

PLATED DINNER SELECTIONS

Dinner prices are based on **three courses** and include Multigrain Harvest Rolls, Raisin Nut Rolls and Sliced Sourdough Bread

FIRST COURSE

COLD SELECTIONS

Additional \$10.00pp

BY EARTH

Napoleon of Sliced Red and Yellow Tomatoes, Mozzarella, Micro Greens, Basil Oil and Balsamic Reduction (*gluten-free*)
Roasted Tomato stuffed with Bulger Wheat Salad over Arugula, Balsamic Reduction

BY SEA

Fresh Lobster over Micro Greens with Melon Carpaccio, Figs, Lemon Crème Fraiche and Caviar (*gluten-free*)
Seared Tuna over Spicy Asian Slaw with Micro Greens and Cilantro Oil (*gluten-free*)
Herb Grilled Shrimp with Soba Noodle Salad and Scallion Oil

BY LAND

Air Dried Beef Carpaccio with Marinated Artichokes, Cornichons and Tapenade, Herb Grilled Crostini

HOT SELECTIONS

Additional \$10.00pp

BY EARTH

Spinach Gnocchi with Grilled Portabella Mushrooms, Roasted Cherry Tomatoes, and Roasted Garlic Cream
Butternut Squash Ravioli with Sautéed Spinach, Roasted Red Peppers, Blue Cheese and Toasted Walnuts
Blue Cheese Tart with Arugula, Drunken Fig and Vidalia Onion Relish, Port Wine Reduction
Crispy Herb Risotto Cake with Sautéed Forest Mushrooms and Red Wine Demi-Glace (*gluten-free*)
Wild Mushroom Strudel with Roasted Plum Tomatoes and Asiago Cream
Grilled Vegetable and Polenta Napoleon with Roasted Tomato Coulis (*gluten-free*)

BY SEA

Seared Salmon with Smoked Mussels, Braised Spinach, and Lemon Butter Sauce (*gluten-free*)
Grilled Herb Marinated Shrimp with Lobster Sauce, Parsnip Purée and Fried Leeks
Pan Seared Sea Scallops over Braised Greens with Tomato Butter

SOUPS

Additional \$6.00pp

Chilled Golden Potato Leek, Crispy Leek Julienne
Chilled Gazpacho (*gluten-free*)
Country Vegetable and Bean with Pesto (*gluten-free*)
Butternut Squash with Maple Crème Fraîche (*gluten-free*)
Fire Roasted Tomato with Crème Fraiche and a Fried Basil Leaf (*gluten-free*)
Roasted Onion with Garlic and Herb Crostini
Wild Mushroom Consommé (*gluten-free*)
Lobster Bisque
Roasted Pumpkin with Cinnamon Crème Fraîche and Toasted Pumpkin Seeds (*gluten-free*)

A service charge of \$75.00 applies to all events with 15 guests or less.

All Food and Beverage is subject to 14% Gratuity, 7% Taxable Administrative Fee and 7% Massachusetts Sales Tax

SALADS *(select one)*

- Spinach with Applewood Smoked Bacon, Grilled Portabella, Roasted Plum Tomatoes, Fried Leeks, Sherry Vinaigrette
- Red Oak and Frisée Lettuce with Grilled Shrimp, Mandarin Oranges, Orange Ginger Vinaigrette *(gluten-free)*
- Baby Spinach with Roasted Apples, Drunken Cranberries and Blue Cheese, Cider Vinaigrette *(gluten-free)*
- Mesclun Greens with Toasted Walnuts and Vermont Feta, Dried Cranberry Port Vinaigrette *(gluten-free)*
- Boston Bibb and Spinach with Blueberries, Orange and Grapefruit Segments, Spicy Pecans, Pecan Vinaigrette *(gluten-free)*
- Baby Spinach with Roasted Pears, Crispy Pancetta and Shaved Parmesan, Balsamic Vinaigrette *(gluten-free)*
- Baby Field Greens with Roasted Cherry Tomatoes, Feta, Grilled Garlic and Herb Crostini, Creamy Sorrel Dressing
- Mesclun Greens with Warm Panko Crusted Chevre, Yellow Pear Tomatoes and Toasted Walnuts, Pesto Vinaigrette

ENTRÉES *(selection of salad and dessert included in per person price)*

BY EARTH

- Grilled Eggplant stuffed with Vegetable Couscous, Saffron Cream \$75.00pp
Braised Greens, Asparagus and Baby Carrots
- Herb Risotto stuffed Seasonal Squash, Tomato Pan Sauce *(gluten-free)* \$75.00pp
Garlic Sautéed Spinach, Roasted Brussel Sprouts

BY AIR

- Grilled Balsamic Chicken, Sun-dried Cherries *(gluten-free)* \$80.00pp
Herb Risotto Cake, Grilled Asparagus, and Roasted Baby Carrots
- Grilled Cilantro Chicken, Vodka Lime Demi-Glace *(gluten-free)* \$80.00pp
Seared Polenta Cake, Grilled Asparagus, and Roasted Baby Carrots
- Pan Seared Chicken, Ratatouille *(gluten-free)* \$80.00pp
Roasted Red Skin Potatoes and Caramelized Cauliflower
- Grilled Scallion Ginger Chicken, Shiitake Mushroom Sauce \$80.00pp
Basmati Rice and Sautéed Asian Long Beans
- Roasted Boneless Duck Breast, Orange Glaze *(gluten-free)* \$95.00pp
Whipped Sweet Potatoes, Sautéed Brussel Sprouts

