

CATERING MENU 2019



RED LION HOTEL
CROMWELL

BREAKFAST BUFFET OPTIONS

Menus are for minimum of 15 guests. Fee of \$3 per person will apply if less than guest minimum

All breakfast buffets include freshly brewed coffee, decaffeinated coffee, assorted Bigelow® teas and chilled orange, apple and cranberry juices

THE HEARTY BREAKFAST BUFFET

Seasonal sliced fresh fruit and berries

Muffins and bagels with butter, assorted cream cheese, peanut butter and fruit preserves

Scrambled eggs with chives

Home fried potatoes

Applewood smoked bacon

Buttermilk pancakes with whipped butter and warm maple syrup

20

ALL AMERICAN BUFFET

Seasonal sliced fresh fruit and berries

Muffins and bagels, served with butter, assorted cream cheese, peanut butter and fruit preserves

Scrambled eggs with chives

Home fried potatoes

Applewood smoked bacon

19

WHOLE SOME BREAKFAST BUFFET

Seasonal sliced fresh fruit and berries

Scrambled egg whites

(Can substitute whole scrambled eggs)

Turkey bacon

Ranch-style shredded hash browns

Oatmeal with brown sugar, golden raisins
and dried cranberries

Organic Stonyfield® individual yogurts

Breakstone® cottage cheese

19

HEALTHY START BUFFET

Seasonal sliced fresh fruit and berries

Assorted bagels with low fat cream cheese,
peanut butter and fruit preserves

Breakstone® cottage cheese

Organic Stonyfield® individual yogurts

Granola & Toppings: slivered almonds,
shredded coconut, dark chocolate chips,

dried apricots, golden raisins

and dried cranberries

15

CONTINENTAL BUFFET

Seasonal sliced fresh fruit and berries

Muffins, Danish and bagels, served with

butter, assorted cream cheeses,

peanut butter and fruit preserves

14

EXPRESS BUFFET

Muffins, Danish and bagels, served with

butter, assorted cream cheeses,

peanut butter and fruit preserves

10

Bakery items may contain nuts. Please note for allergy purposes.

PLATED BREAKFAST

Menus are for minimum of 15 guests. Fee of \$3 per person will apply if less than guest minimum
For groups less than 50 guests, an additional charge of \$3 will be applied with a choice of two entrees.

Served with a cup of fresh fruit, basket of warm muffins,
orange juice, freshly brewed coffee, decaffeinated coffee and assorted Bigelow® teas

SCRAMBLED EGGS

Served with applewood smoked bacon and
home fries with sautéed onions and peppers
14

BUTTERMILK PANCAKES

Served with warm maple syrup and
sausage links
14

CINNAMON FRENCH TOAST

Served with warm apple compote and
sausage links
14

TOMATO AND BASIL QUICHE

With mozzarella, served with maple
sausage links
15

CLASSIC EGGS BENEDICT

Toasted English muffin, grilled Canadian
bacon, poached eggs
served with a rich Hollandaise sauce
alongside home fried potatoes
Recommended for parties of 50 or less
15

SPICY SOUTHWESTERN WRAP

Tortilla filled with Andouille sausage,
scrambled eggs, pepper jack cheese, sautéed
peppers and onions, served
with home fried potatoes
Recommended for parties of 50 or less
15

BRUNCH

Menus are for minimum of 15 guests. Fee of \$3 per person will apply if less than guest minimum

Seasonal sliced fresh fruit and berries
Muffins and bagels with fruit preserves, butter and assorted cream cheeses
Field green salad with raspberry balsamic vinaigrette and buttermilk ranch dressing
Scrambled eggs with fresh herbs and cheddar cheese

BREAKFAST SIDE ITEMS – Choose 2

Applewood smoked bacon
Sausage links
Skillet potatoes with peppers,
onions and mushrooms
Cheesy potatoes au gratin

ENTREES – Choose 2

Asiago crusted chicken breast with
balsamic roasted tomatoes
Smoked pork loin with warm peach marmalade
Potato crusted cod loin with lemon dill cream
Pesto farfalle with artichoke and red peppers

DESSERTS

Served with petit fours, éclairs, and mini cannoli

BEVERAGES

Served with freshly brewed coffee, decaffeinated coffee and assorted Bigelow® teas
Chilled orange, apple and cranberry juices

27

ENHANCEMENTS

Can be added to any breakfast buffet, plated breakfast, or brunch

CUSTOM OMELET STATION

Ham, bacon, bell peppers, tomatoes, spinach, broccoli, onions, mushrooms and cheeses
One Chef Attendant is required per 50 guests. Fee of \$75 will be applied.

