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**Hors D’oeuvres**

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++each

Spinach & Feta Spanakopita

Crispy Sesame Chicken with Sweet Chili Sauce

Mushroom Caps Stuffed with Herbs & Cheese

Thai Chicken Sate with Peanut Sauce

Jala-mango Meatballs

Shiitake Leek Spring Rolls with Sweet & Sour Sauce

Tomato Soup Shooter with Grilled Cheese

@$4++each

Coconut Shrimp with Sweet Chili Sauce

Crab Rangoons with Dipping Sauce

Sea Scallops Wrapped in Applewood Smoked Bacon

Miniature Beef Wellington in Puff Pastry

Maryland Style Mini Jonah Crab Cakes with Lemon Caper Aioli

Miniature Kobe Sliders

Lobster Bisque Boule

**Cold**

@ $3++each

Fresh Mozzarella & Vine Ripe Tomato Bruschetta

Apple, Brie and Candied Walnut Crostini

Gazpacho Shooter

Caprese Skewers

Curried Deviled Eggs

Avocado Goat Cheese Truffles

@ $4++each

Jumbo Shrimp Cocktail with Cocktail Sauce

Peruvian Scallop Ceviche

Sesame Tuna on Crispy Wonton with Ponzu Sauce & Wasabi

Phyllo Cups with Jonah Crab Salad

Miniature Maine Lobster Rolls *(market price)*

++20% function surcharge and 7% state and local taxes are not included in price

Menus and prices are subject to change without notice

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**Hors D’oeuvres**

**Continued...**

DISPLAYED PRESENTATIONS

Minimum of 20 people

**Artisan Cheese**

International and Local Cheeses, Fresh & Dried Fruits, Toasted Nuts, Assorted Crackers

@ 6++per person

**Fresh Fruit**

Cantaloupe, Honeydew, Pineapple, Grapes, Assorted Berries

@ 5++per person

**Vegetable Crudités**

Seasonal Vegetable assortment accompanied by Hummus & Peppercorn Ranch Dip

@ 5++per person

**Baked Brie**

Double Cream Brie wrapped in Puff Pastry with Seasonal Fruit Compote, served with assorted Crackers & Toasted Breads

@ 7++per person

**Smoked Salmon**

Hardwood Smoked Wild Salmon, Farm Fresh Eggs, Capers, Red Onion, Boursin

&Toasted Bagel Chips

@ 14++per person

**Chips & Salsa**

Fresh Tomato Salsa, Cilantro-Lime Guacamole & Southwestern Black Bean Dip, served with

Tricolor Corn Tortillas

@5++per person

**Antipasto**

Thin Sliced Cured Meats, Ciligiene Mozzarella, Seasonal Roasted & Pickled Vegetables, Roasted Garlic

Infused Olive Oil, Sliced Artisan Bread & Bread Sticks

@ 14++per person

**Spinach & Artichoke Dip**

Served Warm with Pita Chips & Crispy Tortillas

@ 7++per person

**Cocktail Party**

Chef Inspired House Made Hot & Cold Hors D’oeuvres Passed Butler Style accompanied by

an Artisan Cheese Display with Crackers and Fruit

@ 20++per person

++20% administrative fee and 7% state and local taxes are not included in price

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**Breakfast**

Minimum of 20 people

BUFFET OPTIONS

All breakfast included freshly brewed coffee and tea

**Continental**

Croissants, Muffins, Assorted Pastries,

Seasonal Fresh Fruit & Berries, Assorted Chilled Juices,

Sweet Butter, Jams & Jellies

@ $14++per person

**Healthy Start**

Low fat Yogurt, House made Granola, Seasonal Fresh Fruit & Berries, Assorted Chilled Juices

@ $12++per person

**New England Morning**

Breakfast Pastries, Applewood Smoked Bacon, Maple Sausage, Home Fried Potatoes

Scrambled Eggs, French Toast with Warm Syrup

Assorted Chilled Juices, Seasonal Fresh Fruit & Berries

@ $19++per person

++20% administrative fee and 7% state and local taxes are not included in price

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**Plated Lunch**

Minimum of 20 people

SOUPS

You have a choice of soup or salad with entrée choice

Classic Minestrone, New England Clam Chowder,

Tomato Bisque, Italian Wedding,

Butternut Squash & Roasted Apple,

Chef’s Choice (seasonal)

