

Breakfast & Brunch

Ericson Photography

Continental Breakfast

Orange & Cranberry Juice
Assorted Teas, Coffee & Decaf
Seasonal Sliced Fresh Fruit & Cereal
Assorted Danish, Coffee Cake,
Muffins & Bagels
\$14.95pp

Brunch Menu

Assorted Juices, Coffee & Teas
Muffins & Bagels
Fresh Fruit Salad & Mixed Green Salad
*Scrambled Eggs or Eggs Benedict
Smoked Bacon & Sausage
Breakfast Roasted Potatoes
Fresh Vegetable Medley

Choice of Two Hot Entrees: Chicken Francaise,
Chicken & Broccoli Alfredo, Baked Scrod or
Grilled Salmon with Lemon Dill Buerre Blanc

Choice of either: Chef Carved Meat Station or
*An Omelet Station
\$35pp

(carved meats to include one choice; turkey, ham or pork)

Breakfast Buffet

(25pp minimum)

Fresh Fruit Platter
Assorted Danish, Coffee Cake,
Muffins & Bagels
*Scrambled Eggs
Breakfast Roasted Potatoes
Smoked Bacon & Sausage
Assorted Cereals
Orange & Cranberry Juice
Assorted Teas, Coffee & Decaf
\$21.95pp

Buffet Enhancements

Assorted Breakfast Bagel Sandwiches \$4pp
Waffle Station with Fresh Berries &
Whipped Cream \$5pp
*Omelet Station \$7pp

Afternoon Break

Whole Seasonal Fruit
Granola Bars, Cookies & Brownies
Coffee, Tea, Assorted Soft Drinks & Bottled Water
\$8pp

Lunch Options

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Cold Lunch Buffet

(25pp minimum)

Potato, Pasta & Mixed Green Salads

Tuna & Chicken Salad

Assorted Deli Meats:

Roast Beef, Turkey, Ham & Genoa Salami

Assorted Cheeses:

Swiss, Cheddar, American & Provolone

Platter of Sliced Tomato, Onion, Lettuce & Pickles

Assorted Bread, Rolls & Potato Chips

Freshly Baked Cookies & Brownies

Soft drinks, Coffee & Tea

\$22.95 pp

Cold Buffet with Hot Entrée Option

Chicken Broccoli & Ziti \$4pp

Baked Haddock \$7pp

Sliced Herb Roasted Chicken with
Julienne Vegetables \$5pp

Sliced Ginger Marinated Flank Steak with
Asian Slaw \$7pp

Lunch Entrée Soups & Salads

(\$28 per person)

Soup (choice of 1)

Chicken Vegetable, Minestrone, Beef Barley,
Gazpacho, Vichyssoise, or Cold Melon
Clam Chowder Additional \$3pp

Salad (choice of 1)

Grilled Chicken or Shrimp Caesar Salad

Cobb Salad

Assorted Greens with Avocado, Bacon, Egg,
Tomato & Diced Chicken Breast, Served with Dijon
Vinaigrette, in a Tostada Basket.

Crispy Chicken Salad

Crisp Chicken & Julienne Vegetables Served Over
Mixed Baby Greens with Light Honey Mustard

Steak Salad

Marinated Flank Steak Served Over Mixed Greens
with Goat Cheese & Roasted Tomatoes

Asian Salmon Salad

Sesame Crusted Salmon Over Mixed Greens with
Asian Noodles & Orange Segments, Tossed in an
Asian Ginger Dressing

Dessert

Crème Brulee, Apple Crisp Ala mode,
White Chocolate or Chocolate Mousse with
Fresh Berries, Molten Chocolate Cake
Coffee & Tea

Hot Lunch Buffet

Salads

(Choice of 2 salads)

Mixed Garden Salad

Traditional Caesar

Tomato & Mozzarella Salad Served Over Field Greens with Balsamic Vinaigrette

Arugula, Roasted Beet, Orange & Bleu Cheese Salad

Orzo Salad with Apricots, Dried Cranberries & Pine Nuts

Baby Spinach Salad with Feta Cheese, Tomato, & Bermuda Onion

Entrees

(Choice of 3)