A LA CARTE ITEMS

Breakfast burrito with eggs, corn, black beans,
onion, peppers, and pepper jack cheese
served with salsa & sour cream 48 per dozen
Fried egg, ham and Swiss cheese
on croissant 48 per dozen
Stonyfield® Organic yogurt 3 each

Dannon Oikos® Greek yogurt 4 each
Individual yogurt parfait with
granola & berries 5 each
Dasani® water 3 each
Coca Cola soft drinks 3 each
Red Bull 5 each

SMOKED SALMON

One side smoked salmon, displayed with miniature bagels, cream cheese, finely diced hard-cooked
eggs, minced red onion, lemon wedges and capers. *Serves 30 guests*
150

BREAKFAST COCKTAILS

Available Monday – Saturday starting at 9am, Sunday starting at 10am. Available as a cash bar or host bar.
Bartender fee of \$75 with one bartender per 100 guests is required.

Seasonal or Classic Mimosa 6
Prosecco 7
Bellini 7
White Sangria 7

Bloody Mary 7
Bloody Maria 7
Champagne 8
Tequila Sunrise 8

MIMOSA BAR

Two hour open bar service that features prosecco with a selection of fruit juices and garnishes to
create custom mimosas.
13

BLOODY MARY BAR

Two hour open bar service that offers vodka and all the fixings to create the perfect bloody mary.
Includes regular and spicy mix, and toppings bar featuring celery, Worcestershire sauce, hot sauces,
limes, lemons, bacon, olives, pickles, horseradish and hot peppers.
13

BREAKS

Menus are for minimum of 15 guests

FULL DAY BEVERAGE BREAK

Freshly brewed coffee, decaffeinated coffee, assorted Bigelow teas, and assorted bottled soft drinks and water. 8 hour service

13

HALF DAY BEVERAGE BREAK

Freshly brewed coffee, decaffeinated coffee, assorted Bigelow teas, and assorted bottled soft drinks and water. 4 hour service

7

COFFEE BREAK

Freshly brewed coffee, decaffeinated coffee, assorted Bigelow teas. 2 hour service

4

SODA BREAK

Assorted bottled soft drinks and water. 2 hour service

4

BALLPARK BREAK

Miniature corn dogs with dipping sauces, freshly popped popcorn with butter, warm pretzel bites, lemonade and iced tea

10

SWEET AND SALTY BREAK

Warm pretzel bites with honey dijon dipping sauce, Assorted cookies and brownies, whole fruit lemonade and iced tea

10

SOUTH OF THE BORDER BREAK

Tricolor tortilla chips, warm chili con queso, pico de gallo, guacamole, sour cream, warm basket of cinnamon churros, lemonade and iced tea

10

THE HEALTH NUT BREAK

Organic Stonyfield® individual yogurts
Choice of Sliced fruit OR Vegetable crudite
Granola bars
Fruit infused water

10

COOKIE JAR BREAK

Chocolate chip, oatmeal raisin, sugar and M&M cookies, Assorted whole fruit
Freshly brewed coffee, decaffeinated coffee and assorted Bigelow® teas

10

A LA CARTE BEVERAGE

Lemonade – 49 per dispenser, 5 gallons
Iced tea – 49 per dispenser, 5 gallons
Fruit infused water – pineapple mint or lemon lime – 30 per dispenser, 5 gallons
Coffee, decaffeinated coffee, or Bigelow tea - 49 per gallon
Dasani® water 3 each
Coca Cola soft drinks 3 each
Red Bull – 5 each

A LA CARTE BREAK

Granola bars 30 per dozen
Individual bags of trail mix 24 per dozen
Assorted Organic Stonyfield yogurts 36 per dozen
Whole fruit 24 per dozen
Assorted cookies 26 per dozen
Brownies or Blondies 26 per dozen
Whoopie pies 36 per dozen
Assorted ice cream bars 36 per dozen

