

PARTIES TO GO FALL 2020

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'OEURVES

all priced per 18 pieces unless otherwise noted

**Mini Beef Wellington wrapped in Puff Pastry
served with Mustard Cognac Bernaise Aioli \$34**

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

**Mini Cheeseburger Sliders
with Balsamic Tomato Ketchup \$65**

**Grilled Chicken Sate
with Mango Lime Hot Sauce * (2 oz) \$36**

**Corn and Cilantro Fritters
with Fire Roasted Red Pepper Coulis \$28**

**Grilled Prosciutto and Rosemary
Wrapped Shrimp with Aioli * \$45**

**Hand Wrapped Maple Glazed Scallops
in Bacon \$36**

**Homemade Maine Crab Cakes
with Chipotle Aioli \$36**

**Porcini Crusted Marscapone
Stuffed Risotto Arancini \$28**

**Vegetable Summer Rolls with Mint, Cilantro,
Thai Basil and Apricot Chili Sauce * \$27**

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

**Vegetable Maki Rolls with Julienne Vegetables,
Soy, Ginger, and Wasabi * \$34**

STATIONARY

**Cheese and Crackers Display - selection of Domestic and Imported Cheeses
with Assorted Crackers and Dried Fruits
\$4.50 per serving - 15 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 \$70 ~ 3 Types of Meats & Cheese LARGE serves 10-20 \$140 ~ 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 ***
\$3.75 per serving - 15 serving min | \$4.00 per individual cup - 15 serving min

**Mini Take-out Containers with Cool Noodle Salad of Lo Mein Noodles,
Julienne Vegetables and Spicy Peanut Sauce
\$2.75 - 15 min**

**Hummus with Extra Virgin Olive Oil, Tabbouleh, Marinated Olives and Homemade Pita Chips
\$28 - serves 10 | \$4 individual cups - 10 min**

**Individual Seven Layer Dip Cups with Corn Tortilla Chips
\$4.50 - 10 min**

SALADS

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

\$35 serves 10 | \$65 serves 20

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

\$47 serves 10 | \$90 serves 20

Arugula Salad with Toasted Pumpkin Seeds, Roasted Butternut Squash and Feta Cheese with Champagne Vinaigrette *

\$45 serves 10 | \$85 serves 20 | \$5 individual cups - min 10

New Potato and Green Bean Salad with Almond Dressing *

\$37 serves 10 | \$70 serves 20 | \$4 individual cups - min 10

Classic Caesar salad with Homemade Croutons and Pecorino Romano

\$35 serves 10 | \$65 serves 20 | \$4.5 Individual cups - min 10

Caprese Cups with Vine Ripe Tomatoes, Fresh Mozzarella, Extra Virgin Olive Oil, Basil and Aged Balsamic Vinegar *(seasonal availability)

\$55 serves 10 | \$105 serves 20 | \$6 Individual cups - min 10

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

\$40 serves 10 | \$75 serves 20 | \$4.5 Individual cups - min 10

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

\$45 serves 10 | \$85 serves 20 | \$5 individual - min 10

Tri-Color Tortellini Salad with Julienne Vegetables and Herbed Vinaigrette

\$47 serves 10 | \$90 serves 20 | \$5 individual - min 10

Antipasto Salad with Tomatoes, Mozzarella, Basil, Petite Salami, Olives, Provolone, "Cured" Tasso, Pickled Pepper and Red Onions *

\$65 serves 10 | \$125 serves 20 | 6.75 individual - min 10

Fresh Seasonal Fruit Salad *

\$4.00 per serving - min 10 | \$4.25 per mini fruit cup

SOUPS

Priced per quart

Texas Beef Chili * - \$13

New England Clam Chowder with Oyster Crackers - \$16 - 3 qt min

Vanilla Butternut Puree Soup * \$12

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 - \$45

Smoked Turkey with Cranberry-Sage Aioli on Country Roll - \$45

Honey Ham with Swiss and Orange Dijon Aioli on a Tuscan Roll - \$45

Beef Tenderloin with Roasted Red Peppers, Field Greens and Horseradish on a Baguette - \$55

