



## THE HELLENIC CENTER AND VINWOOD 2016 - 2017 MENU PACKAGE

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Vinwood and the Hellenic Center have enjoyed a partnership together since 1980. Throughout these 30+ years, our Signature Style and polished service have been behind literally hundreds of Hellenic Center's sensational events, from simple to lavish. We are proud to be voted as the **Best of the Northshore Caterer** for consecutive years and our recognized reputation and multiple awards are behind each of Vinwood's events. We know what it takes to throw a good party and look forward to collaborating and tailoring details with you to turn your vision into a perfect reality at this most special venue. Every Hellenic Center party is custom and each menu that we design is unique to your style, to your budget and to your tastes. Good taste matters and our offerings reflect the best flavors of each season, elegantly prepared and thoughtfully and creatively presented.

Vinwood's menu suggestions and serving styles, whether buffet, plated dinners, stations or simply passed hors d'oeuvres, are intended to provide you with a sense of our unsurpassed and innovative services and flexibility. Entertaining is a reflection of your style and we will create and execute your event so that it will definitely surpass all of your guest's and your expectations.

Our menu suggestions and themes are just the beginnings to create your own personalized occasion. Food preferences and any food allergies are easily accommodated. Vinwood Caterers will always provide our decades of seasoned and gracious experience and we guarantee to make your event successful and memorable. Although we always customize every menu to match a client's taste, budget and individual style, at your event at the Hellenic Center, Vinwood Caterers *always* provides the following to ensure a seamless event:

- Ten Passed Hors D'oeuvres OR Five Passed Hors D'oeuvres with Hellenic Center's Signature Cheese and Mediterranean Tapas Tastes Table for the Cocktail Hour (Priced Separately)
- Pre-Ceremony Seasonal Beverage Station to Welcome Your Guests
- Premium Linen and China Pattern Choices for Your Guest Tables
- Silver Plated Flatware and Stemware
- Six High-Top Tables and Four 36" Round Cocktail Tables
- Two Hundred White Chairs for Your Ceremony
- Stylish Design, Greenery and Fitted Linen for the Food Tables
- Silver Service Coffee and Tea Presentation
- Chocolate Dipped Fruits and Fresh Berries with Whipped Cream
- Tableside Champagne and Wine Service
- Cake Cutting and Presentation
- Complete Event Setup and Breakdown
- Catering Service Equipment and All Food is Cooked On Site
- Complete Menu Design with Catering Coordinator
- Catering Chef, Dining Room Manager and Catering Staff with No Additional Gratuities
- All Administrative and Service Charges

Remember at Vinwood.....The Party Starts Here!

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three union street, ipswich, massachusetts 01938 tel: 978.356.3273 fax: 978.356.0203 [www.vinwood.com](http://www.vinwood.com)



## THE HELLENIC CENTER AND VINWOOD CLIENT TESTIMONIALS - TRIED AND TRUE!

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"My wedding went off without a hitch, and it was, without a doubt, the best day of my life. We cannot thank Tamie, and the Vinwood Catering staff enough for their hard work, dedication and patience over the last year and half...our guests are STILL raving about the quality of the food, and all the wonderful Vinwood staff. We are so glad our stressful venue searching process brought us to The Hellenic Center. I couldn't imagine my wedding anywhere else. Money definitely well spent!!"

"This caterer is amazing! Their food is excellent, presentation was beautiful. They are very accommodating - I added an appetizer to the menu that wasn't listed that is a family favorite that they made without difficulty and an excellent job at that...I received several compliments on the food during the event and several after. I would use Vinwood again without hesitation."

"My husband and I wanted a simple yet elegant wedding that we could customize to fit our style, and that's exactly what we got. ...going with Vinwood Catering is the smart choice because these vendors work so seamlessly together..."

"Five stars is not enough for Vinwood."

"They have three caterers that you can choose from. We went with Vinwood and couldn't have been happier with the quality of food and service that they provided."

"Vinwood Staff, I cannot begin to thank you enough for taking such great care of us the day of our wedding...elegant, professional, and the food (YUM), everything was out of this world. Our guests have been raving about every detail, especially the cheese and antipasto display."

