

THE **V**ERVE



CROWNE PLAZA[®]
HOTELS & RESORTS

Catering Menu



CONTINENTAL, PLATED AND BUFFET BREAKFAST BREAKS AND SNACKS

- ❖ *All breakfasts include Freshly Brewed Regular and Decaffeinated Coffee with Flavored Syrups and Tazo Teas*
- ❖ *Fee of \$5 per guest will apply for groups under 20 guests, unless otherwise noted*
- ❖ *Buffets are based on 2 hours of service.*

*Before placing your order, please inform your server if a person in your party has a food allergy. * Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness*

CONTINENTAL BREAKFAST

Fee of \$5 per guest will apply for groups under 10 guests.

SIXTEEN CANDLES 16

Orange, Grapefruit, Cranberry Juices
Sliced Fruits and Berries
Selection of Bakeshop Specialties
Whipped Butter & Preserves

THE BREAKFAST CLUB 18

Orange, Grapefruit, Cranberry Juices
Sliced Fruits and Berries
Selection of Bakeshop Specialties
Parfait Shooters with Granola and
Seasonal Berries
Whipped Butter & Preserves

WALKING ON SUNSHINE 20

Orange, Grapefruit, Cranberry Juices
Sliced Fruits and Berries
Assorted Bagels and Cream Cheese
Assorted Fruit Yogurts with Granola
Selection of Bakeshop Specialties
Whipped Butter and Preserves
*Hard Boiled Eggs
Assorted Sliced Breads

PLATED BREAKFAST

Fee of \$5 per guest will apply for groups under 15 guests.

TOP GUN 16

Orange, Grapefruit, Cranberry Juices
Malted Waffle, Vanilla Chantilly Cream
and Berry Compote
Warm Syrup and Butter
Smoked Bacon or Breakfast Sausage
Basket of Bakeshop Specialties
Whipped Butter and Preserves

LET'S GET PHYSICAL 17

Orange, Grapefruit, Cranberry Juices
Egg White, Spinach, Fresh Tomato
English Muffins
Grilled Portobello Mushroom and
Asparagus
Basket of Fresh Whole Fruit
Whipped Butter and Preserves

GLORY DAYS 18

Orange, Grapefruit, Cranberry Juices
Farm Fresh Scrambled Eggs with Choice
of Smoked Bacon or Breakfast Sausage
Morning Potatoes with Stewed Onions
and Peppers
Basket of Bakeshop Specialties
Whipped Butter and Preserves

BENE AND THE JETS 20

Orange, Grapefruit, Cranberry Juices
*Eggs Benedict with Canadian Bacon
on a Thick Cut English Muffin
Morning Potatoes with Stewed Onions
and Peppers
Basket of Bakeshop Specialties
Whipped Butter and Preserves

*Before placing your order, please inform your server if a person in your party has a food allergy. * Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness*

BREAKFAST BUFFETS

HUNGRY LIKE THE WOLF 24

Orange and Grapefruit Juices
 Sliced Fruits and Berries
 Cinnamon Rolls
 Selection of Bakeshop Specialties
 Whipped Butter and Preserves
 Farm Fresh Scrambled Eggs
 Choice of Breakfast Sausage or Grilled
 Country Ham or Smoked Bacon

PRETTY IN PINK 25

Orange and Grapefruit Juices
 Selection of Bakeshop Specialties
 Whipped Butter and Preserves
 Wild Berry Yogurt Parfait Shooters
 Seasonal Fresh Fruit Skewers
 Farm Fresh Scrambled Eggs
 Assorted Bagels and
 Cream Cheese Shmear
 Nova Lox, Red Onions, Tomatoes &
 Capers

START ME UP 26

Orange and Grapefruit Juices
 Sliced Fruits and Berries
 Selection of Bakeshop Specialties
 Whipped Butter and Preserves
 Assorted Cereals
 Farm Fresh Scrambled Eggs
 Breakfast Sausage and Smoked Bacon
 Morning Potatoes with Stewed Onions
 and Peppers

NEW YORK STATE OF MIND 28

Orange and Grapefruit Juices
 Sliced Fruits and Berries
 Selection of Bakeshop Specialties
 Whipped Butter and Preserves
 Rum and Raisin French Toast
 *Jonah Crab Eggs Benedict
 Truffle Smoked Salmon Frittata, Arugala
 Maple Sausage, Smoked Bacon
 Chorizo Morning Potatoes with Onions
 and Peppers

CROSSING DELANCEY 38

Orange and Grapefruit Juices
 Sliced Fruits and Berries
 Selection of Bakeshop Specialties
 Assorted Rolls & Breads
 Hearts of Romaine with Creamy
 Parmesan and Multigrain Croutons
 Tuna and Egg Salad
 Noodle Kugel (Hot & Sweet!)
 Assorted Bagels with Chive and Plain
 Cream Cheese Shmear
 Nova Lox Display with Capers, Sliced
 Tomatoes and Cucumbers
 Half Moon Cookies

BREAKFAST BUFFET ENHANCEMENTS!

Prices are per person

ONE HANDED BREAKFAST

Spinach Tortilla, Egg Whites, Spinach,
 Smoked Turkey, Provolone **5**
 Brioche Bread, Scrambled Eggs, Black
 Forest Ham, Vermont Cheddar **6**
 English Muffin, Scrambled Eggs,
 Sausage, American Cheese **6**
 Croissant, Scrambled Eggs, Smoked
 Bacon, Swiss **7**

EXTRA! EXTRA! EAT ALL ABOUT IT!

Bagels and Cream Cheese Shmear **5**
 Buttermilk Pancakes with Berry Compote
 and Maple Syrup **4**
 Buttermilk Pancakes or Brioche French
 Toast, Maple Syrup **4**
 Assorted Dry Cereals, Whole and Skim
 Milk, Whole Banana **5**
 Assorted Fruit Yogurts with Granola **6**
 Oatmeal, Brown Sugar, Cinnamon,
 Raisins, Caramelized Apples **6**
 Malted Waffles with Praline Butter and
 Blueberry Syrup **8**
 Nova Lox, Bagels, Red Onions, Capers,
 Cream Cheese Shmear **10**
 Power Bars, Granola Bars, Nutrigrain
 Cereal Bars **12**

*Before placing your order, please inform your server if a person in your party has a food allergy. * Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness*

BREAKFAST STATIONS

SWEET BEGININGS ~

WAFFLE OR FRENCH TOAST BAR 8

Choice of Waffles or Biscotti Crusted
Cinnamon French Toast Sticks
Mixed Berry Compote, Caramelized
Bananas, Whipped Cream
Pure Vermont Maple Syrup

