

Hors d'oeuvres

Reception Displays

Domestic and International Cheese Display
with Fancy Crackers

Crisp Seasonal Vegetables served
with an Herb Dip and Crispy Flatbread

Hummus, Tabouleh, Marinated Feta
and Assorted Olives with Flatbread

Smoked Salmon with Traditional
Accompaniments

Chilled Gulf Shrimp with Cocktail Sauce

Phyllo wrapped Brie with Raspberry Glaze
and Toasted Crostini

Seasonal Raw Oysters & Littleneck Clams,
Jumbo Shrimp & Tuna Sashimi

Hot – Passed or Stationary

Price by the Dozen

Assorted Mini Pizza

Bruschetta with Assorted Toppings

Chicken Satay with Peanut Sauce

Crab Cake with Remoulade Sauce

Seared Rare Ahi on Homemade Potato Chip
with Hoisin and Wasabi Sauces

Mini Beef Wellington

Lollipop Lamb Chops

Hand Made Vegetable Spring Rolls

Mushroom Caps with Herb & Cheese Filling

Scallops wrapped with Maple Glazed Bacon

Spanikopita

Thai Chicken Rolls with Duck Sauce

Duck Confit on Goat Cheese Crostini
with Cranberry Relish

Carving Stations

The following selections are complimented with a
variety of sauces, condiments and petite Vienna Rolls

Apple wood Smoked Turkey Breast

Maple Mustard Glazed Virginia Ham

Cider Brined Pork Tenderloin

Roasted Beef Tenderloin—4oz

Filet of Salmon wrapped in Puff Pastry

Pepper Crusted Roast Prime Rib-6oz

*Enhance your carving station with garlic mashed
potato and seasonal vegetables for an additional*

Served Entrees

Includes Mixed Greens with Tomato, Cucumber, Shaved Carrot & Croutons—see first course enhancements for additional selections

Warm Rolls with Sweet Cream Butter— Chef's choice of Starch and Vegetable unless otherwise noted

Choice of Dessert served with Coffee and Assorted Teas

Chicken

Grilled Breast of Chicken
with Mango Lime Salsa

Chicken Provencal with Artichoke Hearts,
Sun-dried Tomatoes in a Chardonnay Sauce

Stuffed Breast of Chicken with Roasted
Tomato, Spinach & Smoked Mozzarella

Stuffed Chicken Breast with Prosciutto,
Wild Mushrooms and Pecorino

Pork

Roasted Pork Loin stuffed with
Sausage, Sun Dried Tomatoes and Mozzarella

Cider Brined Pork Tenderloin with
a Ragu of Roasted Pears and Applewood Bacon

Seafood

Seared Cod with a Ragu of
Swiss Chard, Chorizo and Cannellini Beans

Herb Crusted Salmon with a Basil Vinaigrette

Prosciutto wrapped Swordfish with
Lemon Caper Butter

Beef

Herb Roasted Prime Rib of Beef
with Horseradish Cream Sauce

Braised Short Ribs with Root Vegetables,
Port Wine Sauce & Stilton Cheese

Grilled Filet Mignon
with Portobello Mushroom Sauce

Duets

Duet of Grilled Swordfish *And* Chicken Breast with
Tomato Basil Vinaigrette

Duet of Maryland Crab Cake
And Grilled Chicken Breast with
Artichokes, Sun-dried Tomatoes and Fresh Herbs

Duet of Petite Filet with a Red Wine Demi Glaze *And*
Breast of Chicken with Roasted Shallot Sauce

Duet of Petite Filet Mignon *And* Maryland
Crab Cake with Sauce Bernaise

Vegan

Curried Vegetables & Chick Peas
over Minted Couscous

\$3 per person split menu fee applies with more than one selection

Prices subject to 5% MA sales tax. Gratuity or administrative fees. Menu & Pricing subject to change.

