



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 PROGRAM

PLATINUM BAR PACKAGE

Johnny Walker Black Scotch, Crown Royal, Makers Mark Bourbon, Grey Goose Vodka, Bacardi Rum, Hendricks Gin, Patron Tequila, Triple Sec, Apple Pucker, Sweet Vermouth, Dry Vermouth, Santa Christina Pinot Grigio, Chateau St. Michelle Indian Wells Merlot, Domestic & Imported Beer, Assorted Soda, Juices & Bottled Water

UP TO TWO HOURS	\$20 PER PERSON
EACH ADDITIONAL HOUR	\$5 PER PERSON

PREMIUM BAR PACKAGE

Dewar's Scotch, Seagram's 7 Whiskey, Jim Beam Bourbon, Skky Vodka, Bacardi Rum, Plymouth Gin, Milagro Tequila, Triple Sec, Apple Pucker, Sweet Vermouth, Dry Vermouth, Smoking Loon Chardonnay and Pinot Noir, Domestic & Imported Beer, Assorted soda, juices & Bottled Water

UP TO TWO HOURS	\$16 PER PERSON
EACH ADDITIONAL HOUR	\$4 PER PERSON

WINE & BEER BAR PACKAGE

Smoking Loon Chardonnay, Smoking Loon Pinot Noir, Domestic & Imported Beer, Assorted soda, Juices & Bottled Water

UP TO TWO HOURS	\$12 PER PERSON
EACH ADDITIONAL HOUR	\$3 PER PERSON

SODA & WATER PACKAGE

Bottled Spring Water & Assorted Canned Coke Soft Drinks

UP TO TWO HOURS	\$4 PER PERSON
EACH ADDITIONAL HOUR	\$2 PER PERSON

CORDIAL BAR PACKAGE ADD-ON

Hennessy VS, Kahlua, Grand Marnier, Coole Swan Irish Cream, Sambuca, Amaretto Di Saronno

UP TO TWO HOURS	\$4 PER PERSON
EACH ADDITIONAL HOUR	\$2 PER PERSON

SIGNATURE COFFEE STATION

Regular Coffee and Decaffeinated Coffee, Assorted Teas, Flavored Syrups
Whipped Cream, Chocolate Chips, Lemon & Orange Twists

FIRST HOUR	\$5 PER PERSON
EACH ADDITIONAL HOUR	\$2 PER PERSON

INTERNATIONAL COFFEE BAR

Regular Coffee and Decaffeinated Coffee, Assorted Teas, Flavored Syrups,
Coole Swan Irish Cream, Kahlua, Grand Marnier, Sambuca Romana, Amaretto Di Saronno,
Chocolate Chips, Marshmallows,
Lemon Twists, Orange Twists and Whipped Cream

FIRST HOUR	\$8 PER PERSON
EACH ADDITIONAL HOUR	\$4 PER PERSON

CONSUMPTION AND CASH BAR PRICING FOR PREMIUM TO PLATINUM

Specialty Martinis	\$8 / \$10
Cordials	\$8 / \$10
Cocktails	\$6 / \$8
House Wine	\$6 / \$8
Imported Beer	\$5 / \$6
Domestic Beer	\$4 / \$5
Juices	\$3
Soft Drinks	\$2

WINE SERVICE

Santa Christini Pinot Grigio	\$38
Kim Crawford Sauvignon Blanc	\$32
14 Hands Chardonnay	\$28
Smoking Loon Chardonnay, Pinot Noir	\$26
Hogue Merlot	\$26
Yalumba "Y" Series Shiraz	\$28
Chateau St. Michelle "Indian Wells" Cabernet Sauvignon	\$46
Domaine St. Michelle Sparkling	\$38
Duval Brut Champagne	\$95

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



TRAY PASSED HORS D' OEUVRES

HOT

Risotto Croquettes with fresh mozzarella
Mushrooms stuffed with Andouille Sausage
Grilled Shrimp & Pineapple wrapped in apple-wood smoked bacon
Coconut Fried Shrimp with a sweet orange marmalade
Vietnamese Spring Rolls with thai dipping sauce
Peking Duck Spring Roll with Hoisin Sauce
Tomato Soup & Mini Grilled Cheese
Baked Brie with Raspberry Preserves & Roasted Almonds
Confit of Duck with a roast fig jam

COLD

Fig, Mascarpone & Prosciutto Bruschetta
Asian Spoon of Marinated Tuna with an avocado-infused crème fraiche
Roasted Garlic & Four Cheese Tartlet
Grilled Tenderloin Crostini with a caramelized onion jam
Roast Turkey, Cream Cheese & Cranberry serve on a Baguette
Romescos Shooter with Tomatillo and Avocado
Grilled Shrimp Skewers with chorizo, roasted garlic and glazed with rosemary butter
Caprese Skewers with Marinated Tomato, Mozzarella & Basil
Olive & Onion Pissaladière

