



OFF THE VINE

CATERING

**Wedding Menu  
2023 - 2024**

## for memories that last a lifetime...

*Off the Vine Catering takes pride in creating weddings you and your guests will remember for many years to come. Since each couple has their own idea of the perfect wedding, we personally consult with you to design a day that reflects your personal style and taste, not ours.*

## catering to discerning tastes

*Distinctive cuisine, flawless presentation and impeccable service for discerning events for many years. Off the Vine Catering has enjoyed an outstanding reputation, offering Greater Boston and Eastern Massachusetts premier catering and special event planning services to satisfy the most discerning tastes and styles.*

## custom menu design

*Whether you desire an elegant plated gourmet meal, stations menu, hors d'oeuvres reception, or New England Clambake, Chef Darren Maggio and his culinary team will prepare and present a feast worthy of the regions finest restaurants.*

## event design and coordination

*Off the Vine understands the importance of attention to detail no matter how small. Our event planners will assist you with selecting your menu, linens and china. We also coordinate the services of New England's best event professionals including floral, lighting, décor, entertainment, photography, transportation and more.*

**Please contact us to schedule your  
no obligation consultation**



# *Passed Hors D'oeuvres*

Parmesan Arancini  
Marinara Sauce

Raspberry and Brie  
Wrapped in Phyllo

Heirloom Tomato Canape  
Goat Cheese, Arugula  
on Toasted Focaccia

Grilled Flatbread  
San Marzano Tomato,  
Basil & Fresh Mozzarella

Fig Caramelized Onions Flatbread  
Gorgonzola Cheese, Balsamic Reduction

Rosemary Skewer with  
Fresh Mozzarella, Artichoke,  
Tomato, Basil and Olive

Mini Cheeseburger Sliders  
served with French Fries  
in Bamboo Cone

American Kobe Beef Meatballs  
Shaved Caciocavallo

Mini Beef Wellington  
Tarragon Aioli

Lamb Lollipops  
Orange Port Juniper Demi

Mini Duck Tacos  
Duck Confit, Cojita Cheese, Cilantro  
Chipotle Raspberry Dipping Sauce

Buffalo Chicken  
Bleu Cheese Mousse in Bamboo Cups

Chicken Satay  
Indonesian Peanut Sauce

Chicken Teriyaki Potstickers  
Spicy Soy

Duck Breast & Tomato Salsa  
Corn Chip

Diver Sea Scallops  
wrapped in Bacon

Sweet Potato & Lobster Empanada  
Lime Aioli

Jumbo Shrimp Cocktail  
Ketel One Cocktail Sauce

Seared Ahi Tuna on a Crisp Wonton  
Pineapple Cucumber Salsa

Jonah Lump Crab Cake  
Whole Grain Mustard Aioli

Lobster Corn Scallion Fritter  
Lemon Aioli

# *Passed Hors D'oeuvres*

Strawberry and Brie Sandwich

Potato and Scallion Pancake  
Pear Chutney

Miniature Vegetable Spring Rolls  
Spicy Soy Sauce

Rice Paper Spring Roll  
Sweet Chili Dipping Sauce

Truffle Deviled Egg  
Crispy Pancetta (optional)

