

# Ensalades

Classic Caesar- with housemade dressing

Garden Patch- crisp greens, Julienne carrots, English cucumber, Chiffanade red cabbage, grape tomatoes, house olives, mozzarella, and house vinaigrette

Greek Salad- crisp greens, tomatoes, kalamata olives, English cucumber, red peppers, bell peppers, Feta cheese, and lemon Evoo oregano

\*Roasted Beets, goat cheese, candied pecans atop arugla, and balsamic drizzle

\*Wedge salad- creamy bleu cheese, applewood smoked bacon, diced tomatoes, and fresh parsley

\*Caprese- fresh vine tomatoes, bufla mozzarella, basil vinaigrette, and balsamic reduction

\*South Western- crisp greens, fresh corn, black beans, scallions, tomatoes, bacon, cilantro, and ranch dressing

\*Chopped salad

Artisan greens- bleu cheese, pecans, cranberries, and housemade balsamic

\*additional pricing

## From the Garden Vegetables

Grilled Seasonal Veggies

Maple Glazed Carrots

Roasted Garden Medley

Spinach Gratin

Herbed Buttered Corn

Roasted Root Veggies

Roasted Brussel Sprouts

Roasted Butternut Squash

\*Grilled Asparagus

\*Haricot Vert French Green Beans

\*Sautee of Wild Mushrooms

## Comfort Sides

Roasted Baby Creamers Fresh Herbs

Creamy Whipped Yukon Gold Potatoes

Augratin Potatoes

Maple Bourbon Sweet Potatoes

Spinach, Lemon, Parmesan Risotto

Basmati Rice

\*Wild Mushroom Risotto

Savory Herbed Stuffing

Baked Potato with fixins

Roasted Sweet Potato

\*Roasted Vegetable Orzo- with goat cheese and lemon basil dressing

\*Red Bliss Loaded Potato Salad

\*Italian Bread Salad- toasted sourdough, grape tomatoes, fresh mozzarella, English cucumbers, and Bermuda onion basil viniagrette

\*additional pricing

# Hors D'Oeuvres

choose 6 for \$18.00 per person

Asian Meatballs- ground veal, ground pork, water chestnuts, cilantro, soy, sesame, and ginger dipping sauce

Chicken Satay Skewers- housemade peanut sauce

Beef Teriyaki Skewers

Beef Tenderloin Crostini- with horseradish crema

Buffalo Chicken Wontons

Grilled Flatbreads:

- Caprese- oven roasted tomatoes, mozzarella, basil, and balsamic reduction drizzle
  - Scampi- shrimp, lemon, asiago, and cream sauce
  - Fig preserves- arugla, goat cheese, and balsamic glaze
- Oven roasted tomatoes, goat cheese, basil, and balsamic reduction

Stuffed Baby Potatoes- with bacon and gruyere

Mushroom Croustades- savory wild mushrooms, herbs, and cream, baked in puff pastry petite shells

Bite Sized Main Crab Cake- with lemon, and caper aiola

Scallops and Bacon- with maple drizzle

Macadamia Nut Chicken- with tropical salsa

Coconut Shrimp- with plum sauce

Caprese Skewers- with buffalo mozzarella, vine tomatoes, and basil

Buffalo Chicken Bites

Arancini's Italian Risotto Ball- with tomato basil cream

# Breakfast Buffet

choose 5 for \$20.00 per person

Bountiful Display Fresh Fruit- with tropical yogurt dip

Breakfast Parfait- with yogurt, granola, and fruit

Assorted Baked Specialties

Breakfast Strata:

- Ham and gruyere
- Sausage and cheddar
- Spinach, tomato, feta, onion, and basil

Farm Raised Scrambled Eggs

Honey Ham

Applewood Smoked Bacon

Cinnamon Swirl Broiche French Toast Bake

Assorted Quiches

Locally Made Sausage

Harvest Hash- shredded sweet potato, idaho potato, shallots,  
and fresh herbs

Roasted Homefries

Eggs Florentine with Hollandaise

Steele Cat Oatmeal- fresh blueberries, granola, and maple drizzle

\*coffee service available- additional \$1.50

# Comfort Buffet

\$21.00 per person

Includes: ensalade, 1 main entree, vegetable, side, fresh baked rolls or foccaccia

Pork Tenderloin Apple Compote

Chicken Piccata

Chicken Parmesan- panko parmesan crusted cutlets, basil, marinara, and fresh mozzarella

Chicken Marsala

Mediterranean Chicken- artichoke hearts, oven roasted tomatoes, kalamata olives, and spinach, finished with white wine lemon sauce

Marinated Sirloin Tips \*additional \$4.00

Classis Italian Lasagna

Spinach Ravioli- with basil and pink marinara

Chicken Penne Vodka

Chicken Homestyle Pot Pie

Baked Ham- with raisin sauce

Bolognese Papperdalle

Roast Homestyle Turkey Breast

Penne Carbanara

Homestyle Meatloaf

Hand Crafted Italian Meatballs

Encrusted Baked Haddock- with honey dijon glaze

# Lunch Buffet

\$18.00 per person

With a choice of 3 sandwiches and 2 salads

Harvest Chicken Salad- granny smith apples,  
cranberries, pecans, and fresh herbs

Italian Sliders

Roast Beef - spring greens, caramelized onions,  
bleu cheese spread on French baquette

Turkey BLT Wrap

Turkey with spring greens, chutney, herbed  
cheese spread

White albacore tuna salad on croissant

Egg Salad in a buttery finger roll

Turkey with spring greens, avocado, pesto, and  
tomato on foccaccia bread

## A la Carte

Jumbo Shrimp Cocktail \$1.50 per piece

Layered Nacho \$2.25 per piece

Artisan Cheese Board \$2.75 per piece

Artisan Mediterranean Antipasto Board \$3.50 per piece

Spinach Artichoke Dip \$2.25 per piece

Buffalo Chicken Dip \$2.25 per piece

### \*\*\*terms and fees

Deposit required two weeks prior to your secured date of \$200.00. All deposits non-refundable will be deducted from the final bill

### \*\*\*taxes and service charges

All food subject to a 20% service charge and 7% MA meals tax