# BANQUET MENU 

2 O 22

timeless style, the warmest Of welcomes, And CHIC luXURy in the heart of dc

## THE DUPONT CIRCLE

## BREAKFAST BUFFETS

All menus served with freshly brewed Ceremony Coffee, gourmet tea selection, and fresh fruit juices

19TH STREET CONTINENTAL - $\$ 37.00$
Assorted pastries served with butter, fruit preserves, marmalade, honey
Selection of breakfast breads
Sliced seasonal fresh fruit
Assorted cereals with whole, skim, soy, or almond milk
Non-fat Greek yogurt with house made granola

CONNECTICUT AVENUE - $\$ 51.00$
Assorted pastries served with butter, fruit preserves, marmalade, honey Seasonal sliced fresh fruit
Assorted New York style bagels with cream cheese Salmon gravlax, sliced red onion, dill crème fraiche
Assorted cereals with whole, skim, soy, or almond milk

## NEW HAMPSHIRE AVENUE - \$53.00

Assorted pastries served with butter, fruit preserves, marmalade, honey
Cage free scrambled eggs
Seasonal sliced fresh fruit
Roasted marbled potatoes
Applewood smoked bacon or turkey bacon and chicken or pork sausage (Choose two) Fried chicken \& biscuit, pickles, sriracha aioli

## THE CIRCLE - $\$ 58.00$

Assorted pastries served with butter, fruit preserves, marmalade, honey
Seasonal sliced fresh fruit
Buttermilk pancakes with maple syrup, whipped marscapone, fresh berries
Assorted cereals with whole, skim, soy, and almond milks
Non-fat Greek yogurt with house made granola
Cage free scrambled eggs
Roasted marbled potatoes
Applewood smoked bacon or turkey bacon and chicken or pork sausage (Choose two)
Steel cut oatmeal with maple, dried fruit, assorted milks, brown sugar
House-made granola bars

## MINIMUM ATTENDANCE OF 25 GUESTS REQUIRED

# BREAKFAST ENHANCEMENTS 

The following items are designed to complement and enhance your menu selections

## BREADS AND PASTRIES

Assorted New York bagels with cream cheese
\$96.00/dozen
Seasonal breakfast breads, 12 slices per dozen
\$72.00/dozen
Coffee cake, 12 slices per dozen
\$76.00/dozen
Assorted pastries
\$96.00/dozen

## DAIRY, FRUIT, GRANOLA, PORRIDGE

Individual organic plain and flavored yogurt
Greek yogurt parfait, berries, and granola
Seasonal sliced fresh fruit display
Chia bowl with coconut, mango, and granola
Steel cut oatmeal, maple dried fruit, brown sugar
\$8.50/each
\$12.00/each
\$11.00/per person
\$12.00/per person
\$12.00/per person

## CAGE FREE EGGS AND ARTISANAL MEATS

Scrambled eggs
All natural hard boiled eggs
Applewood smoked bacon
Turkey bacon
Pork sausage
Chicken sausage
\$7.00/person
\$42.00/dozen
\$8.00/per person
$\$ 8.00 /$ per person
\$8.00/per person
\$8.00/per person

## BATTER <br> All batter selections served with Virginia maple syrup and sweet butter <br> Minimum attendance of 25 guests required

Thick cut challah French toast
Buttermilk pancakes
Blueberry pancakes
Belgian waffles
\$12.00/per person
\$12.00/per person
\$12.00/per person
\$12.00/per person

## SANDWICHES AND WRAPS

Breakfast sausage sandwich, cheddar cheese, garlic aioli
Fried chicken biscuit sandwich, pickles, sriracha aioli
Fried egg sandwich, Gruyère cheese, English muffin
Avocado toast, red onion, radish, cilantro, lime salt
Egg white wrap, tomato, spinach, goat cheese
\$15.00/each \$15.00/each \$15.00/each \$15.00/each \$15.00/each

Gluten-free and vegan options available upon request

## BREAK PACKAGES

The following items are designed to complement and enhance your menu selections

BUILD YOUR OWN PARFAIT - \$15.00
Vanilla, citrus, and plain nonfat Greek yogurt selections Dried fruit and nuts House made granola Seasonal berries Local honey

