

Cocktail Reception

Vegetable Crudités and Dips
\$2.50 per person, 10 person minimum

International Cheese and Cracker Display
\$4 per person, 10 person minimum

Raw Bar Options

All Raw Bar Items Are Served with the Appropriate Condiments

Clams on the Half Shell
\$2.00 per piece

Spiny Creek Oysters on the Half Shell
\$2.00 per piece

Jumbo Shrimp Cocktail on Ice
With Lemon and Cocktail Sauce
\$2.00 per piece

Seafood Stations

Smoked Salmon
Served with Appropriate Garnishes
4.25 per person

Tuna Nicoise Display
\$6.50 per person, 20 person minimum

Sushi Display
\$5.50 per person, 20 person minimum

Smoked Seafood Display
\$5.50 per person, 20 person minimum

Hot and Cold Hors d'oeuvres Options

Hors d'oeuvres are priced at \$2 per piece, certain minimums apply

Cold Hors d'Ouevres

Melon and Prosciutto Brochette
Tomato, Basil, Mozzarella Brochettes with Aged Balsamic
Smoked Salmon Roulade on Pumpernickel Crouton
Mango Salsa on fried Plantain
Crab Salad on Cucumber and Endive
Thai Style Fresh Rolls
Tomato and Basil Brushetta
Olive Tapenade on Crostini
Goat Cheese Fresh Stuffed Dates with Pistachio
Garlic Hummus on Fried Pita

Hot Hors d'Ouevres

Crab and Corn Fritters with Red Pepper Aioli
Warm Brie and Raspberry on Crostini
Thai Beef Satay
Scallops Wrapped in Thick Slab Bacon
Crispy Wontons with Plum Dipping Sauce
Crispy Cashew Chicken Spring Roll
Mini Crab Cakes with Sauce Remolade
Sausage Stuffed Mushroom Caps
Vegetable Spring Rolls with Hoison Dipping Sauce
Wilted Spinach and Feta in Phyllo
Chicken Satay with Thai Peanut Dipping Sauce
Smoked Duck Quesadillas with Salsa Fresca
Miniature Forest Mushroom Tartlets
Clams Casino
Oysters Rockefeller

Hot and Cold Hors d'oeuvres Options

Hors d'oeuvres are priced at \$3.50 per piece, certain minimums apply

Lobster and Risotto Cakes
Smoked Salmon Mousse on Gauffrette Potatoes
Smoked Salmon Tartare on Potato Cake
Lobster and Corn Fritters with Saffron Aioli
Sweet Scallop on Caramelized Bacon with Mango
Tempura Lobster on Polenta with Tarragon
Roasted Lamb Australian Lollipops

Buffet and Plated Meal Selections

Salad Choices

Leaf Salads

Farmers Market Green with European Cucumber, Toy Box Tomatoes and Tuscany Vinaigrette
Hearts of Romaine with Focaccia Crouton and Parmesan Peppercorn Dressing
Field Greens with Shaved Red Onion, Gorgonzola and Raspberry Vinaigrette
Baby Spinach with Toasted Walnuts, Dried Cranberries, Goat Cheese and Sherry Vinaigrette
Arugula with Crisp Panchetta, Cuban Onion, Feta Cheese and red Wine Vinaigrette
Field Greens Walnuts, Blue Cheese, Anjour Pears, and Zinfandel Vinaigrette
Field Greens with Roasted Corn, Black Beans, Red Onion and Mango Vinaigrette

Salads

Sliced Tomatoes with Fresh Buffalo Mozzarella and Basil Oil
Celery Root and Carrot Salad with Lavender Honey and Currants
Gemmellini Pasta Salad
Pepperonchini, Sun Dried Tomatoes, Roasted Red Peppers, Cuban onion and Tuscany Vinaigrette
Tomato and Cucumber with Thyme
Southwest Roasted Corn and Black Bean
Waldorf Salad
Celeriac with Dates, Apples, Walnuts, and Raisins
Black Eyed Peas with Tasso Ham
Country Style Potato Salad
Phoenix Broccoli Salad
Broccoli, Garlic and Herb Dressing, Apple Slab Bacon, Cuban Onion, Three Cheeses

Entrée Choices

From the Ocean

Atlantic Salmon with Wilted Spinach, Tomato Concasse and Honey Mustard Cream
Baked Chatham Cod with Herb Crumb Topping and Lemon Buerre Blanc
Char Grilled Swordfish Steak with Capers Chive Lemon Butter
Pan Roasted Lemon-Honey Glazed Atlantic Salmon
Skillet Blackened Swordfish with Remoulade Sauce
Sesame Encrusted Rare Ahi Tuna with Soy-Ginger
Halibut with Mango and Pepper Salsa
Grilled Rare Ahi Tuna with Wasabi Aioli and Sweet Soy
Oven Roasted Tilapia with Tropical Orange, Mango and Mint Salsa

