



THE  
ENVIO

CATERING MENU  
2020

# BREAKFAST

All breakfast buffets come with a selection of juice, coffee, decaffeinated coffee, and premium tea.

## BREAKFAST BUFFET

### CONTINENTAL - \$17

- Assorted Individual Yogurts
- House Made Granola with Toasted Nuts and Sundried Fruits
- Seasonal Sliced Fruit and Berries
- New England Bakers Basket-Danish, Croissants and Seasonal Muffins
- Whipped Butter and Local Preserves

### THE ENVIO BREAKFAST - \$24

- Country Breakfast Sausage
- Nitrate Free Bacon
- Breakfast Potatoes Lyonnaise
- Cage Free Scrambled Eggs
- Challah French Toast, Maine Blueberry Compote, New England Maple Syrup
- Assorted Individual Yogurts
- House Made Granola with Toasted Nuts and Sundried Fruits
- Seasonal Sliced Fruit and Berries
- New England Bakers Basket-Danish, Croissants and Seasonal Muffins
- Whipped Butter and Local Preserves

### WHOLESOME BREAKFAST - \$23

- Yogurt and House made Granola-Berry Parfaits
- Steel Cut Oatmeal, Traditional Accompaniments
- Seasonal Sliced Fruit and Berries
- Chicken and Apple Sausage
- Roasted Marble Potatoes, Tajin Spice, Olive Oil
- Hard Boiled Eggs

Select One:

- Egg White Frittata: New Hampshire Roasted Mushrooms, Baby Spinach, Melted Leeks
- Breakfast Wrap: Avocado, Egg White, Tomato, Spinach and Whole Wheat Wrap with Salsa Verde
- Quinoa and Roasted Vegetable Egg Strata

### BREAKFAST BUFFET ENHANCEMENTS

- New England Benedict, Corned Beef, Grain Mustard Hollandaise, Baby Spinach, Marble Rye - \$6
- Poached Cage Free Eggs, Lox, Avocado Smash, Everything Bagel - \$7
- Griddled Brioche, Maple Glazed Pork Belly, Black Pepper Farmers Gravy - \$6
- Garden Frittata, Vine Ripe Tomatoes, Baby Spinach, Flame Roasted Peppers, Herbs- \$6
- House Cured Atlantic Salmon, Traditional Accompaniments, NY Bagels - \$9
- Stone Cut Oatmeal, Plumped Sundried Fruits, Brown Sugar, Candied Nuts - \$4
- Belgian Waffle, Vanilla Chantilly, Nutella, Berries - \$6
- Charcuterie and Imported Cheese - \$16
- Envio Spiced Corned Beef Hash - \$5
- Quiche with Asparagus, Leek and Boggy Meadow Swiss - \$6
- Breakfast Sandwich: Nitrate Free Bacon, Farm Fresh Egg, Vine Ripened Tomato, English Muffin - \$7

### OMELET STATION - \$12

- Farmers Bacon, Country Sausage, Bell Pepper Medley, Red Onion, New Hampshire Mushrooms, Baby Spinach, Ham, Shredded Boggy Meadow Swiss, Vermont Vintage Cheddar, Salsa, Backyard Tomatoes

Enhance Your Omelet:

- Lobster Meat - \$7
- Smoked Salmon - \$6
- Envio Spice Corned Beef - \$4
- Chef Attendant Fee - \$125
- One Chef per 50 People Required

### CREPE STATION - \$12

- Sweet and Savory Fillings, Select 2:
- Smoked Chicken and Exotic Mushrooms, Tarragon Cream
- Mixed Seasonal Berries
- Peaches and Toasted Pecans
- Nutella and Cream
- Smoked Salmon and Cream Cheese



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299 Vaughan Street  
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603.427.0152

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# BREAKS

## COFFEE BREAK

- Freshly Brewed Regular and Decaffeinated Coffee, Premium Teas, Hot Chocolate
- Half Day Break (4 hours)-\$10
- Full Day Break (7 hours)-\$15

## HOT AND COLD BEVERAGE BREAK

- Freshly Brewed Regular and Decaffeinated Coffee, Premium Teas, Hot Chocolate
- Assorted Soft Drinks, Individual Juices, Spring Water and Flavored Seltzers
- Half Day Break (4 hours)-\$12
- Full Day Break (7 hours)-\$16
- Beverage Break Enhancement — NOBL Coffee Cold Brew Draft-\$4
- Aqua VitaTea Kombucha Draft-\$5

## COFFEE PASTRIES - \$13

Priced Per Person

- Muffin Doughnut Holes
- Hazelnut Beignets
- Assorted Biscotti
- Chocolate Pirouettes

## THE ORCHARD - \$12

- Carlson Orchard Fresh Pressed Apple Cider
- Basket of Assorted Apples and Pears
- Apple-Cinnamon Crisp

## FIT - \$15

- Assorted Granola and Protein Bars
- Signature Nut Mix
- Whole Assorted Seasonal Fruit
- Display of Smoothies, Juices and Vita-Tea Kombucha
- Terra Chips
- Assorted Farm Fresh Vegetables with Traditional Hummus

## "SHIPYARD" NUTS AND BOLTS TRAIL MIX - \$11

- Build Your Own
- House Made Port Granola
- Selection of Dried Fruit and Berries
- Toasted Nuts
- M&M Candies
- Chocolate Chips
- Sunflower Seeds
- Puffed Rice
- Chia Seeds

## FARMERS BOARD BREAK - \$16

- Selection of Assorted Local Cheese and Charcuterie, Marinated Olives, Toasted Nuts, Quick Pickles, Crisps, Crackers and Grissini