LUNCH BUFFET OPTIONS

Menus are for minimum of 15 guests. Fee of \$3 per person will apply if less than guest minimum

Served with freshly brewed coffee, decaffeinated coffee, and assorted Bigelow® teas
Add \$3.00 per person for unlimited assorted Coca-Cola products and Dasani Water

CREATE YOUR OWN LUNCH BUFFET - 27

Served with warm rolls with butter

SOUP – Choose 1

Broccoli and Cheddar Bisque (V)
Tomato Florentine Soup (V)
Chicken Noodle Soup

SALAD – Choose 1

Orzo pasta salad with roasted peppers, kalamata olives and feta (V)
Garden salad with grape tomatoes, English cucumber, carrots and herbed croutons with balsamic and buttermilk ranch dressings (V)
Traditional Caesar salad with shaved Asiago and herbed croutons (V)
Cold broccoli slaw with cheddar cheese and bacon in a creamy dressing
Spinach and mixed greens salad with dried cranberries, golden raisins, and candied walnuts with raspberry vinaigrette and bleu cheese dressing
Creamy potato salad with mustard seed vinaigrette (V)

ENTREES – Choose 2

Asiago chicken with roasted balsamic tomatoes
Potato chip crusted Atlantic cod loin with dill cream sauce
Grilled hangar steak with red onion demi glace
Pan seared chicken with sage prosciutto demi glace
Grilled petite salmon fillet with tomato and cucumber salsa
Roast pork loin with bourbon peach chutney
Penne with asparagus, artichokes, and sun-dried tomatoes in a white wine sauce (V)

SIDE OPTIONS – Choose 2

Garlic mashed potatoes
Roasted potatoes with herb butter
Macaroni and cheese with bacon
Wild rice pilaf (V)
Honey glazed baby carrots
Green beans in garlic butter
Steamed broccoli florets
Roasted vegetable medley

DESSERT – Choose 2

Cannolis and éclairs
Chocolate & Vanilla Tuxedo Cake
Carrot cake with walnut cream cheese icing
New York style cheesecake
Key lime pie
Caramel apple pie



NEW ENGLAND LUNCH BUFFET

Warm rolls with butter
New England clam chowder
Spinach & field greens with dried cranberries,
golden raisins, and candied walnuts with
raspberry vinaigrette and bleu cheese dressing
Potato chip crusted Atlantic cod
with dill cream sauce
Pan seared chicken with
orange cranberry chutney
Sautéed green beans with garlic
Steamed new potatoes with parsley butter
Caramel apple pie and Boston cream pie
26

PAN-ASIAN LUNCH BUFFET

Sesame-ginger slaw with Napa cabbage, julienne
carrots, onions and peppers (V)
Pad thai noodles with mixed
vegetables and peanuts (V)
Asian BBQ spare ribs
Teriyaki marinated grilled chicken breast
Stir fried mixed vegetables
Steamed jasmine rice
Mango sorbet and coconut ice cream
26

NEW YORK DELI BUFFET

Tomato Florentine bisque (V)
Mixed greens with ranch and balsamic dressings
German style potato salad with bacon
Prosciutto, Genoa salami and ham on focaccia
with roasted peppers, tomatoes and provolone
Pastrami Reuben with thousand island,
sauerkraut and Swiss cheese on toasted rye
Warm homemade kettle chips, kosher dill pickles
New York style cheesecake
25

TEX MEX LUNCH BUFFET

Chilled, grilled vegetables, served with
a black bean and corn salsa (V)
Mixed green salad with cilantro lime
vinaigrette and buttermilk ranch dressing
Grilled hangar steak
Marinated chicken fajitas
Sautéed peppers and onions
Toppings featuring salsa, sour cream,
guacamole, & shredded cheddar
Warm flour tortillas
Spanish style rice with black beans
Warm cinnamon churros
26

COMFORT LUNCH BUFFET

Cornbread with butter
Traditional creamy coleslaw (V)
Garden salad with buttermilk ranch and
raspberry vinaigrette
Meatloaf with mushroom demi
Honey barbecue glazed grilled chicken
Country style green beans with bacon
Roasted garlic red bliss mashed potatoes
Brownies and blondies
26