GRIDDLE CAKE BAR 8

Buttermilk Pancakes with Sides of
Blueberries, Strawberries, Bananas,
Chocolate Chips, Walnuts,
Whipped Cream and Pure Maple Syrup

***OMELET STATION 10**

Culinary Attendant Required

Whole Eggs, Egg Whites, Egg Beaters
Smoked Salmon, Smoked Bacon,
Breakfast Sausage, Black Forest Ham
Tomatoes, Green Onions, Spinach, Bell
Peppers, Forest Mushrooms
Broccoli, Vermont Cheddar and Swiss

***HUEVOS RANCHEROS 14**

Fried Eggs, Guacamole, Pico de Gallo,
Queso Fresco, Chorizo Sausage
Refried Black Beans, Chipotle Sour
Cream and Salsa Verde

HASH BAR 18

Culinary Attendant Required

Pastrami, Shrimp and Chorizo Sausage,
Smoked Salmon, Red Bliss Potato and
Mustard
Wild Mushroom and Fingerling Potato,
Corned Beef

****Culinary Attendant is \$125****

****1 per 75 guests recommended****

*Before placing your order, please inform your server if a person in your party has a food allergy. * Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness*

BRUNCH

B-52 BRUNCH 40

Fee of \$5 per guest will apply for groups under 20 guests.

Orange, Grapefruit and Cranberry Juices

Seasonal Fruit Display with Strawberry Yogurt and Vanilla Yogurt

Selection of Bakeshop Specialties
Whipped Butter and Preserves

Market Fresh Salad Station
Baby Spinach, Romaine Hearts, Mesclun Greens, Cucumbers, Red Onions, Cherry Tomatoes, Raisins, Walnuts, Almonds
Strawberry Balsamic, Avocado Ranch, Gorgonzola Dressing
Warm Rolls and Butter

Breakfast Favorites
Farm Fresh Scrambled Eggs
Smoked Bacon and Sausage Links
Morning Potatoes with Stewed Onions and Peppers

Afternoon Delights
Root Vegetable Succotash
Penne Pasta, Artichokes, Peas, Sundried Tomato Tapenade
*Porcini Thyme Rubbed Sirloin, Wild Mushroom Bordelaise, Horseradish Béarnaise
Mojito Roasted Chicken, English Peas, Roasted Peppers

Sweets Table
Wild Berry Cobbler with Streusel Granola Crust
Chocolate Fondue Bar
Assorted Cookies, Marshmallows, Fresh Fruit, Strawberries, Pretzels

Freshly Brewed Regular and Decaffeinated Coffee with Flavored Syrups and Tazo Teas

Griddle Bar ...add 4

Silver Dollar Buttermilk Pancakes or Biscotti Crusted French Toast
Strawberries, Blueberries, Raspberries, Sliced Bananas
Chocolate Chips, Pecans, Walnuts, Crushed Oreos
Whipped Cream, Maple Syrup

***From the Ocean ...add 12**

Wellfleet Oysters, Old Bay Shrimp Cocktail
Charred Lemon, Bloody Mary Cocktail Sauce, Horseradish, Tabasco, Oyster Crackers
(based on 2 pieces of each per person)

***Mazel Tov 12**

Assorted Bagels and Cream Cheese
Nova Lox, Red Onions, Tomatoes & Capers

*Before placing your order, please inform your server if a person in your party has a food allergy. * Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness*



A LA CARTE BEVERAGES AND SNACKS

Hot Chocolate	4
Apple, Cranberry, Grapefruit and V-8 Juices	4
Assorted Regular and Diet Soft Drinks	4
Bottled Water	4
Freshly Brewed Iced Tea	4
Freshly Squeezed Lemonade	4
Freshly Squeezed Orange Juice	5
Assorted Vitamin Waters	6
Red Bull Classic & Red Bull Sugar Free	6
Starbucks Frappuccino Drinks	6
Freshly Brewed Regular and Decaff Coffee with Flavored Syrups and Tazo Teas	
Fresh Buttered Popcorn	4
Assorted Homemade Cookies	4
Soft Pretzels with Mustard and Nacho Cheese	5
Seasonal Fruit Skewers with Yogurt Dipping Sauce	5
White Bean and Roasted Garlic Hummus With Grilled Pita Bread	6
Artichoke Spinach Dip with Garlic Crostini	
Queso Dip with Tortilla Chips	6
Tortilla Chips with Salsa and Guacamole	6
Mixed Nut and Dried Fruit Trail Mix	8

*Before placing your order, please inform your server if a person in your party has a food allergy. * Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness*

THEMED BREAKS

BACK TO THE FUTURE 13

Assorted Cookies, Brownies
Seasonal Sliced Fruit
Assorted Soft Drinks and Bottled Water
Regular and Decaffeinated Coffee with
Flavored Syrups and Tazo Teas

SAY CHEESE! 12

Display of Imported
And Domestic Cheeses
Quince, Raisins on the Vine
Lahvosh and Assorted Crackers
Assorted Soft Drinks and Bottled Water
Regular and Decaffeinated Coffee with
Flavored Syrups and Tazo Teas

WAKE ME UP BEFORE YOU GO GO 12

Regular and Sugar Free
Red Bull Energy Drinks
Power Bars
Iced Coffee and Frappuccinos
Assorted Soft Drinks and Bottled Water
Regular and Decaffeinated Coffee with
Flavored Syrups and Tazo Teas

BORDERLINE 12

Crispy Tortilla Chips with Salsa Picante,
Cumin Scented Guacamole
and Sour Cream
Giant Cinnamon Churros
Assorted Soft Drinks and Bottled Water
Regular and Decaffeinated Coffee with
Flavored Syrups and Tazo Teas

CENTERFIELD 12

Fresh Popcorn, Crackerjacks
Jumbo Pretzels with Spicy Brown Mustard
IBC Root Beer and Cream Soda
Assorted Soft Drinks and Bottled Water
Regular and Decaffeinated Coffee with
Flavored Syrups and Tazo Teas

SMOOTH OPERATOR 16

Strawberry Banana, Blood Orange,
And Mixed Berry Fruit Smoothies
Whole Fruit
Celery and Carrot Sticks, Cucumber
Ranch, Peanut Butter
Baked Pita Chips, Avocado Spread
Assorted Soft Drinks and Bottled Water
Regular and Decaffeinated Coffee with
Flavored Syrups and Tazo Teas