THE COOKIE JAR - $\$ 22.00$
Oatmeal raisin
Chocolate chip Sugar cookie Peanut butter
White chocolate \& macadamia nut Gluten free cookies

CHIPS \& DIPS - \$22.00
Tortilla chips, pita chips, crispy lavash
Pico do gallo
Guacamole
Cheddar, gruyère, or raclette cheese fondue
Red pepper hummus
Baba ganoush

HEALTHY BREAK - $\$ 22.00$
Vegetable crudité, herb vinaigrette House roasted nuts, herbs de provence salt Granola bars Whole fresh fruit

BUILD YOUR OWN
TRAIL MIX - \$25.00
Select six of the following:
Raisins, cashews, peanuts, M\&M's, yogurt raisins, banana chips, assorted dried fruits, carob, roasted sunflower seeds, almonds, peanuts, pistachios, mild and dark chocolate chips,
mini pretzels, wasabi peas,
chocolate covered espresso beans
DOYLE \& CO. - $\$ 15.00$
Assorted pastries, seasonal sliced fruits brownies \& blondies

WARM PRETZEL - \$20.00
Soft salted and unsalted pretzels bites
Spicy mustard
Chedder, gruyère, or raclette cheese fondue

BEVERAGE PACKAGES
HALF DAY - \$38.00
Unlimited 4 hours of service Regular and decaffeinated coffees

Gourmet tea selection
Coke, Diet Coke, Sprite
Bottled still and sparkling waters

FULL DAY - $\$ 58.00$
Unlimited 8 hours of service Regular and decaffeinated coffees

Gourmet tea selection
Coke, Diet Coke, Sprite Bottled still and sparkling waters

# BREAK ENHANCEMENTS 

The following items are designed to complement and enhance your menu selections

|  | $S N A C K S$ |
| :--- | ---: |
| Whole fresh fruit | $\$ 65.00 /$ dozen |
| Dupont house made cookies | $\$ 75.00 /$ dozen |
| Dupont brownies and blondies | $\$ 75.00 /$ dozen |
| Individual bags of potato chips | $\$ 6.00 /$ each |
| Individual bags of pretzels | $\$ 6.00 /$ each |
| Individual bags of popcorn | $\$ 6.00 /$ each |
| Individual bags of mixed nuts | $\$ 6.00 /$ each |
| Assorted candy bars | $\$ 8.00 /$ each |
| Assorted energy and granola bars | $\$ 8.00 /$ each |

BEVERAGES

Ceremony Coffee
Gourmet Tea selections
Freshly brewed iced tea
Lemonade
Fruit juices
Bottled Coke, Diet Coke, Sprite
Bottled still and sparkling waters
\$110.00/gallon | $\$ 55.00 /$ half gallon \$110.00/gallon | $\$ 55.00 /$ half gallon $\$ 55.00 /$ gallon
\$55.00/gallon
\$60.00/gallon
\$7.00/each
\$7.00/each

## LUNCH BUFFETS

All menus served with assorted bread \& rolls, freshly brewed coffee, and gourmet tea selection

## NEW YORK AVENUE DELI - \$60.00

Field green salad with house-made balsamic vinaigrette
Artisanal sliced meats: roast beef, herb roasted turkey, Black Forest ham, pastrami
Curated selection of cheeses: Vermont cheddar, provolone, Swiss, pepper jack
Local artisan breads
Garden tomato, lettuce, pickled red onion
New York dill pickles
Mayonnaise, grain mustards, horseradish aioli
Coleslaw
Pasta salad or potato salad
Kettle cooked potato chips
House made brownies and blondies

## VIRGINIA FARMER'S MARKET - \$70.00

Seasonal soup du jour
Build your own salad: seasonal field greens, tomato, cucumber, carrot, sprouts, hard boiled eggs, bacon
Dijon \& honey vinaigrette, balsamic vinaigrette, Caesar, or ranch dressing
Israeli couscous salad, arugula, seasonal grilled vegetables, almonds, and lemon-herb dressing
Marinated hanger steak with chimichurri
Grilled shrimp skewer with garlic-herb butter Seasonal fruit cobbler
Chocolate mousse
RHODE ISLAND AVENUE - $\$ 74.00$
Seasonal soup of the day
Classic Caesar salad with garlic croutons and shaved Parmigiano Reggiano
Roasted chicken breast with herb roasted marble potatoes \& mushroom hash, haricots vert, chicken jus Seared Scottish ocean trout with beluga lentils, roasted pearl onions, zucchini, carrots, \& herb beurre blanc Lemon tart
Carrot cake with cream cheese frosting

