

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

\$60.00pp

(select four)

Grilled Chicken Caesar Wraps

Curried Chicken Salad with Cashews and Bibb lettuce on Multi Grain Bread

Grilled Marinated Chicken with Roasted Corn Relish, Cilantro Aioli and Red Leaf Lettuce on Three Cheese Chili Bread

Roast Turkey with Vermont Cheddar, Carrot, Apple and Cabbage Slaw, Baby Greens and Lemon Chive Aioli on Ciabatta

Smoked Ham, Grilled Pineapple, Roasted Red Peppers, Bourbon BBQ Sauce, Baby Greens on Seeded Honey Molasses Bread

House Roasted Beef with Chèvre and Arugula, Charred Tomato and Onion Jam on Rustic Rosemary Bread

Italian Meats with Roasted Red Peppers, Provolone Cheese, Pesto and Romaine Lettuce on a Baguette

Marinated Mozzarella with Sliced Tomatoes, Cucumbers, Red Onions, Balsamic Aioli and Frisée Lettuce on Focaccia

Grilled Marinated Vegetable Wraps with Hummus

Traditional Lobster Salad with Bibb Lettuce on Brioche

Additional \$5.00pp

Smoked Salmon, Asparagus, Tomatoes, Red Onion, Watercress and Lemon Caper Aioli on Marble Rye

Additional \$5.00pp

ENHANCEMENTS

Bowls of Tuna Salad, Chicken Salad with Grapes and Walnuts, or Chopped Egg Salad

Additional \$4.00pp

Room temperature Grilled Chicken Strips

Additional \$5.00pp

Hot Orecchiette Pasta with Wheat Berries, Wild Mushrooms, Roasted Corn and Asparagus

Additional \$7.00pp

Baked Penne with Mozzarella, Tomatoes and Parmesan

Additional \$6.00pp

Chef Special Baked Macaroni and Cheese, Buttered Herb Crumb Topping

Additional \$6.00pp

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 14% Gratuity, 7% Taxable Administrative Fee and 7% Massachusetts Sales Tax