TASTE OF TUSCANY LUNCH BUFFET

Garlic and rosemary breadsticks
Minestrone soup
Caesar salad with asiago and herbed croutons
Baked caprese chicken with mozzarella
Penne with sweet Italian sausage, roasted
peppers and spinach in a zesty marinara
Tortellini with pesto cream, portobellos, sundried
tomatoes, and asparagus (V)
Parmesan and red chili flakes served on the side
Tiramisu and cannolis
25

COLD LUNCH BUFFETS

Menus are for minimum of 15 guests. Fee of \$3 per person will apply if less than guest minimum

Served with freshly brewed coffee, decaffeinated coffee, and assorted Bigelow® teas
Add \$3.00 per person for unlimited assorted Coca-Cola products and Dasani Water

FARMER'S MARKET LUNCH BUFFET

Chopped tomato and cucumber salad tossed with olive oil and balsamic drizzle (V)

Traditional creamy coleslaw (V)

Garden salad with buttermilk ranch and balsamic vinaigrette

Assorted wraps to include:

Sage chicken salad wraps,

smoked turkey wraps with granny smith apples, sharp cheddar with cranberry aioli,

roast beef wraps with horseradish cream, romaine and caramelized onions,

hummus wraps with julienne vegetables, alfalfa sprouts and spinach

Warm homemade kettle chips

Strawberry shortcake and brownies

25

COUNTRY DELI LUNCH BUFFET

Mixed green salad with grape tomatoes, cucumber, shredded carrots and croutons with Italian and buttermilk ranch dressings

Orzo pasta salad with roasted peppers, kalamata olives and feta (V)

Build-your-own sandwich bar with: Artisan rolls and wraps

All-natural sliced smoked turkey, Virginia ham and rare roast beef

Sliced sharp cheddar, Swiss and American cheeses

Albacore tuna salad with dill

Toppings include:

Lettuce, sliced tomatoes, red onion and kosher dill pickles

Mayonnaise, Dijon mustard, and Horseradish

Warm homemade kettle chips

Caramel apple pie and brownies

25

INDIVIDUAL BOXED LUNCH

Assorted sandwiches served on rolls to include:

turkey, roast beef, ham and hummus vegetable wraps

Includes piece of whole fruit, chips, two cookies

and choice of bottled soda or water

20

PLATED LUNCH

Menus are for minimum of 15 guests. Fee of \$3 per person will apply if less than guest minimum
For groups less than 50 guests, an additional charge of \$3 will be applied with a choice of two entrees.

Served with freshly brewed coffee, decaffeinated coffee, and assorted Bigelow® teas
Add \$3.00 per person for unlimited assorted Coca-Cola products and Dasani Water

All entrees include warm rolls and butter.

STARTER – Choose 1

Garden salad with grape tomatoes, English cucumber, carrots and black olives,
served with balsamic vinaigrette
Traditional Caesar salad with shaved Asiago, herbed croutons
Fresh fruit martini

ENTREES – Choose 1

Potato chip crusted ATLANTIC COD served with dill cream sauce 28
Mesquite grilled SALMON fillet served with dill cucumber yogurt 27
Grilled 8OZ TOP SIRLOIN topped with chasseur sauce 26
Garlic roasted PORK LOIN served with rosemary jus 25
CHICKEN FLORENTINE stuffed with spinach and shallots in a rich mornay sauce 23
Grilled CHICKEN BREAST with chipotle barbeque glaze and roasted corn relish 22
Grilled PORTOBELLO MUSHROOM stuffed with spinach and sun-dried tomatoes
served over yellow rice and a tomato coulis 21 (V, GF, Vegan)*
QUINOA with a hearty melody of black beans, roasted corn with peppers and onions served over
wilted spinach 21 (V, GF, Vegan)*

SIDE OPTIONS – Choose 2

Garlic mashed potatoes
Roasted potatoes with herb butter
Wild rice pilaf (V)
Honey glazed baby carrots
Green beans in garlic butter
Steamed broccoli florets
Roasted vegetable medley

DESSERT – Choose 1

Chocolate & Vanilla Tuxedo Cake
Traditional carrot cake with walnut
cream cheese icing
New York style cheesecake
Caramel apple pie
Key lime pie

* No additional sides with Quinoa or Portobello Mushroom plate as these dishes include specific sides.