## MASSACHUSETTS AVENUE - \$74.00

New England clam chowder
Endive salad with spiced compressed apple, candied walnuts, Fourme d'Ambert, pomegranate vinaigrette
Grilled New York strip with pommes purée \& grilled asparagus, red wine jus
Pan seared Irish salmon with herb roasted marble potatoes, haricots vert, sauce Choron
Fruit Tart
Boston Crème Pie

MINIMUM ATTENDANCE OF 25 GUESTS REQUIRED

# SANDWICH BUFFET $\$ 65.00$ 

SALAD<br>choose one

Endive salad, spiced compressed apple, candied walnutes, Fourme d'Ambert, pomegranate vinaigrette
Confit beet salad, whipped goat cheese, frisée, bacon lardons, Dijonnaise vinaigrette
Classic Caesar, garlic croutons, shaved Parmigiano Reggiano
Pasta salad, garden tomato, mozzarella, black olive, sliced red onion, oregano, Italian vinaigrette
Arugula, red onion, almonds, honey, and lemon vinaigrette

SANDWICH<br>Served with kettle cooked potato chips<br>choose three<br>COLD

Roast beef - creamy horseradish, cheddar cheese, caramelized onion, arugula, ciabatta
TBLT - roasted turkey, bacon, avocado, pepperjack cheese, butter lettuce, garden tomato, garlic aioli, ciabba
The Italian - Capicola, salami, mortadella, provolone cheese, pepperoncini, tomato, romaine
Egg salad - Dijon mustard, celery, red onion, bell pepper, pimento, sourdough
Avocado \& chickpea - Bean sprouts, onion, spinach, tomato, cilantro, garlic oil, multigrain

## HOT

DC wrap - grilled chicken, bacon, tomato, romaine, sriracha ranch dressing, wrap Philly cheese steak - thinly sliced sirloin, sweet peppers, onion, pickled cherry peppers, provolone, house roll Cubano - slow roasted pork, ham, Swiss cheese, mustard, pickle
Reuben - corned beef, saverkraut, Swiss cheese, secret sauce, rye bread
BBQ - pulled pork with coleslaw, crispy shallots brioche bun
Short Rib Grilled Cheese - caramelized onions, gruyère \& white cheddar, garlic aioli, ciabbata
Grilled chicken thigh - melted mozarella, tomato, arugula, basil pesto, brioche bun
Falafel pita - red pepper hummus, cucumber tzatiki, pickled red onion, tomato, mixed greens, pita
DESSERT
choose two
Seasonal fruit cobbler
Chocolate mousse
Carrot cake with cream cheese frosting
Boston cream pie
Fruit Tart
Lemon Tart

## ENHANCEMENTS

Add an additional salad
Add an additional sandwich
Add an additional dessert
Add a soup
$\$ 15.00 /$ person
$\$ 16.00 /$ person
\$10.00/person
$\$ 15.00 /$ person

## MINIMUM ATTENDANCE OF 25 GUESTS REQUIRED

## CREATE YOUR OWN LUNCH BUFFET

We are happy to customize a plated luncheon menu upon request

$$
\$ 75.00
$$

STARTER choose tivo

SOUP
Seasonal gazpacho | Curried carrot \& ginger | Tomato and basil | Cream of broccoli New England clam chowder | Classic chicken noodle

## SALAD

Endive salad, spiced compressed apple, candied walnuts, Fourme d'Ambert, pomegranate vinaigrette Confit beet salad, whipped goat cheese, frisée, bacon lardons, Dijonnaise vinaigrette Classic Caesar, focaccia croutons, shaved Parmigiano Reggiano
Pasta salad, garden tomato, mozzarella, black olive, sliced red onion, oregano, Italian vinaigrette
Arugula, red onion, almonds, honey, and lemon vinaigrette Garden tomato and mozzarella, fresh basil, red onion, balsamic vinaigrette

$$
\begin{aligned}
& \text { ENTREE } \\
& \text { choose two } \\
& \text { Roasted chicken breast, sherry jus } \\
& \text { Herb crusted lamb rack, red wine sauce } \\
& \text { Butter poached halibut, coconut curry sauce } \\
& \begin{array}{l}
\text { Marinated hanger steak with } \\
\text { chimichurri }
\end{array} \\
& \text { Pan seared Irish salmon, } \\
& \text { sauce choron } \\
& \text { Classic ratatouille } \\
& \text { Spaghetti with meatballs, } \\
& \text { Parmigiano-Reggiano } \\
& \text { Truffle risotto }
\end{aligned}
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SIDES<br>choose two