Grilled Vegetables with Hummus and Field Greens on a Tuscan Roll - \$53

SIDES

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

Mashed Yukon Potatoes* - \$13

Herb Roasted Red Creamer Potatoes* - \$13

Basmati Rice with Laurel and Thyme* - \$12

Seasonal Vegetables Roasted

with Olive Oil & Thyme* - \$15

Balsamic Grilled Vegetable Platter *

\$4.75 per guest - 10 min

Green Beans Almandine* - \$15

Roasted Butternut Squash* - \$15

New England Coleslaw* - \$12

Traditional Potato Salad* - \$12

Coriander Corn Bread

\$17 half pan- serves 15-20

Dinner Rolls - \$8 per dozen

IN-HOUSE CURED AND SMOKED BBQ

Memphis Style Pork Ribs with Sweet Cured BBQ Sauce *

\$28 per full rack

Texas Style Whole Beef Brisket with Sweet Onion BBQ Sauce *

11 lb brisket -serves 20-25 \$175

North Caroline Pulled Pork with Coleslaw and Rolls

\$96 half tray with 24 rolls | \$180 for full tray with 48 rolls

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

\$40 for half tray

POULTRY

Baked Chicken Penne with Roasted Tomato Sauce topped with Mozzarella and Herbs
\$30 half tray | \$55 full tray

Chicken, Broccoli and Penne
\$30 half tray | \$55 full tray

Chicken Roulade stuffed with Asparagus and Brie *
\$70 half tray | \$120 full tray

**Grilled and Chilled Lemon and Herb Sliced Chicken Breast over Quinoa, Watercress,
Snap Peas, Tomatoes, Cucumbers and Red Onion with Basil Vinaigrette ***
\$7.75 per serving - min 8

Chicken Piccata with Lemon Caper Sauce
\$7.75 per serving - min 8

Grilled 5 oz Chicken Skewers with Citrus Marinade *
\$8 per skewer - min 10

BEEF

Sliced Filet of Beef Platter served with Horseradish Cream, Caramelized Onions and Rolls
serves 18 - \$190

Herb Crusted Sirloin Roast with Horseradish Sauce *
\$140 -serves 10-12

Teriyaki Glazed Sirloin Tips with Grilled Peppers and Onions *
4 oz per person- \$70 half tray | \$130 full

Beef Bourguignon with Mushrooms and Mirepoix
\$65 half tray | \$110 full tray

**Grilled and Chilled Sliced Adobo Rubbed Flank Steak over Greens
with Smokey Tomato Salsa, Chipotle Aioli and Crispy Tortilla Strips**
\$9 per serving - min 8

Grilled 5 oz Beef Teriyaki Skewers *
\$10 - min 10

Classic Meat and Cheese Lasagne
\$32 - serves 10-12

Meatballs with Marinara Sauce
\$32 - half tray

SEAFOOD

Garlicky Shrimp and Bowtie Pasta with Fresh Herbs, Lemon and Asparagus
\$80 half | \$135 full tray

Mustard Ginger Glazed Salmon *
\$11 per serving - min 10

**Grilled and Chilled Shrimp with Corn, Tomato, Red Onion, Black Bean
and Charred Romaine with Cilantro Lime Vinaigrette ***
\$13.50 per serving - min 8

Grilled 5 oz Shrimp and Scallop Skewers with Citrus Marinade *
\$12.50 per skewer - min 10

**Twin Grey Stole stuffed with Lobster and Scallops
and topped with Herbed Buttered Panko**
\$14 per serving - min 10

New England Style Baked Stuffed Lemon Shrimp
\$80 half tray (serves 12)

VEGETARIAN

Grilled Black Bean Cake with Sweet Potato Cowboy "Caviar" *
\$7.00 per serving - min 8

