



## Breakfast and Brunch

### MORNING PASTRIES - 6.50

Assorted Morning Pastries

### CONTINENTAL BREAKFAST - 13.95

Assorted Morning Pastries

Fresh Seasonal Fruit

Assorted Yogurt with Granola

Coffee, Tea & Chilled Fruit Juices

### EUROPEAN BREAKFAST - 17.95

Assorted Morning Pastries

Fresh Seasonal Fruit

Assorted Yogurt with Granola

Coffee, Tea & Chilled Fruit Juices

#### Choice of two:

Spinach, Mushroom & Feta Quiche

Bacon, Scallion & Gruyere Quiche

Roasted Red Pepper, Leek & Smoked Cheddar Quiche

Broccoli, Tomato & Cheddar Quiche

Ham, Onion & Swiss Quiche

### SCRAMBLED EGG BREAKFAST - 13.95

Free-Range Farm Fresh Eggs Scrambled  
*with Monterey Jack Cheese*

Bacon, Sausage & Home Fried Potatoes

Coffee, Tea & Chilled Fruit Juices

### BREAKFAST BUFFET - 21.95

Assorted Morning Pastries

Fresh Seasonal Fruit

Bacon, Sausage & Home Fried Potatoes

Coffee, Tea & Chilled Fruit Juices

#### Choice of one:

Pancakes

French Toast

Belgian Waffles

*with Maple Syrup, Fresh Strawberries  
& Whipped Cream*

#### Choice of one:

Free-Range Farm Fresh Scrambled Eggs  
*with Monterey Jack Cheese*

Vegetable & Cheese Frittata

Ham & Swiss Frittata



## Breakfast and Brunch

### **BRUNCH BUFFET - 26.95**

Assorted Morning Pastries

Fresh Seasonal Fruit

Bacon, Sausage & Home Fried Potatoes

Roasted Seasonal Vegetable Medley

Assorted Mini Pastries

Cookies & Brownies

Coffee, Tea & Chilled Fruit Juices

#### **Choice of one:**

Pancakes

French Toast

Belgian Waffles

*with Maple Syrup, Fresh Strawberries  
& Whipped Cream*

#### **Choice of one:**

Free-Range Farm Fresh Scrambled Eggs  
*with Monterey Jack Cheese*

Vegetable & Cheese Frittata

Ham & Swiss Frittata

#### **Choice of two:**

**Chargrilled Salmon**

*with Braised Leek Buerre Blanc*

**Baked Haddock**

*with Buttery Crumb Topping*

**Chicken Strintberg**

*with Raspberry Cream*

**Chicken Piccata**

*with Lemon, Caper, Garlic &  
White Wine Butter Sauce*

**Chicken Marsala**

*with Mushroom Marsala Demi-Glace*

**Roasted Statler Style Breast of Turkey**

*with Cranberry Chutney and Sage Gravy*

**Slow Roasted Center Cut Pork Loin**

*with Apple Butter and Apple Cider Gastrique*

**Slow Roasted Smoked Spiral Ham**

*with Pineapple Brown Sugar Glaze*

**Bistro Tenderloin**

*with Red Wine Shallot Demi-Glace*



## Breakfast and Brunch

**ADD ANY OF THE FOLLOWING  
TO ENHANCE YOUR  
BREAKFAST OR BRUNCH:**

Fresh Seasonal Fruit Bowl - 3.95

Free-Range Farm Fresh Scrambled Eggs - 3.50

Brioche Pain Perdu - 4.95  
*served with Maple Syrup*

Roasted Apple Pain Perdu - 5.50  
*served with Maple Syrup*

Smoked Salmon Platter - 5.00  
*served with Lemon, Capers, Red Onion, Hard Boiled  
Eggs, Sliced Tomatoes & Dijon Dill Sauce*

Brown Sugar Cured Ham - 4.95

Applewood Smoked Bacon & Link Sausage - 3.95

Chicken Apple Breakfast Sausage - 3.50

Corned Beef Hash - 3.95

Coffee & Tea - 2.50

**CHEF ACTIVE OMELET STATION**

**6.50**

Prepared with a Variety of Fresh Vegetables,  
Proteins and Assorted Cheeses

**CHEF ACTIVE BELGIAN**

**WAFFLE STATION**

**6.50**

Served with Fresh Whipped Cream, M&M's,  
Chocolate Chips, Blueberries & Strawberries

Chef active stations require a minimum of 25 people.