Served Entrée First Courses Enhancements

Caesar Salad

with Grated Parmesan Cheese and Croutons

Additional \$.50 per person

Watercress Salad

with Mandarin Oranges, Shaved Red Onion,
Crisp Tortilla Strips, Red Bell Pepper

and Ponzu Vinaigrette

Additional \$.50 per person

Butternut Squash Ravioli

with Andouille Sausage,

Fresh Sage and Pecorino

Additional \$1.00 per person

Maryland Crab Cakes

with Remoulade Sauce

and Marinated Matchstick Vegetables

Additional \$1.75 per person

Caprese Salad

Homemade Mozzarella with Heirloom Tomato,

Fresh Basil and Balsamic Vinaigrette

Additional \$1.75 per person

Autumn Salad

Baby Arugula, Local Apples,

Crisp Prosciutto, Roasted Beets,

Gorgonzola and a Sherry Vinaigrette

Additional \$.50 per person

Served Entrée Dessert Selection

Carrot Cake

An Individual Cake
with Fresh Carrots and Pineapple

Chocolate Torte

A Rich, Dense Flourless Torte
with Raspberry Sauce

Apple Tart

Fresh Apples with Cinnamon,
Caramel and Toasted Hazelnuts

Key Lime Pie

Tangy Key Lime Custard
with Toasted Meringue

Chocolate Kahlua Layer Cake

Layers of Rich Chocolate Cake
with a Kahlua Chocolate Ganache

Tiramisu

Espresso Soaked Lady Fingers
with Sweetened Mascarpone

Chocolate Mousse

Layers of White and Dark Chocolate
with Fresh Strawberries

Angel Cake

with Macerated Fresh Berries
and Whipped Cream

Bread Pudding

with White Chocolate
and Raspberry Crème Anglaise

Buffet Options

Buffet I

Overlook Garden Salad

Caesar Salad

Marinated Lemon Pepper Chicken with a Creamy
Lemon & Roasted Shallot Sauce

Herb Roasted Salmon with a Basil Vinaigrette

Orzo with Roasted Vegetables & Herbs

Seasonal Vegetable

Baskets of Warm Rolls with Sweet Cream Butter

Display of Seasonal Desserts

Coffee and Tea Station

Buffet II

Overlook Garden Salad

Caesar Salad

Chicken Provencal

Carved Sirloin of Beef with Sauce Robert

Rice Pilaf with Toasted Almonds

Seasonal Vegetable

Baskets of Warm Rolls with Sweet Cream Butter

Display of Seasonal Desserts

Coffee and Tea Station

Buffet III

Overlook Garden Salad

Caesar Salad

Chicken Marsala with Mushrooms

Curried Vegetables & Chick Peas w/ Cous Cous

Sun Dried Tomato Rice Pilaf

Seasonal Vegetable

Baskets of Warm Rolls with Sweet Cream Butter

Display of Seasonal Desserts

Coffee and Tea Station

Buffet IV

Caesar Salad

Caprese Salad

Antipasto Table

Chicken Saltimbocca

Herb Crusted Swordfish w /Lemon Caper Sauce

Carved Roasted Tenderloin of Beef

Roasted Garlic Mashed Potato

Seasonal Vegetable

Baskets of Warm Rolls with Sweet Cream Butter

Display of Seasonal Desserts

Coffee and Tea Station

Buffet V

Overlook Garden Salad

Caesar Salad

Roasted Vegetable Antipasto

Carved Sirloin of Beef with Sauce Robert

Curried Vegetables & Chick Peas w /Couscous

Yukon Gold Mashed Potato

Seasonal Vegetable

Baskets of Warm Rolls with Sweet Cream Butter

Display of Seasonal Desserts

Coffee and Tea Station

Buffet VI

Overlook Garden Salad

Caesar Salad

Roasted Vegetable Antipasto

Carved Prime Rib of Beef Au Jus

Crispy Potato Encrusted Cod with Lemon Sauce

Oven Roasted Red Bliss Potatoes with Rosemary

Seasonal Vegetable

Baskets of Warm Rolls with Sweet Cream Butter

Display of Seasonal Desserts

Coffee and Tea Station

Regional Lunch Buffet Options

Pacific Rim Buffet

Watercress Salad, Veggie Egg Rolls with
Duck Sauce, Hunan Chicken, Stir Fried Rice
and Fortune Cookies

Angel Cake with Seasonal Berries

North End Buffet

Caesar Salad, Three Cheese Lasagna,
Chicken Picatta, Green Beans and
Focaccia Bread

Tiramisu

New England Roast Turkey Buffet

Autumn Salad, Oven Roasted Turkey with Herb
Stuffing, Cranberry Sauce, Mashed Potatoes, Gravy
and Seasonal Vegetables
with Warm Rolls and Sweet Cream Butter

Warm Apple Crisp

Southwest Buffet

Chipotle Honey Grilled Chicken
with Sautéed Peppers and Onions, Refried Beans,
Spanish Rice, Flour Tortillas,
Guacamole and Cilantro Lime Salsa

Caramel—Pomegranate Flan

Catch of the Day

Garden Salad, Lemon Baked Scrod, Parsley Red
Potatoes and Seasonal Vegetables
with Warm Rolls and Sweet Cream Butter

White & Dark Chocolate Mousse

Mediterranean Buffet

Chopped Greek Salad, Chilled Orzo Salad,
Spanikopita, Chicken Souvaki,
Roasted Vegetables and Pita Bread

Baklava

Buffets Includes

Assorted Soft Drinks and Bottled Water

Coffee and Tea Station

Station Buffet

Minimum of 50 Persons

Cheese and Crudite Display

A Variety of Cheeses and Seasonal Vegetables

Crackers and Parmesan Peppercorn Dip complimented by Baskets of Fancy

Hors d'oeuvre

Choice of four items from hot hors d'oeuvres menu—passed and stationary

Garden Greens and Bread Display

Mixed Baby Lettuce with Two Dressings

Caesar Salad

Baskets of Rustic Breads and Rolls

Carving Station

Choice of Two

Apple Wood Smoked Turkey

Honey Baked Ham

Cider Brined Loin of Pork

Rosemary Roasted Sirloin of Beef

Served with Finger Rolls, Condiments and Sauces

Dessert Station

A Variety of Fancy Mini Pastries

Coffee and Tea Station

Overlook Buffet

Minimum of 50 Persons

Carving Station

Roast Prime Rib of Beef au Jus, Carved on Buffet

Filet of Salmon wrapped with Puff Pastry

Pasta Station

Cheese Tortellini and Whole Wheat Penne

With Seasonal Vegetables

Italian Sausage, Smoked Bacon & Grilled Chicken

A Variety of Sauces Prepared to Order

Mixed Baby Lettuce with Two Dressings

Caesar Salad

New England Clam Chowder

Baskets of Rustic Breads and Rolls

Desserts

A Variety of Tarts and Tortes

Coffee and Tea Station