

BREAKFAST

FRESH START \$13

Fresh Seasonal Whole Fruit
Sliced Fruit and Berries
Assorted Greek Yogurts,
House-made Granola with
Sundried Fruit and Brown Sugar
Bakery Basket of Croissants and Danish
Assorted Jumbo Muffins
Whipped Butter, Local Jams
and Preserves
Fresh Assorted Juices
Freshly Brewed Coffee and
Decaffeinated Coffee
Assorted Tea

EUROPEAN CONTINENTAL \$18

Sliced Fruit and Berries
Assorted Greek Yogurts,
House-made Granola with
Sundried Fruit and Brown Sugar
Cheese and Imported Charcuterie
Display, Quick Pickles and Whole
Grain Mustard
Assorted Danish and Croissants
Whipped Butter and Preserves
Boiled Cage Free Hen Eggs
Assorted Petite Quiche
Fresh Assorted Juices
Freshly Brewed Coffee and
Decaffeinated Coffee
Assorted Tea

ALL AMERICAN BREAKFAST \$23

Sliced Fruit and Berries
Bakery Basket of Croissants and Danish
Assorted Greek Yogurts,
House-made Granola with
Sundried Fruit and Brown Sugar
Dry Cereal, Milk, Skim Milk and 2%
Assorted Jumbo Muffins
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon and
Country Sausage
Breakfast Potatoes with Fresh Snipped
Herbs and Sea Salt
Fresh Assorted Juices
Freshly Brewed Coffee and
Decaffeinated Coffee
Assorted Tea

BREAKFAST ENHANCEMENTS

Added to already planned menu.

Mini Bagels, Cream Cheese, Whipped Butter and Preserves | \$4

Steel Cut Oatmeal, Brown Sugar, Sundried Fruits | \$4

Cinnamon French Toast, New England Maple Syrup, Berry Compote | \$6

Breakfast Burritos with Fire Roasted Salsa | \$5

Rosemary Scented Ham, Egg and Vermont Cheddar, English Muffin Breakfast Sandwich | \$5

Fruit Smoothies | \$4 ea.

BREAKS

ALL DAY BEVERAGE BREAK \$15

Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Teas

HALF DAY BEVERAGE BREAK \$8

Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Teas

MID-MORNING WAKE UP! \$12

Iced Coffee
Granola Bars
Whole Fresh Fruit
Assorted Soft Drinks and Bottled Water

AFTERNOON REVITALIZE \$13

Assorted Whole Fruit
Chocolate Chip Cookies
Fresh Berry Smoothie
Assorted Energy Drinks

MAKE YOUR OWN TRAIL MIX \$12

Assorted Toasted Nuts, House-made Granola,
Sundried Fruit, Chocolate Chip Morsels,
Puffed Rice, M&M's and Toasted Coconut

COOKIE JAR \$12

An Assortment of Chocolate Chip, Oatmeal Raisin,
and Peanut Butter Cookies

Pints of Whole and Skim Milk

CANDY SHOP \$11

Assorted Old Fashioned Candy
Favorites from the 50's, 60's and 70's

À LA CARTE BREAK ITEMS FROM THE BAKERY \$30 a dozen

Choice of:
Chocolate Chip Cookies
Oatmeal Raisin Cookies
Chocolate Fudge Brownies

LUNCH

THE TACO BAR \$23

Mixed Petite Lettuce, Avocado Ranch, Shaved Cucumbers, Radish, Curly Carrots, Grape Tomatoes

Spanish Style Rice

Carne Asada Pulled Short Rib

Blackened Salmon

Marinated Chicken Breast

Pico de Gallo, Coriander Cream, Cilantro-Lime Slaw, Shredded Jack Cheese, Smashed Avocado, Flour Tortilla

Churros with Mexican Chocolate Sauce

MELNEA CASS DELI \$23

Farmers Market Salad, Shaved Seasonal Vegetables, Grape Tomatoes, Seasonal Vinaigrette

