



The Main Event

A beautiful venue is the appetizer.

Flawless cuisine is the main event.

Where the sense of taste and smell confirm what your other senses have been whispering all along.

Transforming a feast for the eyes into a feast, period.



BEVERAGE STATIONS

COFFEE

Regular Coffee, Decaffeinated Coffee and Assorted Teas
Sugar, Equal, Sweet & Low and Half & Half

\$3 PER PERSON FOR 3 HOURS OR LESS

\$5.5 PER PERSON FOR 4 TO 6 HOURS

COFFEE AND WATER

Bottled Spring Water
Regular Coffee, Decaffeinated Coffee and Assorted Teas
Sugar, Equal, Sweet & Low and Half & Half

\$4 PER PERSON FOR 3 HOURS OR LESS

\$6 PER PERSON FOR 4 TO 6 HOURS

COFFEE, WATER AND SOFT DRINKS

Bottled Spring Water
Assorted Canned Coke Soft Drinks
Regular Coffee, Decaffeinated Coffee and Assorted Teas
Sugar, Equal, Sweet & Low and Half & Half

\$5 PER PERSON FOR 3 HOURS OR LESS

\$7.5 PER PERSON FOR 4 TO 6 HOURS

WATER AND SOFT DRINKS

Bottled Spring Water
Assorted Canned Coke Soft Drinks

\$4 PER PERSON FOR 3 HOURS OR LESS

\$6 PER PERSON FOR 4 TO 6 HOURS

Add assorted bottled juices, \$1.25 PER PERSON

All food and beverage is subject to a 20% service charge and 6.25% MA meal tax. Prices are subject to change.



BREAKFAST

EYE OPENER

Assortment of breakfast breads and muffins with whipped butter and preserves
Assorted Juices, Regular and Decaffeinated Coffee, Assorted Teas

\$6 PER PERSON

CONTINENTAL BREAKFAST

Assortment of breakfast breads and muffins with whipped butter and preserves
Seasonal Sliced Fruit
Yogurt & Granola
Assorted Juices, Regular and Decaffeinated Coffee, Assorted Teas

\$9 PER PERSON

TAVERN BREAKFAST BUFFET

Assortment of breakfast breads and muffins with whipped butter and preserves
Scrambled Eggs with Cheddar Cheese
Tavern Fried Potatoes
Bacon or Sausage
Buttermilk Pancakes with Maple Syrup
Fresh Sliced Fruit
Assorted Juices, Regular and Decaffeinated Coffee, Assorted Teas

\$14 PER PERSON

Minimum of 25 people

ADDITIONAL OFFERINGS

Assortment of Bagels with Cream Cheese, Butter and Preserves
Hot Oatmeal with Brown Sugar
Buttermilk Biscuits with Sausage Gravy

ADD \$3 PER PERSON PER ITEM

Sliced Smoked Salmon Display with Capers, Red Onion, Dill Cream Cheese

ADD \$5 PER PERSON PER ITEM

All food and beverage is subject to a 20% service charge and 6.25% MA meal tax. Prices are subject to change.



SERVED LUNCH

2 COURSE LUNCH ENTREES

PECAN CRUSTED CHICKEN SALAD

pecan crusted chicken over field greens, sliced apples, dried cranberries, gorgonzola vinaigrette

CHICKEN ARRABIATA

grilled chicken tossed with penne pasta with roasted tomato, caramelized egg plant

SALAD NICOISE

seared fresh tuna, marinated potatoes, green beans, egg, nicoise olives, mixed field greens

YANKEE POT ROAST

pan gravy and fork mashed potatoes

CHICKEN POT PIE

made with chicken breast, fresh vegetables, fork mashed potatoes in a puff pastry

BEEF POT PIE

seared beef sirloin, forest mushrooms, fingerling potatoes in guinness gravy, baked in a pepper crusted pastry crown

(please select one from above)

2 COURSE DESSERT

DULCE DE LECHE BREAD PUDDING

brown butter glazed pears

BAKED APPLE

caramel sauce, whipped cream

TRIPLE CHOCOLATE CHEESECAKE

dark chocolate crust, chocolate ganache

KEY LIME PIE

(please choose one from above)

Regular Coffee, Decaffeinated Coffee and Assorted Teas, Sugar, Equal, Sweet & Low and Half & Half

\$18 PER PERSON

3 COURSE LUNCH STARTERS

NEW ENGLAND CLAM CHOWDER

SPINACH SALAD

sliced apples, bleu cheese, spicy caramelized pecans, warm bacon vinaigrette

TOSSED MIXED GREENS

parmesan tuile, oregano vinaigrette

ICEBERG WEDGE

vine ripened tomatoes, crumbled bleu cheese, bacon dressing

(please select one from above)

3 COURSE LUNCH ENTREES

ROAST SALMON WITH APPLE BUTTER SAUCE

herbed potato cakes

TRADITIONAL NEW ENGLAND TURKEY DINNER

cranberry-sausage stuffing, fork mashed potatoes, pan gravy

SUN-DRIED TOMATO PESTO CRUSTED CHICKEN BREAST

creamy herbed polenta

PAN ROASTED SAGE CHICKEN

sweet onion ragout, thyme seasoned fingerling potatoes

ROSEMARY PORK TENDERLOIN

roasted butternut squash, wild mushroom risotto

(please choose one from above)

