



**Resort And
Conference
Center
At Hyannis**

FOOD AND BEVERAGE POLICIES

GUARANTEES

A final guarantee is required 3 business days prior to function. Either this guarantee or the actual number served, whichever is greater, will be the number charged.

PRICING

Menu prices are subject to change without notice. Prices for functions arranged up to 6 months prior to function will be honored. All prices are subject to state & local meals tax, 16% service charge, & 5% administration fee. Administration fee is not a gratuity and is not distributed to the service staff.

DEPOSIT

A deposit as determined per hotel policy shall be paid at the time the function space is placed on hold.

SELECTION OF MENU

Menu selections, room requirements, and all other arrangements are to be received at least four weeks prior to the function. The menu items below are suggested for your consideration; however, if you prefer, your event planner will be pleased to tailor a menu to your desire. To ensure proper service, we suggest the selection of one entrée. Two selections (maximum) will necessitate the higher-priced entrée being charged for both selections. When more than one selection is made, the hotel will supply meal tickets which are to be distributed by the organization to its members. Before placing your order, please inform your event planner if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

PAYMENT

Final payment is required 3 business days prior to function by cash, certified check, or credit card.

All prices subject to change without notice.

Prices subject to 16% service charge, 5% administration fee, and Massachusetts meals tax.

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LIQUOR REGULATION

The Resort and Conference Center at Hyannis holds a license granted by the State of Massachusetts and is held responsible for complying with its regulations. No alcoholic beverages are permitted on the premises unless purchased from the license holder. We reserve the right to stop serving alcoholic beverages to any patron at any time it seems necessary to comply with Massachusetts State Liquor Laws.

HOLD HARMLESS

The Resort and Conference Center at Hyannis is to be held harmless in case it becomes necessary to cancel any function date due to an act of God or any serious maintenance problem that in its judgment will impair efforts to properly host such a function.

OVERTIME CLAUSE

Should the scheduled starting time of a function be delayed by more than one hour, an overtime labor charge will be applied to patron's account. The charges will also apply if function does not end at scheduled time.

DISPLAYS AND DECORATIONS

All displays and/or decorations proposed by patron shall be subject to the prior written approval of operator in each instance. Any personal property of patron or patron's guests or invitees brought onto the premises of the hotel and left thereon, either prior to or following the event, shall be at the sole risk of patron, and operator shall not be liable for any loss of or damage to any such property for any reason.

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BREAKFAST

CONTINENTAL BREAKFAST

Baskets of Assorted Muffins, Breakfast Breads, & Bagels
Whipped Butter, Jams, & Cream Cheese
Selection of Assorted Fruit Juices
Coffee, Decaffeinated Coffee, & Teas
\$10.00 per person

MINI RESORT BREAKFAST

Baskets of Assorted Muffins, Breakfast Breads, & Bagels
Whipped Butter, Jams, & Cream Cheese
Country Scrambled Eggs^{V,GF}
Fresh Sliced Seasonal Fruit Display
Selection of Assorted Fruit Juices
Coffee, Decaffeinated Coffee, & Teas
\$13.00 per person || *25-person minimum*

RESORT BREAKFAST BUFFET

Baskets of Assorted Muffins, Breakfast Breads, & Bagels
Whipped Butter, Jams, & Cream Cheese
Country Scrambled Eggs^{V,GF} & Herbed Breakfast Potatoes^{V,GF}
Choice of Pancakes or French Toast
Hickory Smoked Bacon & Sausage Links^{GF}
Fresh Sliced Seasonal Fruit Display
Selection of Assorted Fruit Juices
Coffee, Decaffeinated Coffee, & Teas
\$16.00 per person || *25-person minimum*

