

## **BREAKFAST BUFFETS**

### ***The Metro-West Buffet***

*(Minimum 25 Guests)*

Assorted Chilled Juices -Sliced Fresh Seasonal  
Fruit  
Fluffy Scrambled Eggs  
Crisp Bacon and Sausage Links  
French Toast Served with Vermont Maple Syrup  
Home Fried Potatoes  
Assorted Breakfast Bakeries and Pastries  
Butter Jams and Jellies  
Freshly Brewed Regular and Decaffeinated  
Coffees and a Selection of Herbal Teas  
**\$20.95 per person**

### ***The County Buffet***

*(Minimum 35 Guests)*

Assorted Chilled Juices  
Sliced Fresh Seasonal Fruit  
Spinach and Cheese Quiche  
Display of Breakfast Breads, Bagels, and Muffins  
Scrambled Eggs  
Crisp Bacon and Sausage Links  
French Toast Served with Vermont Maple Syrup  
Cheese Blintzes with Fruit Sauce  
Home Fried Potatoes  
Freshly Brewed Regular and Decaffeinated  
Coffees and a Selection of Herbal Teas  
**\$26.25 per person**

## **BREAKFAST ENHANCEMENTS**

### ***Omelet Station***

Omelet's Prepared to Order with Fillings of Ham, Onions, Peppers, Mushrooms,  
Cheddar, American, and Swiss Cheese

**\$5.25 per person additional to Buffet/ \$11.50 per person as stand alone station**

### ***Waffle Station***

Fresh Belgian Waffles with Vermont Maple Syrup, Butter, Strawberry Topping and Whipped Cream.

**\$5.25 per person/ \$11.50 per person as stand alone station**

### ***Smoked Salmon Display***

Smoked Atlantic Salmon Garnished with Bermuda Onions, Tomatoes, Egg, Olives and Capers  
Served with Mini Bagels and Flavored Cream Cheese (Serves 20-25)

**\$275.00 per display**

### ***Cheese Blintzes***

**\$4.75 per person**

### ***Assorted Quiches***

**\$6.95 per person**

***A Chef's Fee of \$95.00 is Required for All Food Stations.  
Station Pricing is Based on 1 ½ Hours of Service.***

***Plated Breakfasts are Available Upon Request***

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***Castle Brunch***

Assorted Chilled Juices  
Sliced Fresh Seasonal Fruit and Seasonal Berries  
Crisp Bacon Strips  
Link Sausages  
Breakfast Potatoes  
Farm Fresh Scrambled Eggs  
French Toast Served with Vermont Maple Syrup or Buttermilk Pancakes  
Breakfast Fruit Breads  
White and Wheat Breads  
Tomato and Cucumber Salad with Balsamic Dressing  
Mixed Field Greens with Two Dressings

*(Choice of Two Entrees)*

Grilled Chicken Florentine with Plum Tomatoes  
Chicken Piccata with Capers and Lemon  
Grilled Salmon with Mango Salsa  
Penne Pasta Primavera  
Marinated Grilled London Broil with Peppercorn Demi Glace  
Rice Pilaf  
Fresh Seasonal Vegetables  
Cheese Cake with Strawberries  
Assorted Mini Pastries,  
Fruit Tarts, Mini Éclairs and Mini Canollis

Freshly Brewed Regular and Decaffeinated Coffees and a Selection of Herbal Teas

**\$31.50 per person**

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**CONTINENTAL BREAKFASTS**

***Continental Breakfast***

Assorted Chilled Juices  
Sliced Fresh Seasonal Fruit  
Assortment of Fruit Breads, Muffins, Danishes and Bagels with Cream Cheese  
With Sweet Butter, Preserves and Marmalade  
Freshly Brewed Regular and Decaffeinated Coffees and a Selection of Herbal Teas  
**\$13.50 per person**

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***Gourmet Continental Breakfast***

Assorted Chilled Juices  
Sliced Fresh Seasonal Fruit with Seasonal Berries  
Assortment of Homemade Scones and Seasonal Fruit Breads  
Fresh Berry, Yogurt and Granola Parfaits  
Chilled Starbucks Frappuccinos  
Freshly Brewed Regular and Decaffeinated Coffees and a Selection of Herbal Teas  
**\$15.75 per person**