LIGHTER FARE LUNCHEON

Menus are for minimum of 15 guests. Fee of \$3 per person will apply if less than guest minimum

Served with freshly brewed coffee, decaffeinated coffee and assorted Bigelow® teas
Add \$3.00 per person for unlimited assorted Coca-Cola products and Dasani Water

SANDWICH OR SALAD - Choose 1 for group

Sandwich choice is served with a kosher dill pickle and choice of:
creamy dijon potato salad, fresh fruit cup, or orzo pasta salad.

PARISIAN SANDWICH

Virginia baked ham, brie, caramelized red onion and dried cherry dijon spread on a freshly baked croissant

HUMMUS WRAP

Roasted red pepper hummus wraps with julienne vegetables, alfalfa sprouts, and spinach (V)

SOUTHWESTERN WRAP

Blackened chicken, corn and black bean salsa, pepperjack cheese and chopped romaine

VERMONT WRAP

Smoked turkey, sharp Cheddar, field greens & sliced tomato on a whole wheat wrap

CROMWELL SANDWICH

Rare sliced roast beef with horseradish cream, caramelized red onions and roasted red peppers on a ciabatta roll

CAPRESE SANDWICH

Sliced mozzarella and tomato with pesto-garlic aioli on focaccia bread (V)

Salad choice is served with warm rolls and butter

NEW ENGLAND SALAD

Field greens, candied walnuts, golden raisins, dried cranberries, English cucumber, poached 4oz salmon fillet, served with raspberry vinaigrette

GRILLED CHICKEN COBB SALAD

Green leaf, applewood smoked bacon, slow-roasted tomatoes, grilled red onion, Bleu cheese crumbles, herb-grilled chicken with buttermilk ranch dressing

CHICKEN CAESAR SALAD

Chopped romaine, herb-grilled chicken, asiago, and herbed croutons in traditional Caesar dressing

GRILLED CHICKEN GREEK SALAD

Mixed greens and grilled chicken mixed with feta cheese, kalamata olives, cucumbers, and tomatoes with lemon vinaigrette

DESSERT – Choose 1

New York style cheesecake
Chocolate & Vanilla Tuxedo Cake
Carrot cake with walnut cream cheese icing
Caramel apple pie

22

DINNER BUFFET OPTIONS

Menus are for minimum of 15 guests. Fee of \$3 per person will apply if less than guest minimum

Served with freshly brewed coffee, decaffeinated coffee, and assorted Bigelow® teas
Add \$3.00 per person for unlimited assorted Coca-Cola products and Dasani Water

NORTHERN MEDITERRANEAN DINNER BUFFET

Warm dinner rolls and butter
Chopped Greek salad with tomatoes, cucumbers, feta, red peppers
and kalamata olives over romaine in lemon vinaigrette (V)
Hummus and olive tapenade with crudité and pita chips (V)
Poached salmon fillet with tzaziki
Grilled chicken with Mediterranean relish
Toasted orzo pilaf with tomatoes and olives (V)
Grilled eggplant, squash and peppers (V)
Baklava and lemon layer cake
34

BACKYARD BARBECUE DINNER BUFFET

Warm cornbread with whipped honey butter
Homemade chili with sour cream, shredded cheddar and diced onion
Garden salad with grape tomatoes, cucumbers, carrots and black olives
served with buttermilk ranch and balsamic dressing
Barbequed baby back ribs
Honey mustard glazed grilled chicken
Macaroni and cheese
Skillet sautéed corn with bacon
Apple crisp with whipped cream and vanilla ice cream
34

NEW ENGLAND DINNER BUFFET

Warm dinner rolls with butter
New England clam chowder
Baby spinach salad with toasted almonds, mandarin oranges, thinly sliced red onion
and English cucumber with bleu cheese dressing and raspberry vinaigrette (V)
Yankee pot roast with stewed
vegetables in rich pan gravy
Pan seared chicken breast with
cranberry orange relish
Cheesy potatoes au gratin (V)
Maple glazed baby carrots (V)
Caramel apple pie and flourless chocolate torte (GF)
33