Asparagus Wrapped in Parmesan

Crispy Shoestring Potatoes  
Tossed with Sea Salt  
Served in Bamboo Cone

Truffle Mac & Cheese Bites

Petite Lamb Chops  
Basil Pesto

Herb Roasted Petit Lamb Chops  
Port Demi-glace

Slow-Smoked Pork Shoulder  
Jalapeno Jam & Manchego  
On Crostini

Pork and Ginger Shumai  
Scallion Soy Dipping Sauce

Pigs in a Blanket

Pulled Pork Sliders  
Asian Slaw & Pickled Onions  
On Brioche

## **Soup Sippers**

### *Hot*

Lobster Cappuccino  
Lobster Bisque with a frothy cap

New England Clam Chowder

Sild Mushroom Bisque

Sugar Mountain Parsnip soup

Butternut Squash Bisque  
With Crème Fraiche & Pepitas

Roasted Tomato Bisque  
Garnished with Grilled Cheese Triangle

### *Cold*

Traditional Gazpacho

Watermelon Gazpacho

Strawberry Gazpacho

Vichyssoise

# *Passed Hors D'oeuvres*

Marinated Beef Skewers  
Shiitake Mushrooms

Beef Carpaccio Crostini  
Tomato, Arugula, Red Onion Jam

Beef Teriyaki Satay  
Hot Mustard Sauce

Steak Tartare  
On Endive Leaf

Burger Slider  
Stilton Cheese and Red Onion Marmalade  
On Brioche

Chicken Shumai  
Spicy Soy Sauce

Fried Chicken & Waffles  
Sweet Maple Chili

Asian Lemongrass Chicken Dumpling  
Spicy Soy Sauce

Smoked Chicken Quesadilla  
Guacamole, Poblano & Cheese

Jamaican Jerk Chicken Skewers  
Grilled with Mango Dipping Sauce

Seared Hoisin Duck Breast  
With Pear Lemon Chutney

Lime and Coriander Scallop Ceviche  
On an Asian Spoon

Tequila Soused Shrimp  
Chipotle Lime Sour Cream

Coconut Shrimp  
Spicy Mustard Sauce

Tuna-Tini  
Asian Slaw & Tuna Tartare  
Served in a mini martini glass

Duck Trap Farm Smoked Salmon  
Potato Gaufrette with Dill Sour Cream

Smoked Salmon Canape  
Cucumber Slice  
with Crème Fraiche and Salmon Roe

Crab Rangoon  
Sweet chili Dipping Sauce

Topless Lobster Club  
Avocado, Bacon & Micro Celery

Bruschetta  
Edamame Hummus

Brushetta  
Truffle White Bean Puree

# *Stationary Displays*

## **New England Cheeses and Crudité**

*An array of our unique Cheeses featuring  
Caramelized Onion Cheesecake with Fine Herbs and a Nut Crust,  
Brie baked with Chutney in Puff Pastry, New England Goat Cheese,  
Vermont Cheddar and Smoked Gouda displayed with Whole Fruits of the Season  
accompanied by Crusty Baguettes, assorted Crackers,  
Maple Mustard, Apple Sweet Onion Jam and Praline Nuts  
baskets of Fresh Vegetable Crudité and Herbed Dips*

## **Antipasto Feast**

*Prosciutto, Salami, Mozzarella, Asiago, and Fontina Cheeses  
Marinated Mushrooms, Roasted Peppers and Artichoke Quarters,  
Grilled Eggplant Slices, Calamari Rings,  
Mussels Steamed in Garlic and Vermouth, Anchovies, Olives and Pepperoncini  
Focaccia and Crusty Breads*

## **Mediterranean Coast and Beyond**

*Basil Shrimp with Toasted Corn and Fava Bean Salad, Grilled Tuscan Bread,  
Chilled Chick Pea Salad with Arugula, Vine-ripened Tomatoes,  
Lemon Marinated Olives, Agro Dolce – Marinated Cipollini Onions,  
Roasted Zahtar dusted Carrots with Feta,  
Bruschetta with Assorted Toppings, Macerated Figs,  
Dried Sausages, Salami, Pepperoncini and Fresh Mozzarella  
Drizzled with Aged Balsamic Vinegar and Extra Virgin Olive Oil,  
Chilled Lamb Salad with Turmeric Pita Crumbs,  
Sliced Elephant Garlic and Cucumber Raita*

## **Boston Waterfront**

*Wellfleet Oysters, Littleneck Clams,  
Cracked Snow Crab Claws and Shrimp served over crushed ice  
with Spicy Cocktail Sauce, Wasabi and Lemon Wedges*

# Stationary Displays

## **Barcelona Table**

*Manchego Cheese with Quince Paste, Smoked Mussels with Panzanella and Peas,  
Hand Carved Serrano Ham, Tangerine & Paprika Pork Tenderloin, Marinated Olives,  
Torta Espanola (Potato & Onion) Romanesco Sauce,  
Garlicky Rock Shrimp, Spiced Almonds,  
Salad of Mache, Dandelions and Orange Segments, Sherry Vinaigrette  
served with Crusty Breads, Crackers and Torta Crisps*