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***AM Starter***

Assorted Chilled Juices  
Poppy Seed, Onion, Cinnamon Raisin and Plain Bagels  
Variety of Flavored Cream Cheeses, Sweet Butter, Preserves and Marmalade  
Freshly Brewed Regular and Decaffeinated Coffees and a Selection of Herbal Teas  
**\$11.50 per person**

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**AM BREAK ENHANCEMENTS**

***Breakfast Burrito Station***

Choice of Egg, Ham, and Cheese Warm Flour Tortillas, Scrambled Eggs, Cheddar Cheese, Salsa and Sour Cream, Guacamole  
**\$6.25 per person**

***Coffee Break***

Freshly Brewed Regular and Decaffeinated Coffees and a Selection of Herbal Teas  
**\$4.50 per person**

- Assorted Muffins, Danish and Croissants **\$5.75 per person**
- Assorted Bagels with a Variety of Cream Cheeses **\$5.75 per person**
- Sliced Fresh Fruit and Berries **\$5.25 per person**
- Assorted Nuts **\$4.25 per person**
- \$21.00 per pound**
- Yogurt with Granola Parfait **\$3.50 per person**
- Breakfast Croissant with Ham, Egg and Cheese **\$4.25 per person**
- Granola Bars **\$3.50 per person**
- Individual Yogurt and Fruit Smoothie **\$3.50 per person**
- Meats and Cheese Display **\$6.75 per person**
- Ham, Capicola, Salami, Swiss, Cheddar, Havarti, Smoked Gouda, and Muenster

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**THE EXECUTIVE MEETING PACKAGE**

***Early Morning***

Assorted Chilled Juices  
Sliced Fresh Seasonal Fruit  
Assorted Muffins, Danishes, and Croissants  
Freshly Brewed Regular and Decaffeinated Coffees and a Selection of Herbal Teas

***Mid Morning Refresh***

A Variety of Granola and Luna and Cliff Bars  
Assorted Soft Drinks and Bottled Waters  
Freshly Brewed Regular and Decaffeinated Coffees and a Selection of Herbal Teas

***Mid Afternoon Break***

Home Style Cookies and Brownies  
Assorted Soft Drinks  
Freshly Brewed Regular and Decaffeinated Coffees and a Selection of Herbal Teas

**\$23.00 per person**

**SPECIALTY BREAKS**

***After School Break***

Home Made Chocolate Chip, Peanut Butter and  
White Chocolate Macadamia Nut Cookies, Oatmeal Raisin  
Chocolate Brownies and Blondies  
Whole Fresh Seasonal Fruit  
Nestle Quick Individual Chocolate and Strawberry Milk  
Freshly Brewed Regular and Decaffeinated Coffees and a Selection of Herbal Teas  
Assorted Soft Drinks and Bottled Waters

**\$12.95 per person**

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***South of the Border***

Tri-Colored Corn Tortilla Chips with Salsa, Sour Cream, Guacamole  
and Warm Chile con Queso  
Jalapeno and Cheddar Cheese Stuffed Pretzels  
Cinnamon Sugar Tortillas  
Assorted Soft Drinks and Bottled Waters

**\$9.95 per person**

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***Take Me Out To the Ball Game***

Cracker Jacks, House Popped Popcorn, and Peanuts in the Shell  
Soft Jumbo Pretzels with Stone-Ground Mustard Dipping Sauce  
Mini Franks with Mustard, Relish and Ketchup  
Assorted Candy Bars  
Gatorade and Energy Drinks  
Bottled Root Beer and Cream Soda

**\$10.75 per person**

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***Frigid Ice Cream Break***

Assorted Ice Cream Bars and Sandwiches  
Frozen Fruit Bars  
Chilled Coffee Frappuccinos  
Assorted Soft Drinks and Bottled Mineral Water

**\$10.50 per person**

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***Chocolate Satisfaction Break***

Double Chocolate Brownies  
Chocolate Dipped Fresh Strawberries and Dried Fruits  
Chocolate Covered Pretzels  
Assorted Soft Drinks and Bottled Mineral Water  
Freshly Brewed Regular and Decaffeinated Coffees and a Selection of Herbal Teas