SALADS

You have a choice of soup or salad with entrée choice

Seasonal Fruit Cup

Classic Caesar Salad with Croutons & Parmesan Cheese

Mixed Garden Salad with Tomatoes, Cucumber, Shaved Carrot and White Balsamic Dressing

Greek Salad with Feta Cheese, Olives, Pepperoncini & Red Onion, Greek Dressing

Baby Spinach Salad with Dried Cranberries, Crumbled Goat Cheese & Candied Walnuts, Citrus Dressing

ENTRÉES

All entrées include rolls and butter, choice of one soup or salad and freshly brewed coffee and tea

Chicken Cordon Bleu

Whipped Yukon Gold Mashed Potatoes, Glazed Carrots

@ $23++per person

Parmesan Dill Baked Haddock,

Rice Pilaf with Toasted Orzo & Steamed Asparagus

@ $26++per person

Pan Seared Salmon with Ginger Teriyaki

Baby Bok Choy & Steamed Jasmine Rice

@ $25++per person

Grilled Marinated Flank Steak with Roasted Fingerling Potatoes and Sautéed Garlic Spinach

@ $28++per person

++20% administrative fee and 7% state and local taxes are not included in price

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**Plated Lunch**

**Continued...**

LUNCH ENTRÉE SALADS

All entrées include rolls and butter, choice of one soup and freshly brewed coffee and tea

Caesar

Crisp Romaine Lettuce Tossed with Our Own Caesar Dressing,

Fresh Croutons & Parmesan Cheese

@ $16++per person

Antipasto

Baby Greens, Roasted Tomatoes & Artichokes, Olives, Fresh Mozzarella,

Thin Sliced Prosciutto, EVOO & Balsamic Reduction

@ $18++per person

Nicoise

Baby Greens with Olives, Pickled Red Onion, Sliced Egg, Green Beans,

Capers & Lemon Dill Vinaigrette

@ $17++per person

Greek

Crisp Romaine Lettuce with Olives, Feta Cheese, Pepperoncini, Red Onion,

Roasted Red peppers and Greek Dressing

@ $14++per person

Chopped Cobb

Mixed Lettuce with Tomato, Applewood Smoked Bacon, Avocado, Sliced Egg, Blue Cheese

& Creamy Ranch Dressing

@ $15++per person

House

Baby Greens Salad with Cucumbers, Tomato, Red Onion, Shaved Carrot White Balsamic Vinaigrette

@ $10++per person

SALAD TOPPING OPTIONS

Price are added to the lunch entrée salad price

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| --- | --- |
| **From the Grille**  Chicken Breast $5 Salmon Filet $8  Swordfish Filet $9 Ahi Tuna Filet $10 | **From the Deli**  Tuna Salad $4 Egg Salad $3  Sliced Turkey Breast $5 3 Shrimp Cocktail $9 |
| **From the Sautee Pan**  Seared Crab Cake $8 Petite Filet Mignon $10 Chef’s Veggie Burger $5 | |

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**Lunch Buffet**

Minimum of 30 people

BUFFET OPTIONS

All lunch buffets include rolls & butter and freshly brewed coffee and tea

**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

Cookie & Brownie Platter

@ $24++per person

**Salad Bar**

Mixed Greens, Baby Spinach, Tomatoes, Cucumbers, Carrot, Red Onion, Bell Peppers

Beets, Cranberries, Walnuts, Blue Cheese, Cheddar Cheese, Croutons

Chopped Bacon, Tuna Salad, Chicken Salad, Choice of One Soup

Chef’s Choice of House Made Dessert

@ $22++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, Choice of one Soup,

Mixed Greens Salad,

Chef’s Choice of House Made Dessert

@ $32++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

Chef’s Choice of House Made Dessert

@ $28++per person

++20% administrative fee and 7% state and local taxes are not included in price

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**Plated Dinner**

Minimum of 20 people

SOUPS

You have a choice of soup or salad with entrée choice

Classic Minestrone

New England Clam Chowder

Tomato Bisque

French Onion Au Gratin

Italian Wedding

Butternut Squash & Roasted Apple

Chef’s Choice (seasonal)