Pommes purée|Roasted marbled potatoes | White cheddar mac \& cheese|Rice pilaf Red pepper Israeli couscous | Broccolini | Roasted Brussel Sprouts | Haricots vert|Roasted cauliflower Garlic spinach | Grilled squach | Zucchini

## DESSERT choose two

Seasonal Fruit Cobbler | Chocolate mousse | Lemon tart | Carrot cake with cream cheese frosting Boston cream pie | Fruit tart

ENHANCEMENTS

Add an additional salad
Add an additional sandwich
Add an additional dessert Add an additional soup
\$15.00/person \$16.00/person \$10.00/person \$15.00/person

## BOXED LUNCH

Each boxed lunch includes sandwich, cookie, fresh fruit, potato chips, Chef's selection mixed green salad, bottled «sater, or soda

$$
\$ 60.00
$$

# SANDWICHES <br> Choose from the following with guaranteed counts of each selection provided 3 business days prior to event: 

## Cold

Roast beef -creamy horseradish, cheddar cheese, caramelized onion, arugula, ciabatta
T.B.L.T - roasted turkey, bacon, avocado, pepper jack cheese, butter lettuce, garden tomato, garlic aioli, ciabatta

The Italian - salami, mortadella, capicola, provolone cheese, pepperoncini, tomato, romaine, oil \& vinegar

Egg salad, - Dijon mustard, celery, red onion, bell pepper, pimento, sourdough
Avocado and chickpea - chickpeas, gabanzo beans, bean sprouts, avocado, onion, spinach, tomato cilantro, garlic oil, multigrain

## Hot

DC wrap - with grilled chicken, bacon, tomato, romaine, sriracha ranch dressing
Cubano - Slow roasted pork, ham, Swiss cheese, mustard, pickle
Falafel pita- red pepper hummus, cucumber tzatziki, pickled red onion, tomato, mixed green

Reuben - corned beef, sauerkraut, Swiss cheese, secret sauce, rye
Short rib grilled cheese - caramelized onions, gruyere \& white cheddar, garlic aioli ciabatta

Grilled chicken thigh - melted mozzarella, tomato, arugula, basil pesto,brioche bun

## small meetings package

All day catering designed for groups of 10-24 guests. Includes eight-hour coffee and tea service

## BUILD YOUR OWN MENU - \$135 FOR ALL

BREAKFAST-S49 PER PERSON<br>choose two<br>Scrambled eggs with wheat toast and choice of two meats: bacon, turkey sausage chicken sausage<br>Eggs Benedict, artisinal ham, hollandaise<br>Buttermilk pancakes, whipped marscapone, fresh fruit<br>Oatmeal, brown sugar, raisins<br>Assorted cereals with soy, skim, whole, or almond milk

AM AND PM REFRESHMENT BREAKS - S20 PER PERSON, PER BREAK small meeting package includes one morning break and one afternoon break

## For each break, choose two from the following:

JUICE SHOTS FROM OUR JUICERY (CHOOSE TWO)
Hollywood (carrot, orange, turmeric, mint) | Mercer (mango, ginger, carrot, apple)
Greenwich (apple, beetroot, carrot, pomegranate, coconut water)
Seasonal sliced fruit and berries
Assorted energy and granola bars
Chocolate chip cookies and oatmeal raisin cookies
Brownie \& Blondie bites
Chocolate mousse with orange Chantilly cream
Seasonal fruit tarts
Crispy pita with red pepper hummus
Vegetable crudité with herb dipping sauce