Mediterranean Pasta Salad

Red Bliss Potato Salad, Dill and Whole Grain Mustard Dressing

Slow Cooked Roast Beef, Honey Glazed Ham, Genoa Salami, Turkey

Swiss, Vermont Cheddar, and American Cheese

Sandwich Accompaniments, Assorted Sliced Hearth Baked Breads, Pickles

Kettle Chips

Assorted Cookies

SOUP AND SALAD BUFFET \$21

Chefs Seasonal Soup of the Day

Red Bliss Potato Salad, Dill and Whole Grain Mustard Dressing

Crisp Romaine, Baby Spinach, Petite Field Greens

Assorted Seasonal Accompaniments

Roasted Chicken Breast, Sliced Sirloin, Lemon-Rosemary Shrimp

Assorted Dressings

Hearth Baked Rolls

Brownies and Blondies

BOX LUNCH \$21

Maximum 10 Guests

All Boxed Lunches Include: Kettle Potato Chips, Chocolate Chip Cookies, Whole Fresh Fruit, Mediterranean Pasta Salad, Bottled Water

Select Three Sandwiches Options:

Dudley Wrap

Grilled Chicken Caesar, Shaved Parmesan Cheese, Cherry Tomatoes, Romaine Hearts

Malcolm Shaved Honey Cured Ham

French Brie, Dijonnaise, Leaf Lettuce, Herb Focaccia

Tremont Rosemary Scented Roast Beef

Manchego Cheese, Baby Arugula, Horseradish Cream, Onion Kaiser Roll

South End Roasted Vegetables

Herb Flour Tortilla, Mixed Greens, Garlic Hummus

Mandela Roasted Turkey Breast

Field Greens, Vermont Sharp Cheddar, Roasted Tomatoes, Pesto Aioli, Ciabatta

TAILOR MADE LUNCH BUFFET \$26

Select Three Starters:

Chefs Seasonal Soup of the Day

Tomato and Mozzarella Salad, Fresh Basil, Aged Balsamic, Extra Virgin Olive Oil

Traditional Caesar Salad, Olive Oil Croutons, Hearts of Romaine Lettuce, Caesar Dressing, Shaved Parmesan Cheese

Greek Pasta Salad

Red Bliss Potato Salad, Dill and Whole Grain Mustard Dressing

Farmers Market Salad, Shaved Vegetables, Grape Tomatoes, Herb Vinaigrette

Quinoa Salad, Citrus, Artichoke Hearts, Blistered Tomatoes, Cucumber and Red Onion

Cherry Tomato, Cucumber and Red Onion Salad

Select Two Entrees:

Four Cheese Ravioli, Roasted Tomato Cream Sauce, Asparagus Tips, Braised Pearl Onions

Rosemary and Dijon Crusted Pork Loin, Sun Dried Fruit Chutney

Baked Haddock, Herb Breadcrumbs, Lemon-Chive Butter Sauce

Pan Seared Chicken Breast, San Marzano Tomato Ragout, Kalamata Olives, Capers and Artichoke Hearts

Braised Boneless Short Ribs, Brown Ale Jus, Roasted Crimini Mushrooms

Chicken Saltimbocca, Prosciutto Ham, Aged Provolone, Sage, Marsala Jus

Penne Pasta, Roasted Broccoli Florets, Chili Pepper Flakes, Roasted Garlic Puree, Fresh Mozzarella