"Wow! Every single staff member I personally came in contact with was top notch in professionalism and demeanor. Many guests also commented on attentiveness and kindness of waitstaff and station servers. Ann, the event manager, was super: efficient, in charge, always calm and helpful..."

"Mackenzie made herself available to me at all times before the wedding and was very responsive to all my questions, which put us at such ease. We will be so happy to write a review, and will surely recommend Vinwood to many of our friends that are in the planning process. Communication, and service was impeccable."

"Beautiful presentation with the passed appetizers and the main entrees. The wait staff were friendly, timely and pleasant. The culinary staff did an excellent job! Everyone complimented the food!"

"Our daughter Alison's wedding was the most memorable & magical eve of our lives. Everyone present commented that they had never been to a wedding so beautiful. Wonderful vendors contributed to a perfect evening.... Vinwood Caterers was delicious, beautifully displayed, and the service superb..."

"Everybody absolutely raved about how delicious the food was. We are extremely happy with Vinwood's professionalism, attention to detail and overall presentation."

"Everyone that works for Vinwood is great and very professional!"

"Our wedding celebration and all of its details created a wonderful day not only for us but for our guests, that was our priority in our plans and Tammy and the team of Vendors Vinwood Caterers, Amore Photography with Dave LaChapelle, CZone Entertainment with DJ Mike Panganelli,, and Wedding Flowers by Annette all worked so well together to create an enchanted and intimate gala evening for all of us! Our guests are still raving about the team of vendors and Tammy, the food, the ambiance, and the collaborative coordination of all of the vendors! I could ramble on but I won't, this venue and its all vendors in our combined team as listed above is the Very Best Hands Down!"

"Thanks to Vinwood Caterers, my wedding day happened exactly as I had envisioned and planned. I wanted it to be simple and elegant. ...The food display was exquisitely elegant and the staff was amazing."

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## Complimentary Seasonal Beverage Stations

To be available to your guests upon arrival at The Hellenic Center and throughout cocktail hour

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### Spring and Summer Beverage Station

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#### Iced Tea, Lemonade and Cucumber Water Station

Sweet Tart Lemonade, Freshly Brewed and Brisk Iced Tea and "Cool as a Cucumber" Water Served From Gleaming and Elegant Jars with Fresh Fruit Garnish

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### Autumn and Winter Beverage Station

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#### Russell's Orchard Apple Cider Station

Provided by the Local Ipswich Russell's Orchard; Crisp, Sweet and Fresh Pressed Apple Cider Served Cool or Warm with a Cinnamon Stick Garnish

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# COCKTAIL HOUR SELECTIONS

Arranged Exclusively for The Hellenic Center

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**Please choose from the following:**

Ten Passed Hors D’oeuvres of Your Choice  
OR Five Passed Hors D’oeuvres and the Artisanal Cheese and Mediterranean Tapas Tastes Table

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**Passed Hors D’oeuvres** (GF) indicates Gluten Free.

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**From the Sea**

- Mini Lobster Mac and Cheese Bites
- Lobster Bisque Soup Sip with a Roasted Corn Garnish
- Chesapeake Crab Cake with House Made Lemon Caper Remoulade
- Salt and Pepper Roasted Shrimp with a Bloody Mary Cocktail Sauce (GF)
- Bay Scallops Hand Wrapped in Smoked Bacon (GF)
- Pan Seared Sea Scallop with a Black Bean Salsa (GF)
- Mini Potato Pancakes with Smoked Salmon, Capers and Lemon Dill Remoulade
- Sesame Crusted Ahi Tuna Wonton with Pickled Ginger and Wasabi Crème
- Crispy Coconut Shrimp with a Lime Ponzu Dip