## LUNCH BUFFET - S66 PER PERSON <br> choose two <br> Seasonal soup of the day

Classic Caesar salad with garlic crutons \& shaved parmigiano reggiano
Roasted chicken breast, sherry jus
Seared Scottish ocean trout, beluga lentils, roasted pearl onions, zucchini \& carrots, herb buerre blanc
choose two sides
Herb Roasted marble potatoes Roasted Brussel sprouts
Pommes purée Haricots vert
White cheddar mac \& cheese Roasted cauliflower
Rice pilaf Broccolini
Red pepper Israeli couscous Grilled squash
Garlic spinach Zucchini

## PASSED HORS D'OEUVRES

## COLD

Toasted focaccia, goat cheese, fig, balsamic glaze Endive cup, Foure d'Ambert, walnut, pomegranate Deviled eggs, bacon, chives
Bruschetta crostini
Smoked salmon on rye, crème fraîche, chives
Mozzarella tomato skewer, basil pesto
Tuna tostada, Aleppo aioli, avocado, lime
Crab salad on rye bread
Prosciutto di Parma, mozzarella, basil, skewer Herb crusted mini beef tenderloin, horseradish aioli Shrimp cocktail

## HOT

House falafel, red pepper hummus, cucumber tzatziki
Vegetable samosa, cucumber yogurt
Mini quiche Lorraine
Tempura vegetables, sweet and sour sauce
House meatballs, sauce pomodoro, basil
Mushroom arancini, truffle aioli
Mini crab cake, jalapeno, Old Bay remoulade
Duck bao, pickled red onion, cucumber, hoisin
Fried chicken, honey mustard dipping sauce
Braised short rib crostini, fourme d'Ambert
Duck à l'orange
Shrimp skewer, yuzu kosho butter
Beef slider, tomato \& bacon compote, Irish cheddar
Croque Monsieur
Chorizo potato skin, sour cream, queso, jalapeno
Chicken Satay, tahini sauce, peanut crumble
Braised short rib empanada, tomatillo sauce
Reuben slider, sauerkraut, secret sauce
SWEETS

| Chocolate tart | \$7.50/each |
| :--- | :--- |
| Lemongrass panna cotta, yuzu jelly | $\$ 8.00 /$ each |
| Macaroon | $\$ 9.00 /$ each |
| Chocolate truffle | $\$ 9.00 /$ each |
| Fruit Tart | $\$ 9.00 /$ each |

PRICED PER PIECE|AVAILABLE IN INCREMENTS OF 25, 50, 75, OR 100

# RECEPTION DISPLAYS 

VEGETABLE CRUDITÉ BOARD - $\$ 25.00$
Seasonal vegetables
House made dips and red pepper hummus
Baguette and crackers
CHEESE BOARD - $\$ 30.00$
Artisan local and imported cheeses
Baguette and crackers
CHEESE AND CHARCUTERIE - $\$ 50.00$
Artisan local and imported cheeses, cured meats
Grain mustard, pickles, seasonal jam, roasted nuts
Baguette and crackers
MEDITERRANEAN - \$45.00
Greek salad
Marinated olives
Feta cheese
Artichoke hearts
Stuffed grape leaves
Cherry tomato and mozzarella salad
Hummus
Baba ganoush
Pita bread
SHELLFISH BAR - SEASONAL PRICING
Ask about seasonal offerings and pricing of the following selection
Oyster, shrimp cocktail, razor clam, king crab legs, crab salad mignonette, cocktail sauce, lemon

# RECEPTION STATIONS $\$ 42.00$ per person 

SOUTHERN COMFORT

Buttermilk fried chicken Smoked baby back ribs with barbeque sauce Corn bread Dupont Mac N Cheese Coleslaw

DC SLIDER BAR
Shredded BBQ pork, crispy shallots, coleslaw
Beef, Irish cheddar bacon \& tomato compote Turkey, brie, cranberry aioli Mini crab cake, Old Bay remoulade Truffle fries \& Sweet potato fries

Vol-au-vent (mushroom) Falafel and Yogurt Sauce

EMBASSY ROW
Beef Empanada Jerk Chicken Lollipops Stuffed grape leaves Duck bao

## Chef composed to order with creative garnishes and accompaniments

## PASTAS MADE TO ORDER choose two pastas Rigatoni \| Spaghetti | Cavatelli | Penne choose two sauces

Pomodoro - tomato, basil, parmesan | Bolognese - braised veal, red wine, onion Fonduta - fontina, taleggio, parmigiana reggiano, garlic | Pesto - basil, olive oil, pine nut, garlic Primavera - seasonal vegetables, butter, herbs | Ragout - braised short rib, onion, thyme