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BY SEA

New England Baked Scrod, Lemon & Grapeseed Oil Roasted Red Skin Potatoes and Braised Greens	\$86.00pp
Seared Salmon, Dried Fruit Chutney (<i>gluten-free</i>) Wilted Spinach and Yukon Gold Potato Cake	\$90.00pp
Seared Herb Crusted Salmon, Citrus Pan Sauce Seasonal Rice Medley, Asparagus and Roasted Plum Tomatoes	\$90.00pp
Grilled Salmon, Cumin and Coriander Pan Sauce (<i>gluten-free</i>) Black Bean and Roasted Corn Succotash, Pan Seared Cherry Tomatoes, Braised Spinach	\$90.00pp
Baked Sole stuffed with Lobster, Spinach, and Mushrooms, Lemon Butter Sauce Whipped Yukon Gold Potatoes and Haricot Vert	\$86.00pp
Miso Marinated Sesame and Panko Crusted Red Drum Fish, Ponzu Vinaigrette, Braised Coriander Lentils and Bok Choy	\$86.00pp
Seared Halibut, Mango & Papaya Salsa (<i>gluten-free</i>) Braised Greens and Roasted Potatoes	\$100.00pp
Pan Seared Halibut with Smoked Mussels (<i>gluten-free</i>) Potato, Mushroom and Spinach Ragout, Roasted Plum Tomatoes	\$100.00pp

BY LAND

Pepper Crusted Grilled Black Angus New York Sirloin, Pinot Noir Glaze (<i>gluten-free</i>) Blue Cheese Au Gratin Potatoes and Grilled Asparagus	\$100.00pp
Grilled Tenderloin, Roasted Garlic Sauce (<i>gluten-free</i>) Caramelized Onion Mashed Potatoes, Asparagus and Roasted Red Peppers	\$110.00pp
Grilled Tenderloin, Sorrel Pan Sauce (<i>gluten-free</i>) Roasted Japanese Sweet Potatoes, Braised Greens and Pan Seared Cherry Tomatoes	\$110.00pp
Braised Barbeque Rubbed Short Ribs, Pan Sauce (<i>gluten-free</i>) Sautéed Greens and Ancho Chili Polenta	\$86.00pp
Roasted Rack of Lamb, Rosemary and Citrus Infused Demi-Glace (<i>gluten-free</i>) Chive Mashed Potatoes, Haricot Vert, and Baby Carrots	\$115.00pp
Grilled Veal Chop with Wild Mushrooms, Peppercorn Demi-Glace (<i>gluten-free</i>) Whipped Sweet Potatoes and Garlic Sautéed Spinach	\$115.00pp

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DUET ENTRÉES

Grilled Herb Marinated Chicken, Lemon Butter Sauce and
Seared Halibut, Sun Dried Tomato, Olive and Fennel Relish (*gluten-free*)
Basil Mashed Potatoes and Poached Asparagus \$100.00pp

Petite Filet Mignon, Burgundy Demi-Glace and
Gulf Shrimp and Seared Sea Scallops on Rosemary Skewer, Lemon Butter (*gluten-free*)
Caramelized Onion Mashed Potatoes and Baby Vegetables \$110.00pp

Petite Filet Mignon, Red Wine Demi-Glace and
Steamed Lobster, Caviar Cream \$125.00pp
Roasted Fingerling Potatoes, Baby Carrots and Haricot Vert

Grilled Veal Medallion, Marsala Wine Demi-Glace and
Pan Seared Scallops, Tomato Beurre Blanc (*gluten-free*)
Yukon Gold Mashed Potatoes and Braised Greens \$110.00pp

DESSERTS (*select one*)

Flourless Chocolate Ganache Cake, Berries and Whipped Cream (*gluten-free*)
Fresh Fruit Tart on Shortbread Crust with Vanilla Bean Pastry Cream, Crème Anglaise and Honey Crème Fraîche
Henrietta's Chocolate Bread Pudding, Caramelized Banana Sauce and Vanilla Ice Cream
Roasted Apple Teacake, Cinnamon Ice Cream
Chocolate Eruption Cake, Vanilla Ice Cream
Seasonal Berry Short Cake, Fresh Whipped Cream
Apple Tarte Tatin, Caramel Ice Cream
Toasty S'mores Tart, Vanilla Ice Cream
Crème Caramel (*gluten-free*)
Warm Pear, Almond and Brandy Tart, Cinnamon Ice Cream
Chocolate Mousse Parfait, Fresh Raspberries and Whipped Cream (*gluten-free*)
Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

DESSERT TABLE

Additional \$15.00pp

Chocolate Mousse Cake, Fresh Seasonal Fruit Tarts, Crème Brûlée, Tea Breads
Tiramisu, Boston Cream Tea Cookies, Chocolate Bread Pudding

GOURMET COFFEE STATION

Additional \$12.00pp

Silver Coffee Service presented with Raw Sugar, Cinnamon Sticks,
Shaved Chocolate, Chantilly Cream and Orange Zest
Almond, Hazelnut and Vanilla Flavored Syrup

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