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HEALTHY BREAKFAST

Fresh Sliced Seasonal Fruit Display

Assorted Yogurts & Granola

Oatmeal with Golden Raisins^{V,VG}

Egg White & Vegetable Strata^V

Turkey Sausage^{GF}

Selection of Assorted Fruit Juices

Coffee, Decaffeinated Coffee, & Teas

\$16.00 per person || *25-person minimum*

RESORT BRUNCH

Baskets of Assorted Muffins, Breakfast Breads, & Bagels

Whipped Butter, Jams, & Cream Cheese

Country Scrambled Eggs^{V,GF}

Blueberry Pancakes

Hickory Smoked Bacon & Sausage Links^{GF}

Herbed Breakfast Potatoes^{V,GF}

Traditional Caesar Salad with Shaved Parmesan & Croutons

Fresh Sliced Seasonal Fruit Display

Herb-Roasted Chicken with Double Mustard Reduction

Wild Rice Pilaf

Chef's Seasonal Vegetable

Selection of Assorted Fruit Juices

Coffee, Decaffeinated Coffee, & Teas

\$25.00 per person || *25-person minimum*

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BREAKFAST & BRUNCH ENHANCEMENTS

OMELET STATION

Prepared to order with Onions, Peppers, Mushrooms, Tomatoes, & Cheddar^{V,GF}

\$4.00 per person || *25-person minimum*

CARVING STATION

Honey-Cured Virginia Ham^{GF}

\$6.00 per person || *25-person minimum*

OATMEAL

with Brown Sugar & Raisins^{V,VG}

\$3.00 per person

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PLATED LUNCHEONS

Served from 11a.m.-3p.m.

APPETIZERS

Select One: Included

Select Two: Additional \$3.00 per Person

New England Clam Chowder	Butternut Squash Bisque
Sausage, White Bean, & Escarole Soup	Mixed Garden Greens ^{V,VG,GF}
Asian Noodles in Ginger Sesame Broth	Traditional Caesar Salad

ENTRÉES

Choice of multiple entrées will be charged at the higher price.

Pecan Chicken Salad with Bleu Cheese, Tart Apples, & Honey Tabasco Vinaigrette	\$18.50
Grilled Chicken Caesar Salad with Shaved Parmesan & Creamy Lemon-Garlic Dressing	\$18.50
Manicotti with Porcini & Spinach Bolognese	\$19.00
Meatloaf in Bacon Wrapping with Brown Sugar Glaze & Caramelized Onions	\$19.00
Butternut Squash Raviolis with Pumpkin Seeds, Hazelnut Brown Butter, & Sage ^V	\$19.00
Rice Noodles with Vegetables, Soy, Sesame, & Tofu ^{V,VG}	\$19.00
Cauliflower Stew with Chickpeas, Curry, Coconut Milk, & Steamed Basmati Rice ^{V,VG,GF}	\$19.00
Coriander Roast Chicken with Guava-Lime Reduction	\$20.00
Roast Chicken with Cornbread & Dried Fruit Stuffing	\$20.00
Baked Cod in Lemon Herb Crust with Chive Butter	\$22.00
Sole with Lump Crab, Fennel, & Olives	\$22.00
Short Ribs with Cabernet, Star Anise, & Hoisin	\$23.50

All lunch entrées include your choice of appetizer, an appropriate starch, chef's vegetable, dessert, coffee, & teas.

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BOXED LUNCHES

Served from 11a.m.-3p.m.

TRADITIONAL

Choice of Bulkie Rolls or Wheat Wraps

Selection of Baked Virginia Ham, Roast Turkey, or Traditional Tuna Salad

Cape Cod Potato Chips, Whole Fresh Fruit, Assorted Cookies

Assorted Sodas

\$14.00 per person

CHICKEN CAESAR WRAP

Grilled Chicken, Romaine Lettuce, Shaved Parmesan Cheese, & Creamy Lemon-Garlic Dressing

Cape Cod Potato Chips, Whole Fresh Fruit, Assorted Cookies

Assorted Sodas

\$14.00 per person

VEGETARIAN WRAP

Baby Arugula, Fresh Mozzarella, Tomatoes, & Basil Pesto^v

Cape Cod Potato Chips, Whole Fresh Fruit, Assorted Cookies

Assorted Sodas

\$14.00 per person

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BUFFET LUNCHES

Served from 11a.m.–3p.m.

