



Private Event Menu

Appetizers

Beef Tenderloin Crostini with Gorgonzola Cheese

Beef Tenderloin Crostini with Horseradish Crème

Buffalo Chicken Wontons

Harp Battered Chicken Tenders

Boxy Wedges

Irish Cocktail Sausages

Mini Beef Wellingtons

Mini Crab Cakes

Mini Cubano Sandys

Mini Sliders

Pulled Pork & Sweet Potato Mashed Wontons

Scallops Wrapped in Bacon

Shrimp Cocktail

Smoked Salmon Mousse on Toasted Brown Bread

Spanakopita

Spicy Peanut Chicken Satay

Teriyaki Beef Skewers

Vegetable Spring rolls

Wild Mushroom Filo Triangle

Wild Mushroom & Fontina Arancini

Rustic Bruschetta

Banquet Enhancements

Cheese and Crudite Display

International and Domestic cheese display served with assorted crackers & fresh fruit. Fresh vegetables crudités; a selection of carrots, celery, red & green peppers, green beans, radishes, grape tomatoes, broccoli & cauliflower. Served with Green Goddess and roasted garlic Gorgonzola Dips.

Cheese Only
Fruit Only
Vegetable Only

Mediterranean Display

Hummus, Tabbouleh, Baba Ghanoush, roasted red & yellow tomatoes, marinated artichokes, feta cheese, assorted olives, stuffed grape leaves, cumin scented cous-cous salad with roasted red peppers, mint and feta, lamb meatballs with Tzazisitzki sauce, roasted vegetables (eggplant, zucchini, mushrooms), fresh pita and pita chips.

Crostini Display

Assorted rustic breads, crostini and breadsticks. Black and green olive tapenade, Boursin Cheese, white bean and pesto spread, roasted tomato and anchovy spread, roasted vegetable caponata

Antipasto Display

Imported Proscuitto, Soppressate, Salami, Sharp Provolone, fresh Mozzarella & Asagio Cheese. Marinated artichokes, roasted mushrooms, cherry peppers stuffed with Proscuitto & Mozzarella, roasted red and yellow tomatoes, eggplant caponata, assorted olives, rustic breads and crostini

Sushi Station

Hand rolled assorted Maki and Sushi. Custom made to order with cart and attendant.

Salads – Side Plated

Classic Caesar Salad

Romaine hearts & homemade garlic croutons tossed with classic Caesar dressing & topped with sliced parmesan.

Field Green Salad

Mixed baby greens, grape tomatoes, carrots & cucumbers

Baby Spinach Salad

Baby spinach, bleu cheese, spiced walnuts, roasted pears & balsamic vinaigrette

Iceberg Wedge Salad

Iceberg lettuce, toasted pecans, roasted pears, Bermuda onions, creamy bleu cheese dressing

Salads – Buffet

Classic Caesar Salad

Romaine hearts & homemade garlic croutons tossed with classic Caesar dressing & topped with sliced parmesan.

Field Green Salad

Mixed baby greens, grape tomatoes, carrots & cucumbers

Baby Spinach Salad

Baby spinach, bleu cheese, spiced walnuts, roasted pears & balsamic vinaigrette

Caprese

Romaine hearts, red and yellow teardrop tomatoes, fresh mozzarella, black olives, red wine vinaigrette

Boston Bibb Salad

Crisp greens, marinated tomatoes & green goddess dressing

Carving Stations (attendant needed)

Served with warm rolls and appropriate condiments

Roasted Sirloin Beef

Roasted Tenderloin of Beef

Roasted Pork Loin

Carved Irish Ham

Roasted Turkey Breast

Leg of Lamb

Garlic & rosemary crust, pan jus

Entrées~ Plated/Buffer (no attendant)

All entrees are served with choice of one starch and one vegetable included in menu price

Herb Roasted Salmon with Dijon Butter

Panko Crusted New England Cod

Chicken Medallions with Irish Whiskey Cream

Petite Filet Mignon with Red Wine Mushroom Sauce

Boneless Prime Rib of Beef au jus

Apple Cheddar Stuffed Chicken Breast, hard cider glaze

Roasted Bell and Evans Half Chicken

Sole Florentine with Lemon Sauce

Baked Haddock with fresh horseradish crust

Does not include starch or vegetable

Ratatouille with brown rice & Vermont Cheddar-chive crust

Wild Mushroom & Spinach Lasagna

Baked Orzo

with roasted tomatoes, basil zucchini & fresh mozzarella

Penne Pasta

With chicken, mushrooms, baby spinach, roasted tomatoes & Gorgonzola cream

Pasta Station (attendant needed)

Penne Pasta

Alla Vodka

Tomato Basil

Roasted Garlic & Gorgonzola Cream

Farfalle Pasta

Roasted Tomato Pesto

Artichoke & Roasted Red Pepper

Alfredo with Proscuitto & Peas

Roasted Butternut Squash Ravioli

Sage Brown Butter Sauce

Pasta Buffet

Traditional Meat Lasagna

Penne Pasta with Marinara

Baked Ziti

Penne Primavera

With julienne vegetables and Parmesan cheese

Side Dishes ~ Starch

Yukon Gold Mashed Potatoes

Rice Pilaf

Roasted New Potatoes

Garlic Chive Mashed Potatoes

Saffron Rice with Peas

Buttered Egg Noodles

Gingered Sweet Potato Mashed

Side Dishes – Vegetables

Seasonal Sauté

Garlicky Green Beans

Honey-Thyme Glazed Carrots

Fresh Spinach with Roasted Red Pepper Butter

Steamed Broccoli and Cauliflower

Desserts

Plated

Flourless Chocolate Dome

Apple Crisp

Strawberry Cheesecake

Warm Cranberry and White Chocolate Bread Pudding

Buffet

Assorted Cookies & Brownies

Mini cheesecake display

Viennese Dessert Table

Assorted European tea cookies, fruit tartlets, éclairs & petit fours