Tuscan Vegetable Lasagne
\$38 - serves 10-12

Pasta Primavera
\$40 half tray | \$70 full tray

KIDS

Crispy Chicken Tenders with Sweet and Sour
\$24 per dozen

Mac n Cheese
\$25 half tray

DESSERTS

Fresh Baked Cookies
Chocolate Chip, Peanut Butter, Chocolate Chocolate Chunk and Maria's Molasses
\$18 per dozen - min 1 dozen per variety

Homemade Squares and Bars
**Brown Butter Butterscotch Bars, Chocolate Fudge Brownies, Raspberry Crumble Squares
Blueberry Squares and Lemon Curd Squares**
\$20 per dozen - min 1 dozen per variety

Individual "Death by Chocolate" Trifles
\$4.50 each - min 8

Individual Fresh Fruit Trifles
\$4.50 each - min 8

BRUNCH

Ginger and Dijon Crusted Half Spiral Ham with Pommery Mustard *
\$75 - serves 15-20 (subject to vendor availability)

French Toast Bake topped with Blueberry Compote, Oatmeal Crumble and Toasted Pecans
\$36 - 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
\$30 per dozen - minimum 1 dozen per variety

Potato Home Fries with Onions and Peppers *
\$26 - half tray

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

ASSORTED STRATA

each serves 10-12

Sausage, Potato and Cheddar - \$28

Ham and Swiss with Broccoli - \$28

Roasted Vegetable and Gruyere - \$28

BISTRO STYLE QUICHE

each serves 10-12

Quiche Lorraine - Ham and Swiss - \$29

Broccoli and Cheese - \$29

Individually Packaged Brunch Boxes

*Minimum of 10 per each variety
Includes Plastic Wrap Flatware*

Quiche Options \$10 per person:
(Select one per order of 10)

Quiche Lorraine - Ham & Swiss

Broccoli & Cheese Quiche

Sides
(Select two)

Choice of: Fruit Salad, Strawberry & Spinach Side Salad or Field Green Side Salad,
Lemon Blueberry Muffin or Cinnamon Chocolate Chip Muffin

Individually Packaged Lunches

*Minimum of 10 per each variety
Includes Plastic Wrap Flatware*

Sandwich Options \$12 per person: **(Select one per order of 10)**

Chicken Salad Roll-Up with Grapes and Pecans

Smoked Turkey with Cranberry-Sage Aioli on Tuscan Roll
(Available on Tuscan Roll or Gluten Free Wrap)

Beef Tenderloin with Roasted Red Peppers, Fields Greens and Horseradish on a Baguette
(additional \$1 each)

Grilled Vegetables with Hummus and Field Greens on a Tuscan Roll

Sides **(Select two)**

Choice of: Pasta Salad, Fruit Salad, Cole Slaw, Potato Salad or Homemade Gaufrettes

Dessert: **(Select 1: Additional \$1 per order)**

Choice of: Chocolate Chip Cookie, Chocolate Chocolate Chunk Cookie, Peanut Butter Cookie or Chocolate Fudge Brownie

Individually Packaged Lunches

*Minimum of 10 per each variety
Includes Plastic Wrap Flatware*

Salad Option **(Select one per order of 10)**

Grilled and Chilled Lemon and Herb Sliced Chicken Breast over Quinoa, Watercress, Snap Peas, Tomatoes, Cucumbers and Red Onion with Basil Vinaigrette*
\$12

Grilled and Chilled Sliced Adobo Rubbed Flank Steak over Greens with Smokey Tomato Salsa, Chipotle Aioli and Crispy Tortilla Strips
\$13

Sides **(Select one)**

Choice of: Pasta Salad, Fruit Salad, Cole Slaw, Potato Salad or Homemade Gaufrettes

Dessert: **(Select 1: Additional \$1 per order)**

Choice of: Chocolate Chip Cookie, Chocolate Chocolate Chunk Cookie, Peanut Butter Cookie or Chocolate Fudge Brownie

At least 5-7 days notice is requested whenever possible. Week of, orders may be closed out to continue ensuring a limited number of staff are in the building at once to ensure safety for all clients and staff.

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 an additional fee depending upon subject to location and availability.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Before placing your order, please inform us if a person in your party has a food allergy