Chicken Napoleon

Chicken Marsala

Chicken Francaise with Lemon Caper Sauce

Baked New England Scrod

Grilled Swordfish with Lemon Buerre Blanc

London Broil with Portobello Sauce

Jack Daniel Steak Tips or Beef Stroganoff

Roast Pork Loin with Cranberry Apple Sauce

Chef Selection of Potato & Vegetable

Dessert

Assorted Cookies, Brownies & Sweet Treat Bars

(additional dessert available at an additional charge)

Coffee & Tea \$35pp

Lunch Buffet Enhancements

Soup

(Choice of 1)

Chicken Vegetable

Minestrone

Wild Mushroom

Creamy Tomato Basil

\$4pp

Clam Chowder

\$5pp

Carved Stations

Oven Roast Turkey Served with Gravy, Cranberry Sauce & Mayonnaise \$7pp

Carved Pork Loin Served with Fresh Fruit Chutney \$7pp

Carved Tenderloin of Beef Served with Horseradish Sauce Au Jus & Béarnaise \$10pp

Assorted Finger Sandwiches

Tuna & Chicken Salad \$4pp Lobster Rolls \$8pp



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Lunch Options

Plated Lunch Menu (\$35pp)

Includes Soup or Salad, Rolls & Butter, Chef's Selection of Potato & Vegetable, Dessert, Coffee & Tea

Soup (Choice of 1)

Chicken Vegetable

Minestrone

Beef Barley

Gazpacho

Vichyssoise

or Cold Melon

Clam Chowder Add \$2pp

Salad (Choice of 1)

Mixed Field Greens with Choice of Dressing

Traditional Caesar

Tomato & Mozzarella Served over Field

Greens with Balsamic Vinaigrette

Harvest Salad - Mixed Greens, Candied Pecans,

Sundried Cranberries & Goat Cheese

Served with a Light Vinaigrette

Entrees (Choice of 1)

Stuffed Tomato with Pasta Alfredo

Chicken Francaise in a Lemon Capers Sauce

Roast Pork Loin with Cranberry Apple Chutney

Vegetable Lasagna in a Béchamel Sauce or
Fresh Tomato Sauce

Chicken Oscar Topped with Asparagus &
Crabmeat in a Hollandaise Sauce

Chicken Breast Stuffed with Lobster &
Spinach in a Light Champagne Sauce

Roasted Vegetable Risotto with Shaved
Parmesan Cheese & Red Pepper Sauce

Veal Marsala

Baked New England Scrod

Crab Stuffed Sole with Lobster Sauce

Grilled Salmon in a Lemon Dill Buerre Blanc

Parmesan Crusted Swordfish with Tomato Basil Butter

Sliced London Broil with a Portobello Pinot Noir
Mushroom Sauce

Chicken Napoleon with Sliced Tomato &
Mozzarella Rosted Garlic & Au Jus

Petite Filet Mignon Served with a Roasted Shallot
Au Jus or Béarnaise Sauce

Dessert (Choice of 1)

Crème brulee, Apple Crisp Ala mode,

White Chocolate or Chocolate Mousse with Fresh Berries,

Molten Chocolate Cake



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Lunch Options

Dinner Options

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Dinner Buffet

\$65pp (minimum of 50pp)

Choice of Four Passed Hors d'oeuvres

Plated Salad: Mixed Field Green Salad or Tossed Garden Salad

Soup (choice of 1): New England Clam Chowder or Soup Du Jour

Entrees: Baked New England Scrod, Chicken Marsala, Penne Primavera
Julienne Mixed Vegetables & Oven Roasted Potatoes

Carving Station (Choice of 2): Roast Tenderloin of Beef, Carved Roast Turkey Breast,
Maple Glazed Pork Loin

Dessert: Assorted Cookies Brownies & Pies, Coffee & Tea

New England Clam Bake

(market price)

Clambake Includes: Mixed Garden Salad, Potato Salad, Cole Slaw,
Clam Chowder, Steamers, Boiled Lobster,
New York Sirloin , BBQ Chicken,
Corn on the Cob, Red Bliss Boiled Potatoes,
Strawberry Shortcake & Apple Pie

