PREPARED IN THE ROOM

*Requires a chef fee of $100.00

NEW ENGLAND RAW BAR (Shucker to Shuck)*

- Island Creek Oysters
- Wellfleet Little Neck Clams
- Jumbo Shrimp
- Cracked Crabs and Lobster Tails
  (Displayed with traditional accompaniments and shucker to present)

GRIDDLE STATION (Chef to Present)*

- Grilled Mozzarella, Sliced Tomato and Basil Pesto On Herb Focaccia
- Grilled Cheddar, Sliced Tomato and Applewood Smoked Bacon On Marble Rye

A TASTE OF ITALY (Chef to Prepare)*

Salads:
- Traditional Caesar Salad
- Fresh Mozzarella, Sliced Tomato & Basil

Pastas: (Please select two of each)
- Roasted Eggplant Triangoli
  - Penne
- Roasted Butternut Squash and Amaretto Ravioli
- Artichoke and Mascarpone Agnolotti
  - Spinach Gnocchi
  - Fresh Egg Gemelli
  - Tri-Color Cheese Tortellini

Sauces:
- Parmesan Butter
- Fresh Tomato Basil
- Pesto
  - Sun-dried Tomato, Broccoli Rabe and Asiago Cream
Roasted Garlic, Extra Virgin Olive Oil and Toasted Pine Nuts
    Roasted Red Pepper Sauce
    Wild Mushroom Cream
(All Served with Pine Nuts, Sun-dried Tomatoes, Roasted Peppers, Tomatoes, Mushrooms, Fresh Herbs,
Shaved Parmesan, Freshly Cracked Pepper and Garlic Bread)
Enhance your pasta station with seafood: (please select two)
    Scallops, Shrimp or Calamari

VEGETARIAN STATION (Chef to Prepare)*

A Sauté of Forest Mushrooms over Crispy Herb Risotto Cakes
Creamy Polenta with Fresh Tomatoes, Asparagus Tips, Herbs and Parmesan Cheese

SMASHED POTATO BAR

Yukon Gold and Sweet Mashed Potatoes
Toppings Include: Sour Cream, Tomato, Scallions, Applewood Smoked Bacon Crumbles, Broccoli, Parmesan,
Cheddar Cheese, Caramelized Onions, Chives, Sweet Cream Butter and Truffle Oil

BALSAMIC MARINATED LAMB CHOPS (Chef to Carve)*

Seared to order with Sweet Chili, Mango, Aged Soy and Garlic Aioli Sauces

TASTE OF ASIA (Chef to Prepare)*

To Be Displayed:
Assorted Sushi Rolls, Sashimi & Nigiri, Wasabi, Pickled Ginger and Soy Steamed Vegetarian, Chicken and
Pork Shu Mai, Sweet Chili, Garlic Chili, and Soy Sauce

Prepared by chef:
Hand Rolled Vegetarian Asian Spring Rolls
Lettuce Wraps with Spicy Chicken, Glass Noodles and Shiitake Mushrooms

SEAFOOD STATION (Chef to Prepare)*

(Please select three)
To Be Displayed:
    Grilled Calamari Salad
    Mussels in White Wine, Garlic and Tomato
Steamed Split Lobster Tails Garnished with Garlic Crostini

Prepared by Chef:
- Pan Seared Sea Scallops in Lime and Cilantro
- Crab Cakes with Red Pepper Aioli
- Shrimp Scampi
- All served with Steamed Rice

ASSORTED SUSHI

- California, Tuna, Salmon and Vegetarian Rolls
- Tuna and Salmon Nigiri
- Pickled Ginger, Wasabi and Scallion Soy Sauce
- To be displayed passed or
- Made to order by an Authentic Sushi Chef

FROM THE CARVING TABLE (Chef to Carve)*

- Served with Silver Dollar Rolls
- Roasted Breast of Turkey with Traditional Stuffing
  - Cranberry Chutney and Pan Gravy
  - Stuffed Breast of Chicken with Spinach, Sun-dried Tomatoes and Mozzarella
  - Red Wine Demi Glace
- Lightly Peppered Sirloin of Beef with Assorted Mustards and Horseradish Cream
  - Classic Roasted Peking Duck in Crepes with Spring Vegetables
  - Hoisin Sauce and Scallion Brushes
  - Soy and Balsamic Rack of Lamb with Roasted Pepper Relish
  - Roasted Tenderloin of Beef on Grilled Focaccia
  - Arugula Pesto, Marinated Olive Spread, Creamy Horseradish
  - Stone Ground Mustard and Sun-dried Tomato Spread
- Loin of Lamb, Braised Spinach, and Wild Mushrooms wrapped in Phyllo Pastry
  - Madeira Wine Demi Glace

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