

PLATINUM PACKAGE

PRE-RECEPTION

Domestic & Imported Cheese Display, Vegetable Crudité, & Antipasto Display Selection of Five Passed Hors d'Oeuvres Raw Bar of Shucked Oysters, Clams, Shrimp, & Traditional Accompaniments Champagne Toast

STATION PRESENTATION

SALAD STATION

Traditional Caesar Salad with Shaved Parmesan & Croutons Grape Tomatoes with Fresh Mozzarella & Basil Oil^{V,GF}

PASTA STATION

Please Select 2:

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

WOK STATION

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

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.



CARVING STATION

Please Select 2:

Roast Turkey with Orange Cranberry Sauce & Pan Sage Gravy
Honey Cured Virginia Ham with Maple Mustard
Roast Sirloin of Beef with Horseradish Cream & Fresh Herbed Bordelaise
Citrus & Rosemary Rubbed Leg of Lamb with Port Wine & Mint Jus
Maple & Cinnamon Spiced Pork Loin with Balsamic Fig Reduction
Pepper Roast Rib Eye of Beef with Sweet Garlic Jus

DESSERT

Client-Provided Wedding Cake Coffee, Decaffeinated Coffee, & Tea

\$90.00 per person