**\$11.95 per person**

**BREAK ENHANCEMENTS**

***Coffee Break***

Freshly Brewed Regular and Decaffeinated Coffees and a Selection of Herbal Teas

**\$4.50 per person**

***Flavored Coffee Break***

Hazelnut, French Vanilla, Amaretto, Chilled Coffee Frappuccinos

**\$5.50 per person**

Assorted Soft Drinks	<b>\$3.75 each</b>
Bottled Mineral Waters	<b>\$3.50 each</b>
Snapple Juices & Iced Teas	<b>\$3.75 each</b>
Warm Apple Cider or Steaming Hot Chocolate ( <i>seasonal</i> )	<b>\$2.75 per person</b>
Assorted Cookies	<b>\$29.50 dozen</b>
Chocolate Fudge Brownies	<b>\$31.50 dozen</b>
Chocolate Fondue (30 People or Less)	<b>\$5.25 per person</b>
With Fruits, Pretzels, Marshmallows, and Rice Crispy Treats	
Sliced Fruit and Berries	<b>\$5.25 per person</b>
Assorted Nuts	<b>\$4.25 per person</b>
	<b>\$21.00 per pound</b>
Bags of Smart food	<b>\$1.75 per bag</b>
Bags of Pretzels	<b>\$1.75 per bag</b>

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## PLATED LUNCHEONS

*All Luncheon Entrees Include Appetizer, Warm Rolls and Butter, and Selection of Dessert  
Freshly Brewed Regular and Decaffeinated Coffees and a Selection of Herbal Teas.*

### APPETIZER

*(Kindly Select One)*

Tossed Crisp Garden Greens, Assorted Dressings  
Traditional Caesar Salad with Garlic Croutons  
Fresh Fruit Medley  
Hearty Minestrone Soup  
Tomato Basil Bisque  
Roasted Butternut Bisque *(Seasonal)*  
New England Clam Chowder (\$1 additional)

### LUNCHEON ENTREES

*The following entrees also include a choice of potato or rice and seasonal vegetables*

#### ***Grilled Chicken Caesar***

Grilled Chicken Breast over Romaine Lettuce, Tossed with Traditional Caesar Dressing  
**\$20.95 per person**  
(Grilled Shrimp or Salmon add \$2.25 additional per person)

#### ***Roasted Vegetable Ravioli***

Tender Ravioli with filled with Roasted Vegetables and Cheese accompanied by  
a Red Pepper Cream Sauce topped with Confetti Vegetables  
**\$22.95 per person**

#### ***Herb Roasted Chicken***

Tender Statler Breast of Chicken with Herb Rub in a Garlic Cream Sauce  
**\$23.95 per person**

#### ***Chicken with Wild Mushroom Trio***

Sautéed Boneless Breast of Chicken with Oyster, Portobello and  
Shiitake Mushrooms in a rich Glace de Viande  
**\$25.25 per person**

#### ***London Broil***

Marinated and Served with Peppercorn Demi Glace  
**\$27.25 per person**

#### ***Pacific Grilled Salmon***

Marinated Salmon Filet Topped with a Tropical Fruit Salsa  
**\$27.25 per person**

### DESSERT

*(Kindly Select One)*

Boston Crème Pie ~ Chaos Snicker Pie ~ Butterscotch Mocha Torte ~ Tiramisu  
New York Cheesecake with Strawberries ~ Key Lime Pie ~ Mountain Berry Tart  
Carrot Cake ~ Apple Pie with Caramel Drizzle

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**LUNCHEON BUFFETS**

*All Luncheon Buffets are Served with Assorted Soft Drinks, Bottled Waters, Freshly Brewed Regular and Decaffeinated Coffees and a Selection of Herbal Teas.*

***Framingham Deli***

*(Minimum 20 Guests)*

Tossed Green Salad with Choice of Dressings

Pasta Salad Primavera

Mirrored Displays of Roast Beef, Virginia Ham, Roasted Turkey, Assorted Cheeses

Lettuce, Tomatoes, Onions and Pickles with Appropriate Condiments

Freshly Baked Breads and Rolls

Cape Cod Potato Chips

Freshly Baked Cookies and Brownies

**\$23.95 per person**

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***Chef's Gourmet Sandwich Selections***

*(Minimum of 20 guests)*

Soup of the Day

Tossed Green Salad with Choice of Dressings

Bowtie Pasta Salad and Primavera Salad

Roma Tomato and Buffalo Mozzarella Salad with Roasted Garlic and Balsamic Vinaigrette