50.00 fee for each chef at an attended station  
(one chef for up to 40 people)



## Lunch Buffets

### **SALAD BAR BUFFET - 25.95**

Served with Chef's Choice of Soup, Fresh Seasonal Fruit, Rolls & Butter, Coffee & Tea

**Choice of two:**

#### **Classic Caesar Salad**

Crispy Romaine Lettuce, Caesar Dressing, Shredded Parmigiano Reggiano & Focaccia Croutons

#### **Simple Baby Field Green Salad**

Cucumber, Grape Tomato, Julienne Carrot & Shaved Red Onion *with Buttermilk Ranch or Italian Vinaigrette*

#### **Traditional Panzanella Salad**

Focaccia Croutons, Diced Red Onion, Cucumber.  
Diced Tomato, Chiffonade of Fresh Basil  
*with a Creamy Garlic Herb Vinaigrette*

#### **Caprese Salad**

Sliced Roma Plum Tomato,  
Fresh Mozzarella Cheese & Fresh Basil  
*with Sea Salt, Black Pepper, EVOO & Balsamic Syrup*

#### **Kale and Chickpea Salad**

Fresh Baby Kale, Roasted Chickpeas,  
Olives & Red Onion *with a Greek Vinaigrette*

**Choice of two:**

Chargrilled Sugar Cane Shrimp Skewers  
Grilled Salmon  
Tuna Salad  
Tarragon Dijon Chicken Salad  
Chargrilled Chicken  
Chargrilled Marinated Turkey Tips  
Marinated Steak Tips  
Bistro Tenderloin

### **CYPRIAN'S LUNCH BUFFET - 23.95**

Served with Rolls & Butter, Roasted Vegetable Medley, Coffee, Tea & Dessert

**Choice of:**

Classic Caesar Salad  
Simple Baby Field Green Salad

**Choice of one:**

**Garden Vegetable Lasagna**  
*with a White Cheese Sauce*

**Cheese Lasagna**  
*with a Red Sauce*

**Three Cheese Tortelloni**

**Choice of one:**

**Chicken Parmesan**

**Chicken Piccata**  
*with Lemon, Caper, Garlic & White Wine Butter Sauce*

**Chicken Marsala**  
*with Mushroom Marsala Demi-Glace*

**Oven Roasted Turkey**  
*with Cranberry Demi-Glace*

**Slow Roasted Pork**  
*with Apple Butter and Apple Cider Gastrique*



## From the Deli

### CYPRIAN'S COOKOUT - 21.95

Black Angus Burgers

All Beef Hot Dogs

Boneless BBQ Chicken

Lettuce, Tomato, Onion, Cheese & Pickles

Assorted Rolls & Condiments

Potato Salad & Baked Beans

Cole Slaw

Potato Chips

Fresh Baked Cookies

Watermelon

Lemonade & Iced Tea

#### ***Add on:***

Macaroni or Pasta Salad - 3.25

Italian Sausage with Onions & Peppers - 4.75

BBQ Baby Back Pork Ribs - 7.95

BBQ Bone-in Beef Ribs - 7.50

### PETITE SANDWICH BUFFET - 19.95

Fresh Seasonal Fruit

Simple Baby Field Green or Classic Caesar Salad

Assorted Mini Pastries & Petit Fours

Lemonade & Iced Tea

#### ***Choice of three:***

#### **Roast Turkey & Fontina Cheese**

*with Lettuce, Tomato & Cranberry Mayo*

#### **Asian Chicken Salad**

*with Hoisin Sauce, Black & White Sesame Seeds,  
Pickled Matchstick Vegetables & Bibb Lettuce*

#### **Apricot Toasted Almond Chicken Salad**

#### **Tuna Salad**

#### **Cucumber, Dill & Red Onion**

*with Herbed Cream Cheese Spread*

#### **Smoked Salmon, Capers & Red Onion**

*with Herbed Cream Cheese Spread*

#### **Angus Roast Beef**

*with Horseradish Mayo, Pickled Red Onion  
& Bibb Lettuce*

#### **Smoked Ham & Swiss**

*with Dijon Mayo*

#### **Curried Egg Salad**

*with Honey & Green Onion*



# From the Deli

## THE GOURMET DELI BUFFET - 18.95

Sliced Fresh Roast Turkey Breast, Roast Beef,  
Smoked Ham & Corned Beef

Assorted Cheeses

Lettuce, Tomato & Red Onions

Assorted Breads, Rolls & Condiments

Pickle Tray

Potato Chips

Fresh Baked Cookies & Brownies

Lemonade & Iced Tea

**Choice of one:**

Soup du Jour

Baby Field Green Salad

Classic Caesar Salad

**Choice of one:**

Tuna Salad

Chicken Salad

Egg Salad

## ASSORTED SANDWICHES - 14.95

Includes a Variety of Fresh Roasted Turkey Breast,  
Roast Beef, Smoked Ham, Tuna Salad or Grilled  
Vegetables on Assorted Breads