## **Farmers Market**

*Smoked Duck with Orecchiette Pasta and Seasonal Vegetables,  
Cous Cous Salad with Feta and Pine Nuts,  
Golden Beet Salad with Shaved Red Onion's and Crumbled Goat Cheese,  
Baked Brie en Croute with Apricot Grilled Olive's, Dried Sirloin drizzled with Truffle Oil,  
Pumpkin Seed Hummus & Toasted Pita Chips,  
Long Stem Artichoke Salad with Chard, Orange Peppers and Dandelions  
served with Grilled Breads, Lavash and Crusty Breads*

## **Italian Crostini**

*Plum Tomato & Basil Relish, Black & Green Olive Tapenade  
Puree of Tuscan White Beans & Roasted Garlic Sliced Tomato  
Basil & Fresh Mozzarella drizzled with Olive Oil, Charred Red & Green Peppers  
Served with Toasted French Bread Croutons  
Rosemary Bread Sticks & Herb Flatbreads*

## **Local Artisan Cheese Display**

*Herb Crusted Goat Cheese, Pear & Walnut Chutney with Camembert,  
Berkshire Blue Cheese with Dried Fruit, New England Cheddar & Mountain Gouda  
Garnished with Seasonal Fruits, Grapes & Berries  
Assorted Crackers, Sesame Crackers & Crusty Breads  
Accompanied by a colorful Selection of Crudités  
Celery Stalks, Cucumber Spears, Orange Cauliflower, White Asparagus,  
Red Endive, Romaine Hearts & Yellow Peppers  
Offered with Herbed Buttermilk Dip*

# *Stationary Displays*

## **Seafood Martini**

*Shaken not stirred!*

*Poached Calamari, Maine Crab Meat and Scallops  
served in a Martini Glass dressed with Olive and Pepper Vodka,  
shaken lightly with Lemon and Cocktail Sauce  
finished with a Shrimp and Olive Skewer*

## **Italian Cheeses & Bruschetta**

*Buffalo Mozzarella with Sea Salt & Olive Oil  
Aged Parmeggiano with Honey, Robiola with Fruit Mostarda  
Wild Mushroom & Taleggio Bruschetta  
White Beans & Sicilian Tuna Bruschetta  
& Spicy Eggplant Caponata Bruschetta  
Sopressata with Hot Pickled Cherry Peppers  
San Daniele Prosciutto with Roasted Pears & Walnuts*

## **The Sultan's Table**

*Hummus with Roasted Garlic, Lemon, Olive Oil & Minted Tabbouleh  
Baba Ghanoush, Falafel with Tahini Sauce  
Chicken & Artichokes with Dill Dressing  
Muhammara with Pomegranate Molasses  
Stuffed Grape Leaves with Rice & Turkish Spices & a Yogurt Dipping Sauce  
Sultans Salad with Cucumber, Feta, Tomatoes,  
Olives & Chick Peas over Greens  
Assorted Flat Breads & Pita Chips*

## **Victorian Cheese Display**

*English Cheddar, Smoked Gouda, Stilton in Port Wine,  
Brie Baked en Croute with Major Grey's Chutney,  
along with a variety of Domestic Cheeses,  
spiced Nuts, Dried Fruits, Marmalade Mustard, Currant Jam,  
Imported Crackers and assorted Flatbreads*



# *Salad Course*

Seasonal Selection of Artisan Hearth-Baked Breads  
and Rolls with Fresh Creamery Butter

## **Seasonal Field Greens Salad**

Mesclun Greens with Cucumber, Grape Tomato,  
Red Pepper and Carrots  
Lemon Basil Vinaigrette

## **Baby Arugula Salad**

with Grape Tomatoes, Shaved Fennel,  
Aged Pecorino Cheese  
Lemon Thyme, Grapeseed Oil Vinaigrette

## **The Wedge**

Iceberg Wedge, Bacon, Tomatoes, Candied Pecans &  
Crumbled Bleu Cheese  
Buttermilk Ranch Dressing

**Mixed Greens** and Arugula, Roasted Red Pepper,  
Black Olive and Goat Cheese  
Balsamic Vinaigrette

**Boston Bibb Lettuce** with Toasted Pumpkin Seeds,  
Dried Cranberries  
Crumbled Berkshire Bleu Cheese  
Apple Cider Vinaigrette