*(Select Three of the Following)*

Smoked Turkey Club Croissant with Apple Wood Smoked Bacon

Marinated Roast Beef and Boursin Cheese on French Baguette

Macadamia Nut Chicken Salad on a Kaiser Roll

Tuna Salad Pocket with Beef Steak Tomatoes and Sprouts

Baked Virginia Ham with Swiss on Marble Rye

Chef's Selection of Desserts

**\$27.75 per person**

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***Pizza Buffet***

Classic Caesar Salad

Farfelle Pasta Salad with Mushrooms and Roasted Tomatoes in a Basil Pesto

Assorted Gourmet Pizzas

Homemade Cookies and Brownies

**\$25.75 per person**

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***The North End Buffet***

*(Minimum 20 Guests)*

Caesar Salad

Plum Tomatoes and Buffalo Mozzarella with Balsamic Vinaigrette

Penne with Pesto Cream Sauce

Chicken Parmesan with Tomato Oregano Sauce

Ratatouille

Basket Display of Sliced Garlic Bread and Bread Sticks

Italian Cookies and Mini Pastries

**\$27.75 per person**

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***Mediterranean Buffet***

*(Minimum 20 Guests)*

Greek Salad with Romaine Lettuce, Kalamata Olives, Feta Cheese and Roasted Red Peppers  
With Greek Dressing

Garlic Hummus and Tabbouleh

Fresh Pita Chips and Lavosh

Choice of Grilled Kabobs to include:

Grilled Chicken, Steak and Shrimp with Marinated Grilled Vegetables

Rice Pilaf

Flaky Baklava

**\$27.75 per person**

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***The Grand Lunch Buffet***

*(Minimum 20 Guests)*

Mixed Field Greens with Choice of Dressing

Potato Salad with Fresh Herbs ~ Pasta Primavera with Cream Sauce

Warm Dinner Rolls and Butter

***Entree Selections***

Herb Crusted Boneless Breast of Chicken Diced Tomato and Fresh Basil Relish

Grilled Salmon with Light Crumb Topping and Lemon Chive Chardonnay Sauce

Roasted Pork Loin with Caramelized Onion and Glazed Apples

Sliced Eye of the Round Roast Beef with Wild Mushroom Sauce

Roasted Vegetable Ravioli in a Red Pepper Cream Sauce

Seasonal Fresh Vegetables

Choice of Rice Pilaf, Herb Roasted New Potatoes, Garlic Mashed Potatoes, or Lyonnaise Potatoes

Chef's Selection of Desserts

***Select Two or Three of the Above Entrees***

**2 Entrees      \$27.95 per person**

**3 Entrees      \$30.50 per person**

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**BOX LUNCH OPTIONS**

***Gourmet Box Lunch***

Smoked Turkey and Gouda on a Croissant

Marinated Roast Beef and Garlic Herb Spread on French Bread,

Chicken Salad on Multigrain Bread,

Tuna Salad Wrap

Vegetable Wrap

Bag of Potato Chips

Whole Fruit

Chocolate Chip Cookie

Choice of Bottled Water or Soda

**\$21.95 per person**

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**DINNER SELECTIONS**

*All Dinner Entrees served with Appetizer, Salad, Warm Rolls and Butter  
Fresh Seasonal Vegetables, Potato or Rice, Choice of Dessert  
Freshly Brewed Regular and Decaffeinated Coffees and a Selection of Herbal Teas*

**APPETIZERS**

*(Kindly Select One)*

Roasted Wild Mushroom Ravioli in a Chardonnay Fines Herbs Sauce

Roasted Garlic & Spinach Agnolotti with Confetti Vegetables and a Roasted Red Pepper Coulis

Tomato Basil Bisque

New England Clam Chowder

Butternut Squash Bisque (Seasonal)

Lobster Bisque

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*Sorbet Course (Additional \$4.00 per person)*

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**SALADS**

*(Kindly Select One)*

**Classic Caesar Salad** ~ With Garlic Croutons and Shredded Parmesan

**Field Greens Salad** ~ Topped with Julienne Vegetables and Complimented with House Dressing

**Baby Spinach Salad** ~ With Roasted Shallot and Bacon Dressing, Red Onion, Mandarin Oranges,  
Sliced Almonds and Raspberry Vinaigrette

**Buffalo Mozzarella and Vine Ripened Tomato Salad** ~ With Balsamic Vinaigrette and Basil  
**\$1.75 Additional per person**

