

PARTIES TO GO FALL/WINTER 2021

This menu is designed for self-service parties. Reheating instructions are provided for all items. Staff and rental equipment may be available upon request. *Designates Gluten Free

HORS D'OEUVRES

All priced per dozen - two dozen order minimum per variety

**Mini Beef Wellington wrapped in Puff Pastry
served with Mustard Cognac Bernaise Aioli \$30**

**Chicken Potstickers
with Sweet Soy Reduction \$24**

**Mini Cheeseburger Sliders
with Balsamic Tomato Ketchup \$45**

**Grilled Chicken Sate
with Mango Lime Hot Sauce * (2 oz) \$30**

**Corn and Cilantro Fritters
with Fire Roasted Red Pepper Coulis \$20**

**Grilled Prosciutto and Rosemary
Wrapped Shrimp with Aioli * \$37**

**Hand Wrapped Maple Glazed Scallops
in Bacon \$30**

**Homemade Maine Crab Cakes
with Chipotle Aioli \$30**

**Porcini Crusted Marscapone
Stuffed Risotto Arancini \$26**

**Vegetable Summer Rolls with Mint, Cilantro,
Thai Basil and Apricot Chili Sauce * \$20**

**Fried Bianco Lasagne Bites
with Roasted Marinara Sauce \$28**

**Vegetable Maki Rolls with Julienne Vegetables,
Soy, Ginger, and Wasabi * \$30**

STATIONARY

**Cheese and Crackers Display - selection of Domestic and Imported Cheeses
with Assorted Crackers and Dried Fruits
\$4.85 per serving - 10 min**

The Cured Cheese and Charcuterie Grazing Box or Platter
Includes a variety of cheeses and meats served with dried fruit, honey, nuts, homemade pickles, sweet peppers, grissini, crackers, baguette and wooden disposable utensils
SMALL serves 6-10 \$75 ~ 3 Types of Meats & Cheese
LARGE serves 10-20 \$150 ~ 4 Types of Meats & Cheese

**Crudite Display of Vegetables to include Bell Peppers, Celery, Carrots, Tomatoes,
Cucumbers, Cauliflower, Sugar Snap Peas and Zucchini with Hummus ***
\$4.00 per serving - 10 serving min | \$4.50 per individual cup - 10 serving min

**Mini Take-out Containers with Cool Noodle Salad of Lo Mein Noodles,
Julienne Vegetables and Spicy Peanut Sauce**
\$3.50 - 10 min

Hummus with Extra Virgin Olive Oil, Tabbouleh, Marinated Olives and Homemade Pita Chips
\$30 - serves 10 | \$4.50 individual cups - 10 min

Individual Seven Layer Dip Cups with Corn Tortilla Chips
\$5.50 - 10 min

SALADS

Field Green Salad with Diced Cucumbers, Tomatoes, Peppers, Spun Carrots and Balsamic Vinaigrette *

\$37 serves 10 | \$70 serves 20

Smoked Pear Salad with Field Greens, Dried Cranberries, Toasted Pecans, Crumbled Goat Cheese & Spun Carrots with Cranberry Vinaigrette *

\$48 serves 10 | \$90 serves 20

Classic Caesar salad with Homemade Croutons and Pecorino Romano

\$37 serves 10 | \$68 serves 20 | \$5.50 Individual cups - min 10

Wild Rice Salad with Toasted Pecans, Arugula, Goat Cheese and Dried Cranberries *

\$42 serves 10 | \$80 serves 20 | \$5.85 Individual cups - min 10

Orzo Greek Salad with Arugula, Pita Croutons, Marinated Feta, Tomatoes, Cucumbers and Black Olives with a Red Wine Dressing

\$48 serves 10 | \$90 serves 20 | \$5.85 individual- min 10

Tri-Color Tortellini Salad with Julienne Vegetables and Herbed Vinaigrette

\$48 serves 10 | \$90 serves 20 | \$5.85 individual - min 10

Fresh Seasonal Fruit Salad *

\$4.50 per serving - min 10 | \$5 per mini fruit cup - min 10

SOUPS

Priced per quart (3 quart minimum)

New England Clam Chowder with Oyster Crackers - \$17

Vanilla Butternut Puree Soup * \$13

SIDES

(All priced per quart unless noted - quarts generally serve 4-6)

Mashed Yukon Potatoes* - \$14

Herb Roasted Red Creamer Potatoes*-

\$14

Basmati Rice with Laurel and Thyme*-

\$13

Seasonal Vegetables Roasted

with Olive Oil & Thyme* - \$16

Green Beans Almandine* - \$16

New England Coleslaw* - \$13

Traditional Potato Salad* - \$13

Coriander Corn Bread

\$18 half pan- serves 15-20

Dinner Rolls - \$9 per dozen

HEARTY FINGER SANDWICHES

Priced per dozen. Minimum 1 dozen per variety, min of 3 dozen per order
Available plattered or individually wrapped in butcher's paper (*additional fee for butchers paper*)