CANDY GIRL 14

M&M's, Hershey Kisses
Chocolate Brownies
Chocolate Cupcakes with Marshmallow
Frosting, Chocolate Dipped Strawberries
Assorted Soft Drinks and Bottled Water
Regular and Decaffeinated Coffee with
Flavored Syrups and Tazo Teas

***MINI ME 18**

Mini Beef Sliders
Mini Grilled Cheese Sandwiches
Mini Hot Dogs with Toppings
Assorted Soft Drinks and Bottled Water
Regular and Decaffeinated Coffee with
Flavored Syrups and Tazo Teas

*Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.*



PLATED AND BUFFET LUNCH

- ❖ *All plated and buffet lunches include warm rolls and butter, Freshly Brewed Regular and Decaffeinated Coffee with Flavored Syrups and Tazo Teas*
- ❖ *Fee of \$5 per guest will apply for groups under 20 guests, unless otherwise noted*
- ❖ *Higher entrée price prevails for plated dinners when more than one entrée is served*
- ❖ *Buffets are based on 2 hours of service.*

*Before placing your order, please inform your server if a person in your party has a food allergy.
Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.

Soup

New England Clam Chowder and Oyster Crackers

Tomato Basil Bisque, Parmesan Wafer

Root Vegetable Minestrone, Herb Pesto Crouton (vegetarian)

Chicken Noodle, Celery, Carrots

Lobster Bisque, Brioche Croutons, Chives...add 5

Salad

Hearts of Romaine, Roasted Garlic Crostini, Cherry Tomatoes, Parmesan Flakes, Caesar Dressing

Mesclun Greens, Red Onion Marmalade, Cucumbers, Vine Ripe Tomatoes Aged Balsamic Vinaigrette

Mesclun Greens and Poached Pear, Spiced Pecan, Red Vine Vinaigrette

Baby Spinach, Crispy Goat Cheese, Portobello Mushrooms, Roasted Peppers Sherry Vinaigrette

Baby Arugula, Roasted Butternut Squash, Dried Cranberries, Golden Raisins Apple Cider Vinaigrette

Arugula, Shaved Fennel, Olives, Oranges, Lemon Thyme Vinaigrette

Iceberg Wedge, Red Onion, Tomatoes, Cucumbers, Bacon Blue Cheese Dressing...add 2

Entrée Choices

Poultry

Parmesan & Herb Crusted Chicken Breast, Mascarpone Polenta, Grilled Asparagus & Cipolline Onion, Piquillo Pepper and Veal Jus...35

Mojito Chicken Breast with Sweet Potato Puree, Yellow Squash, Cilantro, Corn Chutney with Chimichurri Puree...36

Goat Cheese Stuffed Breast of Statler Chicken, Baby Vegetables, Horseradish Potato Puree, Veal Jus...37

Lemon Thyme Roasted Chicken with a Yukon Gold Potato Mash, Brown Butter Broccolini, and Truffle Honey Jus...37

*Before placing your order, please inform your server if a person in your party has a food allergy.
Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.

Fish

*Grilled Salmon with Garlic Spinach, Roasted Potatoes, Lemon Caper Cream...35

Seafood Risotto, Clams, Mussels, Shrimp, and Chorizo...36

Grilled Block Island Swordfish, Roasted Garlic Potato Puree, Caponata Salad
 Lemon-Caper Vin Blanc ...37

Miso Cod, Carrot Puree, Pickled Ginger, Grilled Broccolini...38

Beef

*Grilled Hanging Tender Steak, Potato Rosti, Caramelized Onions, Grilled Asparagus,
 Wild Mushroom Bordelaise...40

*Petite Filet, Roasted Garlic Potato Puree, Baby Vegetables, Red Wine Jus...42

*New York Strip, Cheddar Potato Gratin, Ricotta Cream of Spinach, Burgundy Jus...45

Vegetarian

Grilled Asparagus, Poached Pear, Slow Roasted Romas, Balsamic Glaze, Crumbled
 Goat Cheese...25

Mushroom Ravioli, Asparagus and Mushroom Ragout, Truffled Parmesan Cream
 & Basil Oil...29

Portebello Stack, Zucchini, Eggplant, Tomato, Fresh Mozzarella, Basil Oil ...28

Butternut Squash Ravioli, Pine Nuts, Arugula, Red Pepper ...29

Desserts

Banana Cream Pie	Strawberry Mint Chutney, Butterscotch Sauce
Caramelized Banana, Butterscotch Sauce	New York Style Cheesecake
Chocolate Fudge Layer Cake	Wild Berries, Whipped Cream
Marshmallow Whip, Raspberry Sauce	Chocolate Mousse Pyramid
Boston Cream Pie	
Whipped Cream, Fudge Sauce	
Fresh Seasonal Fruit Plate	
Whipped Cream	

*Before placing your order, please inform your server if a person in your party has a food allergy.
 *Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food
 borne illness.*

THEMED LUNCH BUFFETS

Available until 3pm daily.

NINE TO FIVE 29

Market Fresh Salad Station
 Baby Spinach, Romaine Hearts,
 Mesclun Greens
 Cucumbers, Red Onions, Cherry
 Tomatoes, Raisins, Walnuts,
 Strawberry Balsamic, Avocado Ranch,
 Gorgonzola Dressing
 Heirloom Potato Salad
 White Albacore Tuna Salad
 *Selection of Herb Roasted Turkey Breast,
 Virginia Ham and Roast Beef
 Cheddar, Swiss and Pepper Jack
 Cheeses
 Sliced Tomato, Lettuce, Red Onion, Half
 Sour Pickles
 Assorted Rolls and Breads
 Mayonnaise and Mustard
 Assorted Cookies and Brownies

***WHEN HARRY MET SALLY 35**

Rolls & Butter
 Chicken Noodle Soup
 Vegetable Crudités
 Half Sour Pickles, Cole Slaw, Potato
 Salad, Egg Salad
 Sabrett Kosher Hot Dogs
 Sauerkraut, Mustard, Stewed Onions, Hot
 Dog Rolls
 Hot Pastrami and Warm Roasted Turkey
 Stone Ground Mustard, Cranberry Relish
 and Mayonnaise, Assorted Breads
 Black and White Cupcakes
 Seasonal Fruit Pies and Tarts

***ST. ELMO'S FIRE 35**

Root Vegetable Minestrone
 Baby Spinach, Goat Cheese, Raisins,
 Blueberries, Candied Walnuts
 Raspberry Yogurt Dressing
 Garden Greens, Roma Tomatoes, Red
 Onions, Cucumbers, Brioche Croutons
 Strawberry Balsamic Vinaigrette