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**DINNER ENTREES**

**Chicken Piccata** ~ Pan Sautéed Breast of Chicken Topped with Lemon Caper Sauce  
**\$30.50 per person**

**Chicken Marabella** ~ Statler Breast of Chicken Marinated and Slow Roasted with Olives, Capers and Sun Dried  
Fruits  
**\$31.50 per person**

**Chicken Marsala** ~ With a Wild Mushroom Trio in a Rich Glace de Viande  
**\$33.50 per person**

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***Mediterranean Purse*** ~ Couscous, Roasted Vegetables, and Asiago Cheese in Wheat Sheet Dough Trans Fat Free. Accompanied by Julienne Vegetables and a Sweet Red Pepper Sauce.  
**\$30.50 per person**

***Artichoke Roast Garlic and Spinach Agnolotti*** ~ With a Roasted Red Pepper Sauce and Confetti Vegetables  
**\$30.50 per person**

***Baked Cracker Crumb Scrod*** ~ Baked Native Scrod with Dill Beurre Blanc and Lemon  
**\$32.50 per person**

***Grilled Salmon Fillet*** ~ Served with Tropical Mango Salsa  
**\$33.50 per person**

***Shrimp with Artichokes, Baby Spinach, and Vine Ripe Tomato*** ~ Served with Cellantani Pasta  
**\$34.75 per person**

***Slow Roasted Pork Loin*** ~ Finished with a Caramelized Root Beer Glazed Apples and Brandy Demi Glace  
**\$34.75 per person**

***Roast Prime Rib of Beef*** ~ (Minimum of 15 guests) with Peppercorn Au Jus  
**\$38.75 per person**

***Char-Broiled Filet Mignon*** ~ Served with Port Wine and Roasted Shallot Reduction  
**\$41.95 per person**

***Garlic and Herb Rubbed Sliced Roast Sirloin*** ~ (Minimum of 15 Guests) with a Trio of Mushrooms in a light Glace  
**\$37.75 per person**

***Grilled Vegetable Lasagna*** ~ Hand Rolled with Freshly Grilled Red and Yellow Peppers, Onions, Mushroom, Carrot, Yellow Squash, Zucchini and Asparagus with Ricotta and Mozzarella Cheese.  
**\$32.50 per person**

***Grilled Chicken and Grilled Jumbo Shrimp*** ~ Accompanied by Citrus Chutney  
**\$36.75 per person**

***Petite Filet and Cider Glazed Salmon*** ~ Topped with a Roasted Pepper Coulis  
**\$44.95 per person**

***Petite Filet and Baked Stuffed Shrimp*** ~ Accompanied with Port Wine Sauce and Citrus Butter  
**\$46.75 per person**

## **DESSERT SELECTIONS**

*(Kindly Select One)*

Turtle Cheesecake ~ Chocolate Truffle Cake ~ Chaos Snicker Pie  
New York Cheesecake with Strawberries ~ Tiramisu ~ Carrot Cake ~ Cookies & Cream Cheesecake  
Apple Pie with Caramel Drizzle Topping ~ Boston Cream Pie

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**DINNER BUFFETS**

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***The Grand Dinner Buffet***

*(Minimum 35 Guests)*

- New England Clam Chowder
  - Field Greens with Vine Ripened Tomatoes, Cucumber, Sweet Red Onion
  - Mediterranean Orzo Salad with Roasted Red Peppers, Kalamata Olives, Artichoke Hearts and Feta Cheese
  - Breast of Chicken Florentine with Plum Tomatoes, Baby Spinach with a Light Tomato Sauce
  - Roast Sirloin with Brandied Peppercorn Sauce
  - Baked Native Cod with Cracker Crumb Topping and Lemon Buerre Blanc
  - Long Grain and Wild Rice Pilaf
  - Seasonal Fresh Vegetable Medley
  - Warm Dinner Rolls and Butter
  - New York Cheesecake
  - Tiramisu Torte, Boston Cream Pie
- \$39.95 per person**

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**THEME BUFFETS**

***Orient Express***

*(Minimum 35 Guests)*

- Hot and Sour Soup
  - Tossed Garden Greens, Choice of Dressing
  - Vegetable Egg Rolls
  - Chinese Spareribs
  - Asian Style Chicken Wings
  - Stir-Fried Vegetables
  - Sesame Beef with Shiitake Mushroom, Broccoli, and Water Chestnuts and Hoisin Sauce
  - Sweet and Sour Chicken
  - Fried Rice
  - All Appropriate Sauces and Condiments
  - Fortune Cookies
  - Grilled Pineapple
- \$37.25 per person**