(please select five items from above)

\$14 PER PERSON FOR ONE HOUR

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STATIONARY HORS D' OEUVRES

FONDUE STATION

IRISH CHEDDAR AND STOUT FONDUE

Baby red potatoes, Brussels spouts, grilled apple chips, cauliflower florets, caramelized leeks, roasted carrots and turnips, grilled lamb, toasted soda bread

CHOCOLATE FONDUE

Candied orange peels, almond macaroons, strawberries, seedless red and green grapes, dried apricots, sliced melon, fresh pineapple chunks, angel food cake, pound cake, pretzel sticks, marshmallows

BRIE & WILD MUSHROOM FONDUE

Cubes of French bread and focaccia, hand rolled breadsticks, sliced apples, roasted rosemary new potatoes, julienne raw red and yellow bell pepper blanched broccoli florets green Beans

(please select two from above)

HARVEST TABLE

POUNDED CHEESE, ROASTED CORN RELISH, FRENCH BAGUETTE SLICES, BREAD STICKS
assorted market fresh vegetables, sliced apple, seedless red & green grapes, bleu cheese & herb dips

TASTING TABLE

COUNTRY PATE, FOCACCIA, FLATBREADS & GARLIC CROSTINI
hummus & lentil mint salad
roasted red peppers, warm tomato, basil olive oil & feta, assorted olives, grilled seasonal vegetables

Add International Cheeses & Cured Meats, \$5 PER PERSON

MASHED POTATO MARTINI STATION

MASH OF YUKON GOLD POTATOES WITH CREAMERY BUTTER
scallions, sour cream, crumbled bleu cheese, caramelized onions, blanched broccoli, shaved parmesan, sautéed mushrooms, chopped apple-wood smoked bacon & frizzled leeks

NACHO STATION

HOUSE MADE NACHO CHIPS
corn & black bean salsa, roasted tomatillo salsa, jalapenos, chopped black olives, guacamole, sour cream, melted cheddar cheese, shredded chicken & southwest chili

BRUSCHETTA STATION

HERB CROSTINI, BRIOCHE TOAST POINTS
sicilian caponata
roma tomato & basil
white bean puree with truffle oil & parmesan
three olive tapenade

CHEESE BOARD

BAKED BRIE WITH RASPBERRY & ROASTED ALMONDS
french bread, bread sticks & fried brioche toast
assorted international & domestic cheeses
local whole fruit

ALL STATIONARY HORS D' OEUVRES \$12 PER PERSON FOR ONE HOUR

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SERVED DINNER

FIRST COURSE

NEW ENGLAND CLAM CHOWDER

CARAMELIZED ONION & SHIITAKE SOUP
gruyere-bleu cheese toast

ROASTED TOMATO SOUP
grilled cheese wedge

BUTTERNUT SQUASH BISQUE
crème fraiche

SHRIMP COCKTAIL
with horseradish cocktail sauce

SEAFOOD MARTINI
lobster, scallops, crab and shrimp with spicy cocktail sauce

ADD \$3 PER PERSON

(please select one from above for the four course dinner)

SALAD

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

ARUGULA SALAD
pancetta, egg, truffle vinaigrette

CLASSIC CAESAR
creamy caesar dressing

(please select one from above)

ENTRÉES

BAKED SCROD
lemon caper sauce, seasonal grilled vegetables, wild rice

BRAISED SHORT RIBS
cheddar polenta, roasted root vegetables

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
wild mushroom risotto, roasted butternut squash

HORSERADISH & GARLIC ROAST PRIME RIB OF BEEF
creamy new potato pie, candied carrots

NEW YORK STRIP STEAK WITH GORGONZOLA BUTTER
grilled asparagus, parmesan, truffle oil house fries

ADD \$5 PER PERSON

BEEF TENDERLOIN WITH SHALLOT CONFIT COMPOTE & GRAPE PORT REDUCTION
5 spiced sweet potatoes, grilled broccolini

ADD \$ 10 PER PERSON

DUETS

FILET MIGNON
rosemary new potatoes
BAKED STUFFED JUMBO SHRIMP
grilled seasonal vegetable

BRAISED SHORT RIB
rustic mashed potatoes
HIRAMASA
Fennel pollen, braised fennel tomatoes, leeks, saffron

BRAISED PORK BELLY
field mushrooms, artisan grits

SEARED DIVER SCALLOP
watercress emulsion

ADD \$10 PER PERSON

(please select one from above)