FRENCH DINNER BUFFET

Warm dinner rolls with butter
Potato leek soup (V)
Nicoise Salad - field greens, hard cooked egg, tomato wedges, kalamata olives,
boiled new potatoes, green beans
Hearts of romaine with champagne vinaigrette and bleu cheese dressing (V)
Herb crusted pork loin with cider au jus
Pan seared chicken with country Dijon cream
Roasted fingerling potatoes (V)
Steamed haricots verts with slivered almonds (V)
Éclairs, petit fours and triple berry tarts

33

ITALIAN DINNER BUFFET

Garlic and rosemary breadsticks
Chopped Caprese salad with tomatoes, mozzarella, basil,
and red onion in a balsamic vinaigrette (V)
Traditional Caesar salad with herbed croutons and asiago (V)
Chicken Milanese with light parmesan breading in a white wine sauce with diced tomatoes
Garlic pork loin with rosemary jus
Baked stuffed shells in a tomato Florentine sauce (V)
Roasted Tuscan vegetables (V)
Tiramisu and cannolis

32

SOUTHWESTERN DINNER BUFFET

Warm dinner rolls with butter
Southwestern corn chowder (V)
Chopped salad with mixed greens, diced tomatoes, diced red onion, black beans, chilled corn
and croutons with ranch and cilantro vinaigrette dressings (V)
Texas hangar steak with peppers and onions
Southwestern grilled chicken with black bean and corn salsa
Steamed rice with lime and cilantro (V)
Roasted portobello, peppers and squash vegetable medley (V)
Flourless chocolate torte (GF) and warm cinnamon churros

32

PLATED DINNER

Menus are for minimum of 15 guests. Fee of \$3 per person will apply if less than guest minimum
For groups less than 50 guests, an additional charge of \$3 will be applied with a choice of 3 entrees.

Served with warm rolls, freshly brewed coffee, decaffeinated coffee, and assorted Bigelow® teas
Add \$3.00 per person for unlimited assorted Coca-Cola products and Dasani Water

STARTER – Choose 1

- TRADITIONAL CAESAR SALAD** chopped romaine hearts, shaved asiago and herbed croutons
- GARDEN SALAD** grape tomatoes, cucumbers, carrots and black olives with balsamic vinaigrette
- CAPRESE SALAD** sliced tomatoes, fresh mozzarella and basil with pesto and balsamic reduction
- FIELD GREEN SALAD** candied walnuts, dried cranberries, carrots and bleu cheese with raspberry vinaigrette
- FRESH FRUIT MARTINI** freshly sliced seasonal fruits and berries

PLATED ENTREES

- Grilled 8 oz **FILET MIGNON** with bordelaise sauce 41
- 12 oz **PRIME RIB** with rosemary au jus and creamy horseradish 37
- Grilled 12 oz **NEW YORK STRIP** with green peppercorn demi 35
- Panko crusted **COD** with creamy seafood Newburg sauce 34
- Grilled **SALMON FILLET** with lemon beurre blanc sauce 33
- Three jumbo stuffed **SHRIMP** with crabmeat stuffing served with drawn butter 35
- Prosciutto wrapped **STATLER CHICKEN BREAST** stuffed with Boursin cheese in a white wine reduction 31
- STATLER CHICKEN BREAST** served with Marsala sauce and mushrooms 31
- Pan seared **CHICKEN BREAST** with tomato, mozzarella, basil, tomato cream sauce and balsamic drizzle 30
- Marinated and grilled **CHICKEN BREAST** topped with bacon dijon honey glaze 30
- PORK SALTIMBOCCA** topped with prosciutto and sage demi 31
- FRENCHED PORK CHOP**, grilled with cherry compote 30
- BUTTERNUT SQUASH RAVIOLI** with a sage cream sauce (V) 29
- EGGPLANT** alla nonna layered with white beans, spinach, roasted red peppers, marinara and fresh mozzarella (V, GF, Vegan upon request) 29
- Parmesan **RISOTTO** topped with portobello mushrooms, squash, zucchini and asparagus (V, GF) 29

PLATED DUET ENTRÉE – Choice of two proteins listed below

- | | |
|---|--|
| 6 oz. Filet mignon with bordelaise sauce | Atlantic lobster tail with lime butter |
| Seared chicken breast with white wine jus | Grilled salmon with caper beurre blanc |
| Lump crab cake with chipotle remoulade | 2 Jumbo sea scallops pan seared |

