

Sample Menus

Spring

First Course

Beet Carpaccio, Arugula, Goat Cheese, Grapefruit, Candied Pecans, Champagne
Vinaigrette

Or

Spring Gazpacho, Chamomile, Berries

Choice of Entrees Pick 2

Grilled New York Strip, Rosemary Brown Butter Roasted Purple Potatoes, Honey Glazed
Tri Color Baby Carrots, Caramelized Pearl Onions, Whole Grain Mustard Demi Glace

Fennel Pollen Dusted Pan Seared Halibut, English Pea Puree, Braised Fennel, Vanilla
Carrot Beurre Blanc, Pea Tendril, Crispy Carrot, Dill Salad, Pickled Lemon Zest

Roasted Airline Chicken Breast, Farro Risotto with Leeks, Confit Cherry Tomatoes,
Applewood Smoked Bacon, Sherry Herb Chicken Jus

Desserts Pick

Pavlova with Passion Fruit Curd, Shaved Pineapple & Raspberry Coulis

Cornmeal Biscuit Shortcake, Balsamic Blackberries, Vanilla Bean Mascarpone

Cashew Salted Caramel Tart, Honey Roasted Apricots, Smoked Salt - Olive Oil Ice
Cream

Summer

First Course

Grilled Stone Fruit, Burrata, Vincotto, Micro Basil, Confit Cherry Tomatoes, EVOO,
Smoked Sea Salt

Or

Shaved Zucchini Salad, Squash blossom, Sliced Strawberries, Lemon Verbena &
Peppercorn Goat Cheese, Strawberry Poppy Seed Vinaigrette

Choice of Entree's

Pepper Crusted Seared Filet of Beef, Creme Fraiche & Scallion Whipped Yukon Potatoes,
Lemony Grilled Asparagus, Roasted Peppers, Herb Chimichurri

Roasted Cod, Summer Vegetable Succotash, Parmesan Basil Risotto, Citrus Beurre Blanc

Pan Seared Duck Breast, Grilled peaches, Roasted Corn Polenta, Broccollini, Port
Reduction

Desserts

Devonshire Cream Panna Cotta, Cherry Compote, Almond Crumble

Olive Oil Poppy Seed Cake, Buttermilk Sherbet, Vanilla Bean Marinated Grapefruit,
Blueberry Sauce

Strawberries & Cream, White Sponge Cake, Vanilla Chantilly, Basil & Mint Marinated
Fresh Strawberries

Autumn/Winter

First Course

Poached Pear Salad, Local Greens, Smoked Cheddar , Spiced Marcona Almond Granola,
Maple Dijon Vinaigrette

Roasted Squash, Cranberry Vinaigrette, Lacinato Kale, Crispy Goat Cheese, Toasted
Pepitas

Roasted Cauliflower Soup, Cranberry Chutney, Marcona Almonds, Brown Butter Roasted
Apples

Entrees

Coffee and Chili Rubbed Venison, Roasted Parsnip Puree, Seared Oyster Mushrooms,
Stout Demi Glace, Red and Green Grapes, Cocoa Nibs

Cider Brined Pork Tenderloin, Brown Butter Smoked Sweet Potato Puree, Shaved Brussel
Sprouts, Applewood Smoked Bacon, Pickled Shallot & Apple Salad, Cider Chicken Jus

Pistachio & Panko Crusted Salmon, Turnip, Celery Root, Pear Hash, Pomegranate Seeds,
Cranberry Hollandaise

New England Lobster Pot Pie, Root Vegetables, Puff Pastry

Desserts

Butternut Squash Spice Cake, Cream Cheese Mousse, Rum Raisin Caramel, Cranberry
Coulis and Candied Ginger

Earl Grey Tea & Black Pepper Creme Brulee, Lemon Biscotti Crumble, Honey Scented
Chantilly

Ancho Chili Chocolate Stout Cake, Espresso Mousse, Cinnamon Anglaise, Cocoa Nib
Brittle

Buffet Options

*To Include: 2 Entrees, 2 Sides & Selected Salad
Fougasse, Ciabatta & French Baguettes*

Entrees:

Seared Filet of Beef with Horseradish Cream & Chipotle Lime Aioli
Suggested Sides: Roasted Rosemary Fingerling Potatoes and Grilled Asparagus

Braised Beef Short Ribs, Rosemary Red Wine Jus
Suggested Sides: Parmesan Polenta Cake and Braised Escarole, Baby Carrots & Honey

Churrasco with Chimichurri, Roasted Tri Color Peppers & Caramelized Onions

Suggested Sides: Grilled Corn & Edamame Succotash, Cilantro Lime Rice

Statler Chicken Breasts, Marinated Artichokes, Roasted Vine Ripened Red & Yellow Tomatoes, Kalamata Olives, Fresh Bocconcini Mozzarella, Grilled Lemon & Basil Chiffonade