Pickle Tray

Potato Chips

Fresh Baked Cookies

Lemonade & Iced Tea

## BOXED LUNCH - 14.95

Assorted Deli Sandwiches  
*with Lettuce, Tomato, Cheese & Condiments*

Bag of Cape Cod Potato Chips

Fresh Baked Cookie

Apple & Granola Bar

Bottled Soda or Water



## Plated Lunch

Served with Rolls & Butter, Coffee & Tea

**Choice of one:**

Simple Baby Field Green Salad  
Classic Caesar Salad

**Choice of one:**

Roasted Yukon Gold Potatoes  
Garlic Mashed Yukon Gold Potatoes  
Sweet Potato Mash  
Rosemary Lemon Roasted Red Bliss Potatoes  
Rice Pilaf, Quinoa or Couscous

**Choice of one:**

Roasted Seasonal Vegetable Medley

Garlicky Green Beans  
*with Roasted Red Pepper*

Butternut Squash

Baby Peeled Carrots

Grilled Asparagus

**Choice of one:**

Apple Turnover  
*with Vanilla Ice Cream & Caramel Sauce*

Limoncello Cake  
*with White Chocolate Shavings & Raspberry Coulis*

Tiramisu with Shaved Chocolate

Cheesecake with Strawberry Sauce

Chocolate Fudge Cake

Chocolate Ganache Torte

Double Chocolate Layer Cake

**Baked Haddock Trilogy - 24.95**

*with Haddock, Shrimp & Scallops*

**Chargrilled Fillet of Salmon - 24.95**

*with Braised Leek Buerre Blanc*

**Chicken Portofino - 25.95**

*with Boursin Cheese and Roasted  
Tomato Chicken Demi-Glace*

**Chicken Parmesan - 21.95**

*with Penne Rigate*

**Chicken Scaloppine Florentine - 24.95**

*with Tomato & Capers in a Spinach Cream Sauce*

**Oven Roasted Turkey - 21.95**

*with Cranberry Demi-Glace*

**Chargrilled Bistro Tenderloin - 23.95**

*with Red Wine Shallot Demi-Glace*

**Chargrilled Marinated Steak Tips - 25.95**

*with Sautéed Mushrooms*

**Queen Cut Roast Prime Rib Au Jus - 28.95**

*with Horseradish Cream*

**Braised Boneless Short Rib - 25.95**

*in a Guinness Stout Demi-Glace or  
in a Bacon Pearl Onion Demi-Glace*

**Roasted Vegetable Quinoa Stuffed Zucchini - 18.95**

*served on a bed of wilted Spinach*

**Vegetable Spaghetti - 18.95**

*Carrot, Summer Squash & Zucchini Ribbons in  
Mushroom Jus Lie, served on a bed of Spinach*



## Dinner Buffets

### **GRAND KEYES BUFFET - 38.95**

Served with Rolls & Butter,  
Mini Desserts, Coffee & Tea

#### **Choice of one:**

##### **Classic Caesar**

Crispy Romaine Lettuce, Caesar Dressing, Shredded  
Parmigiano Reggiano & Focaccia Croutons

##### **Simple Baby Field Green**

Cucumber, Grape Tomato, Julienne Carrot &  
Shaved Red Onion  
with Buttermilk Ranch or Italian Vinaigrette

##### **Mandarin Spinach**

A mix of Fresh Spinach, Field Greens, Julienned  
Vegetables, Bean Sprouts, Mandarin Oranges,  
Water Chestnuts & Toasted Almonds  
with Creamy Sesame Dressing

##### **Cranberry Citrus**

Fresh Field Greens, Orange Segments, Cranberries,  
Red Onions & Celery with a Lemon Ginger Dressing

##### **Roasted Chickpea & Kale**

Fresh Baby Kale, Roasted Chickpeas, Olives  
& Red Onion with a Greek Vinaigrette