**Meat and Poultry**

- Thai Shredded Chicken Salad with Mango Lime Salsa in a Sesame Cone
- Curried Chicken Satay with Gingered Peanut Drizzle
- Jamaican Jerk Chicken with a Pineapple Mango Salsa Puree (GF)
- Oven Roasted Tenderloin Herbed Crostini with Homemade Tomato Jam
- Minted Mini Lamb Meatballs with Cucumber Tzatziki in a Mini Pita Cup
- Philly Cheese Steak Spring Rolls with a Spicy Kicky Ketchup Dip
- Pizzetta of Mango BBQ Pulled Pork, Pineapple, Red Onion and Goat Cheese
- Steamed Pork Dumpling Spoon with a Scallion Soy Ginger Chili Sauce

**Vegetables**

- Arancini di Rosa with a Roasted Red Pepper and Garlic Aioli
- Raspberry, Dried Apricot and Brie en Croute
- Tomato Bisque Shooter with Mini Grilled Cheese
- Vietnamese Fresh Summer Roll with Cucumber Dipping Sauce (GF)
- Goat Cheese and Tiny Beets in Phyllo Cups
- Watermelon, Feta and Mint Bite with a Reduced Balsamic Reduction (GF)
- Salt Roasted Baby Potatoes with Blue Cheese Fondue
- Seasonally Ripe Mission Fig with Goat Cheese, Crushed Pistachios and Lavender Honey (GF)

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**Artisanal Cheese and Mediterranean Tapas Tastes Table**

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A Bountiful Assortment of Tastes to Include New England Cheddar, Manchego and Gouda Gold Cheeses with Hummus, Eggplant Caponata, Herbed Ricotta Cheese to Dip and Spread, Marinated Mixed Olives and Seasonal Fruits. Accompanied by Baskets of Gourmet Crackers, Pita Crisps and Crostini

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## ADDITIONAL COCKTAIL HOUR SELECTIONS

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These appetizing hors d'oeuvres stations are presented during the cocktail hour and are displayed with elegant serving pieces and fresh garnishes.  
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### Farmer's Garden Crudités

Colorful, seasonal and artistic arrangement of garden fresh vegetables served with an array of dipping choices to include sun dried tomato, fresh herb and gorgonzola, lemon pesto goat cheese and caramelized onion dip. Accompanied by flatbreads.

### Crostini Bar

Make your own customized appetizer bite. Crisp olive oil toasts to be topped with the flavors of your choice. With pesto, white bean garlic spread, herbed ricotta cheese, black olive tapenade, eggplant caponata, roasted seasonal vegetables & olives.

### Antipasti Misti

An abundant display of Italian cured meats including soppressata and capicola, imported cheeses, colorful roasted sweet red and yellow peppers, grilled asparagus, imported olives, marinated mushrooms and artichoke hearts. Served with crispy bread sticks and focaccia bread.

### Smoked Salmon Bar

Elegant presentation of a classic offering and displayed with the traditional accompaniments of chopped hardboiled egg, capers, red onion and fresh dill. Served with a lemon Dijon mustard sauce and toast points.

### Cocktail Hour Martini Station

Fun display of martini glasses filled with choices of:  
Classic lemony Caesar salad and Parmesan crisp. Fresh market vegetables with a roasted garlic thyme dip.  
Citrus marinated shrimp, scallops, crab and whitefish tossed with cilantro, mango, jalapeno and avocado.

### Vinwood's Signature Style New England Raw Bar\*

Gulf Shrimp, Wellfleet Oysters, Crab Claws and Cherrystones dramatically presented on crushed ice in a replica Gloucester dory boat with the traditional accompaniments of lemon wedges, grated horseradish, kicky cocktail sauce and Tabasco.

### Sushi Station\*

An Asian themed display with five choices of freshly prepared sushi. All selections are accompanied by wasabi, pickled gingerroot, soy sauce and chopsticks.

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\*These menu items may be served raw or undercooked.

Consuming raw or undercooked meat, fish, seafood, poultry or eggs may result in food borne illness.



## SIGNATURE SALADS

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All of our market fresh salads come with a bountiful selection of freshly baked artisan breads and rolls, garnished with roasted garlic, rosemary and served with farm fresh creamery butter.