THE CORNER DELI

Chef's Soup du Jour

Roast Turkey, Top Round of Beef, & Baked Virginia Ham

Please Select 1: Traditional Tuna Salad or Chicken Salad^{GF}

Please Select 2: Fresh Fruit Salad, Traditional Caesar Salad, Mixed Garden Greens, Red Bliss

Potato Salad, or Coleslaw

Cape Cod Potato Chips

Lettuce, Tomato, Onion, Pickles, & Assorted Sliced Cheeses

Appropriate Condiments

Assorted Fresh Breads & Rolls

Assorted Cookies & Brownies

Coffee, Decaffeinated Coffee, Teas, & Assorted Sodas

\$21.00 per person || *25-person minimum*

ENHANCEMENTS

Add \$3.00 per person for each item:

Hot Pastrami^{GF}

Sweet Italian Sausages^{GF}

Fried Chicken

TWIN BROOKS COOKOUT

Mixed Garden Greens with Fresh Vegetables, Sprouts, & House Vinaigrette^{V,VG,GF}

Grilled Hamburgers^{GF}, Hot Dogs^{GF}, & Sweet Sausage with Warm Peppers & Onions

Red Bliss Potato Salad

Deli Pickles & Condiment Platter

Watermelon & Brownies

Coffee, Decaffeinated Coffee, Teas, & Assorted Sodas

\$21.00 per person || *25-person minimum*

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ASIAN TACOS

Peking Chicken

Korean Pork Bulgogi

Steamed Buns

Quick-Pickled Vegetables with Crushed Peanuts & Sriracha^{V,VG,GF}

Vegetable Egg Rolls^V

Mandarin Fried Rice

Chocolate Coconut Bars

Coffee, Decaffeinated Coffee, Teas, & Assorted Sodas

\$22.00 per person || *25-person minimum*

SOUTHWEST

Chorizo & Chickpea Soup

Salad of Grape Tomatoes, Jicama, & Radishes in Cilantro Vinaigrette^{V,VG,GF}

Salad of Romaine, Fennel, Olives, Queso Fresco, Crispy Blue Corn,

Saffron, & Corn Pilaf

Pepita-Crusted Cod in Tomatillo-Garlic Sauce

Sinaloa-Style Roast Chicken with Ancho-Orange Mole

Banana Caramel Cheesecake Burrito

Coffee, Decaffeinated Coffee, Teas, & Assorted Sodas

\$22.00 per person || *25-person minimum*

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ITALIAN LUNCH

Please Select 2 Appetizers:

Roman Stracciatella Soup
Sausage, White Bean, & Escarole Soup
Traditional Caesar Salad with Shaved Parmesan & Croutons
Baby Arugula Salad with Watermelon, Pine Nuts, Parmesan, & Balsamic Fig Vinaigrette^{V,GF}
Grape Tomatoes with Fresh Mozzarella & Basil Oil^{V,GF}

Please Select 1 Entrée:

Chicken Marsala
Chicken Picatta
Chicken Cacciatore
Eggplant Parmesan^V
Sausage & Meatballs

Please Select 1 Entrée:

Cheese Raviolis in Tomato Sauce^V
Penne with Peas, Bacon, Cream, & Parmesan
Butternut Squash Raviolis with Pumpkin Seeds, Hazelnut Brown Butter, & Sage^V
Manicotti with Porcini & Spinach Bolognese

Served with:

Rosemary Focaccia & Breadsticks
Biscotti
Coffee, Decaffeinated Coffee, Teas, & Assorted Sodas

Choice of 1 Entrée: \$24.00 per person

Choice of 2 Entrées: \$27.00 per person

25-person minimum

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LIGHTER LUNCH

Please Select 1 Soup:

- Roasted Tomato Soup
- Thai Lemongrass & Vegetable Soup
- Curried Red Lentil Soup

Please Select 2 Salads:

