

SPRING & SUMMER MENU

PASSED HORS D'OEUVRES

Please select six, allowing for a balance of both hot & cold items

HOT

SIGNATURE MINI BURGERS

The “¼ oz-er” – Black Angus Burger
Vermont Cheddar Cheese & Pickle on a Brioche Roll

MAINE LOBSTER & CHAMPAGNE RISOTTO CAKES

Sweet Maine Lobster Coupled with Creamy Arborio Rice
Truffle Basil Emulsion Dipping Sauce

EGGPLANT CRISP

Eggplant Crisp, Oven Roasted Tomatoes
Truffle Pecorino & Oregano

SIGNATURE AVOCADO FRIES

Crispy Avocado French Fries
Chipotle Tomato Aioli

COCONUT SHRIMP

Crisp Golden Brown Tiger Shrimp
Ginger-Ponzu Dipping Sauce

MARYLAND CRAB CAKES

Lightly Spiced and Pan Fried
Old Bay Remoulade, Chive Stick

DEVILS ON HORSEBACK

Goat Cheese Stuffed Dates
Wrapped in Maple Glazed Bacon
Toasted Pistachios

VEGETARIAN SPRING ROLL

Wild Mushroom & Leek Spring Rolls
Hoisin Soy Glaze
Toasted Sesame Seeds

ASIAN STYLE TURKEY MEATBALL

Black Beans, Garlic, Cumin & Ginger
Spicy Peanut, Ponzu & Sweet Chili Dipping Sauces

DUCK & WHITE BEAN QUESADILLA

Roasted Beets, Sage & Jack Cheese
Cilantro Lime Drizzl

COLD

BLT TOAST STARS

Thick Cut Applewood Smoked Bacon,
Heirloom Tomatoes, Crisp Romaine Lettuce
Light Lemony Aioli

PEKING DUCK BANG BANG

Duck Confit in Hoisin BBQ Sauce
Brunoise of Asian Vegetables

AHI TUNA TARTAR

Diced Ahi Tuna
Mildly Spicy Siracha Sauce
Fluted Cucumber Cup

SEARED TENDERLOIN OF BEEF

Garlic Crostini, Caramelized Onions,
Horseradish Cream & Chervil



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OPTIONAL ENHANCEMENT

PASSED HORS D'OEUVRES

Additional charges applicable per person

CRISPY & CREAMY QUAIL EGG

Horseradish Dill Potato Crisp
Creamy Roast Garlic Whipped Potatoes
Sunny Side Up Quail Egg
White Truffle Oil

SEARED FOIE GRAS

Gaufrette Potato Chip
Balsamic Drizzle

SMOKED SALMON NAPOLEON

Layers of Norwegian Smoked Salmon,
Wild Poached Dilled Crème Fraiche Salmon,
Lemon Zest & Horseradish
Pumpnickel Melba

AHI TUNA BURGER

Asian Marinated Pan Seared Tuna Burger
Wasabi Cream, Hoisin Dressing & Pickled Ginger
On a Sesame Seed Bun



SPRING & SUMMER MENU

COCKTAIL PARTY STATIONARY GRAZING BUFFET

*These options are a hearty complement to a passed hors d'oeuvre menu,
when plates and utensils are more trouble than they're worth, or to supplement a dinner buffet.*

ARTISAN CHEESE BOARD

A selection of Imported and Domestic cheeses and Artisan Breads, Crisps and Crackers
Garnished with Dried Fruits, Grapes & Nuts

ARTISAN CHEESES, CHARCUTERIE & CRUDITÉS

A selection of Imported and Domestic cheeses, Artisan Breads, Crisps & Crackers
Assortment of Pate, Proscuitto & Sausage accompanied by Cornichons & Imported Olives
Seasonal vegetables including Baby Squash, Radishes, Red Peppers, Asparagus, Cauliflower,
Grape Tomatoes & Baby Carrots
House Made Creamy Herb Dip

ARTISAN BRUSCHETTA DIPS & SPREADS

Red Pepper Hummus, Creamy Lemon-Artichoke & Roasted Tomato Goat Cheese,
Served with Pita Wedges, Sliced Baguette and Crackers

MEDITERRANEAN PLATTER

Toasted Pita Wedges & Crudites Vegetables
Red Pepper Hummus, Creamy Lemon-Artichoke & Roasted Tomato Goat Cheese
Lemon Basil Grilled All Natural Chicken & Pepper Kebabs

TWO BITE KEBABS

Please select 3 types

Moroccan Lamb Kebabs
Lemon Basil Grilled All Natural Chicken
Spiced Shrimp - Artichoke Tomato Relish
Teriyaki Beef - Ginger Soy Glaze
Heirloom Teardrop Tomatoes, Basil & Fresh Cellingine Mozzarella Cheese
Portobello Mushroom, Yellow Pepper & Grape Tomato - Garlic Rosemary Marinade
Asian BBQ Salmon - Minted Melon Relish

CHAMPAGNE POACHED JUMBO SHRIMP COCKTAIL

Piquant Tomato Horseradish Sauce & Lemon Wedges



SPRING & SUMMER MENU

BUFFET

GREEN SALADS

Signature Baby Spinach & Arugula Salad

Green Apples, Toasted Pistachios, Dried Cranberries, Red Grapes, Midnight Moon Goat Cheese,
Sherry Shallot Dressing

Farmer's Market Salad

Mixed Greens, Shredded Carrots, Cucumbers, Chick Peas, Asparagus, Edamame,
Red Peppers & House Made Croutons
Creamy Balsamic Vinaigrette