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

WHITE CHOCOLATE MOUSSE
pistachios, raspberry coulis

KENTUCKY PIE
warm chocolate chip cookie, georgia style pecan pie

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

\$30 PER PERSON FOR THREE COURSE DINNER

\$35 PER PERSON FOR FOUR COURSE DINNER

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DINNER BUFFETS

NEW ENGLAND BUFFET

Pounded cheese with spicy corn relish
New England clam chowder
Roast turkey with cranberry stuffing
Fork mashed potatoes and pan gravy
Yankee pot roast
Grilled asparagus
Corn sticks
Apple cranberry pie

ITALIAN BUFFET

Arugula salad, pancetta, egg & truffle vinaigrette
Chicken Arrabiata tossed with penne pasta with roasted tomato & caramelized eggplant
Rigatoni with tomato & fresh basil
Sun-Dried tomato pesto crusted chicken breast
Creamy herbed polenta
Garlic cheese bread
Tiramisu

AMERICANA BUFFET

Iceberg wedge
Vine ripened tomatoes & crumbled bleu cheese & bacon dressing
Carved roast sirloin
Pan roasted sage chicken
Baked macaroni & Cheese
Sweet onion ragout & thyme seasoned fingerling potatoes
String bean casserole
Buttermilk biscuits
Strawberry shortcake

SOUTHERN BUFFET

Cobb salad
Macaroni & Cheese
Buttermilk fried chicken
Braised short ribs
Cheddar polenta
Creamed spinach
Jalapeno-corn bread
Kentucky pie

MEDITERRANEAN BUFFET

Tomato cucumber feta salad
Roman style artichoke salad with roasted peppers & parmesan
Spanish tarragon chicken
Salmon with fennel, leeks, tomato
Rigatoni with caramelized vegetable bolognese and toasted pine nuts
Mediterranean couscous and lentil salad
Grilled ciabatta bread
Sliced fruit and strawberries with balsamic syrup

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

ALL BUFFETS \$30 PER PERSON

Buffets Require a Minimum of 30 guests

DESSERT BUFFET

Strawberry shortcake, trio of fried cheesecake, chocolate brownies and bananas foster
mini cannoli's, OSV cookies, éclairs, fruit tarts, fresh cut fruits, chocolate fondue, whipped cream

\$13 PER PERSON

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RECEPTION STATIONS

ITALIAN STATION

Artichoke & Tomato Panzanella
Agnolotti tossed with olive oil, black olives, roasted tomato & basil
Eggplant Parmesan
Sun Dried Tomato Pesto Crusted Chicken
Garlic cheese bread

PASTA STATION

Rigatoni with sausage, garlic & rapini
Cavatappi with caramelized vegetable bolognese & toasted pine nuts
Chicken Arrabiata
tossed with penne pasta with roasted tomato & caramelized eggplant

ASIAN NOODLE BAR

Lo-Mein & Soba Noodles
Broccoli, Carrots, Green Bean, Scallions
Snap Peas, Mushrooms & Tofu
Chopped Peanuts
Pad Thai
Stir Fried Chicken
Szechuan Pork, sesame garlic sauce & memmi sauce

MEXICAN

Tortilla Soup
Chorizo, Bean & Cheese Nachos
Jicama Salad
Tequila Marinated Chicken with Mexican Mole Sauce
Warm Corn & Flour Tortillas
Dirty Rice

SOUTHERN STYLE

Biscuits & Cornbread
Slow Cooked Apple Smoked BBQ Pulled Pork
Southern Style Green Beans with Bacon
Fork Mashed Potatoes & Gravy

CLASSIC BISTRO

Baby Greens, roasted apple, feta, candied pecans & oregano vinaigrette
Grilled Asparagus, Roasted Mushroom, Blue Cheese & Red Chile Mustard Vinaigrette
Braised Short Ribs
Cheddar Polenta

NEW ENGLAND

England Clam Chowder
Salt Cod & Lobster Cakes, roasted corn relish red pepper & lobster remoulade
Arugula, Apple & Radish Salad with Cider Vinaigrette
New England Corn Sticks & Apple Butter

CARIBBEAN STATION

Red Beans & Rice
Jerk Chicken
Fried Plantains
Braise Summer Greens Jamaican Style

(please select four stations from above)

DESSERT STATION

Bite Size House Baked Assorted Brownies, Blondes & Dessert Bars
Regular Coffee and Decaffeinated Coffee, Assorted Teas, Flavored Syrups
Whipped Cream, Chocolate Chips, Lemon & Orange Twists

\$45 PER PERSON FOR TWO HOURS

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