Italian Grinder
 Prosciutto, Capicola, Ham, Provolone
 Pesto Mayonnaise, Red Onion on
 Ciabatta

Smoked Turkey Sub
 Smoked Bacon, Swiss
 Green Goddess Mayo, LTO on French
 Baguette

Tuna Fish
 Caramelized Onion Jam on Focaccia
 Roasted Vegetable Wrap
 Portobello Mushrooms, Zucchini and
 Squash, Romaine, Boursin Cheese
 Spread

Sweets Table
 Double Chocolate Cupcakes with
 Marshmallow Fluff
 Strawberry Vanilla Frosted Cupcakes

*Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.*

CHINATOWN 36

Miso Soup
 Crunchy Asian Salad with Napa
 Cabbage, Carrots, Green Onion,
 Sesame Vinaigrette
 Thai Noodle Salad, Shitake Mushrooms,
 Green Onion, Cashews
 Spicy Szechuan Beef
 Sweet & Sour Chicken
 Stir Fried Vegetables
 Steamed Jasmine Rice
 Soy Glazed Baby Bok Choy
 Sweet Chili, Soy and Spicy Peanut
 Five Spiced Mini Cheesecake,
 Fortune Cookies, Fruit Tarts

THE DELOREAN 37

Tomato Basil Bisque
 Charred Vegetable Crudités, Strawberry
 Balsamic Vinaigrette
 Heirloom Tomato and Fresh Mozzarella,
 Watercress, Honeyed Balsamic Syrup
 Hearts of Romaine, Tomatoes, Caesar
 Parmesan Crusted Chicken Breast,
 Mascarpone Polenta and Smokey
 Tomato Sauce
 Salmon Puttanesca, Roasted Garlic
 Lemon Broccolini
 Macaroni Shells with Peas and Alfredo
 Tiramisu, Mini Cannolis

THE THREE AMIGOS 37

Tortilla Soup
 Tri Colored Corn Chips
 Hearts of Palm and Mango Salad with
 Jicama, Lemon Vinaigrette
 Romaine with Tortilla Strips, Tomatoes,
 Queso Fresco, Cilantro Lime Vinaigrette
 Adobe Chicken, Onions and Peppers
 Slow Roasted Pork Carnitas
 Yellow Mexican Rice
 Char Roasted Corn on the Cob with
 Ancho Chili Salt and Butter
 Black Bean Papaya Salsa
 Warm Flour Tortillas
 Sour Cream, Queso Fresco, Pico de
 Gallo, Guacamole
 Cinnamon Sugar Churros
 Tres Leches Cake

CHEERS 39

House Made Cornbread
 New England Clam Chowdah
 Giant Cobb with Cucumbers,
 Bleu Cheese, Red Onions, Bacon,
 Avocado Peppercorn Ranch
 House Made Creamy Cole Slaw
 BBQ Beer Can Chicken
 Baby Back Ribs Sam Adams BBQ Sauce
 Chipotle Butter Basted Corn on the
 Cobb
 Boston Baked Beans
 Roasted Garlic Herbed Red Bliss
 Potatoes
 Wild Berry Cobbler,
 Boston Cream, Mini Cheesecakes

FIELD OF DREAMS 45

Steak Chili, Smoked Cheddar,
 Hush Puppies
 Macaroni Salad
 Nachos, Queso Fundido, Salsa
 Hot Jumbo Pretzels, Mustard
 "Jack & Coke" Glazed St Louis Ribs
 Italian Sausage and Peppers, Mini Rolls
 Jumbo Wings, Classic Buffalo, Bourbon
 BBQ, Jamaican Jerk
 Bleu Cheese, Ranch, Celery
 and Carrot Sticks
 Stuffed Potatoes, Bacon, Chives,
 Cheddar, Sour Cream
 Peanut Butter Chunk Brownies
 Mini Apple Pies

*Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.*

IN-N-OUT: BOXED LUNCHES

Each boxed lunch includes Cape Cod chips, whole fruit, bottled water and chef baked dessert; packaged in to-go containers for convenient travel to your destination.

Deconstructed boxed lunches available for an additional \$5 per guest.

Smoked Turkey Club 23

Pretzel Roll, Lettuce, Tomato
Smoked Gouda, Tomato Basil Mayo

Roasted Chicken Tarragon Salad 23

Brioche Bun, Lettuce, Tomato, Onion
Sundried Tomato Tapenade

Wild Mushroom Wrap 23

Roasted Red Peppers, Sprouts
Fontina, Balsamic Syrup

***Wild West 23**

Rye, Roast Beef
Cheddar, Lettuce, Tomato, Horseradish
Cream

Chicken Caesar Wrap 23

Grilled Chicken, Romaine
Parmesan Cheese, Caesar Dressing

***N'awlins 24**

Muffaletta on Focaccia with Mortadella
and Salami
Provolone, Olive Spread

*Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.*



HORS D'OEUVRES, DISPLAYS AND STATIONS

*Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.*

RECEPTION DISPLAYS

Fee of \$5 per guest and \$100 set-up fee will apply for groups under 12 guests.

FARMERS VEGETABLE CRUDITÉS 7

Seasonal Selection of Vegetables
 Peppercorn Ranch and Hummus

SEASONAL SLICED FRUIT 7

Melons, Pineapple, Grapes and Berries

IMPORTED AND DOMESTIC CHEESE 8

Grapes, Assorted Seasonal Fruit, Lahvosh and Assorted Crackers

MEDITERRANEAN 9

Grilled Peppers, Zucchini, Squash, Asparagus, Marinated Artichokes, Kalamata Olives Feta, Hummus, Baba Ghanoush, Grilled Pita

WINGS 10

Jumbo Chicken Wings
 Buffalo, Thai Peanut, BBQ
 Celery and Carrots, Bleu Cheese Dressing

*SUSHI DISPLAY 12

Choice of 3
 California, Spicy Tuna, Unagi, Vegetarian, Shrimp or Salmon Rolls
 Wasabi, Pickled Ginger, Soy

CHEESE STEAK BAR 13

Shaved Rib Eye, Caramelized Onions and Peppers, Cheese Fondue
 Sliced Baguette
 Cape Cod Potato Chips

*SLIDERS 16

Mini Beef Sliders
 Sliced Tomatoes, Shredded Lettuce, Sliced Red Onion, Pickles, Cheddar Cheese
 Mini Grilled Cheese Sandwiches
 Mini Hot Dogs with Toppings
 Mayonnaise, Mustard, Fancy Sauce
 Tater Tots, Ketchup