BEEF and **SEAFOOD** option 50
BEEF and **CHICKEN** option 46

SEAFOOD and **CHICKEN** option 39
CHICKEN and **SALMON** option 34

SIDES – Choose 2

- Roasted garlic red bliss mashed potatoes
- Herbed fingerling potatoes
- Maple whipped sweet potatoes
- Wild rice pilaf (V)
- Steamed asparagus spears
- Sautéed broccolini with lemon
- Honey glazed baby carrots
- Green beans sautéed in garlic butter
- Roasted vegetable medley

DESSERT – Choose 1

- New York style cheesecake
- Tiramisu
- Red velvet cake with cream cheese frosting
- Chocolate Flourless torte (GF)
- Lemoncello mascarpone layer cake
- Ultimate chocolate layer cake

CARVING STATION*

Served with warm dinner rolls and butter

APPLE MARINATED TURKEY BREAST

One turkey per 30 guests. Served with cranberry-orange relish and rich pan gravy

210

PIT BAKED HAM

One ham per 40 guests. Served with Dijon mustard and roasted pineapple relish

240

BOURBON & BROWN SUGAR PORK

One loin per 30 guests. Served with Dijon mustard and warm peach chutney

210

ROSEMARY RUBBED NEW YORK SIRLOIN

One sirloin per 30 guests. Horseradish cream and mushroom Cognac demi glace

240

ROASTED TENDERLOIN OF BEEF

One beef tenderloin per 20 guests. Served with Béarnaise sauce and Bordelaise sauce

275

CREATE-YOUR-OWN STATIONS

Menus are for minimum of 15 guests

SALAD BAR STATION

Field greens, grape tomatoes, English cucumbers, shredded carrots, ripe olives, dried cranberries, chopped romaine, herbed croutons, parmesan cheese, breadsticks, Caesar dressing, buttermilk ranch, and raspberry vinaigrette

7

MACARONI AND CHEESE STATION

Elbows in four cheese sauce & shells in jalapeno-cheddar sauce
Toppings: broccoli florets, crisp pancetta, sundried tomatoes, sautéed mushrooms, caramelized onions, bleu cheese crumbles and scallions

10

MASHED POTATO BAR STATION

Whipped Yukon gold and mashed sweet potatoes, served with bacon, bleu cheese, scallions, cheddar cheese, caramelized onions, sour cream and pan gravy

10

NEW ENGLAND RAW BAR DISPLAY

Jumbo shrimp cocktail, oysters and snipped Jonah crab claws, served with lemon wedges, cocktail sauce, mignonette and remoulade

15

PASTA STATION

Choice of two composed pastas OR two deconstructed pastas with Chef Attendant*.

- Farfalle carbonara with crisp pancetta, mushrooms and spring peas
- Penne a la vodka with spinach and roasted peppers
- Rigatoni puttanesca in zesty pomodoro with capers, red chili flakes and artichokes
- Cheese tortellini tossed with pesto, sun-dried tomatoes, roasted garlic and asiago

Served with garlic rosemary breadsticks, olive oils, parmesan cheese, fresh herbs and chili flakes

Add grilled chicken – 4 or shrimp - 7 additional

10

*One chef attendant is required per 50 guests. Fee of \$75 per attendant.

RECEPTION

Menus are for minimum of 15 guests

ANTIPASTO DISPLAY

Sliced prosciutto, genoa salami, soppressata, fresh mozzarella with sliced tomatoes and basil, marinated mushrooms, roasted garlic cloves, and roasted peppers served with herbed crostini, assorted crackers and flatbread crisps.

10

CHEESE DISPLAY

Havarti Dill, sharp Cheddar, Swiss, mild Provolone, Boursin, smoked Gouda and Brie with berries and grapes, served with crostini, crackers and dried cranberries

6

CHIPS & DIPS DISPLAY

Tri-color tortilla chips served with zesty tomato salsa, guacamole, roasted pepper hummus and artichoke dip

6

SLICED FRUIT DISPLAY

Pineapple, honeydew, cantaloupe and watermelon garnished with red grapes and strawberries, served with a yogurt sauce

6

BRUSCHETTA DISPLAY

Tomato bruschetta, roasted garlic cloves, kalamata tapenade, roasted pepper hummus with herbed crostini, crackers, and crisps.