Plated Dinner Menu - Option 1

\$45pp (minimum of 25pp)

Salad Course (choice of 1)

Mixed Field Green Salad

Traditional Caesar Salad

Tomato & Mozzarella Over Field Greens, Laced with Balsamic Vinaigrette - Add \$4pp

Mixed Greens with Candied Walnuts, Gorgonzola Cheese & Roasted Pears - Add \$4pp

Entrees (Choice of 2)

Baked New England Scrod

Fresh Scrod Topped with Seasoned Breadcrumbs & Lemon Butter,

Served with Rice Pilaf & Mixed Vegetables

Grilled Skirt Steak

Marinated Skirt Steak Served with Garlic Mashed Potatoes, Mixed Vegetables &

Topped with Fried Onion Rings

Baked Stuffed Chicken Breast

Boneless Chicken Breast Filled with Candied Apples, Sage & Cranberry Bread Stuffing,

Topped with Pan Jus, Served with Garlic Mashed Potatoes & Asparagus.

Dessert

Chocolate Cake with Fresh Whipped Cream

or

Ice Cream Profiterole with Vanilla Ice Cream & Hot Fudge

Served Coffee & Tea



Phil Fox Photography

Dinner Options

Plated Dinner Menu - Option 2

\$65pp

Soup (Choice of 1)

New England Clam Chowder or Soup Du Jour

Lobster Bisque - Add \$4pp Cioppino Chowder - Add \$5pp

Salad (Choice of 1)

Mixed Greens with Shaved Carrots, Cherry Tomatoes, Cucumber & Choice of Dressing

Classic Caesar with Shaved Parmesan & Seasoned Croutons

Field Greens Topped with Tomato & Mozzarella, Laced with Balsamic Vinaigrette - Add \$4pp

Waldorf Salad, Boston Bibb lettuce, Sliced Apples & Golden Raisins in a Citrus Vinaigrette - Add \$4pp

Entrees (choice of 2)

Tuscan Chicken

Sautéed Chicken Breast Layered with Fresh Tomato, Mozzarella Cheese & Roasted Garlic, Topped with Au Jus, Then Served with Italian Risotto & Asparagus

Pecan Crusted Chicken

Boneless Chicken Encrusted with Pecans in a Maple Buerre Blanc, Accompanied with Roasted Potatoes & Seasonal Fresh Vegetable Medley

Sesame Salmon

Pan Seared Salmon Encrusted in Sesame Seeds, Over Angel Hair Pasta with Julienne Vegetables & Hoisan Sauce

Surf & Turf

Tenderloin of Beef with Grilled Scallops or Baked Stuffed Shrimp, Served with Roasted Potatoes & Asparagus

Pork Chop

Pan Seared Maple Brandy Glazed Double Pork Chop, Served with Garlic Mashed Potatoes & Butternut Squash

Crab Stuffed Sole

Delicate Sole Stuffed with Crabmeat & Bread Stuffing Topped with Lobster Sauce, Then Served with Rice Pilaf & Roasted Vegetables

Filet Mignon

8oz Filet Mignon Center Cut, Served with Garlic Mashed Potatoes & Julienne Vegetables

Dessert (Choice of 1)

White Chocolate or Chocolate Mousse Served with Fresh Berries & Whipped Cream, Crème Brulee Served with Biscotti, Molten Chocolate Cake Served with Fresh Whipped Cream, Warm Apple Crisp Served with Vanilla Ice Cream or Fresh Berry Cheese cake
Served Coffee & Tea



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Dinner Options

Hors d'oeuvres

Nancy Gould Photography



Hot

(Priced Per 100 Pieces)

Spinach & Goat Cheese in Phyllo	\$185	Oriental Crab Rangoon	\$200
Miniature Maryland Crab Cakes	\$200	Bacon Wrapped Scallops	\$225
Beef or Chicken Satay (with peanut sauce)	\$185	Italian/Swedish Cocktail Meatballs	\$175
Oriental Vegetable Spring Rolls	\$175	Beef Wellington Bruschetta	\$175
Caribbean Coconut Dipped Shrimp	\$225	Potato Cakes with Apple Sauce	\$150
Four Cheese Stuffed Mushroom Caps	\$175	Gourmet Grilled Pizza Bites	\$160
Quesadillas (Chicken or Steak)	\$185	Raspberry Brie Puff Pastry	\$175
Crab & Cheese Stuffed Mushrooms	\$185	Miniature Chicken Cordon Bleu	\$165
		Petite Cheese & Vegetable Quiche	\$165