GRILLED CHEESE & TOMATO SOUP 8

Mini Brioche Grilled Cheese Sandwiches,
 Tomato Basil Bisque

ANTIPASTO 12

Grilled Peppers, Zucchini, Squash, Asparagus
 Marinated Artichokes, Kalamata Olives, Feta and Pearlini Mozzarella
 Jamon Serrano, Assorted Salumi and Cappicola

*SMOKED SALMON 14

Nova Lox, Lavosh, Crostini, Crème Fraîche
 Chopped Egg, Capers, Tomatoes, Red Onions

CITRUS POACHED CHILLED SHRIMP COCKTAIL 18

Horseradish Tomato Chili Cocktail, Calypso Sauce, Grilled Lemon
 (5 pieces per person)

*SEAFOOD DISPLAY Market Price

Jumbo Shrimp Cocktail (\$6 per piece)
 East Coast Oysters on the Half Shell
 Alaskan King Crab
 Native Lobster - half lobster per person
 Bloody Mary Cocktail Sauce,
 Horseradish, Apple Cider Mignonette

Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.

RECEPTION STATIONS

Fee of \$5 per guest will apply for groups under 25 guests.

FAJITA STATION 12

Beef, Chicken, Mexican Rice, Black Bean Puree
Shredded Pepper Jack Cheese, Flour Tortillas
Smoked Poblano Salsa, Sour Cream

MASHED POTATO BAR 10

Yukon Gold Whipped Potatoes
Shredded Cheddar, Bacon Bits, Scallions, Sour Cream, Roasted Vegetables
Brown Gravy

MARKET GREENS STATION 8

Baby Spinach, Romaine Hearts, Mesclun Greens
Cucumbers, Red Onions, Cherry Tomatoes, Raisins, Walnuts, Almonds
Strawberry Balsamic, Avocado Ranch, Gorgonzola Dressing
Warm Rolls and Butter

PASTA STATION 20

Action Station with Chef cooking in the room with all the ingredients in bowls
Farfalle and Penne Pasta
Choice of: Basil Pesto, Bolognese, Marinara, Alfredo Sauces (choose 2)
Roasted Chicken, Broccoli, Asparagus, Mushrooms, Roasted Red Peppers, Goat Cheese
Garlic Bread
Parmesan Cheese and Red Pepper Flakes

ASIAN STATION 20

Egg Rolls, Shu Mai Dumplings, Pot Stickers
Steamed Jasmine Rice
Crispy Sesame Chicken and Pepper Steak
Stir Fried Vegetables
Szechuan Brown Pepper Sauce, Sweet and Sour Sauce

MAC N' CHEESE BAR 16

Classic Three Cheese with Choice of: Bacon Bits, Baby Maine Shrimp, Grilled Chicken,
Assorted Grilled Vegetables, Shredded Cheddar Cheese & Crushed Ritz Crackers

*KABOB STATION 21

6" skewers

Charred Adobo Chicken Skewers with Chimmi Churri Sauce
Grilled Beef Skewers with Mushrooms, Onions & Peppers, Makers Mark BBQ
Moroccan Lamb Skewers with Mint Yogurt Dipping Sauce
Seasonal Vegetable Skewers

Grilled Pita
Heirloom Tomato & Cucumber Salad

****Culinary Attendant Optional at \$125****

Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.

***CARVING STATIONS**

Culinary Attendant required at \$125. 25 Person minimum required.

***TUSCAN MARINATED ROAST PORK WITH ROSEMARY AND GARLIC 12**

Olive Aioli, Chili Oil, Tomato and Basil Pesto, Garlic Jus, Olive Bread

***CIDER BRINED ORGANIC TURKEY BREAST 14**

Cranberry Sauce, Truffle Giblet Gravy, Buttermilk Biscuits

***MOLASSES GLAZED COUNTRY HAM 14**

Carolina Coleslaw, Cider Sauce, Parker House Rolls

***ROASTED LEG OF LAMB 14**

Mint Apricot Jam, Curried Raisins and Preserved Lemon Yogurt, Grilled Naan Bread

***DRY RUBBED BEEF BRISKET 15**

Guava BBQ and Chili Fire Vinegar, Pickled Red Onion
Corn Bread Muffins

***PORCINI DUSTED NEW YORK STRIP LOIN 15**

Sangiovese Reduction, Forest Mushroom Onion Ragu, Brioche Rolls

***BLACKENED PRIME RIB 17**

Tamarind BBQ Sauce, Mushroom Chutney, Horseradish Cream, Parker House Rolls

***CHARRED FILET MIGNON 17**

Roasted Garlic and Black Peppercorn Crusted, Natural Jus, Horseradish Cream Parker House Rolls

*Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.*

DESSERT STATIONS

THE COOKIE JAR 8

Chocolate Chip, Oatmeal
 Double Fudge Chocolate Brownies

MUST HAVE COFFEE! 10

Premium Brewed and Decaffeinated
 Coffee with Assorted Syrups and Tazo
 Teas
 Rock Candy Swizzle Sticks,
 Lemon & Orange Zest,
 Chocolate Shavings, Chantilly Cream

ICE CREAM SUNDAE BAR 10

Individual Scoops of Chocolate &
 Vanilla Ice Cream
 Hot Fudge, Caramel Sauce, Whipped
 Cream, Brownie Chunks, Marshmallows,
 Strawberries, M & M's, Sprinkles

WINTER WARMER 10

Hot Chocolate and Warm Apple Cider,
 Mini Marshmallows, Malt, Cinnamon
 Sticks, Chantilly Cream, Chocolate
 Shavings

PENNY CANDY ARCADE 10 -12

Choose five items for 10, seven items for 12
 Reese's Pieces
 Fun Size Candy Bars
 Gummy Bears
 Swedish Fish
 Tootsie Rolls
 M&Ms
 Hershey Kisses

LET THEM EAT CAKE 12

Salted Caramel, Red Velvet and Double
 Fudge Nutella Cupcakes
 Mini Angel Food Cakes, Strawberry Mint
 Chutney
 Assorted Cake Pops

MINI ME 12

Tiramisu
 Cannolis
 Fruit Tarts
 Pecan Turtle Cheesecakes

HIT ME WITH YOUR BEST SHOT 13

Double Chocolate Brownie Nutella
 Strawberry Shortcake
 Cookies and Cream
 S'mores

EVERYBODY'S ALL AMERICAN 14

Seasonal Fruit Pies, Cobblers and
 Crumbles
 Lemon Meringue Tart
 Chocolate Ganache Tarts
 Whipped Cream and Crème Fraîche

