice*  
Premium Exclusive \$14

**Honey Bee Mine** gin, lemon juice, honey simple syrup  
*served in a coupe glass | garnished with rosemary sprigs*  
House \$10 | Premium \$12

**Flannel Fizz** gin, apple cider, lemon juice, ginger beer  
*served in a highball glass | garnished with an apple slice*  
House \$10 | Premium \$12

## RUM

**Mai Tai the Knot** white rum, orange curacao, lime juice, orgeat, dark rum  
*served in a highball glass | garnished with an orange slice & cherry skewer*  
House \$10 | Premium \$12

**Berry Me** white rum, blueberry mint syrup, simple syrup, soda  
*served in a highball glass | garnished with mint*  
House \$10 | Premium \$12

**Coconut Crush** coconut rum, pineapple juice, orange, coconut cream  
*served in a highball glass | garnished with nutmeg spice*  
House \$10 | Premium \$12

## WHISKEY

**Don't Be Sour** bourbon, lemon juice, simple syrup  
*served in a highball | garnished with an orange slice & cherry skewer*  
House \$10 | Premium \$12

**Tee Time** whiskey, iced tea, peach schnapps  
*served in a highball | garnished with a lemon slice*  
House \$10 | Premium \$12

**Black Barrel Old Fashioned** black barrel whiskey, simple syrup, orange bitters, soda  
*served in a high ball | garnished with orange peel*  
Premium Exclusive \$14

## SANGRIA

**Red, White or Seasonal** house recipes \$10  
*served in a wine glass | garnished with an orange slice*

# PROM MENU

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## BEVERAGES | 7

open bar for soft drinks, iced tea, lemonade & bottled water

## PASSED HORS D'OEUVRES

<b>Four Cheese Pizza Bite</b>	3
<b>Mac &amp; Cheese Bite</b>	3
<b>Chicken Quesadilla</b> salsa	3
<b>Cheeseburger Spring Roll</b> ketchup	4
<b>Buffalo Chicken Spring Roll</b> ranch dressing	3.5
<b>Crab Rangoon</b> duck sauce	4
<b>Beef Teriyaki Skewers</b> <sup>DF</sup>	4
<b>Mini California Roll</b> soy sauce	3.5

## APPETIZER DISPLAYS

### FRESH FRUIT <sup>GF</sup> | 9

seedless red grapes, seasonal melon, pineapple, kiwi, raspberries, blueberries, strawberries, coconut crème, honey yogurt dip

**Enhance with:**

**Brie and Caramelized Apple Dip:** red apple, cinnamon pita crisps | serves 50 guests | +125

### CHEESE | 11

cheddar, camembert, swiss, havarti-dill, manchego, garlic & herb spread, dried figs & apricots, crackers, sesame flatbread, sliced ficelle, country olives, seedless red grapes, fig jam, hot pepper jelly, rosemary sprigs, citrus slices, local honey

**Enhance with:**

**Charred Brie:** serves 50 guests | + 150

2 lb. wheel of brie, seasonal compote

**Charcuterie Board:** serves 50 guests | + 200

prosciutto, sopressata, small salami, whole grain mustard, soft baguette

### BUILD YOUR OWN NACHO STATION | 8

chili, sour cream, salsa, guacamole, warm nacho cheese sauce

### SOFT PRETZEL STATION | 9

**Salted Pretzels & Pretzel Bites** yellow mustard, cheddar cheese sauce

**Cinnamon Sugar Pretzels & Pretzel Bites** vanilla glaze

## BUFFET DINNER

### TASTE OF ITALY | 34

**Chicken Parmesan**

**Hand Made Meatballs**

**Penne Pasta** san marzano tomato sauce

**French Green Beans** roasted grape tomatoes

**Cheesy Garlic Bread**

### SUMMER VACATION | 32

**Grilled Cheeseburger Sliders**

**Chicken Tenders** sweet chili sauce, honey mustard, buffalo sauce, ranch dressing

**Four Cheese Pizza**

**Chicken Quesadilla** salsa, sour cream, guacamole

**Tater Tots** ketchup

### VARSITY BUFFET | 30

**Garden Salad**

**Grilled Chicken** lemon-caper sauce, romano

**Seasonal Rice Pilaf**

**Roasted Vegetable Medley**

**Warm Rolls** butter

## DESSERTS

### ASSORTED COOKIES & BROWNIES | 7

### GOURMET MINIATURE CUPCAKES | 10

*select four (4) flavors*

Vanilla

Chocolate

Red Velvet

Salted Caramel

Carrot Cake

Oreo® Cookie

Lemon

Peanut Butter Cup

Strawberry Shortcake

### ICE CREAM BAR | 12

chocolate & vanilla ice cream

**Accompanied by:**

hot fudge, caramel, whipped cream, strawberries, blueberries, marshmallow, sprinkles, M&M's®, crushed oreos®, gummy bears, toffee crumbles