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### Beet and Blue Salad

Tender Greens Served with Red and Golden Beets with Pears, Candied Pecans and a Blue Cheese Dressing

### Spring Green Salad

Market Greens Tossed Simply with Seasonal Vegetables and a Garden Herb Dressing

### Wedge Salad

Classic Iceberg Lettuce, Diced Tomatoes, Bacon Crackles and a Creamy Green Goddess Dressing

### Signature Insalata Caprese

Vine-ripened Tomatoes Layered between Creamy Fresh Mozzarella and Basil. Drizzled with a Balsamic Reduction and a Basil Infused Olive Oil

### Vinwood's Chop Chop

Chopped Romaine Lettuce, Cucumber, Tomato, Roasted Corn, Celery and Green Beans Tossed with a Parmesan Peppercorn Dressing

### Butternut Mixed Greens

Mixed Market Greens with Roasted Butternut Squash, Dried Cranberries, Slivered Almonds and a Champagne Shallot Vinaigrette

### Arugula Salad

Baby Arugula with Grilled Peaches, Goat Cheese, Toasted Almonds and a Sherry Vinaigrette

### Classic Caesar Salad

With Vinwood's Signature Caesar Dressing, Fresh Parmesan and Savory House Made Croutons

### Spinach and Watermelon Salad

Baby Spinach, Pickled Red Onion, Watermelon, Cucumber and Crumbled Feta Cheese with a Lemony Vinaigrette

### Kale and Apple Salad

Slivered Kale, Green Apples and Pistachios with a Dijon and an Apple Cider Dressing

### Harvest Salad

Mixed Greens with Dried Cranberries, Spiced Walnuts, Goat Cheese, Sliced Pears and a Cranberry Vinaigrette

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## SIGNATURE MAIN COURSES

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### Poultry

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#### Herb Panko Crusted Chicken Paillard

Caramelized Onion and Sherry Sauce and Micro Greens, Smashed Sweet Potatoes and Carrots, with a Squash, Edamame, Corn, and Baby Tomato Succotash

#### Pan Roasted Chicken with Prosciutto, Rosemary and Lemon

Crispy Sweet Pea Risotto Cake, Slow Roasted Brussels Sprouts with Vanilla Pecan Butter and Natural Citrus Pan Jus

#### Chicken Piccata

Classically Prepared with Mediterranean Capers, Lemon, Forest Mushrooms and White Wine Served with Al Dente Pasta

#### Brown Sugar Glazed Pomegranate Chicken

Dried Fruit Chutney, Crispy Polenta Cake Disc and Olive Oil Roasted Haricot Verts

#### Pan Seared Tuscan Chicken

With Artichokes and Roasted Sweet Red and Yellow Tomatoes Served with Kalamata, Herb and Feta Orzo and Sautéed Lemon Asparagus

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### Beef and Turf

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#### Pepper Pan Seared Filet Mignon\*

Chianti Demi-Glace, Crispy Sea Salt and Parslied Fingerling Potatoes, Seasonal Oven Roasted Vegetables with Garlic and Thyme

#### Roast Tenderloin Filet of Beef Bourguignon\*

Seared Forest Mushrooms, Bacon Lardons, Baby Onions and Rich Red Burgundy Sauce, Signature Smashed Potatoes with Caramelized Onion and Roasted Garlic, Oven Roasted Beet Mélange

#### French Provencal Bistro Steak\*

Sirloin Filet with Butter of Capers, Garlic and Chives, Oven Crisped Onion Strings, Potato and Parsnip Puree, Sugar Snap Peas and Shallots

#### Cabernet Braised Boneless Short Ribs

Truffled Baked Mac and Cheese with Crispy Panko Crust, Olive Oil and Rosemary Roasted Baby Carrots



## SIGNATURE MAIN COURSES

### Horseradish and Herb Crusted Baby Lamb Chops\*

With Rosemary Mint Sauce, Garden Ratatouille with Red Onion, Eggplant, Bell Peppers and Tomatoes, Roasted Baby Red Potatoes with Shallots, Garlic and Cracked Pepper