- Traditional Caesar Salad with Shaved Parmesan & Croutons
- Mixed Garden Greens with Fresh Vegetables, Sprouts, & House Vinaigrette^{V,VG,GF}
- Baby Spinach Salad with Mandarin Oranges & Wasabi Peas^{V,VG,GF}
- Baby Arugula Salad with Watermelon, Pine Nuts, Parmesan, & Balsamic Fig Vinaigrette^{V,GF}
- Cracked Wheat Salad with Tomatoes, Mint, & Parsley^{V,VG}
- Endive Salad with Tart Apple, Walnuts, & Bleu Cheese^{V,GF}

Please Select 2 Entrées:

- Grilled Chicken^{GF}
- Poached Salmon^{GF}
- Traditional Tuna Salad^{GF}
- Beef Tri-Tip^{GF}

Please Select 1 Dessert:

- Fresh Sliced Seasonal Fruit Display
- Chocolate-Yogurt Mousse

Served with:

- Naan & Pita Bread
- Coffee, Decaffeinated Coffee, Teas, & Assorted Sodas

\$24.00 per person || *25-person minimum*

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PLATED DINNERS

SOUPS

New England Clam Chowder
Asian Noodles in Ginger Sesame Broth
Butternut Squash Bisque
Sausage, White Bean, & Escarole Soup

SALADS

Traditional Caesar Salad with Shaved Parmesan & Croutons
Mixed Garden Greens with Fresh Vegetables, Sprouts, & House Vinaigrette^{V,VG,GF}
Mixed Greens with Goat Cheese Fritter & Rosemary Roasted Pecans^V + **\$2.00**
Beefsteak Tomatoes with Baby Arugula & Mozzarella^{V,GF} + **\$2.00**

ENTRÉES

*Choice of multiple entrées will be charged at the higher price.
25-person minimum for all dinner entrées.*

Roast Turkey & Traditional Accompaniments	\$26.00 per person
Sole with Lump Crab, Fennel, & Olives	\$32.00 per person
Coriander Roast Chicken with Guava-Lime Reduction	\$34.00 per person
Roast Statler Chicken Breast with Wild Mushrooms, Marsala, & Thyme	\$34.00 per person
Roast Chicken with Cornbread and Dried Fruit Stuffing	\$34.00 per person
Cider Brined Pork Chop with Caramelized Honey-Apple Jus	\$34.00 per person
Baked Cod in Lemon Herb Crust with Chive Butter	\$35.00 per person
Short Ribs with Cabernet, Star Anise, & Hoisin	\$44.00 per person
Herb Roasted Rib Eye of Beef with Horseradish Jus <i>(100pp or Fewer)</i>	\$48.00 per person
Surf & Turf: Tenderloin, Pink Peppercorns, & Citrus Garlic Shrimp	\$49.00 per person
Grilled Fillet with Wild Mushrooms & Tarragon Bordelaise	\$50.00 per person

VEGETARIAN OPTIONS

Butternut Squash Raviolis with Pumpkin Seeds, Hazelnut Brown Butter, & Sage^V
Rice Noodles with Vegetables, Soy, Sesame, & Tofu^{V,VG}
Cauliflower Stew with Chickpeas, Curry, Coconut Milk, & Steamed Basmati Rice^{V,VG,GF}
All dinner entrées include your choice of soup & salad, an appropriate starch, chef's vegetable, dessert, coffee, & teas.

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BUFFET DINNERS

RESORT BARBECUE

Mixed Garden Greens with Fresh Vegetables, Sprouts, & House Vinaigrette^{V,VG,GF}
Grilled Hamburgers^{GF}, Hot Dogs^{GF}, & Sweet Sausage with Warm Peppers & Onions
Barbecued Chicken & Pork Ribs
Corn on the Cob
Deli Pickles & Condiment Platter
Red Bliss Potato Salad
Watermelon & Brownies
Coffee, Decaffeinated Coffee, Teas, & Assorted Sodas

\$30.00 per person || *25-person minimum*

NATIVE CLAMBAKE

New England Clam Chowder
Mixed Garden Greens with Fresh Vegetables, Sprouts, & House Vinaigrette^{V,VG,GF}
Steamed 1 ¼ lb. Lobster^{GF}
Steamed Local Shellfish with Drawn Butter^{GF}
Barbecued Chicken, Corn on the Cob, & Steamed Red Bliss Potatoes
Fresh Watermelon & Seasonal Fresh Berry Shortcake
Coffee, Decaffeinated Coffee, & Teas