Cold

(Priced Per 100 Pieces)

Fresh Strawberries with Brie	\$185
Fresh Melon Wrapped Prosciutto	\$175
Smoked Turkey Stuffed Cherry Tomatoes	\$160
Shrimp Cocktail or Sushi California Roll	\$250
Lobster Teaspoons (with Saffron Crème Fraiche)	\$225
Wrapped Shrimp Vinaigrette in Sliced Snow Peas	\$225
Sliced Tomatoes & Fresh Mozzarella	\$185



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Presentation Desserts

Chocolate Fondue Station

Assorted Fresh Melon Strawberries & Fruit
Accompanied with Pound Cake
\$8pp

Chocolate Fondue Station with Assorted Chef's
Selection of Mini Pastries
\$14pp

Crepes Station (minimum of 25pp)

Delicate Crepes Filled to Order with Fresh
Fruit Laced with Chocolate & Accompanied
with Whipped Cream & Vanilla Ice Cream
\$12pp (Chef Attendant Required \$75 Fee)

Bananas Foster Station (minimum of 25pp)

Warm Bananas Sautéed with Rum Flavored
Caramel, Served to Order Over Vanilla Ice Cream
Topped with Walnuts & Whipped Cream
\$12pp (Chef Attendant Required \$75 fee)

Candy Bar

An Assortment of M&M's, Hershey Kisses,
Twizzlers, Reeses Peanut Butter Cups,
Skittles & Mints
\$5pp

Ice Cream Bar (minimum 50pp)

Vanilla & Chocolate Ice Cream
Hot Fudge, Strawberry & Caramel Sauce
Fresh Whipped Cream, Cherries & Nuts
Assorted Toppings to Include: M&M's, Oreos,
Gummy Bears, Reeses Pieces & Sprinkles
\$6pp

Viennese Display

Assortment of Whole Cakes & Tortes, Canoli,
Mini Cheese Cakes, Fruit Tarts, Mousse Cups
Eclairs & Chocolate Dipped Strawberries
\$15pp

Miniature Viennese Display

An Assortment of Mini Eclairs, Canoli, Fruit Tarts,
Cheese Cakes, Mousse Cups & Biscotti
\$10pp

International Coffees (minimum of 100pp)

Cappuccino Station Served with International
Cordials & Liqueurs
\$6 per drink

Cappuccino Station (minimum of 100pp)

Cappuccino & Espresso Made to Order
\$5pp

Reception Enhancements



Vegetable Crudités Display

Served with Assorted Dips

\$3pp

Domestic & Imported Cheese Display

An Array of Specially Selected Imported &
Domestic Cheeses Served with Crackers
& French Bread

\$6pp

Mediterranean Display

Hummus & Baba Ghanoush

Served with Pita Chips

Mediterranean Grilled Vegetable Salad
& Marinated Olives

Stuffed Grape Leaves with Mint Raita

\$10pp

Antipasto Display

Selection of Italian Cured Meats & Cheeses

Marinated Vegetables, Olives,

Artichokes Hearts & Mushrooms

Assorted Tuscan Bread & Bread Sticks

\$9pp

New England Raw Bar

(priced per piece based on seasonal availability
& market price)

**Jumbo Shrimp on Ice Cocktail &
Remoulade Sauces**

**Little Neck Clams on the Half Shell &
Cocktail Sauce**

**Seasonal Oysters on the Half Shell, Served
with Horseradish, Tabasco & Cocktail Sauce**

Snow Crab Claws

Cracked Maine Lobster Tails & Claws

Prepared Sushi Display

A Deluxe Selection of Shrimp, California Roll,
Cucumber, Tuna & Salmon

5 Pieces per person (25 person minimum)

\$18pp

Traditional Smoked Salmon Display

Served with Eggs, Onions, Capers & Mini Rye
Toast Points

\$9pp