

RECEPTION APPETIZERS

Hot Hors d'oeuvres

\$96 per dozen

ROASTED PRIME RIB SLIDERS

provolone, pickled red onion, togarashi aioli

ROASTED CHICKEN SKEWERS

spicy peanut sauce with coconut milk

VEGETABLE SKEWERS

curry yogurt sauce

ROASTED PORTOBELLO & CAMEMBERT BRUSCHETTA

rosemary italian vinaigrette, gruyere

STATIONED PLATTERS

priced per platter (serves 12-15 guests)

Artisan Cheeses , fresh & dried fruit, local honey, crackers	\$60
Charcuterie , mustards, fresh & dried fruit, local honey, crostini	\$60
Spreads , hummus, pimento cheese, smoked trout dip, assorted crackers and 34-degree crisps	\$60
Vegetable Crudité , dipping sauce, hummus	\$40
Fresh Fruit & Assorted Nuts , local honey-yogurt dipping sauce	\$50
Grilled Brie Wheel , marinated mushrooms, lemon-thyme vinaigrette	\$45
Bar Nuts , sea salt	\$35

BUFFET THEMED DINNERS

Ol' Padrino | \$49

- Panzanella Salad with cherry tomatoes, radicchio, shaved fennel, lemon vinaigrette
- Penne Pasta with tomato conserva
- Roasted Skin on Chicken with grilled artichoke, sun-dried tomatoes, lemon & capers
- Roasted Eggplant Parmesan
- Please select a dessert from list below

The Big Cheese Sounds Gouda | \$55

- NOODLES: cavatappi, conchiglie, maccheroni, penne rigate (choice of 2)
- SAUCES: Mornay, Cheddar Fondue, Cognac Cream (choice of 2)
- VEGETABLES: fresh peas, broccolini, heirloom cauliflower, seasonal squash, baby spinach, baby kale, wild mushrooms, cherry tomatoes, roasted red peppers (choice of 4)
- PROTEINS: airline chicken breast, Berkshire ham, braised beef short ribs, porchetta, jumbo tiger shrimp, jumbo lump crabmeat (choice of 2)

Land & Sea | \$75

- Little gem lettuces, shaved radish, dried cherries, shaved fennel, champagne vinaigrette
- Jerk seasoned free-ranged airline chicken breast, brandied cranberries
- Roasted Filet Mignon or Wagyu NY strip loin, au poivrade sauce
- Blackened Skuna Bay Salmon, blistered cherry tomatoes, balsamic glaze
- Farro "Risotto" with goat cheese and fines herbs
- Maple and white soy glazed baby carrots
- Olive oil roasted heirloom cauliflower
- Sea salt roasted baby potatoes with fresh herbs
- Please select a dessert from list below

Custom Buffet | \$65 (2 protein options) // \$75 (3 protein options)

- **Select 2 proteins from these options (GF)**
 - Sustainably Farm-Raised Salmon fine herbs
 - 10oz Airline Chicken Breast with Lavender Honey, Hormone Free, free-ranged
 - Elk Strip Loin with lemon olive oil
 - Prime Beef NY strip loin, hand-carved, marchand de vin au poivre
- **Select 2 Vegetables from these options (GF)**
 - Olive Oil Roasted Heirloom Cauliflower (DF)
 - Lyons Honey and Sherry Glazed Tri-Colored Carrots
 - Brussels Sprouts (DF)
 - Green Beans (DF)
 - Garlic Broccolini (DF)
 - Roasted Butternut Squash

- **Select 2 Starch / Grain from these options:**
 - Olive Mashed Potatoes (DF)
 - Garlic Mashed Potatoes
 - Sea Salt Roasted Fingerling Potatoes (GF)
 - Wild Rice Pilaf (GF, DF)
 - Roasted Yukon Gold Potatoes with Sofrito (GF)
 - Tri-Colored Quinoa (GF, DF)
 - Butter Pasta (Regular or GF) - Penne

Dessert Options for Buffet Packages:

- Chocolate bread pudding with whipped local honey creme fraiche
- Lavender and honey sponge cake with fig compote and honey Greek yogurt cream
- Lemon pound cake with almond royal icing and toasted almonds
- Banana and maple cake with brown sugar glaze
- Chocolate tuile cup with seasonal fruit, shortcake and vanilla bean whipped cream
- 72% bittersweet chocolate mousse in a marbled chocolate tuille with Bordeaux cherries and mint