Market Price

ASIAN

Korean Rice Noodle Soup in Ginger-Sesame Broth
Vegetable Egg Rolls
Peking Style Chicken with Hoisin-Mirin Jus
Szechuan Spiced Beef with Peppers, Onions, Chilies, & Garlic
Poached Cod with Coconut, Lemongrass, & Kaffir Lime
Steamed Vegetables
Mandarin Style Fried Rice
Passion Fruit Mousse
Coffee, Decaffeinated Coffee, & Teas

\$32.00 per person || *25-person minimum*

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ITALIAN DINNER

Please Select 2 Appetizers:

- Roman Stracciatella Soup
- Sausage, White Bean, & Escarole Soup
- Traditional Caesar Salad with Shaved Parmesan & Croutons
- Baby Arugula Salad with Watermelon, Pine Nuts, Parmesan, & Balsamic Fig Vinaigrette^{V,GF}
- Grape Tomatoes with Fresh Mozzarella & Basil Oil^{V,GF}

Please Select 1 Side:

- Cheese Raviolis in Tomato Sauce^V
- Penne with Peas, Bacon, Cream, & Parmesan
- Butternut Squash Raviolis with Pumpkin Seeds, Hazelnut Brown Butter, & Sage^V
- Manicotti with Porcini & Spinach Bolognese

Please Select 2 or 3 Entrées:

- Chicken Marsala
- Chicken Picatta
- Chicken Cacciatore
- Eggplant Parmesan^V
- Sausage & Meatballs
- Steamed Cod with Fennel, Olives, & Sun-Dried Tomato Butter^{GF}
- Juniper Spiced Pork Loin with Cracked Mustard Jus, Baby Onions, & Golden Raisins

Served with:

- Rosemary Focaccia & Breadsticks
- Tiramisu
- Coffee, Decaffeinated Coffee, & Teas

Choice of 2 Entrées: \$35.00 per person

Choice of 3 Entrées: \$38.00 per person

25-person minimum

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HYANNIS PORT

Please Select 1 Soup:

New England Clam Chowder
Onion, Fennel, & Wild Mushroom Soup
Butternut Squash Bisque

Please Select 1 Salad:

Mixed Garden Greens with Fresh Vegetables, Sprouts, & House Vinaigrette^{V,VG,GF}
Traditional Caesar Salad with Shaved Parmesan & Croutons
Endive Salad with Tart Apple, Walnuts, & Bleu Cheese^{V,GF}
English Cucumber Salad with Peppercress, Goat Cheese, & Sherry Vinaigrette^{V,GF}
Baby Spinach Salad with Mandarin Oranges & Wasabi Peas^{V,VG,GF}

Please Select 2 or 3 Entrées:

Sliced Sirloin with Wild Mushrooms & Peppercorns
Roast Chicken with Cornbread & Dried Fruit Stuffing
Local Bouillabaisse with Cod, Mussels, & Salmon in Tomato-Saffron Broth
Baked Sole with Almond Crumb Gremolata
Chicken with Lavender Honey, Cider, & Mint
Cabernet-Braised Beef Short Ribs with Bacon, Baby Onions, & Horseradish
Roast Pork with Fennel, Capers, Rosemary, & Roasted Garlic Jus

Please Select 1 Dessert:

Warm Apple Tart
Cranberry Soufflé Cake
Mixed Berry Shortcake
White Chocolate Bread Pudding

Served with:

Assorted Vegetable Medley
Chef's Choice of Starch
Coffee, Decaffeinated Coffee, & Teas