8

GARDEN CRUDITE DISPLAY

Baby carrots, English cucumber, broccoli florets, cauliflower, grape tomatoes, red bell pepper, celery and summer squash, served with buttermilk ranch and hummus dips

6

BAKED BRIE EN CROUTE

Wrapped in puff pastry and stuffed with choice of raspberry preserves. Served with herbed crostini and crackers.

One brie serves 25 guests.

85

ICE CREAM SHOPPE

Vanilla and chocolate ice creams, raspberry sorbet, hot fudge, caramel sauce, sprinkles, M&Ms, Heath pieces, Oreo crumbles, fresh whipped cream, and maraschino cherries

9

CHOCOLATE FOUNTAIN

Minimum 50 guests

Semi-sweet Belgian chocolate melted and displayed, served with pound cake, fresh strawberries, pineapple, marshmallows, graham crackers, cream puffs and pretzel rods

10

VIENNESE TABLE

Assorted mini desserts to include petit cakes, fruit tarts, delicate pastries, cookies, and seasonal dessert offerings

Minimum 50 guests

10

PASSED HORS D'OEUVRES

Pricing is per 50 pieces unless noted

Assorted mini quiche with broccoli and
cheddar, Lorraine, Florentine and mushroom
110

Antipasto skewers with mozzarella, basil and
tomatoes with balsamic drizzle (V)
125

Buffalo chicken empanadas with
blue cheese dipping sauce
135

Classic shrimp cocktail
140

Spinach and artichoke crisps (V)
115

Crispy fried shrimp with Cajun dipping sauce
140

Honey sriracha glazed chicken meatballs
100 pieces
290

Lemongrass chicken potstickers served with
teriyaki dipping sauce
130

Spring rolls with sweet dipping sauce (V)
125

Coney Island mini frank with Dijon &
sauerkraut in puff pastry
125

Sweet caramelized onion & feta in
puff pastry (V)
125

Crab rangoons served with sweet & sour
dipping sauce
130

Pork empanada with avocado ranch sauce
135

Prosciutto wrapped melon skewers
130

Scallops wrapped in bacon
170

Asparagus and Red Pepper Arancini
with marinara (V)
130

Thai inspired beef tenderloin satay
100 pieces
320

Fig and mascarpone in phyllo
135

BAR OPTIONS

One bartender fee of \$75 will be applied. One bartender per 100 guests is required based on maximum of 4 hours.
Select a liquor package then determine which style bar is best for your event.

CALL PACKAGE

Absolut vodka
Tanqueray gin
Captain Morgan spiced rum
Bacardi rum
Jose Cuervo Gold tequila
JW Red Label scotch
Jack Daniels Tennessee whiskey
Wild Turkey bourbon
Seagram's 7 whiskey

PREMIUM PACKAGE

Grey Goose vodka
Bombay Sapphire gin
Captain Morgan spiced rum*
Bacardi rum*
Patron Silver tequila
JW Black Label scotch
Jack Daniels Tennessee whiskey*
Makers Mark bourbon
Jameson Irish whiskey

CASH BAR

Call Package – 8
Premium Package– 8* or 9

All cash bars include the following:

House wine - 7
Domestic beer - 5
Imported beer - 6
Aperitifs, Cordials, or Digestifs - 9

Perrier® sparkling water - 4
Coca Cola brand bottled sodas - 3
Dasani® bottled water - 3
Red Bull® - 5

Neat pours, doubles, martinis and specialty cocktails featuring multiple alcohols at additional costs

HOST BAR OR DRINK TICKETS ON CONSUMPTION

Call Package liquors - 7
Premium Package liquors – 7* or 8
House wine - 6
Imported beer - 5

Domestic beer - 4
Coca Cola brand bottled sodas – 3
Dasani® Bottled water - 3
Red Bull® - 4

OPEN BAR BY HOUR

Minimum of 25 guests

CALL PACKAGE, BEER AND WINE

First Hour - 13
Each additional hour - 7

PREMIUM PACKAGE, BEER AND WINE

First Hour - 15
Each additional hour - 8

BOTTLED BEER AND WINE ONLY

First Hour - 11
Each additional hour - 5