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***The North End Feast***

*(Minimum 35 Guests)*

- Hearty Minestrone Soup
  - Classic Caesar Salad
  - Antipasto Display with Capicola, Salami, Prosciutto, Pepperoni, Fresh Mozzarella, Roasted Peppers, Black and Kalamata Olives and Roasted Garlic
  - Rosemary Roasted Chicken with Garlic and Red Peppers
  - Parmesan Crusted Baked Native Fish with Garlic Butter
  - Vegetable Ratatouille
  - Fettuccini Alfredo
  - Garlic Herb Focaccia and Baguette Bread
  - Tiramisu, Cannolis, Assorted Italian Cookies
- \$39.95 per person**

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***Southern Buffet***

*(Minimum 35 Guests)*

Seafood Gumbo Soup  
Spicy Jicama and Carrot Slaw  
Potato Salad with Haricot Vert, Hard Boiled Eggs, Raisins, Carrots and Apples  
Mixed Baby Greens with Goat Cheese, Mandarin Orange, Sun Dried Fruits in Champagne Vinaigrette  
Southern Fried Chicken  
BBQ Baby Back Ribs  
Traditional New Orleans Jambalaya  
With Gulf Shrimp and Andouille Sausage  
Corn on the Cob  
Warm Corn Bread and Dinner Rolls, Served with Whipped Butter  
Pecan Bourbon, Tart Key Lime Pie and Blackberry Pie  
**\$37.75 per person**

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***New England Clam Bake***

*(Minimum 35 Guests)*

New England Clam Chowder  
Mixed Field Greens Salad  
Red Potato Salad  
Coleslaw  
Baked Beans  
Barbeque Steamed Clams with Lemon and drawn Butter  
Herb Grilled Breast of Chicken  
Sweet Corn on the Cobb  
Salt Red Bliss Potatoes  
Homemade Corn Bread  
Strawberry Shortcake with Whipped Cream  
Fresh Biscuits  
Berry Cobbler  
**\$ Market Price**

**MARKETPLACE**

***California Harvest Crudité Display***

Assorted Garden Fresh Vegetables, accompanied with assorted Dips  
**\$4.25 per person**

***Sliced Fresh Fruit Display***

Garnished with Seasonal Berries  
**\$5.25 per person**

***International Cheese Display***

Vermont Cheddar, Pepper jack, Smoked Gouda, Dill Havarti, Brie and Boursin Cheeses accompanied by an Assortment of Crackers and Garnished with Grapes and Fresh Berries.  
**\$4.50 per person**

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**DELUXE RAW BAR**

To include the following:

Jumbo Shrimp Cocktail (three (3) per person),  
Alaskan King Crab Claws, Oysters on the Half Shell, and Little Neck Clams  
Served with Cocktail Sauce, Horseradish, and Fresh Lemon Wedges

**Market Price**

***Chilled Jumbo Shrimp*** ~ With Traditional Cocktail Sauce and Lemon  
**\$325.00 per 100 pieces**

***Little Neck Clams on the Half Shell*** ~ With Cocktail Sauce and Lemon  
**Market Price**

***Oysters on the Half Shell*** ~ With Cocktail Sauce and Lemon  
**Market Price**

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***Whole Baked Brie***

Wrapped in Puff Pastry, topped with Toasted Almonds, Sliced Granny Smith Apples,  
and served with Sliced Baguette

**\$175.00 per wheel** (1 wheel serves approximately 25 people)

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***Assorted Finger Sandwiches***

Chicken Salad, Turkey Waldorf, Baked Ham with Cornichon, Egg Salad  
**\$225.00 per 50 pieces**

**HOSPITALITY ITEMS**

Potato Chips, Tortilla Chips and Pretzels Served with Ranch Dip and Salsa	<b>\$3.50 per person</b>
Salted Peanuts	<b>\$21.00 per pound</b>
Mixed Nuts	<b>\$21.00 per pound</b>
	<b>(One Pound serves 8 people)</b>

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## HOT HORS D'OEUVRES

### (\$250.00 per 100 Pieces)

Vegetable Samosas  
Balsamic Fig & Goat Cheese Flatbreads  
Mushroom Tartlet  
Vegetable Asian Springrolls with Sweet and Sour Sauce  
Potato Pancakes with Applesauce and Sour Cream  
Sesame Chicken with Soy Ginger Dipping Sauce  
Coconut Chicken Tenders  
Roasted Eggplant Filo Flower