**Red Oak and Mizuna Lettuce**, Fresh Raspberries  
Raspberry Vinaigrette

**Baby Spinach**, Goat Cheese, Julienne Carrots, Grape Tomato  
Balsamic Vinaigrette

# *Salad Course*

Seasonal Selection of Artisan Hearth-Baked Breads  
and Rolls with Fresh Creamery Butter

## **Wild Arugula Salad**

Poached Figs, Vermont Chevre & Crispy Applewood Bacon – Cabernet Fig Vinaigrette

## **Mixed Baby Lettuce**

Sun-Dried Cranberries, Walnuts & Berkshire Blue – Sherry Vinaigrette

## **Wild Arugula with Fuji Apples**

Fuji Apples & Candied Pecans – Honey Balsamic

## **Heirloom Tomato Salad**

Fresh Mozzarella, Basil Oil & Aged Wild Arugula

## **Panzanella Salad**

Grilled Sourdough, Vine-Ripened Tomatoes, Shaved Red Onion  
Arugula and Lemony Cucumber Vinaigrette (seasonal)

## **Summer Berry Salad**

Salad of Mixed Greens with Seasonal Berries,  
Sugared Walnuts and Goat Cheese  
Champagne Vinaigrette

## **Artisan Greens**

Seasonal Greens, Fresh Strawberries, Local Goat Cheese and Pecans  
Strawberry Vinaigrette