#### **Choice of one:**

Rosemary Lemon Roasted Red Bliss Potato  
Garlic Mashed Yukon Gold Potatoes  
Rice Pilaf

#### **Choice of one:**

Roasted Seasonal Vegetable Medley  
Ginger Honey Glazed Carrots  
Almandine or Mushroom & Garlic Green Beans

#### **Choice of two:**

##### **Sautéed Shrimp and Scallop Scampi**

*with a Light Garlic Lemon Sauce*

##### **Seafood Newburg**

*with Lobster, Shrimp & Scallops in a  
Light Sherry Newburg Sauce*

##### **Swordfish Medallions**

*with a Garlic Lemon Butter*

##### **Statler Chicken**

*with a Lemon Thyme Chicken Demi-Glace*

##### **Portofino Chicken**

*with Boursin Cheese and Roasted Tomato Demi-Glace*

##### **Slow Roasted Boneless Loin of Pork**

*with Apple Butter and Apple Cider Gastrique*

##### **Queen Cut Roast Prime Rib Au Jus**

*with Horseradish Cream*

##### **Roasted Tenderloin of Beef**

*with Red Wine Shallot Demi-Glace*

*Add a third entrée for 5.00*





## Dinner Buffets

### A TASTE OF THE BLUES BUFFET - 35.95

Served with Cheesy Scallion Cornbread, Rolls & Butter

Potato Salad, Creamy Coleslaw and Broccoli &  
Apple Salad with Dijon Sweet & Sour Vinaigrette

Fresh Sliced Watermelon

Cookies & Brownies

Coffee, Tea, Lemonade & Iced Tea

#### Choice of:

BBQ Baked Beans or Grilled Corn on the Cob

#### Choice of two:

Pulled Pork

Pulled Chicken

BBQ Shredded Beef

Black Pepper & Whiskey Braised Brisket

BBQ Chicken

Chicken and Andouille Jambalaya

Chargrilled Smoked Garlic Sausage

*Add a third entree for 5.00*

#### **Specialty Entrees**

Shrimp Etouffee *with White Rice*

BBQ Pork Spare Ribs

BBQ Bone-In Beef Ribs

Vegetable Jambalaya

*Add a specialty entrée for 8.00*

### CYPRIAN'S BUFFET - 32.95

Served with Roasted Vegetable Medley, Rolls & Butter,  
Assorted Mini Desserts, Coffee & Tea

#### Choice of:

Baby Field Green Salad or Classic Caesar Salad

#### Choice of :

Roasted Yukon Gold Potatoes, Garlic  
Mashed Yukon Gold Potatoes or Rice Pilaf

#### Choice of two:

**Chargrilled Filet of Salmon**  
*with Braised Leek Beurre Blanc*

**Baked Haddock**  
*with Buttery Crumb Topping*

**Chicken Marsala**  
*with Mushroom Marsala Demi-Glace*

**Chicken Piccata**  
*with Lemon, Capers, Garlic White Wine Butter Sauce*

**Chicken Strintberg**  
*with Raspberry Cream*

**Roasted Breast of Turkey**

**Slow Roasted Boneless Loin of Pork**  
*with Apple Butter & Apple Cider Gastrique*

**Bistro Tenderloin**  
*with Bordelaise Sauce*

**Braised Boneless Short Ribs**  
*in a Guinness Stout Demi-Glace or served English  
style in a Bacon Pearl Onion Demi-Glace*

**Spinach and Garlic Tortelloni**  
*with Tomato Vodka Cream Sauce*

**Roasted Butternut Squash Lasagna**



## Dinner Buffets

### A LITTLE OF ITALY BUFFET - 29.95

Served with Grilled Marinated Vegetable Platter with Balsamic Syrup, Cheesy Garlic Bread & Focaccia Bread, Tiramisu, Cannoli, Eclairs, Coffee & Tea

**Choice of:**

Classic Caesar Salad or Traditional Panzanella Salad

**Choice of two:**

**Garden Vegetable Lasagna**

*with a White Cheese Sauce*

**Ground Beef, Sausage & Cheese Lasagna**

*with Red Sauce*

**Zucchini & Mushroom Lasagna**

*with Red Sauce*

**Italian Chicken Sauté**

*with Cavatappi Pasta, Broccoli, Almonds, Artichoke Hearts and Sundried Tomatoes in a Light Tomato Chicken Demi-Glace*