Chicken Salad Roll-up with Grapes and Pecans - \$48

(additional \$2 for gluten free roll-up)

Herb Roasted Turkey with Cranberry-Sage Aioli on Country Roll - \$48

Honey Ham with Swiss and Orange Dijon Aioli on a Tuscan Roll - \$48

Beef Tenderloin with Roasted Red Peppers, Field Greens & Horseradish on a Baguette - \$58

Grilled Vegetables with Hummus and Field Greens on a Tuscan Roll - \$55

IN-HOUSE CURED AND SMOKED BBQ

Memphis Style Pork Ribs with Sweet Cured BBQ Sauce *

\$30 per full rack

Texas Style Whole Beef Brisket with Sweet Onion BBQ Sauce *

11 lb brisket -serves 20-25 \$185

North Carolina Pulled Pork with Coleslaw and Rolls

\$100 half tray with 24 rolls | \$190 for full tray with 48 rolls

Pulled Chicken with Coleslaw and Rolls

\$100 half tray with 24 rolls | \$190 for full tray with 48 rolls

In-House Sweet Italian Sausage with Sautéed Peppers and Onions *

\$42 for half tray

POULTRY

Baked Chicken Penne with Roasted Tomato Sauce topped with Mozzarella and Herbs

\$32 half tray | \$60 full tray

Chicken, Broccoli and Penne

\$32 half tray | \$60 full tray

**Grilled and Chilled Lemon and Herb Sliced Chicken Breast over Quinoa, Watercress,
Snap Peas, Tomatoes, Cucumbers and Red Onion with Basil Vinaigrette ***

\$8.30 per serving - min 10

Chicken Piccata with Lemon Caper Sauce

\$8.30 per serving - min 10

BEEF

Sliced Filet of Beef Platter served with Horseradish Cream, Caramelized Onions and Rolls
serves 12 - \$150

Herb Crusted Sirloin Roast with Horseradish Sauce *
serves 10-12 - \$150

Teriyaki Glazed Sirloin Tips with Grilled Peppers and Onions *
4 oz per person- \$75 half tray | \$140 full

**Grilled and Chilled Sliced Adobo Rubbed Flank Steak over Greens
with Smokey Tomato Salsa, Chipotle Aioli and Crispy Tortilla Strips**
\$10.25 per serving - min 10

Classic Meat and Cheese Lasagne
\$35 - half tray

Meatballs with Marinara Sauce
\$34 - half tray

SEAFOOD

Garlicky Shrimp and Bowtie Pasta with Fresh Herbs, Lemon and Asparagus
\$85 half tray | \$160 full tray

Mustard Ginger Glazed Salmon *
\$12 per serving - min 10

**Grilled and Chilled Shrimp with Corn, Tomato, Red Onion, Black Bean
and Charred Romaine with Cilantro Lime Vinaigrette ***
\$14.50 per serving - min 10

**Twin Grey Stole stuffed with Lobster and Scallops
and topped with Herbed Buttered Panko**
\$16 per serving - min 10

VEGETARIAN

Grilled Black Bean Cake with Sweet Potato Cowboy "Caviar" *
\$7.50 per serving - min 10

Tuscan Vegetable Lasagne
\$40 - half tray

Pasta Primavera
\$42 half tray | \$75 full tray

BRUNCH

Ginger and Dijon Crusted Half Ham with Pommery Mustard *
\$80 - serves 15-20

French Toast Bake topped with Blueberry Compote, Oatmeal Crumble and Toasted Pecans
\$38 - half tray

Fresh Sliced Seasonal Fruit Display with Berries and Honey-Lime Yogurt *
\$5.25 per serving - min 10

Assorted Muffins
Lemon Blueberry, Cinnamon Chocolate Chip and Cranberry Walnut
\$32 per dozen - minimum 1 dozen per variety

Potato Home Fries with Onions and Peppers *
\$27 - half tray

Maple Glazed Bacon *
\$2.00 slice - min 24 slices

ASSORTED STRATA

each serves 10-12

Sausage, Potato and Cheddar - \$34

Ham and Swiss with Broccoli - \$34

Roasted Vegetable and Gruyere - \$34

BISTRO STYLE QUICHE

9" - each serves 10-12

Quiche Lorraine - Ham and Swiss - \$30

Broccoli and Cheese - \$30

At least 5 business days notice (by 2:00pm) is required for all Parties To Go Orders. Please Note: Due to the current environment and labor shortages, we are finding many dates through the fall closing out weeks to months in advance.

All prices subject to 3% admin charge and 7% Meals Tax. A credit card or deposit will be needed when order is placed to hold reservation. All items are served on high quality plastic or oven ready disposable pans. All appropriate menu items come with complete re-heating instructions. Delivery, within a 4 hour window, is available for orders over \$300 for an additional fee depending upon subject to location and availability.