## COFFEE AND HAND CRAFTED DOUGHNUT HOLES - \$11

- Carlson Orchard Apple Cider, Doughnut Holes with Flavored Sugars
- Featuring Brewed Coffee with Hazelnut, Chocolate and Vanilla Syrups

## SHORTCAKE BAR - \$12

- "Build Your Own" Buttermilk, Almond or Cinnamon Shortcake
- Top with Whipped Cream, Chocolate Sauce, Caramel Sauce, Macerated Berries, Cinnamon Apples, Peaches and Toasted Pecans

## A LA CARTE BEVERAGE

Priced Per Person - Maximum 2 Hours

- Freshly Brewed Regular and Decaf Coffee, Premium Tea - \$5
- Artesian Water Still and Sparkling - \$6
- Old Fashioned Soda - \$6
- Spindrift Seltzer - \$5
- Naked Juice and Smoothies - \$7
- NOBL Cold Brew - \$8
- Full Throttle and Energy Drinks - \$9
- AquaVita-Tea Kombucha - \$9
- Coconut Water - \$7
- Assorted Soft Drinks - \$5
- Assorted Bottled Juices - \$5

## A LA CARTE BREAK ITEMS

Priced Per Person

- Mini Cupcake Assortment - \$8
- Seasonal Sliced Fruit and Berry Display - \$8
- Whole Assorted Seasonal Fruit - \$5
- Chips and Salsa with Sour Cream and Guacamole - \$8
- Assorted Individual Greek Yogurt - \$5
- Assorted Chips, Popcorn and Pretzels - \$7
- Cookie Jar - \$6
- Assorted Fresh Baked Muffins - \$6



# LUNCH

## BOXED LUNCHES - \$24

All Box Lunches Served with Bottled Water, Local Kettle Chips, Whole Fruit, Mediterranean Pasta Salad, and a Jumbo Chocolate Chip Cookie

### USS ALBACORE

Tuna Salad Wrap, Wheat Tortilla, Shaved Cucumber, Sprouts, Marinated Tomatoes, All White Tuna

### TOM TURKEY

Slow Roasted Turkey Breast, Sharp Cheddar, Lettuce, Backyard Tomato, Onion, Cranberry Mayo, Multigrain Ciabatta

### DELICATESSEN

Nitrate Free North Country Smokehouse Ham, Maple Mustard, Blythedale Farms Brie, Sprouts, Jumbo Croissant

### STRAWBERRY BANKE GARDEN

Grilled Seasonal Vegetable Muffaletta, Olive Tapenade, Roasted Red Pepper Salad, Whole Wheat Sourdough

### OLD PORT

Shaved Angus Beef, Horseradish Aioli, Pickled Red Onions, Backyard Tomato, Seeded Roll

## LUNCH BUFFETS

All Lunch Buffets Include, coffee, decaffeinated coffee, and premium tea

### DELI-STYLE - \$26

- Tri-Colored Fingerling Potato Salad
- Tortellini and Vegetable Pasta Salad
- Colonial Garden Salad, Assorted Shaved Vegetables, Rye Croutons, Balsamic Vinaigrette
- Build Your Own Sandwich
- Presentation of Assorted Premium Deli Meats and Cheeses, Assorted Pickles, Traditional Accompaniments and Artisan Breads
- Tuna Salad
- Local Kettle Chips
- Cookies, Chocolate Pecan Bars, Blondies

### DELI ENHANCEMENT

- Carved Corned Beef with Sauerkraut - \$5, Chef Attendant Fee - \$125
- Carved House Smoked Beef Brisket with Coleslaw - \$6, Chef Attendant Fee - \$125
- Mini Lobster Rolls - \$13

### NOODLE BAR - \$30

- Spicy Blend Lef Farm Lettuce, Shaved Radish, Curly Carrots, Sweet and Spicy Peanuts, Quick Pickled, Cucumbers, Ginger and Lime Vinaigrette

### Noodle Broth - Select Two:

- Miso-Carrot
- Kimchee Broth
- Pork and Cilantro
- Tom Yum

### Protein - Select Two:

- Braised Short Rib
- Pork Belly
- Tea Smoked Tofu
- Chili Garlic Shrimp
- Grilled Lemongrass Chicken Breast

- Includes Ramen Noodles, Pickled Ginger, Bean Sprouts, Watercress, Soy Marinated Eggs, Maitland Farms Kimchi, Baby Bok Choy, Sambal, Sweet Soy Sauce, Fried Garlic

- Mango Opera Tart, Macadamia and White Chocolate Cookies, Key Lime Bars



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# LUNCH

## LUNCH BUFFETS

All Lunch Buffets Include, coffee, decaffeinated coffee, and premium tea

### THE COMMUNITY GARDEN - \$28

- Carrot Ginger Soup, Spiced Yogurt, Cashew Crumble
- Baby Beet Salad, Citrus, Shaved Fennel, Vermont Creamery Goat Cheese, Fennel Pollen and Champagne Vinaigrette
- Lef Farms Spicy Greens, Strawberries, Shaved Ricotta, Toasted Almonds, Strawberry-Balsamic Vinaigrette
- Roasted Atlantic Cod, Fingerling Potato Medley, French Bean and Tomato Salad, Stone Ground Mustard Vinaigrette
- Tortellini Pasta, Charred Baby Carrots, Basil and Dill Pesto, Snap Peas, Manchego Cheese
- Misty Knolls Chicken, Melted Onions, Foraged Mushrooms, Smoked Paprika Cream
- Carrot Cake Muffins, Cream Cheese Icing, Crumbled Walnuts
- Salted Chocolate Tart
- Blueberry and Lemon Tartlet, Chantilly and Butter Cookie Crust
- Assorted Rolls and Whipped Butter