**Mediterranean Chicken and Artichokes**

*with Red Bliss Potatoes, Mushrooms, Garlic, Shallot, Roasted Tomatoes, Lemon & Dill*

**Baked Penne Rigate**

*with Meatballs & Italian Sausage in a Red Sauce*

**Chicken Broccoli Alfredo**

*with Penne Rigate*

**Chicken Parmesan**

*with Penne Rigate*

### NEW ENGLAND LOBSTER/CLAM BAKE

(MARKET PRICE)

Served with Rolls & Butter,  
Strawberry Shortcake with Buttermilk  
Biscuits & Whipped Cream,  
Coffee, Tea, Lemonade & Iced Tea

**New England Clam Chowder**

*with Oyster Crackers*

**Simple Baby Field Green Salad**

**Corn on the Cob**

**Potato Salad or Baked Potato**

**\*Steamed 1.5lb Lobster**

*with Drawn Butter*

**Steamed Soft Shell Clams**

*with Drawn Butter*

**Add a specialty entrée:**

Bone-In BBQ Chicken - 3.50

BBQ Boneless Chicken Breast - 4.50

Steamed Mussels in Guinness and Butter - 3.95

Steamed Littleneck Clams - 4.75

Grilled Oysters - 6.25

NY Sirloin Strip Steak - 15.00

Grilled Sugarcane Skewered Shrimp - 10.95

*\*Grilled NY Sirloin Strip served to those not eating Lobster*



## Plated Dinners

### **First Course Offerings:**

- Jumbo Lump Crab Cake - 9.95
- Mushroom Crusted Sea Scallop - 8.95
- Stuffed Mushrooms - 6.95
- Fresh Fruit Plate with Poppy Seed Vinaigrette - 3.95
- Traditional Shrimp Cocktail - 10.95
- Classic Tomato Smoked Cheddar Bisque - 4.95
- Sherried Lobster Bisque with Chive Oil - 7.95
- New England Clam Chowder with Oyster Crackers - 5.95
- Roasted Garlic Swiss Chard Ravioli - 7.95

### **Choice of one:**

- Baby Field Green Salad, Classic Caesar Salad or Boston Bibb Lettuce Salad with Blue Cheese & Bacon

### **Choice of one:**

- Roasted Yukon Gold Potatoes, Garlic Mashed Yukon Gold Potatoes, Sweet Potato Mash, Rosemary Lemon Red Bliss Potatoes, Rice Pilaf, Quinoa or Couscous

### **Choice of one:**

- Roasted Seasonal Vegetable Medley, Garlicky Green Beans with Roasted Red Pepper, Butternut Squash, Baby Peeled Carrots or Grilled Asparagus

### **Choice of one:**

- Apple Turnover  
with Vanilla Ice Cream & Caramel Sauce
- Limoncello Cake  
with White Chocolate Shavings & Raspberry Coulis
- Tiramisu with Shaved Chocolate
- Cheesecake with Strawberry Sauce
- Chocolate Fudge Cake
- Chocolate Ganache Torte
- Double Chocolate Layer Cake