DINER 15

Displayed Sliced Diner Style

Yellow Cake with Fudge Frosting
 White Cake with Vanilla Bean Butter
 Cream and Berries
 Coconut Cake with Brown Sugar
 Pineapple
 German Chocolate Cake
 Boston Cream Pie

Add Ice Cream for an Additional \$5 per Guest

CHOCOLATE FONDUE BAR 15

Assorted Cookies, Brownies,
 Marshmallows, Vanilla Cake,
 Strawberries, Pretzels

MACINTOSH 16

Apples, Caramel Sauce,
 Dark Chocolate Sauce
 Nuts, Sprinkles, Heath Bar Crunch,
 Pretzels, Oreos, Chocolate Chips

*Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.*

PASSED HORS D'OEUVRES

Must order a minimum of thirty pieces per choice

COLD

Vegetable **3**
 Artichoke and Roma Tomato Crostini, Basil Pesto
 Caprese Skewers, Basil Pesto, Balsamic Syrup

Beef **4**
 *Beef Tataki

Seafood **4**
 Shrimp Cocktail, Tomato Horseradish
 *Smoked Salmon Canapé, Rye Toast Points, Chive Sour Cream

*Asian Style Tuna Tartar, Wonton Sweet Soy Glaze **6**
 *Scallop Ceviche Shooter, Tomato Cilantro Chutney
 Jumbo Shrimp Cocktail, Tomato Horseradish

HOT

Vegetable **3**
 Asparagus and Mushroom Arancini
 Indian Samosa, Cucumber Raita
 Vegetable Eggroll, Sweet Chili and Soy
 Brie and Raspberry in Phyllo
 Cranberry, Walnut and Brie
 Ratatouille and Goat Cheese Phyllo
 Spanakopita
 Edamame Dumpling
 Butternut Squash Panzerotti
 White Truffle Potato Croquettes
 Potato Latkes, Sour Cream, Apple Sauce

Chicken **4**
 Coconut Chicken, Spicy Pineapple Chutney
 Buffalo Chicken Spring Roll, Blue Cheese
 Chicken Empanada, Chipotle Sour Cream
 Chicken Quesadilla, Charred Tomato Salsa
 Chicken Cordon Bleu Bites
 Sesame Chicken
 Thai Chicken Kefta, Sugar Cane Skewer, Peanut Cream
 Tandoori Skewer, Mint Yogurt

*Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.*

Beef	4	
Pigs in a Blanket		
Beef Bourguignon, Horseradish Cream		
Beef Empanada, Avocado Crème		
Pastrami Spring Roll, warm spicy mustard drizzle		
*Beef Satay, Chili Peanut Crème		
*Beef Sliders, Caramelized Onion Jam – add Vermont Cheddar 1		
Seafood		
Bacon Wrapped Bay Scallops		
Coconut Crusted Shrimp, Piña Colada Crème		
Maryland Crab Cakes, Old Bay Aioli		
Rock Crab Risotto Croquettes, Smoked Gouda Fondue		
BBQ Shrimp Lollipop, Tamarind Soy Jus Toasted Sesame Seeds		5
Mini Wellfleet Clam Roll, Saffron Orange Emulsion		6
Lobster Cobbler, Puff Pastry		
Pork/Veal	4	
Pork Pot Sticker, Sesame and Sweet Chili		
Veal Ricotta Meatballs San Marzano Tomatoes, Pecorino Roman		
Duck	5	
Peking Duck Spring Roll, Spicy Mayo		
Brandied Duck Apricot Phyllo		
Lamb	6	
*Mini Lamb Lollipops, Lemon Mint Pesto		

*Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.*



PLATED AND BUFFET DINNERS

- ❖ *All plated and buffet dinners include warm rolls and butter, Freshly Brewed Regular and Decaffeinated Coffee with Flavored Syrups and Tazo Teas*
- ❖ *Fee of \$5 per guest will apply for groups under 20 guests, unless otherwise noted*
- ❖ *Higher entrée price prevails for plated dinners when more than one entrée is served*
- ❖ *Buffets are based on 2 hours of service.*

*Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.*

Soup

New England Clam Chowder and Oyster Crackers

Tomato Basil Bisque, Parmesan Wafer

Root Vegetable Minestrone, Herb Pesto Crouton (vegetarian)

Potato Chive, Gnocchi's, Herb Oil

Cuban Black Bean, Sour Cream

Wild Mushroom Bisque, Balsamic Drizzle

Chicken Noodle, Celery, Carrots, Pearl Onions

Lobster Bisque, Brioche Croutons, Chives...add 5

Salad

Hearts of Romaine, Roasted Garlic Crostini, Cherry Tomatoes,
Caesar Dressing

Mesclun Greens, Red Onion Marmalade, Cucumbers, Vine Ripe Tomatoes
Aged Balsamic Vinaigrette

Mesclun Greens and Poached Pear, Spiced Pecan, Red Vine Vinaigrette

Baby Spinach, Crispy Goat Cheese, Portobello Mushrooms, Roasted Peppers
Pancetta Sherry Vinaigrette

Baby Arugula, Roasted Butternut Squash, Dried Cranberries, Golden Raisins
Apple Cider Vinaigrette

Arugula, Artichokes, Olives, Cured Tomatoes, Feta,
Lemon Oregano Vinaigrette

Arugula, Shaved Fennel, Olives, Oranges, Lemon Thyme Vinaigrette

Iceberg Wedge, Red Onion, Tomatoes, Cucumbers, Bacon,
Blue Cheese Dressing...add 2

Vine Ripe Tomato, Mozzarella, Basil, Balsamic Reduction...add 5

*Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.*

Intermezzo

*Mini Antipasto Plate

Capicola, Prosciutto Di Parma, Sopersatta, Fresh Mozzarella
 Crostini, Olives, Roasted Peppers...add 8

Mini Cheese Plate

Blue Cheese Mousse, Port Cherries, Brie, Fresh Raspberries, Manchego, Quince Paste
 Crostini, Assorted Crackers...add 8