### THE SEACOAST - \$30

- New England Clam Chowder, Fresh Dug Maine Potatoes, Topneck Clams, Kettle Cream
- Sweet and Bittersweet Field Greens and Seasonal Accompaniments
- Apple Cider-Thyme Vinaigrette, Creamy Herb Dressing
- Mini Lobster Rolls, Tarragon and Celery Leaves, Pea Greens, Buttered Brioche
- Maple Glazed Barbeque Chicken, White Bean and Root Vegetable Ragout, Butter Braised Broccolini
- Smoked Flank Steak, Summer Squash Sauté with Vidalia Onion, and Herb Chimichurri
- Salt Crusted Potatoes with Parsley and Sea Salt
- Assorted Petite Whoopie Pies
- Lemon Cheesecake, Blueberry Compote, Maple Crème Fraiche
- Assorted Rolls and Whipped Butter



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## LUNCH

### ENVIO CUSTOM BUFFET

Includes assorted rolls and whipped butter, coffee, decaffeinated coffee, and premium tea

CHOICE OF THREE SALADS AND TWO ENTREES - \$28

CHOICE OF THREE SALADS AND THREE ENTREES - \$32

#### Salads:

- Backyard Tomato and Fresh Mozzarella Salad
- Seasonal Market Salad, Baby Greens, Traditional Accompaniments, House Vinaigrette
- Baby Kale Salad, Shaved Fennel, Baby Beets, Quinoa, Root Vegetable Chips
- Ancient Grain Salad, Sun Dried Fruits, Toasted Almonds, Artichokes, Olive Oil
- Baby Arugula with Poached Anjou Pears, Red Onions, Gorgonzola Cheese and Walnuts
- Red Wine Splashed Pasta Salad, Shaved Cucumber, Kalamata Olives, Blistered Tomatoes
- AC Caesar, Crisp Red and Green Romaine, Cucumber Croutons, Imported Parmesan, Anchovies

#### Entrée Selections:

- Grilled Citrus Brined Misty Knolls Chicken Breast, Ratatouille Vegetables, Wilted Chard
- Toasted Penne Pasta, Smashed Heirloom Tomato Sauce, Spicy Shrimp, Basil, Leeks
- Chicken Tikka Masala, Cumin Scented Basmati Rice, Grilled Heirloom Eggplant
- "Contemporary" Pot Roast, Braised Short Rib, Carrot Romesco, Duck Fat Potatoes
- Char Grilled Flank Steak, Polenta Cakes, Marsala Sauce
- Baked Haddock, Dijon and Herb Breadcrumbs, Vermouth and Herb Cream Sauce
- Northstar Farm Lamb Gyro, Whole Wheat Pita, Pickled Vegetables, Cucumber Sauce
- Lemon Glazed Salmon, Citrus-Fennel Salad, White Wine Caper Sauce
- Summer Squash, Eggplant and Roasted Onion Gratin, Smoked Tomato Ragout, Farmers Cheese
- Chicken Rustica, Sautéed Eggplant, Grilled Artichokes, Roasted Peppers, Olive Jus
- Chicken Saltimbocca, Heirloom Tomato, Spinach, Purple Sage Jus
- Wild Mushroom Cannelloni, Parmesan Cream, Wilted Spinach, Eva's Pea Sprouts

#### AC Dessert Display



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# LUNCH

## PLATED LUNCHEON

Plated Lunch comes with a selection of rolls, whipped butter, coffee, decaffeinated coffee, and premium tea.

Starter (choice of one):

- Farmers Market Salad, Petite Greens, Cherry Tomatoes, Shaved Cucumber, Curled Carrot, House Vinaigrette
- Caesar Salad, House made Croutons, Parmesan Frico, Lemon and Manchego Dressing
- Hearty Green Salad, Baby Kale Blend, Sunflower Seeds, Sundried Cranberries, Ewes Blue Cheese, Creamy Herb Dressing
- Prosciutto and Melon, Watercress, Truffle Vinaigrette, Piquillo Pepper Puree
- New England Clam Chowder, Fresh Dug Potatoes, Topneck Clams, Kettle Cream
- Misty Knolls Chicken and Local Vegetable Soup, Chervil Pistou, Gnocchi
- Local Mushroom Bisque, Marsala Chantilly, Cracked Pepper Biscotti
- Winter Squash Puree, Smoked Maple Syrup, Sage Bread Crumb

Entrée (choice of one - priced per entrée):

- Seafood Cobb Salad, Grilled Shrimp, Lump Crabmeat, Smoked Salmon, Romaine Lettuce, Hard Boiled Hens Egg, Cherry Tomatoes, Avocado, Pickled Red Onions, Nitrate Free Bacon, Blue Cheese, Creamy Herb Dressing - \$40
- Lobster Roll, Tarragon and Celery Leaves, Eva's Garden Pea Greens, Buttered Brioche, Mediterranean Pasta Salad - \$50
- Open Faced Grilled Sirloin, Local Mushroom Gravy, Crispy Onions, Toasted Focaccia, Roasted Seasonal Vegetables - \$40
- Smuttynose Battered Haddock Fish and Chips, Pub Fries, Pickled Pepper Tartar Sauce, Grilled Lemon - \$38
- Herb Crusted Tuna Nicoise, Boiled Hens Egg, Marinated French Beans, Oven Dried Tomatoes, Fingerling Potatoes, Petite Greens, House Vinaigrette, Nicoise Olives - \$38
- Char Grilled Sirloin Burger, Toasted Brioche Bun, Lettuce, Tomato, Red Onion, Gouda, Old Country Pasta Salad - \$30
- Pan Flashed Gnocchi, English Peas, Lemon, Crispy Mortadella, Greens, Double Cream - \$27
- Open Face Porchetta Sandwich, Broccoli Rabe, Provolone, Natural Jus, Sourdough - \$35