Coffee and Tea

### **Baked Haddock Trilogy - 27.95**

*Haddock, Shrimp & Scallops in a Lemon Buerre Blanc*

### **Fillet of Sole - 28.95**

*with Shrimp & Crabmeat Stuffing in a Lobster Jus Lie*

### **Chargrilled Fillet of Atlantic Salmon - 27.95**

*with Braised Leek Buerre Blanc*

### **Chicken Marsala - 26.95**

### **Chicken Piccata - 26.95**

### **Chicken Portofino - 27.95**

*with Boursin Cheese and Roasted Tomato Demi-Glace*

### **Chicken Strintberg - 26.95**

*with Raspberry Cream*

### **Statler Chicken Breast - 28.95**

*with choice of Lemon Thyme Chicken Demi-Glace or Roasted Tomato Demi-Glace*

### **Sage Rubbed Turkey Tenderloin - 27.95**

### **Oven Roasted Pork Tenderloin - 26.95**

*with Dry Sherry and Dark Cherry Reduction*

### **Seared Breast of Duck - 29.95**

*with Blueberry Thyme Duck Stock Reduction*

### **Bistro Tenderloin - 27.95**

*with Bordelaise Sauce*

### **Chargrilled Filet & Crab Stuffed Shrimp - 35.95**

### **Filet Mignon - 35.95**

*wrapped in Bacon and Stuffed with Blue Cheese*

### **Queen Cut Roast Prime Rib Au Jus - 31.95**

*with Horseradish Cream*

### **Braised Boneless Short Ribs - 29.95**

*in a Guinness Stout Demi-Glace or in a Bacon Pearl Onion Demi-Glace*

### **Garlic Spinach Tortelloni - 23.95**

*with Tomato Vodka Cream Sauce over Wilted Spinach*



## Passed Hors D'Ouevres (100 pieces)

### HOT HORS D'OEUVRES

**Mini Crab Cakes** - 325.00

*with Spicy Remoulade*

**Fresh Scallops** - 355.00

*wrapped with Applewood Smoked Bacon*

**BBQ Shrimp** - 325.00

*wrapped with Applewood Smoked Bacon*

**Coconut Crusted Shrimp** - 295.00

*with Mango Chutney*

**Black & White Sesame Coated Chicken** - 285.00

*with Ponzu Sauce*

**Buffalo Chicken Skewer** - 275.00

*with Chunky Blue Cheese Dressing*

**Coconut Crusted Chicken Skewer** - 275.00

*with Curried Pineapple Aioli*

**Chicken Satay Skewer** - 275.00

*with Thai Peanut Sauce*

**Mini Grilled Tomato & Bacon Sandwich** - 265.00

*with Smoked Cheddar*

**Prosciutto Wrapped Asparagus Spears** - 265.00

*with Imported EVOO Drizzle*

**Shredded Short Rib Profiteroles** - 325.00

*with Dijon Crème Fraiche*

**Mini Kobe Beef Slider** - 355.00

*with Wasabi Aioli*

**Mini Chipotle Bison Slider** - 325.00

*with Chimichurri Aioli*

**Korean BBQ Beef Skewer** - 295.00

**Mini Black Angus Slider** - 295.00

*with American Cheese*

**Mini Potato Skin Bites** - 225.00

**Spinach Bites** - 225.00

*with Garlic Tomato Coulis*

**Falafel Bites** - 245.00

*drizzled with Tahini*

**Spanakopita** - 245.00

**Risotto Arancini** - 245.00

*with Roasted Tomato Coulis*

**Vegetable Pot Stickers** - 225.00

*with Thai Chili Sauce*

**Vegetable Spring Rolls** - 255.00

*with Asian Plum Sauce*

**Open-Faced Caramelized Onion Sandwich** - 245.00

*with Gruyere on Focaccia*

**Stuffed Mushrooms** - 265.00

*- Goat Cheese, Leek, Bacon & Dijon Mustard*

*- Dried Cranberry, Italian Sausage & Smoked Mozzarella*

*- Fresh Herb and Rice Panko*

### COLD HORS D'OEUVRES

**Lobster Salad Slider** - market price

**Sesame Crusted Ahi Tuna** - 395.00

*with Wakame Salad, Sriracha Aioli & Tobiko*

**Edamame Puree in Cucumber Cup** - 245.00

*with Thai Garlic Chili Sauce*

**Watermelon Cube** - 225.00

*with Balsamic Syrup*

**Plump Stuffed Apricots** - 245.00

*with Blue Cheese and Candied Walnuts*

**Tomato Pesto Mozzarella Crostini** - 245.00

*with Balsamic Glaze*

**Asian Pear, Fig & Goat Cheese Crostini** - 265.00



## Stationary Hors D'Ouevres and Shooters

**Gourmet Fruit and Cheese Display - 4.95**

*A mix of American and Imported Cheeses and Assorted Crackers, Garnished with Fresh Fruit*

**Artisan Farmhouse Cheese Display - 6.95**

*Featuring Small Batch Handcrafted Cheeses from New England and Europe garnished with Fresh Fruit & Assorted Jams, Preserves, Pastes or Honey*

**Fresh Vegetable Crudité Display - 2.95**

*Served with Bacon Scallion Dip & Cool Cucumber Wasabi Sauce*

**Duo of Hummus - 3.50**

*Served with Crispy Pita Chips and Wedged Soft Pita*

*choose two:*

Traditional with Roasted Garlic  
Roasted Red Pepper  
Preserved Lemon & Mint  
Basil Pesto  
Olive Tapenade  
Roasted Tomato