Choice of 2 Entrées: \$36.00 per person

Choice of 3 Entrées: \$40.00 per person

25-person minimum

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DESSERTS

PLATED DESSERTS

Red Velvet Cheesecake

Warm Apple Blossom

Tiramisu

Chocolate Pecan Tart

Triple Chocolate Torte

Seasonal Berries & Biscuit

Grand Marnier Torte

SUNDAE BAR

Vanilla, Chocolate, & Strawberry Ice Cream

Hot Fudge & Caramel Sauces

Fresh Whipped Cream

Assorted Candies

\$10.00 per person || *50-person minimum*

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STATIONARY DISPLAYS

ANTIPASTO

Terrine of Grilled Eggplant, Basil, Parmesan, Cured Meats,
Spiced Olives, Mozzarella, Vegetables, & Toasted Breads

\$6.50 per person

DOMESTIC & IMPORTED CHEESE

with Grapes, Berries, & Assorted Crackers

\$6.00 per person

VEGETABLE CRUDITÉS

with Assorted Dips

\$5.50 per person

BAKED BRIE IN PUFF PASTRY

with Honey, Cracked Grain Mustard, & Smoked Almonds

\$140.00 per Brie

MEDITERRANEAN DISPLAY

with Hummus, Tabouleh, Eggplant Caviar, Olives, & Pita Chips

\$5.50 per person

RAW BAR

Gulf Shrimp	\$3.50 each
Oysters	\$3.50 each
Littleneck Clams	\$3.00 each
Jonah Crab Claws	\$3.50 each

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CARVING STATIONS

ROAST TURKEY

with Cranberry Sauce & Pan Sage Gravy

\$150.00 each || Serves 25

HONEY CURED VIRGINIA HAM

with Maple Mustard

\$150.00 each || Serves 30

CITRUS & ROSEMARY RUBBED LEG OF LAMB

with Port Wine & Mint Jus

\$150.00 each || Serves 25

ROASTED SIRLOIN

with Horseradish Cream & Fresh Herbed Bordelaise

\$300.00 each || Serves 30

ROASTED BEEF TENDERLOIN

with Horseradish Cream & Fresh Herbed Bordelaise

\$325.00 each || Serves 20

PEPPER ROAST RIB EYE OF BEEF

with Sweet Garlic Jus

\$350.00 each || Serves 35

All carving selections served with rustic breads & appropriate condiments.

A \$50.00 fee per carver will be applied to each carving station.

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HORS D'OEUVRES

COLD

Focaccia Crisps with Cured Tomato, Whipped Ricotta, & Basil ^V	\$200.00
Vietnamese Soft Noodle Spring Rolls with Mint & Cilantro ^{V,VG}	\$200.00
Brochette of Garlic-Lime Shrimp & Pea Pods ^{GF}	\$225.00
Endive, Chickpea, & Sun-Dried Tomato Boursin ^{V,GF}	\$225.00
Lobster Tostada with Avocado Slaw & Roasted Corn	\$275.00
Pastrami Style Salmon with Cucumber, Pickled Carrots, & Rye Crumbs	\$325.00
Traditional Shrimp with Cocktail Sauce ^{GF}	\$350.00

HOT

Asian Meatballs with Sweet Red Chili & Lime	\$175.00
Quiche	\$200.00
Chicken Tenders	\$200.00
Vegetable Spring Rolls ^{V,VG}	\$225.00
Pan-Fried Pork & Scallion Dumplings	\$225.00
Sesame Chicken with Thai Peanut Sauce	\$225.00
Crab Rangoon	\$225.00
Chicken Samosas with Potato, Vegetables, & Indian Spices	\$225.00
Quesadillas with Tomato, Basil, & Smoked Gouda ^V	\$225.00
Chicken Cordon Bleu	\$250.00
Sea Scallops in Smoked Apple Bacon	\$300.00
Coconut Shrimp with Mango Dip	\$350.00
Mini Crab Cakes with Spiced Rémoulade	\$350.00

All hors d'oeuvres are priced per 100 pieces.

All prices subject to change without notice.

Prices subject to 16% service charge, 5% administration fee, and Massachusetts meals tax.

Administrative fee is not a gratuity and is not distributed to service staff.