Dessert (choice of one):

- Seasonal Berries, Lemon Crème Fraiche, Almond Shortcake
- Triple Chocolate Ganache Tart, Brulee of Bananas, Chocolate Sauce
- Lemon Curd Tart, Macerated Maine Blueberries, Spearmint Syrup
- Little Italy Cannoli, Pistachios, Chocolate Ganache

Choice of Two-Add \$5 per guest, must provide pre-counts and entrée cards five days prior to event



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# RECEPTIONS

## PASSED HOR D'OEUVRES

### COLD \$5 EACH

- Grilled Spanish Octopus, Red Onion, Cucumber, Mango, Cilantro, Serrano Pepper
- Tuna Poke, Crispy Wonton Chip, Chili Flake, Macadamia Nut, Soy, Toasted Sesame, Scallion
- Oyster Shooter, Bloody Mary Cocktail, Pickled Celery, Old Bay
- House Cured Gin and Tonic Salmon Tartare, Cucumber, Caper Berry Blini
- Cucumber & Pickled Vegetable Bahn Mi, Spicy Mayo
- Tomato, Watermelon and Fresh Mozzarella Skewer, Basil Oil
- Traditional Bamboo Skewered Shrimp Cocktail
- Seared Scallop, Pea Hummus, Lemon Jam, Grilled Naan
- Beef Carpaccio Crostini, Truffle Aioli, Shaved Parmesan
- Country Ham and Dijon Deviled Egg
- Corn Blini, Red Pepper Jelly, Shaved La Quercia Ham, Sweet Corn Chow Chow
- Smoked Salmon Pinwheel, Toasted Rye, Red Onion Jam
- Lobster and Fennel Slaw Profiterole
- Petite Avocado Toast, Radish and Pea Shoot Salad, Ginger Vinegar

### HOT \$5 EACH

- Bacon Wrapped Scallops, Pickled Pepper Tartare
- Jumbo Lump Crab Cake, Meyer Lemon-Honey Aioli
- Baked Littlenecks, Lager Steamed, Rosemary, Bacon, Crisp Apple, Manchego
- Crispy Japanese Eggplant, Tomato Jam, Mozzarella
- Tributary Barbeque Pork Sliders, Cole Slaw, Pretzel Bun
- Vegetable Spring Roll, Yuzu-Ponzu Dipping Sauce
- La Plancha New Zealand Lamb Chops, Minted Chimichurri
- Coconut Fried Shrimp, Vadouvan Curry
- Bacon and Leek Baked Oyster, Vermouth Cream
- Smoked Salmon Croque Monsieur
- Pork Belly Steamed Buns, Pickled Onions, Cucumber-Radish Slaw, Miso Aioli
- Duck Confit Tostada, Mole Verde, Cotija Cheese
- Melted Pepper and Braised Short Rib Empanada
- Long Island Duck Confit Stuffed Mushrooms



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## RECEPTIONS

### STATIONARY HOR D'OEUVRES

- Mezze Platter, Grilled, Roasted and Pickled Vegetables, Baba Ganoush, Harissa-Hummus, Cucumber and Feta Dip, Tabbouleh, Grilled Pita \$11
- Imported and Domestic Cheese, Spiced Mixed Nuts, Cured Olives, Grape Clusters, Herb Scented Honey, Crisps, Baguette and Water Crackers \$14
- Charcuterie, Selection of Cured and Smoked Meats from New England Charcuterie, Mustard, Hot Pepper Jelly, Quick Pickles and Cured Olives \$15
- Farmers Block, An Assortment of Charcuterie and Hand Selected Cheeses, Traditional Accompaniments, Selection of Breads and Crisps \$16

### ATLANTIC SHELLFISH

Chilled Luxury Seafood Display - 25 piece minimum

- Selection of Assorted East Coast Oysters on the ½ Shell - \$5 ea.
- Jumbo Shrimp Cocktail -\$5 ea.
- Chilled Littleneck Clams - \$4 ea.
- Chilled Maine Lobster, ½ Tails- Market Price
- Bloody Mary Cocktail Sauce, Cucumber and Ginger Mignonette, Fresh Grated Horseradish & Lemons

### SUSHI DISPLAY - 50 PIECES - \$300

- Hand Crafted Sushi, Assortment of Traditional Rolls, Pickled Ginger, Seaweed Salad, Wasabi, Aged Soy Sauce

### RACLETTE WARMER - \$15

- Traditional Raclette, Kielbasa, Fingerling Potatoes, Button Mushrooms, Sourdough Baguette, Cornichons

### TRADITIONAL STREET FOODS - \$18

- Lamb Shwarma, Naan Bread, Backyard Tomato, Spiced Hummus, Pickled Onions and Cucumber
- Cubano, Mojo Pork Loin, Shaved Pit Ham, Mustard and Pickles, Swiss
- Crab Cake Sliders, Traditional Tartar Sauce and Slaw
- Jamaican Jerk Chicken Wings
- Vegetable Samosas, Cilantro Chutney



## RECEPTIONS

### CARVING STATIONS

Chef Attendant Fee \$125

- Fennel and Garlic Crusted Pork Loin, Marsala Jus, Roasted Apple and Mustard Seed Compote - \$15
- Porcini Powder Rubbed Strip Loin, Horseradish and Vt. Mascarpone Crème, Focaccia - \$20
- Mojo Marinated Braised Pork Shoulder, Biscuits, Caramelized Onions, Sweet Pepper Jelly - \$15
- Hawaiian Spice Dusted Tuna Loin, Green Papaya Slaw, Tortillas - \$19
- Cedar Planked Salmon, Cucumber and Chervil Salsa, Citrus Aioli - \$18
- Garlic and Dill Studded Roast Leg of Lamb, Pomegranate Molasses, Pickled Onions, Pita - \$21
- Roasted Vegetable Butchery, Roasted Cauliflower, Maple Sugar Dusted Butternut Squash, Spaghetti Squash, Harissa-Honey, Salsa Verde, Tomato-Truffle Vinaigrette - \$15
- Misty Knolls Tom Turkey, Rosemary Brine, Cranberry Sauce, Garlic Aioli, Mini Croissant - \$17
- Exotic Wild Mushroom Strudel, Truffle Vinaigrette, Herb Salad - \$14

