DELI BUFFET
(minimum of 15 guests)

ACCOMPANIMENTS
Soup of the Day

SALADS (select three)
Traditional Caesar Salad
Baby Field Greens, Julienned Vegetables, Cherry Tomatoes, Balsamic Vinaigrette and Buttermilk Herb Dressing
Tomato, Cucumber, and Red Onion Salad
Traditional Cole Slaw
Baby Tri-Colored Potato Salad with Tomato, Scallions, and Bacon Vinaigrette
Roasted Red Skin Potato Salad, Tri-Colored Peppers, Red Onions, Capers, and Balsamic Vinaigrette
Tri-Color Tortellini, Vermont Feta, Sun-dried Tomato and Kalamata Olives, Sweet Basil Vinaigrette
Penne Pasta, Cherry Tomatoes, Artichoke Hearts, Pine Nuts, and Herb Vinaigrette
Marinated Fruit Salad
Baked Kettle Chips (lightly salted, BBQ, salt & vinegar)

PRE-MADE GOURMET SANDWICHES
(select four)
Grilled Chicken Caesar Wraps
Curried Chicken Salad with Cashews and Seasonal Greens on Multi Grain Bread
Grilled Marinated Chicken with Roasted Corn Relish, Cilantro Aioli and Red Leaf Lettuce on a Kaiser Roll
Roast Turkey, Vermont Cheddar, Carrot, Apple and Cabbage Slaw, Baby Greens and Lemon Chive Aioli on Multi Grain Bread
Smoked Ham, Grilled Pineapple, Roasted Red Peppers, Bourbon BBQ Sauce, Baby Greens on Sourdough Bread
House Roasted Beef with Chèvre and Arugula, Charred Tomato and Onion Jam on Sourdough Bread
Italian Meats with Roasted Red Peppers, Provolone Cheese, Pesto and Romaine Lettuce on a Kaiser Roll
Marinated Mozzarella, Sliced Tomatoes, Cucumbers, Red Onions, Balsamic Aioli and Seasonal Greens on Multi Grain Bread
Grilled Marinated Vegetable Wraps with Hummus
Traditional Lobster Salad with Bibb Lettuce on Brioche
Smoked Salmon, Asparagus, Tomatoes, Red Onion, Watercress and Lemon Caper Aioli on Rye

ENHANCEMENTS
Bowls of Tuna Salad, Chicken Salad with Grapes and Walnuts, or Chopped Egg Salad
Room temperature Grilled Chicken Strips
Hot Orecchiette Pasta with Wheat Berries, Wild Mushrooms, Roasted Corn and Asparagus
Baked Penne with Mozzarella, Tomatoes and Parmesan
Chef’s Special Baked Macaroni and Cheese, Buttered Herb Crumb Topping

DESSERTS (select two)
New England Apple Pie with Ice Cream
Fresh Fruit Tart
Chocolate Banana Cream Pie
Boston Cream Pie
Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

A service charge of $75.00 applies to events with 15 guests or less.
All Food and Beverage is subject to 15% Gratuity, 8% Taxable Administrative Fee and 7% Massachusetts Sales Tax