Suggested Sides: Arugula & Almond Pesto Penne, Broccolini

Crispy Chicken Thighs, Roasted Wild Mushrooms, Braised Kale and Pancetta in a Sage & White Wine Butter Sauce

Suggested Sides: Haricot Vert with Gremolata & Toasted Marcona Almonds, Asiago Mascarpone Risotto

Moroccan Spiced Beef, Chicken or Shrimp Kebabs with Grilled Lemon & Sumac Raita

Suggested Sides: Roasted Cauliflower with Tamarind Glaze, Israeli CousCous with Golden Raisins

Grilled Atlantic Salmon with Charred Avocado & Grapefruit Salad and Salsa Verde

Suggested Sides: Cilantro-Lime Rice

Pan Seared Halibut with Roasted Corn & Red Pepper Relish

Suggested Sides: Quinoa Salad, Black Beans

Orzo Stuffed Grilled Portobello Mushroom with Eggplant Caponata, Fire Roasted Tomatoes & Herbed Garlic Chevre

Green Curry & Coconut Vegetable Ratatouille with Jasmine Tea Scented Basmati Rice

Suggested Sides: Roasted Yams with Honey & Cardamom

Passed Hor D'oeuvres

Per 50 pcs.

Seared Scallop, Bacon Jam, Pea Puree

Mini New England Style Crab Cakes, Roasted Red Pepper Remoulade

Duck Confit & Cashew Spring Rolls, Mango Curry Aioli

Crab Salad Endive Cups, Roasted Corn, Red Pepper, Chives, Old Bay Aioli, Lemon

Rosemary Rubbed Beef Tenderloin, Wild Mushrooms, Horseradish Sour Cream, Pickled Shallot on Brioche

Chickpea Falafel, Tahini Sauce, Cucumber

Sausage & Mascarpone Filled Mushrooms, Roasted Garlic, Gruyere

Smoked Salmon, Potato Pancake, Caviar, Creme Fraiche, Caper

Deviled Eggs * Miso, Togarashi *Classic *Buffalo Chicken

Crab & Corn Fritters, Tarragon-Lemon Aioli

Grilled Shrimp, Caramelized Pineapple, Radish, Avocado

Lamb Meatballs, Tzatziki, Feta

Brie en Croute, Smoked Peach Preserves, Herbs De Provence

Prosciutto Wrapped Asparagus, Pomegranate Molasses

Rare Seared Tuna, Spring Herb Gribiche, Purple Potato & Green Bean Salad

Mini Lobster Salad BLT, Brioche

Braised Beef Empanada, Pickled Jalapeno, Jicama & Mango Salsa

Pork Dumpling, Charred Apricot Sweet & Sour Sauce

Watermelon, Feta Skewers with Mint & Basil Vinaigrette

Shrimp Ceviche, Avocado Mousse, Key Lime Juice, Fresno Peppers, Tortilla Chip

Prosciutto, Fig, Pistachio, Sage, Goat Cheese Flatbread, Pomegranate Molasses

Rosemary, Fontina, Potato, Flatbread with Balsamic Reduction

Moroccan Spiced Lamb Lollipop, Mint Pesto

Mini Caprese Grilled Cheese with Smoked Tomato Bisque Shooter

Grass Fed Beef or Turkey Sliders, Onion Jam, Sriracha Ketchup, Sharp Cheddar

Sweet Potato Latkes, Ginger Creme Fraiche, Granny Smith Apple-Celery Slaw

Beef Tartare Phyllo Cups, Cornichon, Caper, Whole Grain Mustard, Worcestershire

Chicken Sausage & Butternut Squash Won Ton, Cranberry Aioli

Wild Mushroom Arancini, Truffle Parmesan Aioli, Chives

Tempura Cauliflower, Tamarind Glaze, Harissa Yogurt

Stationary Appetizers

Raw Bar

Jumbo Shrimp Cocktail, Local Oysters and Clams on the Half Shell on Crushed Ice with Bloody Mary Cocktail Sauce, Horseradish and Black Pepper - Champagne Mignonette

Sushi

Individual Bento Boxes To Include:

Assorted Sushi Rolls

Rare Seared Tuna, Sriracha Seaweed Salad, Black Sesame Aioli, Won Ton

Tempura Vegetables

Edamame with Toasted Sesame and Smoked Sea Salt

Pickled Ginger, Wasabi, Soy Sauce

Antipasto

Local and Imported Cheeses, Charcuterie, Grilled Marinated Vegetables, Specialty

Olives, Pickles, Jams, Mustards

Fresh Seasonal Fruits Accompanied by Artisanal Breads & Crackers

Street Fare

International Street Food

Curry Fries with Sriracha Ketchup & Mango Chutney Aioli

Carne Asada Tacos, Carrot Slaw, Roasted Corn & Jalapeno Salsa

Braised Beef Empanadas, Scallion Mayo

Mini Banh Mi & Cubano Sandwiches

Chicken Tikka Masala Skewers with Coriander Dressing

**All stations can be modified based on your wants and needs.*