Strawberry, Lemon or Mango Sorbet...add 3

Truffle Mushroom Risotto, Parmesan Cheese...add 5

*Smoked Salmon, Crostini, Capers, Chive...add 5

Lavosh and Crostini with Olive Tapenade, Roasted Garlic Oil, Hummus...add 5

Spinach Ricotta Ravioli, Carbonara Sauce, Sundried Tomato Pesto, Basil...add 5

*Smoked Salmon Roulade...add 5

Lobster Mac and Cheese, Parmesan Crust...add 6

Native Jonah Crabcake, Old Bay Remoulade...add 6

Jumbo Shrimp Cocktail, Bloody Mary Cocktail Sauce...add 6

Entrée Choices

Poultry

Crispy Panko Chicken, Mac & Cheese Gratin, Green Bean, Bourbon BBQ Glaze...44

Chicken Picatta, Artichokes Relish, Broccolini, Lemon Beurre Blanc...44

Wild Mushroom Chicken Roulade, Sour Cream & Chive Red Bliss Mash, Broccolini
 Port Wine Reduction...44

2-Way Chicken, Horseradish Potato Puree, Pearl Onions, Bacon, Red Wine Jus...46

Grilled Statler Chicken Breast, Wild Mushroom Thyme Bread Pudding, Grilled Asparagus
 Balsamic Cherry Reduction...45

DUO:

*Roasted Chicken Breast & Atlantic Salmon, Goat Cheese Herb Polenta, Glazed Carrots,
 Artichoke Caponata, Orange Glaze...50

*Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.*

Fish

Arcadian Red Fish, Steamed Vegetable Julienne, Herb Rice Pilaf
Chardonnay Cream...42

*Grilled Atlantic Salmon, Polenta, Charred Asparagus
Lemon Caper Sauce...42

Crab Crusted Pollack, Horseradish Potato Puree, Zucchini Squash Stack
Whole Grain Mustard Jus...45

Jonah Crab Crusted Georges Bank Cod, Potato Bacon Cake, Cream of Spinach
Zinfandel Glaze...50

*Seared Georges Bank Scallops, Teriyaki Glazed Vegetables
Steamed Baby Bok Choy, Soy Orange Reduction...65

Nova Scotia Lobster Thermidor, Jonah Crab Fondue, Black Truffle Baked Potato, Baby
Vegetables, Brandy Lobster Jus...70

DUO:

Potato Herb Crusted Chilean Sea Bass & Butter Poached Nova Scotia Lobster
Black Truffle Risotto Cake, Baby Vegetables, Champagne Tarragon Beurre Blanc...80

Beef

Beef Bourguignon, Smashed Red Bliss Potato, Zucchini Squash Napoleon, Natural Jus...44

*Grilled Hanging Tender Steak, Potato Rosti, Caramelized Onions, Grilled Asparagus, Wild
Mushroom Bordelaise...45

*Boneless Five Hour Short Rib Horseradish Potato Puree, Baby Root Vegetables
Red Wine Jus...48

*Petite Filet of Beef, Truffle Chive Potato Puree, Charred Asparagus,
Bordelaise Sauce...50

*New York Strip, Cheddar Potato Gratin, Ricotta Cream of Spinach, Portobello Relish
Burgundy Syrup...50

DUO:

*New York Strip & Atlantic Salmon, Wild Mushroom Bread Pudding, Broccolini,
Glazed Baby Carrots, Red Wine Bordelaise...55

*Petite Filet of Beef & Jumbo Shrimp, Truffle Chive Potato Puree, Charred Asparagus
Drawn Butter, Bordelaise Sauce...65

*Grilled Filet Mignon & Chilean Sea Bass, Baby Vegetables
Nova Scotia Lobster Risotto, Baby Vegetables, Béarnaise Sauce...75

*Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.*

Desserts

Peanut Butter Chocolate Ganache Cake
Chocolate Sauce, Candied Peanuts

Banana Cream Pie
Caramelized Banana, Butterscotch Sauce

Chocolate Fudge Layer Cake
Strawberry Mint Chutney, Butterscotch Sauce

Apple Crumb
Whipped Cream, Caramel Sauce

New York Style Cheesecake
Wild Berries, Whipped Cream

Chocolate Hazelnut Mousse
Marshmallow Whip, Raspberry Sauce

Rocky Road Ganache
Caramel Sauce, Candied Pecans

Boston Cream Pie
Whipped Cream, Fudge Sauce

Blueberry Pie
Wild Berry Compote, Caramel Sauce

Lemon Meringue Tart
Raspberry Glaze

Seasonal Fresh Fruit Plate
Whipped Cream

*Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.*

THEMED BUFFET DINNERS

ROMANCING THE STONE 50

Naan Bread served with Cucumber
Raita and Coriander Chili Chutney
Baba Ghanoush, Roasted Garlic
Hummus, Fattoush
Marinated Olives, Pita Chips
Tabbouleh
Cucumbers and Orange with Mint
Marinated Tomatoes, Pickled Red Onion
Tandoori Shrimp
Chicken Tikka Masala
*Harissa Beef, Spicy Tomato Broth
Saffron Spiced Cauliflower
Cous Cous with Raisins and Dates
Almond Macaroons
Moroccan Rice Pudding

MAKE IT BETTER

Saffron Rice, English Peas, Roasted
Peppers 4
Roasted Leg of Lamb, Natural Jus 15

GOODFELLAS 55

Garlic Bread and Breadsticks
Caesar Salad, Parmesan Cheese,
Croutons
*Antipasto with Italian Cured Meats,
Cheeses, Pickled Vegetables
Vine Ripe Tomato and Flore de Latte
Mozzarella, Fresh Basil, Tuscan Olive Oil
Grilled Artichoke and Cherry Tomato
Bruschetta, Roasted Peppers
Balsamic Reduction and Basil Pesto

Chicken Saltimbocca
Roasted Haddock Puttanesca
Orzo with Asparagus, Tomatoes,
Mushrooms, Grilled Lemon
Roasted Garlic Lemon Broccolini

Chocolate Chip Cannoli
Brandied Cherry Tiramisu
Biscotti

DON'T FORGEDDAABOUT IT

Chicken Parmesan 5
Polenta Cake,
Macerated Strawberries, Zabaglione 6
*Veal Saltimbocca 12

*Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.*

WEST SIDE STORY 55

Hearts of Palm and Mango Salad,
Jicama, Myer Lemon Vinaigrette
Romaine with Tortilla Strips, Tomatoes,
Queso Fresco, Cilantro Lime Vinaigrette
Assorted Empanadas with Cilantro
Pesto, Coconut Mojo, Mango Pico de
Gallo

Arcadian Red Fish Vera Cruz
Adobe Chicken, Caramelized Onions
and Peppers
Slow Roasted Pork Carnitas
Corn Tamales
Mexican Rice
Char Roasted Corn on the Cob with
Ancho Chili Salt and Butter
Black Bean Papaya Salsa
Warm Flour Tortillas
Sour Cream, Queso Fresco