### ACTION STATIONS

Chef Attendant Fee \$125

#### TASTE OF ITALY - \$17

Choice of two:

- Penne a la Vodka, Basil and Ricotta Salata
- Spaghetti and Mamas Mini-Meatballs, Overnight Tomato Gravy, Basil, Parmesan
- Butternut Squash Ravioli, Sage Brown Butter, Toasted Walnuts, Grappa
- Tortellini with Cream, Prosciutto, Sage, and Red Onion
- Pan Flashed Broccoli Rabe, Envio Fennel Pollen Sausage, Chili Pepper, Cavatappi Pasta
- Fettuccini, Wild Boar Bolognese, Pecorino Romano
- Garganelli, Truffle Butter, Celery Leaves, Crème Fraîche, Exotic Mushroom Ragout
- Grilled Garlic Bread, Aged Balsamic, Chili Pepper, Parmigiano

#### CHOWDER BAR - \$16

Create Your Own

- New England and Manhattan Style Soup Bases
- Chef's Selection of Assorted Chowder Accompaniments, Maine Lobster, Corn, Clams, Lump Crab, Melted Leeks, Fennel, Nitrate Free Bacon, Celery, Onion and Scallions.
- Tabasco, Worcestershire, Chowder Crackers, Petite Sourdough

#### CRAB CAKE STATION - \$17

- Pan Seared Petite Crab Cakes, Sweet Corn and Bacon, Roasted Tomato Vinaigrette and Pickled Pepper Tartare

#### STREET TACOS - \$16

- Pork Carnitas, Carne Asada, Crispy Masa Crusted Acadian Redfish, and Chili Pepper Dusted Roasted Mushrooms
- Avocado Puree, Cilantro Slaw, Pico de Gallo, Cotija Cheese, Lime Sour Cream, Corn and Black Bean Salad, Grilled Limes to "Squeeze" Corn and Flour Tortilla

## PLATED DINNER

Plated Dinner comes with a selection of rolls, whipped butter, coffee, decaffeinated coffee, and premium tea.

### SALADS

Selection of One:

- Green Market Salad, Roasted Beets, Frisee and Petite Greens, Shaved Fennel, Capri Farm Goat Cheese Mousse, Sherry Reduction, Pink Peppercorn Grissini
- Frisee Salad, Raspberries, Brie, Crisp Bacon, Tarragon Vinaigrette, Toasted Pine Nuts
- Baby Romaine Caesar Salad, Olive Tapenade, Tomato Carpaccio, Black Pepper Flatbread, Parmesan Frico, Lemon and Manchego Dressing
- Kale Salad, Tri-Colored Quinoa, Root Cellar Beets, Orange Vinaigrette, Candied Almonds, Vegetable Chips
- Crunch Salad, Fennel, Pistachio Crumble, Coach Farm Goat Cheese, Oranges, Basil Vinaigrette, Baby Greens and Belgian Endive
- Roasted Pear Salad, Hearty Greens, Gorgonzola Mousse, Walnut Oil, Pickled Red Onions

### FIRST COURSE ENHANCEMENTS

The Seasons:

- Autumn- Roasted Squash, Burrata Cheese, Sage Oil, Pomegranate Seeds, Multi Grain Crostini, Pumpkin Seed Pesto - \$8
- Spring- Grilled Jumbo Asparagus, Shaved Parmesan, Lemon Honey, Chive Blossom Vinaigrette, Country Ham - \$8
- Winter- Roasted Baby Carrots, Spiced Granola, Carrot Top Chimichurri, Feta - \$7
- Summer- Backyard Tomato Salad, Hand Melons, Genovese Basil, Aged Balsamic, Black Pepper and Pine Nut Florentine - \$7

Seafood:

- Shrimp Pad Thai- Cucumber and Soba Noodle Salad, Spicy Peanut Dressing, Hot House Cucumber, Edamame Beans, Two Friend's Farm Sunflower Sprouts - \$10
- Lobster Ravioli- Carrot Ginger Butter Sauce, English Pea Puree, Maine Lobster, Crispy Leeks - \$11
- Tuna Tartare- Avocado, Cucumber Carpaccio, Lavosh, Ginger Vinaigrette, Lotus Root - \$10

Vegetarian:

- Minted Pea Soup- Pea Custard, Radish and Two Friends' Farm Pea Salad, Lemon Oil - \$7
- Backyard Tomato Gazpacho, Crème Fraiche, Shaved Watermelon Radish - \$7



## PLATED DINNER

Plated Dinner comes with a selection of rolls, whipped butter, coffee, decaffeinated coffee, and premium tea.