### Duck and Zinfandel\*

Seared Duck Breast with a Pepper and Spiced Zinfandel Sauce, Hash of Sweet and Yukon Gold Potatoes, Greens, Dried Cherries and Artichoke

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### From the Sea

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### Citrus and Ginger Glazed North Atlantic Salmon\*

With Tropical Fruit Salsa, Herbed Pearl Couscous, Sautéed Asparagus with Shallots

### Pan Roasted Halibut

Atop Mascarpone Risotto with Roasted Rock Shrimp, Garlic, Smokey Bacon and Butter Beans

### Chilean Sea Bass with Miso Mustard Sauce

Fragrant Jasmine Rice and Steamed Baby Bok Choy with Toasted Sesame Seeds and Crispy Asian Vegetable Slaw

### Crab Filled Roulade of Atlantic Sole

With a Champagne Béchamel Sauce, Fragrant Lemon Herb Rice and Asparagus Bundles

### Bacon Wrapped Cod

With Market Baby Beets, Micro Greens and a Beurre Blanc Drizzle Served with a Crispy Sweet Pea Risotto Cake

### Seared Ahi Tuna\*

Ginger Scallion and Wasabi Crème Sauces, Hoisin Soba Noodles with Julienne of Red Pepper, Scallion and Cucumber, Wakame Salad, Toasted Black and White Sesame Seeds Served with Crispy Wontons

### Deconstructed Seafood Pot Pie

Classic Seafood Newburg Sauced Local Lobster, Scallop, Shrimp and Cod with Miniature Vegetables and a Flaky Puff Pastry Topper

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## SIGNATURE MAIN COURSES

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### Surf and Turf

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#### Applewood Bacon Wrapped Filet Mignon with Mini Lobster Gratin\*

Whipped Horseradish Potatoes and Market Vegetables Julienne

#### Tenderloin and Crab Cake\*

Carved Roasted Tenderloin of Beef and a Crunchy Panko Crusted Crab Cake with a Chimichurri Sauce, Mascarpone Risotto and Roasted Asparagus

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### Vegetarian

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#### Polenta Tower

Rosemary Polenta Cakes Layered with Oven Seared Portobello Cap, Spinach, Roasted Peppers and Mozzarella on a Slow Roasted Tomato Coulis Served with a Parmesan Crisp

#### Roasted Vegetable Napoleon

Layers of Roasted and Grilled Vegetables, Pesto Ricotta and Goat Cheese with a Sweet Red Pepper Crème Sauce and Chive Oil

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### Pasta

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#### Signature Butternut Squash Ravioli

Hand Crafted with a Mascarpone Cheese Crème Sauce and Fresh Fried Sage Leaves. Topped with a Miniature Mélange of Roasted Butternut Squash

#### Lobster Mac and Cheese

Classic Vermont Cheddar Mac and Cheese with Tender Lobster Nuggets, Roasted Corn, Shitake Mushrooms and a Shallot Cream Sauce with Golden Panko Crumbs

#### Seafood Risotto

Mascarpone and Chive Risotto with Fresh Lobster, Shrimp, Scallops and Sweet Corn with Basil Infused Olive Oil Drizzle

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## SIGNATURE BUFFET SUGGESTIONS

The following buffet selections are only some of the options that you are able to choose to begin to design your own unique menu for your event. We suggest that the first course be plated at each table setting and waiting for your guests when dinner begins. All of our buffet options come with a bountiful selection of artisan breads and rolls with roasted garlic and rosemary served with fresh creamery butter. Silver service coffee and tea presentation and dessert choices are also included with your customized menu.