Classic Caesar Salad

Crisp Romaine Hearts, Grape Tomatoes, Shaved Parmesan, Rosemary Croutons
Light Lemony Anchovy Caesar Dressing

Greek Salad

Mesclun Greens, Feta Cheese, Cucumbers, Red Onion, Tabouleh & Grape Tomatoes
Red Wine Oregano Dressing

Sesame Pacific Rim Salad

Mixed Greens, Pickled Ginger, Red Peppers, Toasted Cashews, Shredded Carrots
Scallion Soy Vinaigrette



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BUFFET

ROOM TEMPERATURE ENTREES

Spa Chicken Salad

Celery, Sliced Grapes & Flat Leaf Parsley

Curried Chicken Salad

Currants, Almonds & Scallions

Grilled Jumbo Shrimp

Roasted Sweet Corn, Grape Tomatoes & Basil

Teriyaki Grilled Chicken Breast

Mango-Pineapple Salsa

Lemon-Basil Grilled Chicken Breast

Tomato, Basil & Artichoke Relish

Medallions of KING Salmon

Cucumber-Yogurt Dill Sauce

Dijon Crusted Medallions of KING Salmon

Oranges, Black Olives & Mint

Grilled Petite Filet of Beef Tenderloin

Horseradish Cream, Watercress & Roasted Tomatoes

Whole Grain Mustard Marinated Top Round of Lamb

A bed of Bulgur Wheat Pilaf

Black Beans, Red Peppers, Corn & Cilantro Mint Dressing

Ratatouille White Bean Stuffed Portobello Mushroom Caps

Roasted Red Pepper Coulis



SPRING & SUMMER MENU

BUFFET

HOT ENTREES

Beef Bourguignon

Tender Chunks of Boneless Beef in a Red Wine Sauce with Pearl Onions,
Cremini Mushrooms & Carrots

Tuscan Chicken Roulade

Artichoke Hearts, Baby Spinach, Caramelized Shallots & Roasted Garlic Plum Tomatoes
& White Wine Lemon Sauce

Braised Boneless Short Ribs of Beef

House Made Merlot Reduction

Coq Au Vin

Boneless Dark & White Meat Chicken in Red Wine Sauce
Pearl Onions, Cremini Mushrooms, Carrots & Parsley

Thai Coconut Chicken Curry

Snow Peas, Peppers, Carrots, Cilantro & Scallions
Mildly Spicy Red Curry Sauce

Paella Valencia

Shrimp, Chicken, Chorizo, Clams, Mussels, Peas, Red Peppers, Cilantro
Saffron Infused Sofrito Rice

Shamus O'Toole's Shepard's Pie

Classic Dish of Ground Beef & Lamb, Carrots & Peas
Savory Whipped Potato Crust Topping

Navarin of Lamb

Pearl Onions, Carrots, Baby Potatoes & Fresh Peas
Rosemary Thyme Red Wine Sauce

Vermont Honey Glazed Spiral Ham

Maple Honey Mustard



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BUFFET

VEGETABLE & STARCH SIDE DISHES

Roasted Brussels Sprouts

Sweet Roasted Garlic & Crispy Apple Wood Thick Cut Smoked Bacon

Sautéed Broccoli Rabe

Roasted Plum Tomatoes, Garbanzo Beans, Crushed Red Pepper & Fresh Garlic

Haricot Verts

Toasted Almonds & Lemon Zest

Roasted Beets

Crumbled Local Blue Cheese, Toasted Walnuts
Tangy Horseradish Vinaigrette

Savory Vegetable Quinoa

Leeks, Shiitake Mushrooms & Snow Peas
Tarragon & Extra Virgin Olive Oil

Green Market Orzo Pasta Salad

Peas, Asparagus, Edamame, Artichokes & Shredded Parmesan Cheese
Lemon Basil Dressing

Sweet Potato Salad

Caramelized Red Onions, Dried Cranberries, Scallions, Pumpkin Seeds
Tequila Lime Dressing

Whipped Sweet Potatoes

Vanilla Bean & Caramelized Shallots

Autumn Vegetable Hash

Turnips, Rutabagas, Parsnips, Carrots & Sweet Potatoes
Sage & Extra Virgin Olive Oil

Herb Roasted Skin On Baby Red Bliss Potatoes

Sour Cream & Chopped Chives

Jasmine Rice Pilaf

Toasted Almonds, Cilantro & Golden Raisins

Wild Rice & Saffron Orzo Pilaf

Wild Mushrooms & Herbs

Orange Saffron Toasted Pearl Cous Cous

Roasted Red Onions, Baby Carrots, Red Peppers, Wild Arugula

Artisanal Bread Basket

Assorted Soft Rolls, Multigrain Bread and House Made Crisps
Vermont Cabot Sweet Cream Butter



SPRING & SUMMER MENU

BUFFET

MINIATURE SWEETS

Passed HD style, please select four

Truffles and Petit Fours
Assorted French Almond Macaroons:
Chocolate, Pistachio, Coffee, Vanilla & Raspberry
Key Lime Tarts
Blueberry & Strawberry fruit tarts
Assorted miniature cups cakes
Warm Cinnamon Sugar Doughnut Holes

COFFEE / TEA SERVICE

Additional charge applicable per person

House Blend Regular & Decaffeinated Coffee
Assorted Harney & Sons Teas

OPTIONAL BAR / BEVERAGE SERVICE

Additional charges applicable per person

Supplemental Bar Mixers ONLY
Assorted Sodas, Juices, Sparkling and Still Water, Bar Fruit and Ice
OR
Ice and Bar Fruit ONLY
Host to Provide All Beverages