## Chef attendance is required

## CARVING

USDA Prime beef tenderloin - Au poive, béarnaise, miniature rolls
$\$ 42.00$
Prime rib - Mustard, horseradish crème fraiche, bordelaise sauce
\$34.00
Bone in ham - Grain mustards, butter biscuits
$\$ 28.00$
Roasted turkey breast - Lemon jus
$\$ 28.00$
Poached halibut- Iemon buerre blanc
$\$ 34.00$

## DESSERT- \$24.00 <br> choose three

chocolate mousse
Lemon tart
Seasonal fruit cobbler
Carrot cake with cream cheese frosting
Boston cream pie
Fruit Tart
Sliced fruits display

## PLATED DINNER

Entrée prices are based on a three course meal served with artisanal breads, Ceremony Coffee, and gourmet tea selection

PRE-SELECTED MENU
Pricing assumes pre-selection of one starter, no more than three entrees, and one dessert Highest priced entrée will determine menu price
Client to provide guarantees of each entrée to be served 3 business days prior to the event
Client to provide place card or table assignments denoting menu selections
Minimum attendance 25 guests, maximum attendance 185 guests

## "CHOICE ON-SITE" MENU

$+\$ 40.00$ surcharge over highest priced entrée will be applied for menu selections made on-site Pricing assumes pre-selection of one starter, no more than three entrees, and one dessert Minimum attendance 25 guests, maximum attendance 100 guests

## MENU TASTINGS

Complimentary menu tastings offered for up to 4 guests to aid in menu selection for contracted events Minimum food and beverage spend of $\$ 25,000.00$ or minimum attendance of 85 guests for weddings required Tastings are offered for plated selections only and do not include reception items or hors d'oeuvre

## Menu options continued on next page

## PLATED DINNER

Entrée prices are based on a three course meal served with artisanal breads, Ceremony Coffee, and gourmet tea selection

## FIRST COURSE <br> choose one

SOUP
Seasonal gazpacho | Curried carrot \& ginger | Tomato and basil | Cream of broccoli New England clam chowder | Classic chicken noodle

SALAD
Endive salad, spiced compressed apple, candied walnuts, Fourme d'Ambert, pomegranate vinaigrette
Confit beet salad, whipped goat cheese, frisée, bacon lardons, Dijonnaise vinaigrette
Classic Caesar, focaccia croutons, shaved Parmigiano Reggiano
Pasta salad, garden tomato, mozzarella, black olive, sliced red onion, oregano, Italian vinaigrette
Arugula, red onion, almonds, honey, and lemon vinaigrette
Garden tomato and mozzarella, fresh basil, red onion, balsamic vinaigrette
HOT APPETIZERS
Crab cake, old by remoulade
Maine scallop, cauliflower purée, crispy bacon
Tomato tart \& goat cheese fondue

## ENTREE <br> choose up to three

| SUSTAINABLE FISH |  | POULTRY |  |
| :---: | :---: | :---: | :---: |
| Irish salmon | \$95.00 | Roasted chicken breast, sherry jus | \$90.00 |
| Scottish ocean trout | \$100.00 | Spiced duck breast, duck jus | \$95.00 |
| Alaskan halibut | \$105.00 |  |  |
|  |  | VEGETABLE AND PASTA |  |
| MEATS |  | Burrata ravioli, basil pesto | \$90.00 |
| Braised short ribs, bordaleise sauce | \$100.00 | Truffle risotto, wild mushroom, parmesan | \$90.00 |
| 8 oz USDA Prime New York Strip | \$105.00 | Pasta primavera | \$90.00 |
| 8 oz USDA Prime grilled filet mignon | \$110.00 | Farro, quinoa, pomegranate, arugula, | \$90.00 |
| Rack of lamb | \$115.00 | mustard |  |
|  |  | Classic ratatouille | \$90.00 |
|  | $\underset{\text { choo }}{S}$ | ES |  |