Roasted Northern Harvest Salmon, Spiced Carrots, Caper Brown Butter Sauce

Kobe Beef Meatloaf, Mushroom Gravy, Garlic Cream

Slow Roasted Chicken, Bacon, Exotic Mushrooms, Red Wine Reduction, Tomato Ragout

Hearth Baked Rolls

Dessert Display

RECEPTION

PASSED HOR D'OEUVRES

Minimum 25 pieces per order

\$5 Selections

Spinach and Feta Turnover, Cumin and Lime Cream

Crispy Filo and Asparagus, Lemon Honey

Maple Barbeque Pork Slider

Tomato and Fresh Mozzarella Brochette, Basil Pesto

Roasted Red Pepper Deviled Egg, Crispy Bacon

Tandoori Chicken Sate, Mango Glaze

Cheese Arancini, Tomato-Balsamic Sauce

Chicken and Lemongrass Dumpling, Sweet Chili Sauce

Antipasto Skewer

Roasted Mushroom Bruschetta, Shaved Parmesan, Olive Oil

Beef Empanada, Sauce Romesco

\$6 Selections

Crab Salad Roll, Old Bay, Lemon and Celery

Petite Beef Wellington, Roasted Garlic and Thyme Aioli

Jumbo Shrimp Cocktail Skewers, Spicy Cocktail Sauce

Pettie Crab cakes, Lemon and Herb Remoulade

Scallops Wrapped in Bacon, Caper Tartar Sauce

STATIONARY DISPLAYS

All pricing per person charge minimum of 20 people
Based on one hour of service

Farmhouse Seasonal Vegetable Display \$10

Creamy Blue Cheese and Hummus

Cheese and Charcuterie Board \$14

Smoked and Cured Meats, Artisan Cheeses, Quick Pickles, Ground Mustard, Local Jams and Preserves, Assorted Crackers

Mediterranean Display \$12

Roasted Garlic Hummus, Stuffed Grape Leaves, Cucumber-Feta Dip, Tabbouleh Salad, Roasted and Pickled Vegetables, Pita Crisps, Olive Tapenade

Make Your Own Bruschetta Bar \$14

Garlic Rubbed Crostini

Assorted Toppings:

Tomato and Basil Confit

Country Olive Tapenade

Fire Roasted Red Pepper Pesto

Red Onion Jam

Fresh Mozzarella

Shaved Parmesan Cheese

Extra Virgin Olive Oil

Marinated Goat Cheese

CHEF ATTENDED ACTION STATIONS

All pricing per person charge minimum of 20 people
Based on one hour of service

Attendant required for Action Stations,
\$100 per Attendant

Slow Roasted Tenderloin of Beef \$18

Horseradish Cream, Herb Chimichurri, Herb Brioche Buns

Roasted Turkey Breast \$11

Massachusetts Cranberry Compote, Tarragon Aioli, Petite Rolls

Mojo Pork Loin \$12

Sauce Romesco, Spicy Mustard, Corn Bread Muffin

Pasta Station \$13

Spinach and Cheese Ravioli, Vodka Cream Sauce

Toasted Rigatoni, Crispy Prosciutto, Baby Spinach, Roasted Garlic Oil, Blistered Tomatoes

Cavatappi Pasta, Pomodoro Sauce, Roasted Seasonal Vegetables, Basil

Extra Virgin Olive Oil, Garlic Herb Bread, Shaved Parmesan Cheese, Chili Pepper Flake

DINNER BUFFET

BULLFINCH DINNER BUFFET \$46

Includes Chef's Selection of Starch and Seasonal Vegetables, Coffee Service and Desserts

Minimum of 25 Guests

SOUP OR SALAD choose two

Chefs Seasonal Soup of the Day

New England Clam Chowder

Tomato and Mozzarella Salad, Fresh Basil, Aged Balsamic, Extra Virgin Olive Oil

Traditional Caesar Salad, Olive Oil Croutons, Hearts of Romaine Lettuce, Caesar Dressing, Shaved Parmesan Cheese

Greek Pasta Salad

Red Bliss Potato Salad, Dill and Whole Grain Mustard Dressing

Farmers Market Salad, Shaved Vegetables, Grape Tomatoes, Herb Vinaigrette

Quinoa Salad, Citrus, Artichoke Hearts, Blistered Tomatoes, Cucumber and Red Onion

Cherry Tomato, Cucumber and Red Onion Salad

ENTREES choose two

Cavatappi Pasta, Herb Pesto, Grilled Artichokes, Blistered Tomatoes, Asparagus Tips