CHOICE OF TWO ENTRÉES - PRICED PER ENTRÉE

CHOICE OF THREE ENTRÉES - ADDITIONAL \$8 FEE PER PERSON

### ENTRÉES

- Mustard Rubbed Beef Tenderloin, Whipped Celery Root and Yukon Gold Potato, Harvest Vegetables, Red Wine Reduction, Bacon Jam - \$65
- Grilled Tropical Mahi Mahi, Sweet Potato Puree, Pineapple and Edamame Salad, Charred Baby Squash - \$55
- Northern Harvest Wild Salmon, Creamy Leek and Risotto, Provencal Vegetables, Golden Balsamic Butter Sauce - \$55
- Misty Knolls Chicken, Porcini Mushroom Bread Pudding, Garlic Jus, Grilled Asparagus - \$52
- Crab Crusted Snapper, Fava Bean Succotash, Roasted Shrimp Butter Sauce - \$57
- Orange and Ginger Dusted Sea Bass, Lobster Fried Rice, Pan Flashed Baby Bok Choy, Thumbelina Carrots - \$59
- Curry Dusted Swordfish, Golden Raisin and Mint Cous Cous, Pistachio Pesto, Grilled Artichoke Hearts - \$54
- Pancetta Wrapped Veal Tenderloin, Asparagus Risotto, Tarragon Sauce - \$63
- Oven Roasted Cod, Fennel Jam, Sweet Corn Cream, Grilled Scallions - \$54
- Prime Strip Steak, Rosemary Butter Basted Root Vegetables, Potato Pave, Red Wine Reduction - \$63
- Butternut Squash Ravioli, Wilted Greens, Roasted Squash, Brown Butter and Delicata Squash Puree, Sage - \$46
- Ratatouille Tart, Whipped Goat Cheese, Arugula Pesto, Micro Green and Crispy Root Vegetable Salad - \$47
- Green Vegetable Risotto, Braised Artichokes, Baby Vegetables, Tempura of Asparagus, Roasted Garlic - \$46
- Contemporary Chicken Coq au Vin, Red Wine Scented Natural Jus, Crispy Pancetta, Trumpet Mushrooms, Cipollini Onions, Braised Thigh, Chicken Crackling - \$56
- Bass Roasted on a "Bed of Herbs", Smashed Red Potatoes, Lemon-Dill Cream, Roasted Asparagus - \$59
- Blue Cheese Crusted Beef Tenderloin, Balsamic Laced Portobello, Truffle Cream - \$67
- Boneless Braised Shortrib, Polenta Cake, Baby Vegetable Medley, Crispy Leeks - \$55
- Miso and Soy Glazed Pork Tenderloin, Chinese Broccoli, Ginger Scented Sweet Potato Puree - \$53

### DUETS

Pair a Grilled Four Ounce Beef Tenderloin with one of the following:

- Bronzed Atlantic Salmon, Swiss chard, Wild Mushroom Risotto, Merlot Butter Sauce - \$68
- Shrimp Chimichurri, Smoked Tomato Chutney, Hand Rolled Gnocchi - \$67
- Fennel Pollen Dusted Sea Bass, Boursin Whipped Potatoes, Wilted Leek Vinaigrette - \$74
- Maine Lobster Ragout "Newburg Style" Cipollini Onions, Exotic Mushrooms, Tarragon - \$80
- Jumbo Lump Crabcake, Sweet Corn Cream, Black Pepper Caramel - \$66

### PLATED DESSERTS

Select one:

- Tuscan Tiramisu, Lady Fingers, Espresso Laced Mascarpone, Shaved Chocolate
- Chocolate Cheesecake, Espresso Sauce, Hazelnut Whipped Cream, Candied Orange
- Berries and Shortcake, Pistachio Biscuit, Strawberry Sauce, Basil Crunch, Shaved White Chocolate, Seasonal Berries
- Lemon Curd Tart, Macerated Maine Blueberries, Spearmint Syrup,
- Chocolate Raspberry Gateau, Fresh Raspberries, Vanilla Anglaise
- Warm Apple Tart, Salted Caramel, Vanilla Ice Cream, Maple Walnuts

## DINNER BUFFETS

Dinner Buffets come with a selection of rolls, whipped butter, coffee, decaffeinated coffee, and premium tea.

### CUSTOM DINNER BUFFET - \$57

#### Choice of Two:

- Baby Kale Salad, Shaved Fennel, Baby Beets, Quinoa, Root Vegetable Chips
- Fingerling Potato Salad, Creamy Horseradish and Smoked Onion Dressing, Chives
- Grilled Asparagus, Shaved Parmesan, Florida Citrus, Toasted Walnuts, Roasted Garlic Puree
- Farmers Market Salad, Seasons Best Veggies, House Dressing
- Red Wine Splashed Pasta Salad, Shaved Cucumber, Kalamata Olives, Blistered Tomatoes
- Marinated Baby Tomato and Mozzarella Salad, Toasted Pine Nuts, Pesto

#### Choice of Three:

- Chardonnay and Citrus Brined Cornish Game Hen, Chicken Jus, Jasmine Rice
- Braised Short Ribs, Creamy Polenta, Grilled Broccolini, Gremolata
- Seared Northern Harvest Salmon, Jonathon's Organic Pea Shoot and Radish Salad, White Wine Butter Sauce
- Hazelnut Crusted Golden Trout, Balsamic Pickled Peach Salad, Basil Butter
- Fisherman's Stew "The Daily Haul", Stewed Tomato and White Wine Broth, Fingerling Potatoes, Melted Leeks, Blistered Tinkerbell Peppers
- Baked Cod, Ciabatta Breadcrumbs, Ratatouille Vegetables, Lemon Cream Sauce
- Black Pepper Rubbed Sirloin, Potato Puree, Seasonal Vegetables, Truffle Jus, Balsamic Onions
- Slow Roasted Berkshire Pork Tenderloin, Capri Goat Cheese Grits, Apple Chutney
- Pan Flashed Gnocchi, Vegetable Bolognese, Dry Jack
- Roasted Vegetable Ravioli, Spaghetti Squash, Parmesan Cream
- Spice Rubbed Long Island Duck Breast, Farro, Roasted Winter Squash
- Oven Roasted Swordfish, Chili-Honey Glazed Baby Carrots, Chermoula

