

PASSED HORS D'OEUVRES

All our handmade hors d'oeuvres are available passed or stationary. There is a 25 piece minimum per selections. For most receptions the chef suggests a mix of 3-4 items.
Custom hors d'oeuvres are available for your special occasion.

Hot

\$3.5++ each

Spinach & Feta Spanakopita
Tomato Soup Shooter with Mini Grilled Cheese
Mushroom Caps Stuffed with Herbs & Cheese GF
Karaage Chicken DF
Brie & Raspberry Phyllo Stars
Truffle Mac & Cheese Tartlets
Asparagus Risotto Arancini
Pigs in a Blanket DF
Fig and Goat Cheese Stars
White Truffle Potato Croquette (add crème fraîche & caviar ++)

\$4.5++ each

Coconut Shrimp with Sweet Chili Sauce DF
Chicken & Spinach Meatballs
Beef Empanadas DF
Sea Scallops Wrapped in Applewood Smoked Bacon GF/DF
Miniature Beef Wellington in Puff Pastry DF
Maryland Style Mini Jonah Crab Cakes with Lemon Caper Aioli DF
Lollipop Lambchops with mint pesto (mkt. price) GF/DF

Cold

\$3.5++ each

Olive Tapenade Crostini DF
Antipasto Skewers GF
Gazpacho Shooter GF/DF
Caprese Skewers GF
Curried Deviled Eggs GF/DF
Assorted Pinwheels

\$4.5++ each

Jumbo Shrimp Cocktail with Cocktail Sauce GF/DF
Melon & Prosciutto GF/DF
Sesame Tuna on Crispy Wonton with Ponzu Sauce & Wasabi DF
Phyllo Cups with Jonah Crab Salad (market price) DF
Miniature Maine Lobster Rolls (market price) DF



STATIONARY HORS D'OEUVRES

Minimum of 20 people

Artisan Cheese

International and Local Cheeses, Fresh & Dried Fruits, Toasted Nuts, Assorted Crackers
9++per person

Fresh Fruit

Cantaloupe, Honeydew, Pineapple, Grapes, Assorted Berries
8++per person

Vegetable Crudités

Seasonal Vegetable assortment accompanied by Hummus & Peppercorn Ranch Dip
7.5++per person

Baked Brie

Double Cream Brie wrapped in Puff Pastry with Seasonal Fruit Compote, served with
assorted Crackers
9.5++per person

Chips & Salsa

Fresh Tomato Salsa, Southwestern Black Bean Dip, served with
Tricolor Corn Tortillas
8.25++per person
+\$.75++ per person for Cilantro-Lime Guacamole

Antipasto

Thin Sliced Cured Meats, Ciliegine Mozzarella, Seasonal Roasted & Pickled Vegetables,
Roasted Garlic, Infused Olive Oil, Sliced Artisan Bread
18++per person

Mediterranean

Hummus, Tabouleh, toasted pita points, kalamata olives & feta
9++per person

Pizza

Assorted House made Pizza (up to 3 varieties)
8++per person

Sliders (choice of two)

Cheeseburger, Turkey Club, Steak & Cheese, or Fried Chicken
14++per person



BREAKFAST

Minimum of 20 people

Buffet Options

Continental

Croissants, Muffins, Assorted Pastries,
Seasonal Fresh Fruit & Berries, Assorted Chilled Juices,
Sweet Butter, Jams & Jellies
\$22++per person

Healthy Start

Low fat Yogurt, House made Granola, Seasonal Fresh Fruit & Berries,
Assorted Chilled Juices
\$18++per person

New England Morning

Breakfast Pastries, Applewood Smoked Bacon or Maple Sausage,
Home Fried Potatoes, Scrambled Eggs, French Toast with Warm Syrup
Assorted Chilled Juices, Seasonal Fresh Fruit & Berries
\$32++per person

Golfer's Head Start

Bacon, Egg & Cheese breakfast sandwiches on Wolferman's English muffins, home fries,
assorted juices, whole fruit
\$22++per person



PLATED LUNCH

Minimum of 20 people

Soups

You have a choice of soup or salad with entrée choice. Every member of the party gets the same soup or salad

Classic Minestrone, New England Clam Chowder,
Tomato Bisque, Italian Wedding,
Butternut Squash,
Chef's Choice (seasonal)

Salads

You have a choice of soup or salad with entrée choice

Classic Caesar Salad with Brioche Croutons & Parmesan Cheese
Local Greens with Tomatoes, Cucumber, Shaved Carrot and White Balsamic Vinaigrette
Greek Salad with Feta Cheese, Olives, Pepperoncini & Red Onion, Greek Dressing
Spinach Salad with Strawberries, Goat Cheese, Almonds & Raspberry Vinaigrette

Entrée Selections

All entrée selections include bread & butter, choice of one soup or salad, choice of one starch and one vegetable. Up to 2 entrée selections allowed with chef's approval. If approved soup/salad, starch and vegetable will remain the same for both entrée selections. Day of choice will be an additional \$10++ per plate.