## **Soups**

### **New England Lobster Bisque**

### **Cream of Asparagus Soup**

### **Butternut Squash and Pumpkin Bisque**

with Cinnamon Crème Fraiche

### **Potato Leek**

### **Classic Gazpacho**

Garnished with Maine Crab

# Entrees

## **Chicken Francese**

*Classic Preparation of Chicken Medallions with Lemon and Capers*

## **Chicken Saltimbocca**

*Thin Sliced Prosciutto, Sage, Brown Butter Sauce*

## **Pan Roasted Statler Chicken Breast**

*Roasted Red Pepper Sauce*

## **Chicken Breast**

*Stuffed with Basmati Rice*

*Spinach, Sundried Tomato, Lemon and Wild Mushroom*

## **Pollo al Mattone**

*Crisp Natural Chicken with Marsala Glaze*

## **Semi Boneless Cornish Hen**

*Wild Mushrooms and Natural Jus*

## **Herb Crusted Salmon**

*Salsa Verde*

## **Faroe Island Salmon**

*Miso Glaze*

## **Pan Roasted Halibut**

*Lemon Beurre Blanc*

## **Hanger Steak**

*Shitake Mushroom Sauce*

## **Prime Flat Iron Steak**

*Red Wine Demi*

## **Filet Wrapped in Bacon**

*With Red Wine Demi*

## **Grilled Center Cut Beef Tenderloin**

*with Red Wine Mushroom Fricassee*

# *Entrees*

**Tenderloin of Beef**  
*Topped with Ratatouille*

**Tenderloin of Beef & Baked Stuffed Shrimp**

**Sourdough and Mustard Crusted  
Rack of Lamb**

**Cuban Style Grilled Salmon**

**Potato & Horseradish Crusted Salmon**

**Polenta Crusted Chilean Seabass**

**Wood Grilled Pork Chop**

**Pork Porterhouse**  
*Grilled All Natural Berkshire Pork Porterhouse*

# *Entrees*

## **Vegetarian:**

### **Pad Thai Stir Fry**

*Rice Noodle, Tofu Vegetables, Chopped Peanuts*

### **Wild Mushroom Ravioli with Portobello Mushrooms**

*in a fresh Sage Cream Sauce*

### **Quinoa Risotto**

*With Seasonal Roasted Vegetables*

### **Grilled Tofu with Pineapple Salsa**

*Coconut Rice*

### **Four Cheese Lasagna**

*Free Form Lasagna with Ricotta & Fresh Herbs*

### **Wild Mushroom Bolognese Sauce**

*with Mascarpone Cheese & Penne Pasta*

### **Vegan Burrito**

*with Black Beans, Scallions, Sweet Potato & Rice*

### **Cedar Plank Grilled Portobello Mushrooms**

*Stuffed with Seasonal Vegetables*

# *To accompany your Entrée...*

Oven Roasted Baby Potato

Whipped Chive Potato

Tri-Color Fingerling Potato with Shallots

Potato Gratin

Shiitake Mushrooms and Asparagus Risotto

Sugar Snap Peas

Grilled Asparagus Drizzled with Olive Oil & Sea Salt

Roasted Rainbow Carrots

Herb and Butter

Roasted Brussel Sprouts and Crispy Pancetta

Seasonal Vegetable Medley

# *Signature Food Stations*

## **Carving**

### **Aged New York Sirloin**

offered with Baskets of Crusty Rolls,  
Cognac Horseradish Sauce, Roasted Red Pepper and Artichoke Spread  
served with Garlic Mashed Potatoes

### **Classic Tuscan Grilled Steak Florentine**

Prime cuts of Sirloin of Beef marinated in Olive Oil,  
Cracked Black Pepper, Rosemary and Lemon  
served medium-rare with Taleggio Cheese  
and slices of Crusty Tuscan Bread  
along with a Salad of Chilled Asparagus Spears  
drizzled with 8 Year Old Balsamic Vinegar of Modena

### **Herb Roasted Beef Tenderloin**

offered with freshly baked Sourdough Breads  
Cognac Cream Sauce and Pommery Mustard  
along with a Baby Vegetable Ragout and Pommes Anna

### **Roasted Tenderloin wrapped in Applewood Bacon,**

offered with Creamy Horseradish Sauce, Gorgonzola Crema,  
Cognac Peppercorn Sauce, Wild Mushroom Stroganoff  
and Roasted Garlic Aioli accompanied by Heirloom Tomato Salad  
with Organic Greens and Farmers Cheese  
assorted Hearth Baked Breads and Rolls

### **Studded Leg of Lamb**

with Garlic, Lemon and Gremolata,  
Butternut Squash Risotto  
Baked Pita and a Watercress Lemon Salad  
accompanied by Grilled Fall Vegetables

## **SEAFOOD**

### **Pan Roasted Grouper**

with Corn Pudding and Crab Salad  
and Silver Queen Foam with Chive Oil

### **Asian Sea Bass**

Pan Seared Sea Bass with Soy, Sake, Scallions & Fresh Ginger  
accompanied by Yellow Curry Rice and  
Cucumber and Bean Sprout Salad

# *Signature Food Stations*

## **Pasta**

### **Dueling Noodles**

**Soba Noodles** with Chicken and Thai Basil  
and

### **Vermicelli Egg Noodles**

with Duck, Rock Shrimp and Seven Asian Vegetables  
Tossed with Ginger Scallion Sauce

**Farfalle Pasta** with Oven Dried Tomatoes, Marinated Artichokes,  
Sugar Snap Peas, Baby Squash, Shiitake Mushrooms and Cherry Hot Peppers  
Tossed with Extra Virgin Olive Oil and Herbs  
and

### **Rigatoni Bolognese**

Hearty Bolognese Sauce with Veal, Pork, Beef,  
Red Wine, Veal Jus and Tomatoes and Mascarpone Cheese

**Penne** with Wood Grilled Sausage, Broccoli Rabe and Charred Radicchio  
tossed with slivered Garlic,  
Hot House Tomatoes and Olive Oil  
and

**Bucatini Pasta** with Fresh Mozzarella, Grilled Eggplant,  
Arugula and Cracked Gaeta Olives

## **POULTRY**

### **Smoked Turkey**

with Sweet Potato Biscuits, Vermont Maple Mustard, Cranberry Chutney  
along with Sausage Stuffing  
and a Salad of Mixed Greens with Praline Vinaigrette

### **Tuscan Chicken**

Slow Roasted Herb Chicken, marinated in Balsamic Vinegar,  
Dried Tomatoes and Sweet Garlic, served with Roasted Vegetables  
and Grilled Sourdough Bread,  
accompanied by a salad of Vine-ripened Tomatoes, Shaved Red Onion,  
Fresh Herbs tossed with Lemony Rocket and Extra Virgin Olive Oil

### **Bell and Evans Chicken**

marinated with Sage, Rosemary, Garlic and Lemon  
Black Kale and Truffled White Beans  
with a Green Salad tossed with Grape Seed Oil and Champagne Vinaigrette