#### Carving Station Choice of One:

- Fennel and Garlic Crusted Pork Loin, Marsala Jus, Carlson Orchard Roasted Apple and Mustard Seed Compote
- Porcini Powder Rubbed Strip Loin, Horseradish and Mascarpone
- Garlic and Dill Studded Roast Leg of Lamb, Pomegranate Molasses, Pickled Onions, Pita Bread
- Roasted Heads of Cauliflower with Harissa and Honey
- Heritage Tom Turkey, Cranberry-Vanilla Brine, Cranberry Sauce, Garlic Aioli, Mini Croissant
- Exotic Wild Mushroom Strudel, Truffle Vinaigrette, Herb Salad
- Chef Attendant Fee \$125

#### Dessert

- Envio Dessert Display



THE  
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## DINNER BUFFETS

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### TASTE OF INDIA - \$52

#### Reception:

- Vegetable Samosa with Cilantro Chutney
- Chicken Pakora, Tamarind and Mint Aioli
- Curry Dusted Chicken Wings
- Petite Greens, Shaved Vegetables, Lemony-Mint Dressing
- Chickpea Salad, Tomatoes, European Cucumber, Red Onion, Mint
- Mussels, Coconut Milk, Curry Leaves, Cilantro, Toasted Garlic
- Shrimp Kadhi
- Grilled Chicken Thighs Tandoori Style
- Jasmine Rice
- Naan and Roti Bread
- Grilled Cumin Dusted Lamb Kabobs
- Vegetable Aloo Gobhi Matar
- Envio Dessert Display

### LITTLE ITALY - \$62

- Yellow and Red Tomato, Imported Mozzarella Salad, Basil Oil, Aged Balsamic, First Press Olive Oil
- Red and Green Romaine Caesar Salad, Kalamata Olives, Blistered Tomatoes, Black Pepper Croutons, Shaved Parmesan, Lemon-Pepper Caesar Dressing
- Panzanella, Rustic Hearth Baked Bread, Shaved Fennel, Tomatoes, European Cucumbers, Shaved Red Onion, Capers

#### Select One Pasta:

- Spicy Italian Sausage, Clams, Hand Rolled Linguini, Roasted Garlic and White Wine Sauce
- Orecchiette, Fried Eggplant, Broccoli Rabe, Toasted Garlic, Olive Oil, Chili Flake, Ricotta Salata
- Wild Mushroom and Truffle Risotto, Baby Arugula

#### Select Three Entrees:

- Sliced Sirloin Pizzaiola, Blistered Tomato and Red Pepper Sauce, Ground Oregano and Shaved Provolone
- Grilled Swordfish with Tomato and Olive Salad
- Salmon Picatta, Caper Berries, Crushed Parsley, Smashed Lemon Sauce
- Veal Saltimbocca, Sage Rubbed Cutlets, Prosciutto, White Wine Jus
- Eggplant Involtini, House Made Ricotta, Mozzarella, Tomato Ragout
- Orange and Rosemary Braised Pork Shanks, Creamy Polenta, Pine Nut Gremolata
- Chicken with Caramelized Brussel Sprouts, Grilled Plums, Mustard Seed Jus

#### Desserts - All Included:

- Almond Brown Butter Cake, Limoncello Pear Flambé, Hazelnuts, Vanilla Sauce
- Assorted Cannolis
- Chocolate Espresso Cake, Tuscan Orange Coulis





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## DINNER BUFFETS

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### SEA SHORE - \$95

- New England Clam Chowder, Chowder Crackers, Fresh Dug Potatoes, Topneck Clams, Kettle Cream
- Creamy Cole Slaw
- Tri-Colored Potato Salad
- Tomato and Watermelon Salad, Feta Cheese, Basil, Olive Oil and Aged Balsamic
- Maple Glazed Misty Knolls Barbeque Chicken
- Grilled Petite New York Strip Steak, Caramelized Cipollini Onion, Mustard Jus
- Hand Dug Heirloom Potatoes with Parsley and Sea Salt
- Butter Glazed Corn on the Cob
- Baked Beans
- Steamed Maine 1 ½ lb. Lobsters, Drawn Butter and Lemons
- Steamed Clams and Local Mussels, Herb Butter
- Petite Corn Muffins
- Assorted Petite Whoopie Pies
- Lemon Cheesecake with Blueberries
- Strawberry Shortcake with Buttermilk Biscuit and Whipped Cream

### STEAKHOUSE - \$95

- Artisan Bread Basket
- Baby Iceberg Wedge, Blistered Tomatoes, Balsamic-Blue Cheese Dressing, Shaved Cucumber, Curly Carrots, Radish, Candied Pecans
- Classic Caesar Salad
- Lobster Mashed Potatoes
- Potatoes Lyonnaise
- Jumbo Asparagus with Lemon and Tarragon
- Roasted Mushrooms, Sherry Wine Glaze and Rosemary
- Buttered Broccoli with Herb Breadcrumbs
- New Zealand Lamb Chops, Roasted Garlic Sauce
- Beef Tournedos, Horseradish Cream and Bordelaise
- Chilean Sea Bass with Merlot Butter Sauce
- Truffle Honey Glazed Chicken Breast
- Chocolate Flourless Cake, Port Caramel
- Citrus Cheesecake, Macerated Berries
- Vanilla Crème Brûlée
- Carrot Cake Cupcakes