Cinnamon Sugar Churros
Tres Leches Cake
Caramel Flan

MAKE IT SING

*Marinated Rib Eye with Pickled Red
Onions, Chimi Churri 12

DALLAS 65

Texas Toast, Ancho Garlic Butter
Cornbread, Apple Butter
Iceberg Wedges, Vine Ripened
Tomatoes, Cucumbers, Smoked Bacon
Vinaigrette
Bleu Cheese Cole Slaw

BBQ Beef Brisket, Roasted Texas Onion
BBQ Sauce
St Louis Ribs, Old Grand Dad BBQ Sauce
Southern Fried Chicken
Corn on the Cob, Chipotle Butter
Green Beans, Braised Ham Hock
Chipotle Macaroni and Cheese
BBQ Beans, Grilled Red Onion and
Smoked Bacon

Berry Shortcakes, Vanilla Bean Whipped
Cream
Texas Sheet Cake, Toasted Coconut
and Pecans

MAKE IT EPIC

Collard Greens, Ham Hock 5
Bourbon Peach Cobbler 6
*Grilled Strip Loin Steaks 12

THE KENNEDY COMPOUND 75

New England Clam Chowdah,
 Oyster Crackers
 Sliced Beefsteak Tomatoes,
 Crumbled Bleu Cheese, Sliced Onions,
 Buttermilk Ranch
 Baby Spinach, Chopped Eggs, Sliced
 Mushrooms, Tomatoes, Pickled Onions
 Warm Bacon Dressing
 Red Bliss Potato Salad

Steamed Middle Neck Clams
 Linguicia Old Bay Jumbo Shrimp Boil
 Steamed 4oz Maine Lobster Tails,
 Drawn Butter
 Corn on the Cob
 Seasonal Vegetables
 BBQ Chicken

Apple Crisp,
 Vanilla Whipped Crème Fraîche
 Chocolate Fudge Pecan Pie

MAKE IT BEDDAH

Sourdough Bread Bowls 5
 BBQ Cheddar Meat Loaf 6
 Yankee Short Rib Pot Roast 12
 Strawberry Shortcake Station,
 Whipped Crème Fraîche, Macerated
 Strawberries 12

WALL STREET 95

Parker House Rolls with Butter
 Spinach, Chopped Egg, Red Onions,
 Mushrooms, Pancetta Sherry Vinaigrette
 Beefsteak Tomato and Onion Platter,
 Avocado Buttermilk Ranch Dressing
 Iceberg Wedges, Bacon, Tomato,
 Bleu Cheese Dressing

*Grilled New York Strip Loin
 *Whole Roasted Tenderloin *Chef Attended*
 Whole Roasted Free Range Chicken
 Grilled Atlantic Salmon
 Béarnaise, Au Poivre,
 Bordelaise, Steak Sauces
 Twice Baked Potato Casserole
 Creamed Spinach
 Steamed Broccoli,
 Cheddar Cheese Sauce

Apple Crumble Tarts
 Key Lime Pie
 Malted Chocolate Devil's Food Cake

BREAK THE BANK

French Onion Soup 5
 Crab Louis Salad 6
 Shrimp Cocktail 7
 Lobster Tail, Garlic Drawn Butter 16

*Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.*



LIBATIONS

- ❖ *A Bar Station Charge of \$150 will be applied to all bars.*
- ❖ *One bar station and bartender per 100 guests*
- ❖ *Bars can only remain open for a maximum of (5) hours*
- ❖ *Prices are listed as hosted bar /cash bar pricing per drink*

*Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.*

DELUXE SPIRITS 10/11

Grey Goose, Bombay Sapphire, Meyers
Rum, Johnny Walker Black, Chivas,
Crown Royal, Patron Gold Tequila

PREMIUM SPIRITS 8/9

Skyy Vodka, Bacardi Superior Rum,
Captain Morgan's Rum, Malibu Rum,
Tanqueray Gin
El Jimador Tequila, Jim Beam, Jack
Daniels, Dewars

CORDIALS 10/11

Kahlua, Bailey's, Grand Marnier, Midori,
Sambucca, Southern Comfort,
Chambord, Drambuie, Amaretto

WINES 8/9*

Coastal Vines Cabernet Sauvignon,
Merlot, Chardonnay, Pinot Grigio
Beringer White Zinfandel

BEER 6/7*

Sam Adams Boston Lager, Bud Light,
Heineken, Corona Extra

MARGARITA BAR 10

Classic, Skinny, Cranberry, Blood
Orange, Spicy Mango, Raspberry Mint

SPARKLING BAR 12

Sparkling Wine with Orange, Peach,
Apple and Cranberry Juices

BLOODY MARY BAR 12

Original and Spicy VERVE Bloody Mary
Mix with Celery, Pickle Spears,
Bleu Cheese Stuffed Olives, Limes,
Dilly Beans, Jalapenos, Tabasco,
Cheddar Cheese and Pepperoni
Skewers

**Please let us know your preferences.
Beer choices are subject to change**

VERVE BANQUET WINE MENU

*Wines below can be substituted for house wines at all banquets at guest's request
*Please let us know your preferences, Wine List subject to change without notice**

Reds

California

Canyon Road, Cabernet 2013, California	32.00
Canyon Road, Merlot 2013, California	32.00
Ballard Lane, Cabernet 2012, Paso Robles	35.00
Ravenswood, Zinfandel, 2011, Lodi	35.00
Spellbound, Merlot 2012, California	40.00

Italian

Piazzo, Barbaresco, 2006, Alba	80.00
Pio Cesare, Barolo, 2007, Alba	181.00
Bertani, Amarone, 2003, Verona	354.00

Trendy

Trapiche, Malbec, 2012, Argentina	35.00
Firesteed, Pinot Noir, 2011, Oregon	38.00

Whites

California

Canyon Road, Pinot Grigio 2013, California	32.00
Canyon Road, Chardonnay 2013, California	32.00
SIMI Sauvignon Blanc, 2013, Sonoma	35.00
William Hill, 2012, Chardonnay Sonoma	40.00

Italian

Caposaldo, Pinot Grigio 2012, Veneto	35.00
Ecco Domani, Pinot Grigio 2013, Venezie	40.00

Trendy

NxNW Reising, 2012, Columbia Valley	35.00
Cupcake Sauvignon Blanc, 2013, Marlborough	35.00

Champagne

Domaine Carneros	55.00
Vueve Cliquot	116.00
Perrier Jouet "Grand Brut"	139.00
Perrier Jouet "Fleur du Champ"	343.00

*Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.*