# *Signature Food Stations*

## **Taco Station**

Skirt Steak & Tilapia  
Warm Tortilla with Fresh Toppings  
Guacamole, Pineapple Salsa, Pico de Gallo & Cotija Cheese  
With Red Rice & Beans

## **Sliders Under Construction**

*Create your own Slider*  
Miniature Beef Burgers  
With Red & Yellow Cured Tomatoes, Aged Cheddar Cheese  
House Made Ketchup, Truffle Mayonnaise, Pickles, Bacon & Arugula  
Served with Rosemary Pommes Frites  
(Lamb, Turkey & Veggie options available; ask your event planner)

## **Cuban Pressed Sandwich & Soup Station**

Marinated Pork in Mojo, Ham & Swiss cheese  
House Made Pickles & Mustard  
Along with Chicharos (Cuban Split Pea Soup)  
Accompanied by a Pineapple Avocado Salad

## **Pork & Grits**

Apple Wood Smoked Pulled Pork (Hand Pulled)  
Cheddar & Scallions Grits  
Bad Mood BBQ Sauce  
Kale, Roasted Celery Root, Hard cooked Eggs and Spiced Almond Salad  
Creamy Garlic Dressing

## **Traditional New England Station**

New England Clam Chowder served with Crackers  
Crab Cakes with Lemon Aioli  
*Additional Option:* Miniature Lobster Rolls in Brioche Buns

## **Mac n' Cheese Bar**

**Homemade 3 Cheese Mac n' Cheese**  
served with Stemless Cosmo Glasses

served with a variety of toppings:

**Buffalo Chicken, Applewood Smoked Bacon Bits, Gorgonzola Cheese,  
Caramelized Onions, Mushrooms, Sweet Peas, Diced Tomatoes**

# *Buffet Dinners*

## **New England Summer**

*Jansal Valley Greens with Shaved Vegetables  
Sherry Vinaigrette*

*Assorted Hearth Baked Breads and Rolls*

*Vine Ripe Tomato, Mozzarella  
and Arugula Salad*

*Sautéed Chicken with Roman Mushrooms, Artichokes  
Lemon Caper Sauce*

*Penne with Wild Mushroom and Cherry Tomato Alfredo Sauce*

*Potato and Horseradish Crusted Salmon*

*Oven Roasted Yukon Gold Potatoes  
with Rosemary and Thyme*

*Garlicky Broccoli*

## **Spring Fever**

*Romaine Salad with Red Onion,  
Orange Segments and Citrus Vinaigrette*

*fresh selection of European Flatbreads and Crusty French Rolls  
served with Sweet Butter*

*Butterflied Leg of Lamb  
with fresh Mint, Garlic and Ratatouille*

*Crabmeat Stuffed Filet of Sole  
with Julienne of Spring Vegetables*

*Israeli Lentil Rice*

# Buffet Dinners

## **A Taste of Florence**

*Caesar Salad  
Crisp Romaine with Parmesan Reggiano,  
Rustic Croutons, Roasted Peppers*

*Roasted Beet Salad with Goat Cheese and Oranges*

*Chicken Fontina  
Chicken Medallions sautéed with Prosciutto, Spinach, Artichoke and Fontina Cheese  
Sage Madeira Sauce*

*Carved Beef Tenderloin wrapped in Bacon and Herbs  
choice of 2 sauces:  
Béarnaise, Horseradish Cream, Red Wine, Eggplant Caponata*

*Grilled Swordfish with Garlic and Lemon*

*Rice Florentine*

*Grilled Seasonal Vegetables*

## **Country Side Buffet**

*Baby Spinach and Radicchio  
with Crumbled Goat Cheese, Golden Beets,  
Shaved Red Onions and Candied Pecans*

*Asparagus Salad  
with Honey Balsamic and Cured Tomatoes*

*Statler Breast of Chicken  
with Cippolini Onions and Wild Mushroom Marsala Sauce*

*Herb Crusted Tenderloin  
choice of 2 sauces:  
Béarnaise, Horseradish, Red Wine, Eggplant Caponata*