3 COURSE DESSERT

DULCE DE LECHE BREAD PUDDING

brown butter glazed pears

BAKED APPLE

caramel sauce, whipped cream

TRIPLE CHOCOLATE CHEESECAKE

dark chocolate crust, chocolate ganache

KEY LIME PIE

(please choose one from above)

Regular Coffee, Decaffeinated Coffee and Assorted Teas, Sugar, Equal, Sweet & Low and Half & Half

\$26 PER PERSON

All food and beverage is subject to a 20% service charge and 6.25% MA meal tax. Prices are subject to change.



LUNCH BUFFETS

DELI BUFFET

Rare Roast Beef, Smoked Turkey Breast, Cured Ham and Tuna Salad
american, swiss & provolone cheese, lettuce, tomato, potato chips, pickle and olives,
mustards & mayonnaise
Fresh breads & wraps
Rustic potato salad
Fire cracker coleslaw
OSV chocolate chip cookies

SALAD & PASTA BUFFET

Mixed Greens with shaved red onion & blood oranges
Classic caesar salad
Rigatoni with chicken & artichoke pesto
Penne pasta with tomato & fresh basil
Garlic bread sticks
Chocolate brownie bites

THE VILLAGER

Spinach Salad, sliced apples, bleu cheese, spicy caramelized pecans & warm bacon vinaigrette
Fork mashed potatoes
Traditional chicken pot pie
Yankee pot roast
Grilled seasonal vegetable
Apple squares

STAGECOACH BUFFET

Mixed greens tossed with oregano vinaigrette & parmesan tuile
New England succotash
Roast Turkey & giblet gravy
OSV meat pie
Creamy potato pie
OSV chocolate chip cookies

SOUTHERN BISTRO

Cobb salad
Fried chicken
5 spiced sweet potatoes
Collard greens & black eyed peas
Corn bread
Pecan bars

ALL AMERICAN

BBQ chicken
Prime beef hamburgers with sliced assorted cheese
tomato, onion & lettuce, mustard, mayonnaise, relish & ketchup
Warm potato salad
Corn bread
Deep dish apple pie

PASTA BUFFET

Mixed greens tossed with oregano vinaigrette & parmesan tuile
Chicken Arrabiata tossed penne pasta with roasted tomato & caramelized eggplant
Rigatoni with tomato & fresh basil
Garlic cheese bread
Macaroons & Biscotti

CLASSIC CHICKEN BISTRO

Artichoke & tomato panzanella
Lemon & herb marinated chicken
Smashed garlic potatoes
Grilled seasonal vegetable
Bread sticks
OSV Chocolate Chip Cookies

TUSCAN BUFFET

Arugula salad, pancetta, egg and truffle vinaigrette
Grilled chicken breast with asparagus and tarragon aioli
Grilled tuscan vegetables
Orzo salad
Rustic olive bread
Sliced fruit and strawberries with balsamic syrup

(please select one from above)

Regular Coffee, Decaffeinated Coffee and Assorted Teas, Sugar, Equal, Sweet & Low and Half & Half

ALL BUFFETS \$17 PER PERSON
Buffets Require a Minimum of 30 guests

All food and beverage is subject to a 20% service charge and 6.25% MA meal tax. Prices are subject to change.



BOX LUNCHES

Roast Turkey, Swiss Cheese, Smoked Bacon, Lettuce, Tomato, Honey Mustard on Ciabatta

Tuna Salad, Lettuce, Tomato on Buttery Croissant

Grilled Vegetables and Goat Cheese with Basil Oil on Herb Focaccia

Roast Beef, Bleu Cheese, Watercress & Dijon Mustard on Portuguese Bread

Black Forest Ham, Gruyere Cheese & Whole Grain Mustard on Buttery Croissant

Fresh Mozzarella with Tomato, Basil & Olive Oil on Ciabatta

(please select up to two from above)

\$13 EACH

Box Lunches include Sandwich, Chips, Whole Fruit, OSV Signature Cookie and Soft Drink

All food and beverage is subject to a 20% service charge and 6.25% MA meal tax. Prices are subject to change.



SNACKS

COOKIE AND BROWNIE BREAK

Fresh baked chocolate chip, peanut butter, oatmeal cookies
Classic chocolate brownies

\$4 PER PERSON

SNACK ATTACK BREAK

Rice crispy treats
Buttered popcorn
Lemon & black pepper potato chips

\$5 PER PERSON

VILLAGE CHEESE BOARD

Baked brie en crouete with raspberry Preserve and roasted almonds
Village crackers
Crisp vegetable sticks
Creamy herb dressing

\$6 PER PERSON

(please choose one from above)

All food and beverage is subject to a 20% service charge and 6.25% MA meal tax. Prices are subject to change.

sodexo 