Sous vide Statler Chicken
Whipped Yukon Gold Mashed Potatoes, Glazed Carrots
\$34++per person

Parmesan Dill Baked Haddock,
Rice Pilaf with Toasted Orzo & Steamed Asparagus
\$40++per person

Pan Seared Salmon with Ginger Teriyaki
Baby Bok Choy & Steamed Jasmine Rice
\$42++per person

Grilled Marinated Flank Steak with Roasted Fingerling Potatoes and Sautéed Garlic Spinach
\$45++per person



PLATED LUNCH

Lunch Entrée Salads

Caesar

Crisp Romaine Lettuce Tossed with Our Own Caesar Dressing,
Fresh Croutons & Parmesan Cheese
@ \$14++per person

Greek

Crisp Romaine Lettuce with Olives, Feta Cheese, Pepperoncini, Red Onion,
Roasted Red peppers and Greek Dressing
@ \$18++per person

Chopped Cobb

Mixed Lettuce with Tomato, Applewood Smoked Bacon, Avocado, Sliced Egg, Blue Cheese
& Creamy Ranch Dressing
@ \$20++per person

House

Baby Greens Salad with Cucumbers, Tomato, Red Onion, Shaved Carrot White Balsamic Vinaigrette
@ \$14++per person

Salad Topping Options

Price is added to the lunch entrée salad price

From the Grill

Chicken Breast \$10++
Salmon Filet \$15++
3 Grilled Shrimp \$14++
3 Streak Tips \$15++

From the Sauté Pan

Seared Crab Cake \$18++
Chef's Veggie Burger \$12++

From the Deli

Tuna Salad \$5++
Egg Salad \$4++
Sliced Turkey Breast \$6++
Chicken Salad \$6++



LUNCH BUFFET

Minimum of 30 people

Buffet Options

Neighborhood Deli

Thin Sliced Cold Cuts & Cheese, Chicken Salad with Cranberries & walnuts,
Tuna Salad, Assorted Breads & Wraps, Sandwich Toppings & Spreads,
Cole Slaw, Mixed Greens Salad & House Potato Chips
@ \$36++per person

Salad Bar

Mixed Greens, Baby Spinach, Tomatoes, Cucumbers, Carrot, Red Onion, Bell Peppers,
Cranberries, Walnuts, Blue Cheese, Cheddar Cheese, Crouton, Chopped Bacon,
Tuna Salad, Chicken Salad, Choice of One Soup
@ \$36++per person

Hot Lunch

White Wine Braised Chicken with Wild Mushrooms and Tarragon, Baked Haddock with
Parmesan Dill Panko Crust, Rice Pilaf with Toasted Orzo, Medley of Vegetables,
Mixed Greens Salad
@ \$45++per person

Bridal or Baby Shower

Baked Brie en Croute with Assorted Crackers, Assorted Finger Sandwiches,
Garden Style Quiche, Mixed Greens Salad, Baked Haddock with Buttery Crumbs,
Rice Pilaf with Toasted Orzo
@ \$45++per person



PLATED DINNER

Minimum of 20 people

Soups

You have a choice of soup or salad with entrée choice. Every member of the party gets the same soup or salad

Classic Minestrone
New England Clam Chowder
Tomato Bisque
Italian Wedding
Butternut Squash,
Broccoli Cheddar
Chef's Choice (seasonal)

Salads

You have a choice of soup or salad with entrée choice

Classic Caesar Salad with Brioche Croutons & Parmesan Cheese
Local Greens with Tomatoes, Cucumber, Shaved Carrot and White Balsamic Vinaigrette
Greek Salad with Feta Cheese, Olives, Pepperoncini & Red Onion, Greek Dressing
Spinach Salad with Strawberries, Goat Cheese, Almonds & Raspberry Vinaigrette

First Course

Items are not included in entrée pricing

4 Jumbo Shrimp Cocktail with Cocktail Sauce & Fresh Lemon
@ \$16++per person
Wild Mushroom Risotto with Parmesan Cheese & Black Truffle
@ \$15++per person
Jonah Crab Cake with Baby Greens and Lemon Caper Aioli
@ \$18++per person



PLATED DINNER

Entrée Selections

All entrée selections include bread & butter, choice of one soup or salad, choice of one starch and one vegetable,. Up to 2 entrée selections allowed with chef's approval. If approved soup/salad, starch and vegetable will remain the same for both entrée selections. Day of choice will be an additional \$10++ per plate.