## SWEET TOOTH TABLE | 16

glazed donut hole skewers, mini churros with dark chocolate, mini cannoli, s'mores marshmallows, mini whoopie pies, petit chocolate chip cookies, mini strawberry shortcake trifle

## PLATED DINNER

*select one (1) from each course to be served to all guests | priced by entrée*

### SALAD

**Garden Salad** <sup>GF</sup> crisp iceberg, roma tomato, cucumber, carrot ribbon, chianti vinaigrette

**Caesar Salad** romaine lettuce, garlic croutons, shaved parmesan, caesar dressing

### ENTRÉE

**Pasta Primavera** roasted vegetables, penne pasta, pesto butter, shaved parmesan | 32

**Chicken or Eggplant Parmesan** san marzano tomato sauce, mozzarella, penne pasta, basil drizzle, garlic crostini | 32

**Panko Chicken** sweet chili sauce, fried rice, broccolini | 32

**Stuffed Chicken** pan gravy, mashed potato, green beans, cranberry drizzle | 32

**Grilled Sirloin** teriyaki sauce, jasmine rice, broccolini | 36

*Allergy Meal* **Chickpea Pasta Pomodoro** <sup>GF | DF | VG</sup> roasted vegetables | 32

### DESSERT

**Bananas Foster Cake** whipped cream, heath bar<sup>®</sup> crumble

**Salted Caramel Cheesecake** whipped cream

**Oreo<sup>®</sup> Cheesecake** whipped cream

**Boston Cream Pie** whipped cream, crème anglaise

**Chocolate Mousse Trilogy** <sup>GF</sup> white, milk & dark chocolate mousse, flourless chocolate cake, strawberry sauce

**Red Velvet Brownie** whipped cream, chocolate sauce

# YOUNG ADULT MENU

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## PASSED HORS D'OEUVRES

<b>Four Cheese Pizza Bite</b>	3
<b>Mac &amp; Cheese Bite</b>	3
<b>Chicken Quesadilla</b> salsa	3
<b>Cheeseburger Spring Roll</b> ketchup	4
<b>Buffalo Chicken Spring Roll</b> ranch dressing	3.5
<b>Crab Rangoon</b> duck sauce	4
<b>Beef Teriyaki Skewers</b> DF	4
<b>Mini California Roll</b> soy sauce	3.5

## FOOD STATIONS

### NACHOS | 8

corn tortilla chips, queso, chili, salsa, black beans, shredded monterey jack, sour cream, guacamole

### SOFT PRETZEL STATION | 9

**Salted Pretzels & Pretzel Bites** yellow mustard, cheddar cheese sauce

**Cinnamon Sugar Pretzels & Pretzel Bites** vanilla glaze

### FRESH FRUIT GF | 9

seedless red grapes, seasonal melon, pineapple, kiwi, raspberries, blueberries, strawberries, coconut crème, honey yogurt dip

**Enhance with:**

**Brie and Caramelized Apple Dip:** red apple, cinnamon pita crisps | serves 50 guests | +125

### CHEESE | 11

cheddar, camembert, swiss, havarti-dill, manchego, garlic & herb spread, dried figs & apricots, crackers, sesame flatbread, sliced ficelle, country olives, seedless red grapes, fig jam, hot pepper jelly, rosemary sprigs, citrus slices, local honey

**Enhance with:**

**Charred Brie:** serves 50 guests | + 150

2 lb. wheel of brie, seasonal compote

**Charcuterie Board:** serves 50 guests | + 200

prosciutto, sopressata, small salami, whole grain mustard, soft baguette

## **PIZZA STATION | 12**

**Meatball & Mozzarella**

**Chicken Bacon Ranch**

**Pepperoni**

**Four Cheese**

**Accompanied by:**

caesar salad

## **SPUD STATION | 10**

french fries, waffle fries, tater tots, housemade potato chips

**Accompanied by:**

assorted condiments

## **THE CONCESSION STAND | 14**

**Hamburger Sliders**

**All-Beef Hot Dogs**

**Grilled Cheese**

**Accompanied by:**

french fries, assorted condiments

## **THE NORTH END | 20**

**Chicken, Broccoli & Ziti** parmesan cream sauce

**Chicken Parmesan**

**Ziti** marinara

**Accompanied by:**

Caesar Salad

Garlic Bread

## **ASIAN TAKEOUT | 18**

**Crab Rangoon**

**Chicken Fingers**

**Beef Teriyaki**

**Fried Rice**

**Accompanied by:**

duck sauce, soy sauce

## DESSERT DISPLAYS

### ASSORTED COOKIES & BROWNIES | 7

### ICE CREAM BAR | 12

chocolate & vanilla ice cream

**Accompanied by:**

hot fudge, caramel, whipped cream, strawberries, blueberries, marshmallow, sprinkles, M&M's®, crushed oreos®, gummy bears, toffee crumbles

### SWEET TOOTH TABLE | 16

glazed donut hole skewers, mini churros with dark chocolate, mini cannoli, s'mores marshmallows, mini whoopie pies, petit chocolate chip cookies, mini strawberry shortcake trifle