Pommes purée |Roasted marbled potatoes | White cheddar mac \& cheese |Rice pilaf Red pepper Israeli couscous | Broccolini | Roasted Brussel Sprouts | Haricots vert|Roasted cauliflower Garlic spinach | Grilled squach | Zucchini

DESSERT<br>choose one

Seasonal Fruit Cobbler | Chocolate mousse | Lemon tart | Carrot cake with cream cheese frosting Boston cream pie | Fruit tart | Ice cream or sorbet

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PRICED PER PERSON
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## DINNER BUFFET

Served with artisanal breads, Ceremony Coffee, and gourmet tea selection

# CREATE YOUR OWN DINNER BUFFET - \$125 

STARTERS<br>choose two<br>SOUP

Seasonal gazpacho |New England clam chowder | Cream of broccoli | Tomato and basil Classic chicken noodle | Curried carrot \& ginger

SALAD
Endive salad, spiced compressed apple, candied walnutes, Fourme d'Ambert, pomegranate vinaigrette
Confit beet salad, whipped goat cheese, frisée, bacon lardons, Dijonnaise vinaigrette
Classic Caesar, focaccia croutons, shaved Parmigiano Reggiano
Pasta salad, garden tomato, mozzarella, black olive, sliced red onion, oregano, Italian vinaigrette
Arugula, red onion, almonds, honey, and lemon vinaigrette
Garden salad, tomato mozzarella, fresh basil, red onion, balsamic vinaigrette
$\left.\begin{array}{rcl} & \text { ENTREE } \\ \text { choose three }\end{array}\right]$

## VEGETABLES AND PASTA

choose pasta
Rigatoni | Spaghetti | Cavatelli | Penne
choose sauce
Pomodoro - tomato, basil, parmesan | Bolognese - braised veal, red wine, onion Fonduta - fontina, taleggio, parmigiana reggiano, garlic | Pesto - basil, olive oil, pine nut, garlic Primavera - seasonal vegetables, butter, herbs | Ragout - braised short rib, onion, thyme or
Seasonal vegetables grilled with balsamic, basil, oregano
Warm farro \& quinoa
Chef selected garnishes reflecting seasonal availability and creative presentation

## MINIMUM ATTENDANCE OF 25 GUESTS REQUIRED

## DINNER BUFFET

Served with artisanal breads, Ceremony Coffee, and gourmet tea selection
continued

SIDES<br>choose two<br>Herb roasted marble potatoes<br>Pommes purée<br>White cheddar mac \& cheese<br>Rice pilaf<br>Red pepper Israeli couscous<br>Roasted Brussel sprouts<br>Haricots vert<br>Roasted cauliflower<br>Broccolini<br>Garlic spinach<br>Grilled squash<br>Grilled zucchini

## DESSERT choose two

Chocolate mousse Seasonal fruit cobbler
Carrot cake with cream cheese frosting Fruit Tart
Boston cream pie Lemon tart

ENHANCEMENTS<br>Add an additional starter \$15.00/person<br>Add an additional entree $\$ 28.00$ /person<br>Add an additional dessert $\$ 10.00$ /person

# BAR / BEVERAGE 

## HOSTED BAR <br> on CONSUMPTION

## PREMIUM

| Spirits | $\$ 16.00$ |
| :--- | :--- |
| Wines by the glass | $\$ 15.00$ |
| Imported bottled beer | $\$ 10.00$ |
| Domestic bottled beer | $\$ 8.00$ |
| Soft drinks, waters, juice | $\$ 7.00$ |
|  |  |
| HOUSE |  |
| Spirits | $\$ 14.00$ |
| Wines by the glass | $\$ 13.00$ |
| Imported bottled beer | $\$ 10.00$ |
| Domestic bottled beer | $\$ 8.00$ |
| Soft drinks, waters, juice | $\$ 7.00$ |

> HOSTED BAR PACKAGES

PREMIUM
1st hour $\$ 35$
2nd hour $\$ 25$
3rd hour \$17

HOUSE
1st hour $\$ 28$
2nd hour $\$ 20$
3rd hour \$15

* 3rd hour price remains for consecutive hours


## A BARTENDER FEE OF \$175.00 IS REQUIRED PER BARTENDER FOR ALL BARS, STAFFING 1 BARTENDER FOR EVERY 75 GUESTS