Before placing your order, please inform your event planner if a person in your party has a food allergy.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



**Resort And
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SPECIALTY STATIONS

PASTA STATION

Please Select 3:

Fig & Prosciutto Agnolotti with Sherry, Cream, & Toasted Pine Nuts
Butternut Squash Raviolis with Pumpkin Seeds, Hazelnut Brown Butter, & Sage^V
Penne or Spaghetti Carbonara with Peas, Bacon, Cream, & Parmesan
Orecchiette with Sausage, Broccoli Rabe, Garlic, & Crushed Red Pepper

Served With:

Rosemary Focaccia

\$14.00 per person || 25-person minimum

WOK STATION

Wok-Fried Hoisin Beef & Sesame Chicken
Bok Choy, Bean Sprouts, & Pea Pods
Mandarin Style Fried Rice

\$15.00 per person || 25-person minimum

PIZZA & SALAD STATION

Pizzas:

Lobster, Asparagus, & Wild Mushrooms
Capicola, Grilled Eggplant, Ricotta, & Cured Tomatoes
Crushed Potato, Roasted Garlic, Mozzarella, Bacon, & Scallions

Salads:

Baby Arugula, Oranges, & Shaved Fennel^{IV,VG,GF}
Endive Salad with Tart Apple, Walnuts, & Bleu Cheese^{V,GF}
Grape Tomatoes with Fresh Mozzarella & Basil Oil^{V,GF}

\$16.00 per person || 25-person minimum

SEAFOOD STATION

Salmon Wellington with Spinach & Mushroom Duxelle & Pernod Butter
Curried Thin Rice Noodles with Shrimp, Carrots, Bean Sprouts, & Scallions

\$17.00 per person || 25-person minimum

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AFTER-PARTY MENUS

PULLED PORK SLIDERS

with Barbecued Pork, Cole Slaw, Pickles, & Chips

\$10.00 per person || *25-person minimum*

PUB STYLE

Buffalo Chicken Wings with Bleu Cheese & Celery

Tortilla Chips with Salsa, Sour Cream, Guacamole, & Jalapeño Cheese Sauce^v

Potato Skins with Bacon, Cheddar, & Scallions

\$14.00 per person || *25-person minimum*

PIZZAS

Classic Cheese^v

\$1.00 additional for each topping:

Sausage

Meatball

Pepper

Onion

Pepperoni

\$14.00 per pizza

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BREAKS & SNACKS

BEVERAGE BREAK

Assorted Fruit Juices & Sodas
Coffee, Decaffeinated Coffee, & Teas

\$7.50 per person

AFTER SCHOOL

Assorted Cookies, Brownies, & Blondies
Milk, Assorted Sodas, Coffee, Decaffeinated Coffee, & Teas

\$9.00 per person

THE 9TH INNING

Honey Roasted Peanuts, Sports Bars, Cracker Jacks, & Jumbo Pretzels
Assorted Sodas, Coffee, Decaffeinated Coffee, & Teas

\$9.00 per person

ICE CREAM CART

Sports Bars, Popsicles, Fudgesicles, & Ice Cream Sandwiches
Assorted Sodas, Coffee, Decaffeinated Coffee, & Teas

\$9.00 per person || *25-person minimum*

THE NATURAL

Whole Fresh Fruit, Assorted Nuts, Granola Bars, Dried Fruit, & Assorted Yogurts
Assorted Sodas, Coffee, Decaffeinated Coffee, & Teas

\$10.00 per person

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À LA CARTE REFRESHMENTS

Coffee, Decaffeinated Coffee, & Teas	\$3.00 per person
Assorted Canned Sodas	\$3.00 per person
Bottled Spring Water	\$3.00 per person
Sparkling Water	\$3.00 per person
Assorted Fruit Juices	\$3.00 per person
Assorted Cookies & Brownies	\$3.00 per person
Assorted Granola & Candy Bars	\$3.00 per person
Individual Fruit Yogurts	\$3.00 per person
Mixed Nuts	\$3.00 per person
Assorted Dry Snacks	\$3.00 per person
Fresh Sliced Seasonal Fruit Display	\$5.00 per person
Whole Fresh Fruit	\$2.00 per piece

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