Poultry & Meat

Chicken Francaise

@ \$39++per person

Herb Crusted Sirloin of Beef with Red Wine Demi or Horseradish Cream

@ \$52++per person

Grilled Filet Mignon of Beef, Red Wine Demi -or- Sauce Béarnaise

@ \$58++per person

Slow Braised Short Rib of Beef

@ \$44++per person

Cider Brined Pork Loin with Apple Compote

@ \$39++per person

Seafood

Baked Fillet of Haddock with Parmesan Dill Panko Crust

@ \$42++per person

Pan Seared Wild Salmon with Lemon Thyme Beurre Blanc

@ \$44++per person

4 Baked Crabmeat Stuffed Jumbo Shrimp

@ \$45++per person

Grilled Swordfish with Mango Lime Chutney

@ \$50++per person

Jonah Crab Cakes with Lemon Caper Aioli

@ \$50++per person

Vegetables

You have a choice of one vegetable with entrée selection

Green Beans with Garlic Butter

Chef's Seasonal Vegetable

Roasted Asparagus

Spinach Sauté with Garlic & Sea Salt

Steamed Broccoli

Glazed Baby Carrots

Starches

You have a choice of one starch with entrée selection

Steamed Jasmine Rice

Creamy Polenta with Parmesan Cheese

Mashed Sweet Potatoes

Whipped Yukon Gold Potatoes

Baked Potato

Rice Pilaf with Toasted Orzo

Roasted Fingerling Potatoes with Garlic and Rosemary



DINNER BUFFET

Minimum of 30 people
Custom buffet and carving stations available for your special occasion

Buffet Options

Cookout

Grilled Angus Hamburgers & Old Fashion Hot Dogs, BBQ Chicken Breast, Pasta Salad,
Mixed Greens Salad & House Potato Chips
@ 35++per person

Lobster Bake

Steamed Maine Lobster & Steamer Clams with Drawn Butter & Lemon
New England Clam Chowder, Boiled New Potatoes, Corn on the Cob
Garden Salad & Buttermilk Corn Bread
@ Market Price++per person

BBQ

Baby Back Ribs, Beer Can Chicken, Beef Brisket
Baked Beans, Cole Slaw, Potato Salad,
Corn Bread & Watermelon
@ 60++per person

NACC Classic

Herb Crusted Sirloin of Beef with Red Wine Demi, Stuffed Chicken Breast with Broccoli, Crouton and
Herbed Cheese
Roasted Potatoes, Chef's Seasonal Vegetable
Fresh Tossed Caesar Salad & Mixed Greens Garden Salad
@ 65++per person

Italian

Chicken Marsala with Wild Mushrooms, Salmon Piccata,
Penne with Extra Virgin Olive Oil and Fresh Herbs, Caprese Salad
& Garlic Baguettes
@ 55++per person

Additional Buffet Items

Carved Meat (market price)++
Add a Salad \$7++
Add a Starch or Vegetable \$8++
Shrimp Cocktail Platter \$4.5++per piece
Chef Attending \$50 per chef for (2) hours
Ice Sculpture (artist's price)++



DESSERT

Minimum of 20 people

Plated Dessert

@\$10++each

Seasonal Crème Brûlée

N. Y. Cheesecake

Seasonal Bread Pudding

Apple-Cranberry Crisp

Fresh Seasonal Berries with Whipped Cream

Carrot Cake with Cream Cheese Frosting

Flourless Chocolate Cake with Raspberry Coulis

Plated Garnishes

@\$4++each

2 Chocolate Dipped Strawberries

Scoop of Ice Cream

Dessert Buffets

Ice Cream Sundae Bar

Two Flavors of Local Ice Cream with Hot Fudge & Caramel Sauce

Assorted Toppings to include; Whipped Cream, Maraschino Cherries, Sprinkles

Assorted Candies & Oreo Cookies

\$20++ per person

Cookies & Brownie Display

Available on individual table platters or as a large display

Assorted Cookies, Fudge Brownies & Toffee Blondie's

\$10++ per person

Fresh Fruit Bowl

Cantaloupe, Honeydew, Pineapple, Grapes and Assorted Berries

\$8++ per person



SPORTS BANQUET

Minimum of 20 people

Buffet Options

Italian

Caesar Salad, Garlic Sticks, Pasta with Butter, Red Sauce, Meatballs, Steamed Broccoli
@ \$21++per person

Classic

Garden Salad, Assorted Dinner Rolls, Chicken Fingers, French Fries,
Grilled Chicken, Vegetable Medley
@ \$18++per person



BEREAVEMENT

Minimum of 20 people

Cheese Display

An assortment of local and international cheese with grapes, dried fruit, nuts,
and assorted crackers
@ \$21++per person

Buffet

Garden Salad with White Balsamic Vinaigrette, Assorted Finger Sandwiches, Garden Quiche,
and House Chips

@ \$34++per person

Add On

Baked Haddock with Panko Parmesan Dill Crust

\$18++ per person

Chicken Marsala with Wild Mushrooms

\$16++ per person

Salmon Piccata with White Wine Lemon Sauce and Capers

\$18++ per person

Coffee and Tea Service

\$3++ per person