From the Land

Searched Chicken Breast with Forest Mushrooms and Grain Mustard Sauce
Cumin and Brown Sugar Cured Pork Loin with Roasted Apple Thyme Sauce and Spinach
Roasted Chicken Breast with Prosciutto, Spinach and Roasted Red Peppers
Braised Veal Osso Bucco, Goat Cheese Polenta and Root Vegetables
Garlic and Sea Salt Crusted Prime Rib
Filet Mignon with Duo of Sauces
Meyers Soaked Rack of New Zealand Lamb
Pork Roulade Stuffed with Baby Spinach, Granny Smith Apples and Feta Cheese
Roast Pork Tenderloin with Maine Maple Syrup and Fig Sauce
Pork Chop Mediterranean Style with Sundried Heirloom Tomatoes, Kalamata Olives and Feta Cheese
Brown Sugar and Currant Glazed Duck Breast
Asian Roasted Duck Hoison Style with Diakon and Lotus
Roasted Duck Breast and Duck Confit with Maine 3 Berry Compote

From the Garden

Vegetable Strada
House Made Fettuccini, Garden Pesto and Vegetables
Parmesan Filled Tortellini with English Peas, Sundried Tomatoes and Parmesan Cream Sauce
Roasted Marinated Farmers Market Vegetables (Vegan)
Vegetable Pad Thai (Vegan)
Grilled Vegetable 'Lasagna' (Vegan)

Accompaniments

Potato, Goat Cheese and Herb Casserole
Garlic and Boursin Whipped Potatoes
Sticky Sushi Rice Cakes (Brown or White)
Creamy Polenta with Asiago and Basil
Forest Mushroom and Parmesan Risotto
Steamed Seasonal Medley of Vegetables with Farmers Butter
Roasted Fruit
Peaches, Plum, Carrabolla and Pineapple
Roasted Sweet Potato with Maine Maple Syrup
Nepal Style Basmati Rice
Grilled Marinated Seasonal Vegetables
Roasted Winter Root Vegetables (In Season Only)
Roasted Red Bliss Potatoes with Garlic and Thyme

Theme Dinners

Italian Style Buffet

Fresh Fettuccini

Fresh Capellini (Angel Hair)

Three Cheese Tortellini

Pastas are served with a choice of Vodka Pomodoro
, Pesto Garlic Alfredo, or al Fresco Marinara Sauce

Veal and Pork Meatballs

New England Garden Vegetable Strada

Lasagna

Vegetable Primavera or Veal and Pork

Cesar Salad

Served with Asiago Cheese and Homemade Croutons

Focaccia Bread with Extra Virgin Olive Oil

Chocolate Dipped Cannolis and Italian Petite Fours

American Grill

Grilled Petite Teres Major Filet of Beef

Grilled Chicken Breast

California Mesculin Mixed Green Salad with Garden
Vegetables

Red Bliss Potato Salad

Pasta Salad

Pepperonchini, Salami, Sun dried Tomatoes, Roasted
Red Peppers, Cuban Onion and Balsamic Vinaigrette

New England Style Baked Beans

Fresh Corn on the Cob

Potato Rolls with Whipped Butter

Apple Crisp, Blueberry Cobbler, Assorted Fresh Pies

Southwest Fiesta

Chips and Salsa

Chile Con Queso

Taco Salad with Ancho-Citrus Vinaigrette

Black Bean and Corn Relish

Spanish Rice

Spinach Quesadillas with Pepper Jack Cheese

Beef and Chicken Fajitas with Appropriate Garnishes

Chicken Chimichangas with Roasted Jalapeno Sauce

Individual Flan



Brunch Menu

Continental Breakfast Items

Smoked Salmon Presentation
Artesian Cheese Display
Assorted Yogurts and Cottage cheese
Whole Fresh fruit
Hot Oatmeal and Assorted Cold Cereals
Dried Fruit, Sliced Almonds, and Toasted Coconut
Assorted bagels and Flavored cream Cheeses
Assorted Muffins, Danish, Croissants, pastries and Breakfast breads with Assorted Jams and Preserves

Breakfast Entrée and Buffet Choices

Eggs Benedict
Eggs Florentine Benedict
Smoked Salmon Benedict
Louisiana Bayou Benedict
Steak House Benedict
Crab Cake Benedict
Huevos Rancheros
Veggie Three Egg Scramble
Strawberry and Cream Cheese Stuffed French Toast
Ham Egg and Three Cheese Scramble
Breakfast Burrito

Quiches

Black Forest Ham and Cheese Quiche
Spinach Florentine Quiche
Forest Mushroom and Gruyere Quiche
Roasted Red Peppers, Roasted Garlic, Asparagus and Monterrey Jack Quiche
Artichoke and Herb Quiche
Caramelized Onion, Blue Cheese and Beef Quiche

Accompaniments

Phoenix House Three Potato Home fries
Apple Slab Smoked Bacon
Country Style Breakfast Sausage
Maple Glazed Ham Steak
Fresh Seasonal Fruit

Station Enhancements

Belgian Waffles
Fresh Fruit, Shaved Chocolate, Farm fresh Whipped Cream

Omelet Station

Forest Mushrooms, Broccoli, Peppers, Ham, Sausage, Three Cheese, Asparagus, Onions, Caramelized Onions, Tomato