Chicken Marsala, Exotic Mushrooms, Marsala Jus

Pan Flashed Steak Tips, Garlic Cream Sauce, Mushrooms, Pearl Onions

Roasted Northern Harvest Salmon, Lemon Caper Butter, Wilted Greens

Slow Roasted Chicken Provençal, Kalamata Olives, Tomato Ragout, Basil

Rainbow Trout, Brown Butter, Toasted Almonds, Herbs

Bacon Wrapped Pork Tenderloin, Apple Brandy Jus, Rosemary

New England Pot Roast, Maine Potatoes, Candied Carrots, Traditional Gravy

Four Cheese Ravioli, Vodka Cream Sauce, Shaved Parmesan

NORTH END \$40

Tomato and Fresh Mozzarella Caprese

Seasonal Petite Lettuce and Shaved Vegetable Salad, Red Wine Vinaigrette

Minestrone Soup

Chicken Parmesan with Linguini and Roasted Broccoli

Baked Atlantic Haddock, Ciabatta Breadcrumbs, Scampi Butter Sauce

Tri-Colored Tortellini, Asiago Cream Sauce, Asparagus Tips

Zucchini and Summer Squash Gratin

Tiramisu

BACKYARD BARBEQUE \$42

Red Bliss Potato Salad

Creamy Cole Slaw

Sliced Watermelon

Sweet Italian Sausage and Peppers

Maple Barbeque Glazed Chicken

Baby Back Ribs

Corn on the Cob

Baked Beans

Apple Crisp

COMMUNITY GARDEN \$46

Beets, Goat Cheese Crumble, Arugula, Shaved Fennel, Citrus

Seasonal Greens with Shaved Vegetables, Herb Vinaigrette

Roasted Vegetables, Caramelized Onions, Balsamic Glaze, First Press Olive Oil

Peppercorn Crusted Flank Steak, Tomato and Corn Salad, Steak Sauce

Pan Flashed Shrimp, Spinach Fettuccini, English Peas, Toasted Garlic, Preserved Tomatoes

Braised Chicken Thighs, Herb Chimichurri, Pickled Onions, White Bean and Bacon Ragout

Fingerling Potatoes, Fresh Snipped Herbs, Lemon Zest

Herb Scented Vegetable Sauté

Berry Pie

Carrot Cake

COCKTAIL RECEPTION

All Guests Consuming Alcoholic beverages will be required to present a valid ID for service.
One bartender is required for every 50 guests at a fee of \$125.

Ketel One

CALL BRANDS

Vodka - New Amsterdam Vodka, Smirnoff
Rum - Myers's Platinum
Gin - New Amsterdam
Scotch - J & B
Bourbon - Seagram's 7
Whiskey - Seagram's VO
Tequila - Jose Cuervo

CALL WINES:

Proverb Chardonnay
Proverb Pinot Grigio
Proverb Merlot
Proverb Cabernet
Segura Viudas

BEERS:

Bud Light
Michelob Ultra Light
Sam Adams Boston Lager
Corona
Heineken

HOSTED BARS ON CONSUMPTION OR CASH BARS

CALL BRANDS	CASH BAR
Call Wine:	9
Call Mixed Drink:	10
Call Martini:	13
Domestic Beer:	7
Imported Beer:	8
Soft Drinks:	5

HOURLY PACKAGE BARS

All prices are per person and will be charged based on the guaranteed guest count of adults over 21 years of age.

CALL BRANDS BEER & WINE ONLY

1 Hour \$16
2 Hours \$21
3 Hours \$25

CALL BRANDS HOSTED

1 Hour \$20
2 Hours \$28
3 Hours \$34

PREMIUM BRANDS

Vodka - Absolut, Titos, Ketel One
Rum - Myers's Platinum
- Captain Morgan Original Spiced Rum
Gin - Beefeater, Tanqueray
Scotch - Johnnie Walker Red
Bourbon - Bulleit
Whiskey - George Dickel, Seagram's VO
Tequila - 1800 Silver, Don Julio

PREMIUM WINES:

Rodney Strong Chardonnay
Barone Fini, Pinot Grigio
William Hill Merlot
Chateau St. Jean Pinot Noir California
La Marca Prosecco

BEERS:

Bud Light
Michelob Ultra Light
Sam Adams Boston Lager
Corona
Heineken

HOSTED BARS ON CONSUMPTION OR CASH BARS

CALL BRANDS	CASH BAR
Premium Wine:	11
Premium Mixed Drink:	12
Premium Martini:	15
Domestic Beer:	7
Imported Beer:	8
Soft Drinks:	5

HOURLY PACKAGE BARS

All prices are per person and will be charged based on the guaranteed guest count of adults over 21 years of age.

PREMIUM BRANDS BEER & WINE ONLY

1 Hour \$20
2 Hours \$27
3 Hours \$33

PREMIUM BRANDS HOSTED

1 Hour \$26
2 Hours \$34
3 Hours \$40