Plated First Course: Arugula Salad with Roasted Peaches, Goat Cheese, Toasted Almonds and Sherry Vinaigrette  
**Herb Panko Crusted Chicken Paillard with Caramelized Onion and Sherry Sauce and Micro Greens**  
**Roasted Salmon Filet with a Ginger Citrus Glaze and Tropical Fruit Chutney**

Yukon Gold Potatoes Roasted with Sea Salt and Rosemary  
Cavatappi Sautéed with Plum Tomatoes, Portabella Mushrooms and Fresh Basil  
Steamed Farmer's Market Vegetables with a Fresh Herb Butter

1

Plated First Course: Beet and Blue Salad of Greens, Beets, Pears, Candied Pecans and Blue Cheese Dressing  
**Cabernet Braised Boneless Short Ribs, Tender, Slow Cooked in a Rich Cabernet Sauvignon Glaze**

**Tuscan Chicken with Artichokes, Slow Roasted Red and Yellow Tomatoes with a Citrus Pan Jus**

Truffled Mac and Cheese with Crispy Panko Crust  
Crispy Fingerling Potatoes with Sea Salt and Parsley Confetti  
Chef's Selection of Farmer's Harvest Vegetables Roasted in Extra Virgin Olive Oil and Fresh Herbs

2

Plated First Course: Vinwood's Chop Chop Salad – Romaine Lettuce, Cucumber, Tomato, Roasted Corn, Celery and Green Beans Tossed with a Parmesan Peppercorn Crème Fraiche Dressing

**Chef Carved Peppered Tenderloin of Beef with Vinwood's Signature Merlot Sauce**

**Native Crab Stuffed Roulade of Sole with a Champagne Béchamel Sauce**

Sweet Pea and Asparagus Gemelli in a Parmesan White Wine Cream Sauce  
Oven Roasted Sweet Potato Wedges with Sea Salt, Pepper and Parsley  
Green Beans with Roasted Garlic and Cashews

3

Plated First Course: Insalata Caprese –Tomatoes with Fresh Mozzarella, Balsamic Reduction and Basil Olive Oil

**Tenderloin of Beef Bourguignon with Mushrooms, Baby Onions, Bacon and a Rich Red Burgundy Sauce**

**Chicken Piccata Classically Prepared with Mediterranean Capers, Lemon, Forest Mushroom and White Wine**  
**Chilean Sea Bass with Miso Mustard Sauce, Crispy Asian Slaw, Toasted Sesame Seeds, Served on Steamed Jasmine Rice**

Signature Smashed Potatoes with Caramelized Onion and Roasted Garlic  
Arugula and Ricotta Filled Ravioli with a Browned Butter Sauce  
Asparagus with Herb and Lemon Butter

4



## SIGNATURE FOOD STATIONS

Offering your guests the choice of a number of different tastes at your event is a fun and interactive way to have a party. The stations listed below are just the starting point to create an event that is customized for you and to your tastes and style. Your selections will come with a presentation of freshly baked artisan breads and rolls with roasted garlic and rosemary served with fresh creamery butter. Silver service coffee and tea presentation and dessert choices are also included with your customized menu.

### New England Fare

Traditional New England Clam Chowder with Accompaniments  
Harvest Salad of Market Greens, Dried Cranberries, Spiced Walnuts,  
Goat Cheese, Sliced Pears & Cranberry Vinaigrette

### Pasta Trio

Roasted Butternut Squash Ravioli with Mascarpone Cream Sauce  
Cavatappi Sautéed with Plum Tomatoes, Fresh Basil & Portabellas  
Lemon Pepper Linguine Rustica

### Entrées

**Herb Panko Crusted Chicken Breast with a Caramelized  
Onion & Sweet Sherry Wine Sauce**

**Haddock Gremolata with Lemon Dijon Crème**

Wild & Long Grain Lemon Rice  
Succotash of Squash Edamame, Corn, Baby Tomatoes & Basil

1

### Steak House Salad Duo

Wedge Salad with Bacon Crackles, Tomatoes, Blue Cheese  
Crumbles & Green Goddess Dressing

Classic Caesar Salad with Vinwood's Signature Dressing, Fresh  
Parmesan & Savory House Made Croutons

### Pasta Trio

Lobster Ravioli with Mushrooms, Corn & Shallot Cream Sauce  
Gemelli with Asparagus and Sweet Peas in a Lemon Wine Sauce  
Pesto Linguine with Pine Nuts and Fresh Parmesan Cheese