*Tangerine Glazed Cod Loin with Braised Endive*

*Seasonal Vegetable Medley*

*Baby Butter Potatoes*

# *Buffet Dinners*

## **Buffet #1**

**Wild Mushroom Bisque**

**or**

**Maine Lobster Bisque**

**Baby Greens with Lemon-Thyme Dressing**

Crumbled Goat Cheese

**or**

**Traditional Caesar Salad**

Anchovy Dressing and Garlic Croutons

**Baby Artichoke & Fontina Ravioli**

Roasted Garlic & Tomato Sauce

**Chicken Ballotine**

Stuffed with Fresh Spinach & Pork

With a chardonnay essence

**Herb Roasted Tenderloin**

Aromatic Shallot Sauce

**Chef's Selection of Seasonal Vegetables**

**Oven Roasted Yukon Gold Potatoes**

**Assorted Hearth Baked Breads and Rolls**

# *Buffet Dinners*

## **Buffet #2**

**New England Clam Chowder**

**or**

**Roasted Butternut Squash Bisque**

**Mozzarella and Tomato Salad with Beet Tops**

Basil Oil

**or**

**Baby Field Greens**

Goat Cheese, Julienned Pears, Candied Walnuts

Raspberry Vinaigrette

**or**

**Baby Romaine with Lump Crabmeat**

Avocado, Cucumber, Tomato and Horseradish Dressing

**Cheese Tortellini with Peas**

Vodka Cream Sauce

**Crispy Bronzino**

Over Wilted Braising Greens with Champagne-Butter

**Spinach & Wild Mushroom Stuffed Chicken Breast**

With Porcini Mushrooms

**Grilled Mediterranean Vegetables**

**Dauphine Potatoes**

**Assorted Hearth Baked Breads and Rolls**

# *Buffet Dinners*

## **Buffet #3**

**Cream of Broccoli Soup**

**or**

**Lobster & Corn Chowder**

**Fresh Spinach with Roasted Mushrooms**

Shaved Asiago Cheese & Toasted Pine Nuts with  
Tart Cherry Vinaigrette

**or**

**Boston and Red Oak Leaf Lettuce**

With Artichoke Hearts, Hearts of Palm,  
Red & Yellow Tear Drop Tomatoes and Champagne Vinaigrette

**Pappardelle Pasta with Wild Mushrooms**

Black Truffle Cream

**Crispy Cornish Hen**

Port Wine Raisin Sauce

**Roasted Cajun Sirloin**

With Merchant Sauce

**Saffron & Pancetta Rice**

**Grilled Asparagus**

With Citrus Vinaigrette

**Assorted Hearth Baked Breads and Rolls**

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# Dessert

## **Miniature Pastry Buffet**

*Our finest selection of assorted Miniature Pastries*

## **A Chocolate Celebration Buffet**

*Assorted Chocolate Truffles,  
White and Dark Chocolate dipped Biscotti,  
Chocolate Dipped Strawberries and Chocolate Petit Fours*

## **Specialty Dessert Buffet**

*A selection of our Pastry Chef's Seasonal Specialty Tarts and Tortes,  
Miniature Pastries, Sweets and Fresh Fruit Skewers  
with Yogurt Dip*

## **Mini Mason Jar Desserts**

*choose from an assortment of:*

*Strawberry Shortcake, Tiramisu, Smore, Apple Crisp, Peach Cobbler, Banana  
Bread Pudding with Salted Caramel Sauce, Chocolate Mousse*

## **S'Mores Bar**

*our custom tiered display allows your guests to toast their own marshmallow &  
create the ultimate s'more!*

*Traditional Honey Graham Crackers,  
Chocolate Graham Crackers,  
Marshmallows, Chocolate Squares, Banana Slices, Nutella,  
Peanut Butter & Heath Bar Crunches*

## **Make-Your-Own-Sundae Bar- Adults and Kids**

*Two flavors of Ice Cream with a variety of Candy and Toppings;  
M&M's, Jelly Beans, Oreos, Coconut, Jimmies, Cherries, Strawberries, Bananas,  
Caramel Sauce, Hot Fudge, Marshmallow and Whipped Cream*

## **Wedding Cake**

*Assorted Flavors, Fillings and Designs*

**Freshly Brewed Gourmet Coffee,  
Decaffeinated Coffee and Specialty Teas**