### (\$275.00 per 100 Pieces)

Spinach and Feta Cheese in Filo Pastry  
Chicken or Beef Satay Marinated in Ginger Soy Sauce  
Brie, Pear & Almond Filo Flowers  
Vegetable Wontons with Teriyaki Glaze  
Caramelized Onion Filo Triangles with Walnuts, Blue Cheese & Bacon  
Parmesan Artichoke Filo  
Chicken Quesadilla Cornucopia with Vegetables and Jack Cheese  
Chicken Breast rolled with pickled Ginger and Water Chestnuts  
Flatbread topped with Ratatouille  
Southwest Chicken Kabob with Onions, Poblano, and Red Peppers  
Indian Fritter made with Onions, Potatoes, Cauliflower and Spinach with a touch of Jalapeño  
Potato Wrapped Shrimp  
Chili Lime Salmon Satay  
Mini Reubens  
Feta and Sun Dried Tomato Filo Rolls  
Crunch Puppies- Mini Corn Dogs

### (\$300.00 per 100 Pieces)

Bay Scallops wrapped in Smoked Apple Bacon  
Baked Stuffed Mushrooms with Maine Crabmeat  
Mini Beef Wellington with Mushroom Wrapped in Puff Pastry  
Coconut Shrimp with Garlic Sesame Dipping Sauce  
Mini Beef Kabobs with Red and Green Peppers and Onions  
Maryland Style Crab Cakes with Remoulade Sauce

## COLD HORS D'OEUVRES

### (\$425.00 per 100 Pieces)

Smoked Salmon Roulade  
Melon and Green Apple Canapé  
Crostini with Roasted Vegetables  
Fresh Strawberries with Brie on Herb Bread  
Grilled Bay Scallop with Spinach  
Lobster Profiteroles  
California Roll  
Smoked Mozzarella, Boursin Cheese and Sun dried Tomato on Rye

*Prices are Subject to a 12% Service Charge, 9% Taxable Administrative Fee, 6.25% Massachusetts State Tax and .075% Local Tax. Prices are Subject to Change Without Notice. The Administrative Fee is retained by the Hotel and is not a tip, gratuity or service charge for wait staff employees.*

**TO ENHANCE YOUR RECEPTION**

***Pasta Station***

Served with Warm Garlic Bread, Assorted Bastones  
Fresh Diced Tomatoes, Scallions, Fresh Garlic, Mushrooms, Colorful Peppers, Onion  
Choice of Two – Penne, Tortellini, Fusilli, Bowtie, Gnocchi  
Choice of Two – Pesto, Marinara, Alfredo, Garlic Herb Olive Oil Sauce  
Freshly Grated Parmesan Cheese  
Add Grilled Sliced Chicken (\$2.00 Per person) ~ Add Shrimp (\$3.00 Per Person)  
**\$11.50 per person**

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**SAUTE STATION**

***Seafood Sauté Station***

Gulf Shrimp Sauté with Garlic White Wine, Mushrooms and Bell Peppers  
Bay Scallops Sauté with Fresh Herbs, Lemon Zest, and Baby Spinach  
Penne and Linguini Pasta and Garlic Olive Oil Sauce Served with Grated Parmesan Cheese  
**\$17.75 per person**

***China Town***

Strips of Beef Sirloin, Boneless Breast of Chicken, and Farm Raised Shrimp with Bokchoy, Water Chestnuts,  
Peppers and Baby Corn in a Lively Asian Sauce  
Served with Lo Mien Noodles Fortune Cookies and Pineapple Chunks  
**\$14.75 per person**

***Mashed Potato Cocktail Bar***

Choice of Mashed Yukon, Red Bliss or Sweet Potatoes Served In a Martini Glass  
Topped with Choice of Shiitake Gravy, Tomato Fondue, Crumbled Blue Cheese and Crème Fraiche, Scallion  
& Bacon Bits  
**\$16.75 per person**

***A Chef's Fee of \$95.00 is Required for all Food Stations.  
Station Pricing is based on 1 ½ Hours of Service.***

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**CARVING STATIONS**

***Blackened Tenderloin of Beef***

Served with Peppercorn Sauce, Remoulade  
Basket Display of Crusty French Rolls  
*(Serves approximately 20 people)*  
**\$295.00**

