DINNER SELECTIONS

All Dinner Prices based on Four Courses and include Assorted Breads and Rolls, Coffee, Decaffeinated Coffee and Herbal Teas.

A $75.00 Service Charge applies for events with 15 guests or less.

APPETIZERS

COLD
Chilled Smoked Salmon and Yukon Potato Napoleon on a bed of Arugula with Braised Fennel and Mustard Vinaigrette
Jumbo Shrimp Cocktail

HOT
Artichoke and Mascarpone Ravioli with Oven Roasted Tomato, Asparagus in a Basil Pan Sauce
Butternut Squash Ravioli, Spinach, Roasted Red Peppers, Blue Cheese and Toasted Walnuts
Risotto Cakes with Forest Mushrooms, Red Wine Demi Glace
Seared Polenta Cake, Lemon Caper Aioli and Vegetable Noodles
Fresh Salmon Cake, Lemon Caper Aioli and Vegetable Noodles
Wild Mushroom Strudel, Boursin Cream
Grilled Herb Marinated Shrimp with Lobster Sauce, Parsnip Puree and Fried Leeks
Seared Sea Scallops, Tomato Chive Butter

SOUPS
Golden Potato Leek, Crispy Leek Julienne (Chilled)
Gazpacho (Chilled)
Butternut Squash Soup with Maple Crème Fraiche
Roasted Tomato Basil
Wild Mushroom Consommé
Roasted Pumpkin, Toasted Pumpkin Seeds
Lobster Bisque
Catering Menu

SALADS

Red Oak and Baby Lettuces with Seasonal Berries, Crispy Fried Leeks, Mandarin Orange Segments; Champagne Vinaigrette
Napoleon of Sliced Red & Yellow Tomato and Fresh Mozzarella, Mache; Basil Oil and Balsamic Reduction
Red and Green Oak Lettuce, Grilled Shrimp, Asparagus Tips; Sesame Orange Vinaigrette
Baby Spinach, Toasted Apples, Drunken Cranberries, Blue Cheese; Cider Vinaigrette
Mesclun Greens, Toasted Walnuts and Vermont Feta; Dried Cranberry Port Vinaigrette
Bibb and Arugula with Grilled Mushrooms, Leeks and Tomatoes; Sweet Balsamic Vinaigrette
Arugula with Marinated Baby Artichokes and Hearts of Palm
Arugula with Marinated Mozzarella and Roasted Tomatoes, Kalamata Olives; Basil Oil
Baby Spinach, Seasonal Fruit, Spicy Pecans, Vermont Chèvre; Pecan Vinaigrette

ENTRÉES

Pan Roasted Cod, Lemon Oil
Roasted Potatoes and Sautéed Spinach
Seared Salmon, Apple Cider Reduction
Wilted Spinach and Yukon Gold Potato Cake
Seared Herb Crusted Salmon, Citrus Pan Sauce
Lemon Orzo and Asparagus, Roasted Plum Tomato
Grilled Salmon, Lemon Butter Sauce
Black Beans, Roasted Corn, Fennel, Tomato, Braised Spinach
Baked Sole Stuffed with Maine Rock Crabmeat, Lobster Sauce
Whipped Yukon Gold Potatoes and Haricot Vert
Miso Marinated Sesame Coated Sable, Ponzu Vinaigrette
Braised Coriander Lentils and Grilled Asparagus
Seared Halibut, Mango and Papaya Salsa
Served with Braised Greens and Roasted Potatoes
Pepper Crusted Grilled Black Angus New York Sirloin, Pinot Noir Glaze
Blue Cheese Au Gratin Potatoes and Seasonal Vegetables
Grilled Tenderloin, Roasted Garlic Sauce
Caramelized Onion Mashed Potatoes and Oven Baked Tomatoes
Grilled Tenderloin, Cabernet Demi Glace
Root Vegetable Au Gratin and Haricot Vert
Braised Short Ribs, Stewed Vegetables
Sautéed Greens and Mascarpone Polenta
Roasted Duck Breast, Port Wine Demi Glace, Drunken Figs
Herb Risotto Cake and Braised Greens  
Roasted Rack of Lamb, Marjoram and Smoked Garlic Demi Glace  
Horseradish Mashed Potatoes and Haricot Vert and Baby Carrots  
Grilled Veal Chop with Morels, Armagnac Demi Glace  
Whipped Sweet Potatoes and Garlic Sautéed Spinach

**DUET ENTRÉES**

Herb Crusted Breast of Chicken, Red Wine Demi Glace &  
Grilled Salmon, Beach Plum Glaze  
Saffron Mashed Potatoes and Oven Roasted Vegetables  
Petite Filet Mignon, Red Wine Demi Glace &  
Seared Sea Scallops, Tomato Beurre Blanc,  
Yukon Gold Mashed Potatoes and Asparagus  
Petite Filet Mignon, Burgundy Demi Glace &  
Gulf Shrimp & Seared Sea Scallops on Fresh Rosemary Skewer  
Caramelized Onion Mashed Potatoes and Baby Vegetables

**CLASSIC DESSERTS**

Henrietta's Chocolate Bread Pudding, Caramelized Banana Sauce and Vanilla Ice Cream  
Henrietta's Table Individual Pie of the Day  
Chocolate Eruption Cake, Vanilla Ice Cream  
Seasonal Berry Short Cake, Fresh Whipped Cream  
Apple Tart Tartan served with Caramel Ice Cream  
Toasty S'mores Tart with Vanilla Ice Cream  
Pâté à Choux Ring with Vanilla Bean Pastry Cream and Fresh Berries  
Warm Pear, Almond and Brandy Tart with Cinnamon Ice Cream

**SPECIALTY DESSERTS ($5.00 additional per person)**

Charles River Swanboats  
White Chocolate Swanboats filled with Chocolate Mousse and Fresh Berries  
Decorated with an Edible Painting of the Charles River  
Fresh Fruit Napoleon  
Layers of Puff Pastry, Vanilla Pastry Cream, Fresh Fruit and Blackberry Port Reduction  
Topped with Sprig of Fresh Mint
Personalized Wedding Dessert:
Heart Shaped Chocolate Cup filled with Chocolate Mousse,
Accompanied with Fresh Berries and a Mini Painter’s Palate showing a photo or
personal quote from the Bride & Groom
Harvard Red Velvet Cake accompanied by an Edible Painting of Harvard
Mini Pastry along with Chocolate Dipped Fruits Platter for each Table
Chocolate Swan with Chocolate Mousse
Pecan Petit Four, Caramel Sauce
Fresh Fruit Tart, Mango Coulis

DESSERT TABLE

Chocolate Mousse Cake, Fresh Seasonal Fruit Tarts
Tea Breads, Chocolate Dipped Fruits, Tiramisu,
Boston Cream Cake Tea Cookies, Crème Brûlée, Chocolate Bread Pudding
Selection of Petit Fours, French Pastries and Chocolate Truffles

All Food and Beverage items listed are subject to a 14% Gratuity, 7% Taxable Administrative Fee and 7% Massachusetts Sales Tax.