Inclusions

Four-hour Full Open Premium Bar
Five Butler Passed Hors d’oeuvres
Sparkling Wine Toast
Three Course Plated Dinner
Artisan Breads & Sweet Cream Butter
Fine Wines with Dinner
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas
Menu Tasting
Elegant Linen, China, Flatware, Glassware
Menu Cards
Event Service

$195 per guest
based upon a minimum of 100 guests
taxes & space fees additional
**TRAY PASSED HORS D’OEUVRES | SELECT FIVE**

- Butter Poached Lobster Miso Spoon, vanilla-pineapple sauce
- Shrimp Stuffed Baby Artichoke, brioche, herbs, lemon aioli
- Chipotle Glazed Rock Shrimp, miniature tortilla cup, sweet corn, red pepper
- Smoked Salmon Lemon Herb Blini, dill crème fraîche, caviar
- Tempura Prawn, black bean-ginger vinaigrette

- Sweet Maryland Crab Cake, herb remoulade
- "Mai Thai" Glazed Diver Scallop Satay Style
- Roasted Lamb Loin on Olive Bread Crostini, oven-dried tomato
- Prime New York Steak Crostini, yuzu butter, shiitake mushroom
- Chicken Tandoori Cups with Raita

- Pomegranate Glazed Short Ribs Miso Spoon, wasabi spaetzle
- Barbeque Chicken Flatbread Pizza, red onion, cilantro
- Roasted Chinese Duck Rice Paper Roll, shiso leaf, mango
- Miniature Cheeseburger, brioche bun, tiny pickle, tomato
- Chinois Chicken Salad, miniature won ton shell

- Stuffed Crimini Mushroom, ratatouille vegetables, fresh herbs
- Vegetable Sushi Roll, soy-wasabi crizzle
- Vegetable Pot Sticker, ponzu sauce
- Tomato Confit and Basil Mousse, slender parmesan tuille
- Grilled Vegetable Flatbread Pizza, fresh herbs

**BAR PACKAGE**

- Premium Vodka, Gin, Scotch, Bourbon & Whisky
- Fine Red & White Wines
- Local Beers – Harpoon IPA, Harpoon UFO & Sam Adams Light
- Sparkling Water, Soft Drinks & Juices
FIRST COURSE | SELECT ONE
Marinated Haricot Vert, crumbled goat cheese, toasted pine nuts, micro greens, basil vinaigrette
Roasted Beet & Herbed Goat Cheese Napoleon, crushed hazelnuts, citrus shallot vinaigrette
Baby Arugula & Shaved Radicchio Salad, carrot, teardrop tomato, balsamic vinaigrette
Chopped Farmers Market Vegetable Salad, shaved parmesan, balsamic vinaigrette
Tomato Tart, goat cheese mousse, micro greens
Wild Mushroom Risotto, ragout of mushroom & shallot
Seasonal Soup: Butternut Squash Bisque, toasted pumpkin seeds
Asparagus Soup, parmesan cream
New England Clam Chowder, old bay croutons
Roasted Tomato, grilled gruyere cheese sandwich

ENTRÉE | SELECT UP TO TWO PLUS A VEGETARIAN (PRE-COUNT REQUIRED)
Herb Roasted Organic Chicken
red bliss potato cake, lemon, blanched garlic, wilted pea greens
Miso-Glazed Pacific Wild Salmon
carrot ginger purée, five-spice red wine reduction, tempura shiso leaves
Roasted Bass or Halibut (seasonal)
feta-scallion potato purée, sautéed zucchini, sun dried tomatoes, wild oregano
Slow Braised Short Ribs
shallot-mustard glaze, asparagus, fresh horseradish mashed potatoes
Roasted Filet Mignon (add $5)
potato galette, sautéed spinach, roasted mushrooms, shallot-red wine reduction
Duo of Grilled Filet Mignon & Grilled Jumbo Shrimp (add $10)
Duo of Beef Grilled Filet Mignon & Braised Short Rib (add $10)
spring onions, asparagus, fresh horseradish mashed potatoes, sauce bearnaise
Grilled Chinois Rack of Lamb (add $10)
stir fried vegetables, wasabi potato purée, cilantro mint vinaigrette
Vegetarian Tower of Roasted Portabello, Zucchini, Squash, Roasted Pepper & Spinach
warm goat cheese quenelle, fennel tomato fondue

DESSERT | SELECT ONE
Meyer Lemon Soufflé Tart, blackberry merlot sauce, blackberry sorbet
Warm Chocolate Truffle Cake, espresso cream
Toasted Almond and Espresso Cream Torte, jivara milk chocolate mousse
Decadence of Bittersweet Chocolate, Raspberry Coulis & Fresh Berries
Banana Caramel Custard, caramel crème fraîche, caramel chocolate chip ice cream