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***Boneless Breast of Roasted Turkey***

Served with a Natural Gravy  
Basket Display of Petite Rolls  
Cranberry-Orange Chutney  
*(Serves approximately 30 people)*  
**\$225.00**

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***Steamship Round of Beef***

Served with Horseradish Sauce and Herbed Mayonnaise  
Sliced Petite Rolls  
*(Serves approximately 150 people)*  
**\$625.00**

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***Baked Virginia Ham***

Served with a Honey Mustard Sauce  
Basket Display of Petite Rolls  
*(Serves approximately 40 people)*  
**\$235.00**

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***Roasted Round of Beef***

Served with a Three Peppercorn Sauce  
Basket Display of Baguettes  
*(Serves approximately 60 people)*  
**\$275.00**

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Station Pricing is based on 1 ½ Hours of Service.***

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## THE GRAND DESSERT DISPLAY

### The Duchess Dessert Display

The Duchess Sweet Table Features a Selection of the Following:  
Deluxe Miniature Pastries, Gourmet Petit Fours, and Chocolate Dipped Strawberries,  
Fresh Fruit & Biscotti

An Assortment of Signature Tortes to Include:  
Chocolate Sacher Torte, New York Style Cheesecake,  
Lemon Tart and Fresh Fruit Tarts  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas  
**\$12.50 per person**

### The Contessa Dessert Display

Italian Dessert Display Featuring a Selection of the Following:  
Assorted Cannolis, Tiramisu, Ricotta Cheesecake,  
Cappuccino Torte, and Assorted Italian Pastry Cookies and Biscotti  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas  
**\$11.95 per person**

### International Coffee Station

Three International Coffees, topped with Whipped Cream, Orange Zest,  
Shaved Chocolate and Cinnamon Sticks  
**\$7.50 per person**  
**\$11.95 with Selected Liquors**

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### *Chocolate Fountain Dessert Display*

*(Minimum of 50 People)*

Includes:

Belgian Chocolate with Fountain

And for Dipping:

Pretzel Rods, Rice Crispy Treats,

Pineapple and Strawberry Cubes,

Jumbo Marshmallows and Biscotti

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas  
**\$12.75 per person**

## WINES AND SPIRITS

### **Bar**

Call Brands	\$6.00
Premium Brands, Cordials	\$7.00
House Wines, glass	\$5.50
Domestic Beers	\$4.25
Imported Beers	\$4.75
Soft Drinks and Juices	\$3.75
Mineral Water	\$3.50

*Cash Bar Prices Include Applicable Massachusetts Sales Tax.*

*For all Hosted Bars, a 12% Service Charge and 9% Taxable Administrative fee will be added to the Total Bill.*

*A Bar Fee of \$95.00 per bar will be applied to all bars unless beverage sales reach a minimum of \$500.00 per bar.*

### **Wine List**

House Wines ~ Copper Ridge	\$24.00
White Zinfandel, Chardonnay, Merlot, Cabernet Sauvignon	
Ecco Domani, Pinot Grigio	\$24.00
Pepi, Sauvignon Blanc	\$24.00
Mirassou, Chardonnay	\$28.00
Clos Du Bois, Chardonnay	\$28.00
Kendall Jackson Vintner's Reserve, Chardonnay	\$30.00
Santa Margherita, Pinot Grigio	\$49.00
Alice White, Cabernet Sauvignon	\$24.00
Clos Du Bois, Merlot	\$28.00
Wente, Cabernet Sauvignon	\$28.00
Blackstone, Merlot	\$30.00
Beaulieu Vineyard, Cabernet Sauvignon	\$30.00
Gloria Ferrer, Pinot Noir	\$32.00
Kendall Jackson Grand Reserve, Merlot	\$34.00
Black Opal, Shiraz	\$38.00
Frei Brothers, Pinot Noir	\$42.00

### **Champagne & Sparkling Wines**

Kenwood Yulupa Cuvee Brut	\$24.00
Domaine Chandon Classic Brut	\$40.00

### **Beverages by the Gallon**

Non-Alcoholic Fruit Punch	\$40.00 per gallon
White Wine Fruit Punch	\$60.00 per gallon
Bloody Mary's, Screwdrivers	\$75.00 per gallon
Champagne Punch, Mimosas	\$75.00 per gallon

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