### FRENCH BISTRO - \$65

- Butter Leaf Lettuce Salad, Mustard and Herb Dressing, Lardons, Shaved Radish, Pickled Carrot
- Ancient Grain and White bean Salad, Sherry Vinaigrette, Pickled Vegetables and Caramelized Shallots
- Potato and Leek Soup, Olive Oil, Sour Cream
- Mussels and Frites, Garlic Aioli, Herb Butter, Burgundy
- Chicken Coq au Vin, Red Wine Braise, Bacon Lardons, Roasted Oyster Mushrooms, Confit of Onion
- Beef Hanger Steak Diane, Roasted Root Vegetables, Red Wine Reduction
- Red Snapper Meuniere Style Brown Butter and Lemon, Petite Beans
- Tomato, Grilled Zucchini, Summer Squash and Caramelized Onion Gratin
- Berry Mousse Cups
- Apple Tarte Tatin, Grand Marnier Sauce, Toasted Almonds
- Chocolate Pot du Crème

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## DINNER BUFFETS

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### MARKET SQUARE DAY - \$59

- Chefs Choice Two Assorted Chilled Salads - Mixed Greens, Cherry Tomatoes, Curled Carrots, Shaved Cucumber, Citrus Vinaigrette
- Smoked St. Louis Ribs
- Old Brown Dog Ale Steamed Bratwurst with Peppers and Sweet Onion
- Baked Beans
- Grilled Lemon and Rosemary Scented Misty Knolls Chicken
- Baked Macaroni and Cheese with Herb-Breadcrumb Topping
- Swordfish Brochettes, Grilled Lime, Cherry Tomatoes, Farm Squash
- Summer Vegetable Kabobs, Pearl Onions, Tomatoes, Summer Squash, Lime and Garlic Aioli
- Butter Glazed Corn on the Cob
- Boston Cream Pie
- Assorted Whoopie Pies
- Strawberry Rhubarb Pie with Whipped Cream

### NEW ENGLAND STREET FOODS - \$58

#### Caesar Salad Station:

- Romaine Lettuce, Shaved Parmesan, Kalamata Olives, Heirloom Cherry Tomatoes, Anchovies, Croutons
- Grilled, Shrimp, Grilled Chicken Breast, Sliced Sirloin

#### Mini Seafood Roll Bar:

- Fried Clams, Lobster Salad, Popcorn Shrimp
- Brioche and Potato Rolls
- Assorted Toppings to Include
- Tartar Sauce, Cocktail Sauce, Spicy Tartar
- Coleslaw, Shredded Iceberg, Lemons to Squeeze

#### Flatbread Pizza

##### Select One:

- Meat Lovers-Italian Sausage, Pepperoni and Meatball
- Margherita-Tomato, Maplebrook Fresh Mozzarella, Basil Pesto
- Four Cheese-Spicy Tomato Sauce, Blend of Imported Cheeses, Oregano, Garlic

#### Greek Salad and Gyros

- Crispy Romaine and Iceberg Lettuce, Kalamata Olives, Wards Berry Farm Tomatoes, Maplebrook Farm Feta, Pickled Onions, Plainville Farm Tzatziki Sauce, Greek Dressing
- Cumin and Lime Northeast Family Farms Marinated Grilled Lamb
- Marinated Grilled Misty Knolls Chicken Breast

#### Taco Time

- Pork Carnitas, Carne Asada, Crispy Masa Crusted Acadian Red Fish, Chili Pepper Dusted Roasted Mushrooms
- Avocado Puree, Cilantro Slaw, Pico de Gallo, Cotija Cheese, Lime Sour Cream, Corn and Black Bean Salad, Grilled Limes to Squeeze Corn and Flour Tortilla

#### Mini Cupcakes

- Red Velvet, Carrot Cake, Double Chocolate Jumbo Cookies
- Macadamia White Chocolate, Reese's Pieces, Oatmeal and Sundried Cranberry



# BEVERAGE

## BEVERAGE SELECTIONS

### PREMIUM CASH BAR | HOSTED BAR

- Martini \$15
- Wine \$9
- Mixed Drink \$12
- Domestic Beer \$5
- Imported Beer \$7
- Soft Drink \$4

### SUPREME CASH BAR | HOSTED BAR

- Martini \$17
- Wine \$9
- Mixed Drink \$14
- Domestic Beer \$5
- Imported Beer \$7
- Soft Drink \$4

## BEVERAGE HOURLY PACKAGES

All prices are per person and charged based upon guaranteed guest count.

### BEER, WINE & SPIRITS

#### PREMIUM

- One Hour \$25
- Additional Hours \$19

#### SUPREME

- One Hour \$31
- Additional Hours \$25



# POLICIES, FEES, ADDITIONAL INFORMATION

## FOOD, BEVERAGE & ALCOHOL

- To ensure safety and compliance with state and local health regulations, all food, beverages and alcohol must be consumed on premise and purchased solely through The Envio.

## PRICING, SERVICE CHARGE, STATE TAX AND GRATUITY

- A 14% taxable service charge and 9% state tax, and 7% administrative fee will be added to all food, beverage, audio-visual, and rental.
- Prices are subject to change.
- All catering orders must be received with selection and a signature with final guest count no later than 14 days prior to the start of the event. This will be considered a guarantee for which you will be charged even if fewer guests attend.

## MINIMUMS & FEES

- For all buffet functions of fewer than 25 guests, a \$100 surcharge will be applied.
- Chef, Carver and Attendant fees of \$125 per attendant will apply to your function based on your selected menus.
- Bartender fee of \$150 per bartender.
- One bartender is required for every 75 guests.
- F&B minimum based upon season and day of week.
- Rental Fee based upon season and day of week.

## SEASONALITY

- The Culinary Team at The Envio chooses to use seasonal and locally grown fruits and vegetables whenever possible. Because the menus are seasonally driven, not all menu items will be available year round. Please inquire with your Meetings and Special Events Manager regarding seasonal menu options at the time of your event or possible substitution.



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