SALADS

You have a choice of soup or salad with entrée choice

Classic Caesar Salad with Croutons & Parmesan Cheese

Mixed Lettuce Garden Salad with Tomatoes, Cucumber, Shaved Carrot and White Balsamic Dressing

Greek Salad with Feta, Olives, Pepperoncini & Red Onion, Greek Dressing

Baby Spinach Salad with Dried Cranberries, Crumbled Goat Cheese & Candied Walnuts, Citrus Dressing

Chef’s Choice (Seasonal)

FIRST COURSE

Items are not included in entrée pricing

3 Jumbo Shrimp Cocktail with Cocktail Sauce & Fresh Lemon

@ $10++per person

Wild Mushroom Risotto with Parmesan Cheese & Truffle Oil

@ $8++per person

Jonah Crab Cake with Baby Greens and Lemon Caper Aioli

@ $12++per person

SORBET COURSE

Items are not included in entrée pricing

Choice of Lemon, Raspberry or Mango

@ $2++per person

++20% function surcharge and 7% state and local taxes are not included in price

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**Plated Dinner**

**Continued...**

ENTRÉE SELECTIONS

All entrée selections include bread & butter, choice of one soup or salad, choice of one starch and one vegetable,

and freshly brewed coffee and tea. 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.

**Poultry & Meat**

Chicken Cordon Bleu with Sauce Supreme

@ $32++per person

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

@ $45++per person

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

@ $48++per person

Slow Braised Short Rib of Beef

@ $34++per person

Cider Brined Pork Loin with Apple Compote

@ $32++per person

**Seafood**

Baked Fillet of Haddock with Parmesan Dill Panko Crust

@ $32++per person

Pan Seared Wild Salmon with Lemon Thyme Beurre Blanc

@ $36++per person

4 Baked Crabmeat Stuffed Jumbo Shrimp

@ $38++per person

Grilled Swordfish with Mango Lime Chutney

@ $34++per person

Jonah Crab Cakes with Lemon Caper Aioli

@ $34++per person

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**Plated Dinner**

**Continued...**

VEGETABLES

You have a choice of one vegetable with entrée selection

Green Beans with Toasted Almonds

Chef’s Seasonal Vegetable

Steamed Asparagus

Spinach Sauté with Garlic & Sea Salt

Roasted Broccoli and Cauliflower

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

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**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, Sweet Italian Sausage with

Caramelized Onions & Peppers, BBQ Chicken Breast, Pasta Salad, Mixed Greens Salad

& Potato Chips

@ 30++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,

Jalapeno Corn Bread & Watermelon

@ 40++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

@ 46++per person

**Italian**

Chicken Marsala with Wild Mushrooms, Salmon Piccata

Penne with Extra Virgin Olive Oil and Fresh Herbs, Caprese Salad

& Garlic Baguettes

@ 38++per person

ADDITIONAL BUFFET ITEMS

Prices will be added to the buffet price

Carved Meat (market price)++

Add a Salad $5++

Add a Starch or Vegetable $4++

Shrimp Cocktail Platter $4++per piece

Chef Attending $50 per chef for (2) hours

Ice Sculpture (artist’s price)++

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**Desserts**

PLATED DESSERT

@$9++each

Seasonal Crème Brulee

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

Chocolate Dipped Honey-Almond Macaroon

DESSERT BUFFETS

Minimum of 20 people

**Dessert Buffet**

Available on individual table platters or as a large display

Chef’s selection of assorted Cake, Pie, Miniature Pastries (Cream Puffs, Eclairs, Cannolis), Assorted Cookies and Congo Bars

@ $12.00++per person

**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

@ $10.00++per person

**Cookies & Brownie Display**

Available on individual table platters or as a large display

Assorted Cookies, Fudge Brownies & Toffee Blondie's

@ $5.00++per person

**Fresh Fruit Bowl**

Cantaloupe, Honeydew, Pineapple, Grapes and Assorted Berries

@ $6.00++per person

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