**Tortilla Chips, Salsa and Guacamole - 2.95**

*Tortilla Chips, Salsa and Guacamole*

**Shrimp Cocktail - 3.75 per piece**

*Served with Cocktail Sauce & Lemons*

**Smoked Salmon Display - 3.50**

*Capers, Sliced Tomato, Sour Cream, Fresh Chives & Petite Rye Bread*

**Assorted Sushi - 3.25 per piece**

*Served with Appropriate Condiments and Garnishes*

**Raw Bar - (market price) and 50.00 chef fee**

*Littleneck Clams, Oysters, Shrimp Cocktail & Chilled Mussels with Cocktail Sauce, Lemons, Horseradish & Black Pepper Shallot Mignonette*

**Italian Antipasto Presentation - 8.95**

*Sliced Pepperoni, Capicola, Salami, Imported Italian Cheeses, Fresh Mozzarella, Basil & Tomato Salad, Roasted Garlic White Bean Dip with Rosemary and Orange Zest, Roasted Red Peppers, Chilled Ratatouille, Focaccia & Crackers, Garnished with Roasted Garlic Halves*

**Middle Eastern Display - 7.95**

*Roasted Garlic Hummus, Tabbouleh, Baba Ghanoush, Feta & Olive Salad, Pomegranate Cilantro Yogurt, Toasted Pita Chips & Naan Bread*

**Chef's Charcuterie Board - 11.95**

*An array of Sausages, Pates, and Smoked Meats Displayed with Chutney, Preserves, Jams, Mustards, Breads and Crackers (selections are season)*

### SOUP SHOOTERS

*Served in a Demitasse Cup  
(pricing per 100 pieces)*

Clam Chowder - 325.00

Lobster Bisque - 325.00

Gazpacho with Parmesan Toast - 250.00

Butternut Squash & Apple Bisque - 250.00

Broccoli Cheddar - 250.00

Tomato Parmesan - 250.00



## Stations 50.00 Fee for Chef Attended Stations (for up to 40 people)

### **RISOTTO STATION - 15.95**

**Choice of one:**

Shrimp, Scallop & Scallion

Butternut Squash, Sweet Green  
Pea & Sundried Tomato

Roasted Tomato, Shallot & Cremini Mushroom

Local Exotic Mushroom Medley with Fresh Thyme

Risotto Milanese with Onions, Peas,  
Saffron & Parmesan Cheese

Roasted Sweet Potato with Toasted Pecans,  
Butter, Cinnamon, Maple Sugar and Black Pepper

Spinach, Leek & Roasted Fennel

### **QUESADILLA STATION - 13.95**

Served with House Fried Corn Tortilla Chips, Salsa,  
Sour Cream & Guacamole

**Choose two:**

Shredded Beef, Basil Pesto & Black Truffle

Pulled Pork, Caramelized Onions,  
Jack Cheese & BBQ Sauce

Prosciutto Fig Jam, Fontina Cheese &  
Fig Balsamic Syrup

Grilled Chicken, Brie & Caramelized Onions

Caramelized Peach, Brie & Candied Walnuts

### **CARVING STATION - 15.95**

Served with Condiments and Mini Rolls

**Choice of one:**

Bistro Tenderloin

Roast Statler Style Turkey

Slow Roasted Center Cut Pork Loin

Glazed Spiral Ham

Seared Boneless Breast of Duck

*Add a second protein or  
upgrade to Beef Tenderloin for 5.00*

### **MACARONI & CHEESE STATION - 16.95**

Served with Fried Onion Strings, Crumbled Applewood  
Smoked Bacon & Parmesan Cheese for topping

**Choose two:**

BBQ Pulled Pork

Buffalo Chicken

BBQ Pulled Chicken

Baby Shrimp

### **BAKED POTATO BAR STATION - 10.95**

Whole Baked Potatoes served with:

Shredded Cheddar Cheese

Caramelized Onions

Fried Prosciutto or Bacon

Steamed Broccoli

Sour Cream

### **PASTA STATION - 14.95**

Pasta Blend served with Basil Chiffonade,  
Parmesan Cheese & Crushed Red Pepper  
and Mozzarella Garlic Bread

**Choose two:**

Fresh Tomato Basil

Roasted Sweet Garlic Cream

Garlic Herb White Wine

Roasted Tomato Alfredo

Basil Pesto Cream

Mushroom Cream

Garlic, Herb & EVOO

*Substitute any of the following:*

Cheese Ravioli - 1.00

Butternut Squash with Maple Cream Sauce - 1.00

Lobster Ravioli with Sherry Cream Sauce - 4.00