### Mediterranean Tastes

**Carved Tenderloin with Signature French Merlot Sauce**

**Seared Tuscan Chicken Breast with Artichokes, Sweet  
Roasted Red & Yellow Tomatoes & Citrus Pan Sauce  
Served on a Bed of Orzo with Kalamata, Herbs & Feta**

Smashed Potatoes with Caramelized Onion and Roasted Garlic  
Roasted Vegetables with Fresh Herbs & Balsamic Drizzle

2

### Chop Chop Salad Bar

Create Your Own Salad with Market Greens, Peppered Bacon,  
Chickpeas, Chopped Seasonal Vegetables, Nuts & Dried  
Cranberries with Dressing Choices

### Pasta Trio

Cavatappi Sautéed with Plum Tomatoes, Portabellas & Fresh Basil  
Lobster Mac & Cheese  
Roasted Red Pepper & Goat Cheese Agnolotti with Parmesan  
Parsley Cream Sauce

### The Grill

**Citrus and Ginger Glazed Atlantic Salmon with  
Tropical Fruit Salsa**

Grilled Potatoes with a Salsa Verde Dressing  
Grilled Vegetables with Fresh Herbs

### Bistro Fare

**Cabernet Braised Boneless Short Ribs Slow Cooked &  
Tender with a Rich Cabernet Sauvignon Glaze**

Potato, Parsnip and Horseradish Puree  
Sautéed Green Beans with Orange Gremolata

3

### Soup and Salad

Seasonal Soup Sips: Asparagus, Pumpkin Bisque, Gazpacho, etc.

Salad of Market Greens, Roasted Beets, Pears, Pecans & Blue  
Cheese Crumbles with an Herbed Champagne Vinaigrette

### The Carvery

**Carved Tenderloin of Beef Bourguignon with Wild  
Mushrooms, Bacon Lardons, Baby Onions & Rich  
Red Burgundy Sauce**

Mascarpone and Parmesan Risotto  
Petite Carrots with Olive Oil and Rosemary

### From The Sea

**Native Crab Filled Roulade of Sole with a Flavorful Crab  
Stuffing & Champagne Béchamel Sauce**

Wild & Long Grain Lemon Rice  
Sautéed Asparagus with Garlic Butter

### Farmer's Table

**Brown Sugar Glazed Pomegranate Chicken**

Crispy Sea Salt and Parslied Fingerling Potatoes  
Seasonal Roasted Vegetables with Garlic and Thyme

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## Sweets

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### Ice Cream Sundae Bar

Chocolate, Vanilla and Strawberry Ice Creams with Jimmies, M&M's Walnuts, Peanuts, Crushed Oreos, Strawberries, Hot Fudge, Butterscotch and Freshly Whipped Cream.

### Gelato Station

Vanilla, Cappuccino, Pistachio, Coconut and Raspberry Gelatos with Chocolate Truffle Sauce, Brandied Caramel Sauce, Vanilla Whipped Cream, Raspberry Coulis, Toasted Nuts and Chocolate Bits.

### Bananas Foster

Chef Prepared Fresh Bananas Flambéed with Brandy and Banana Liqueur and Sautéed with Brown Sugar. Served Over Vanilla Bean Ice Cream with Freshly Whipped Cream.

### Make Your Own Shortcakes

Sweet Buttermilk Mini Biscuits with Seasonal Fresh Berries, Chantilly Crème, Caramel and Fruit Sauces.

### Miniature Pastry Selections

Fruit Tartlets, Lemon Meringue, Key Lime Tartlets, Chocolate Éclairs, Cannolis and Chocolate Mousse Petit Fours.

### Cakes and Tortes

Delicious Choice to Choose: Triple Chocolate Truffle Cake, Black Bottom Chocolate Chip Cheesecake, Carrot Layer Cake, Chaos Snickers Bar Pie, Chocolate Raspberry Chambord Torte and Assorted Fruit Pies.

### Chocolate Chip Cookies and Ice Cold Milk Shooters

Warm Homemade Chocolate Chip Cookies and Mini Shots of Ice Cold Milk.

### Chocolate Chip Ice Cream Sandwiches

Vanilla Bean, Cherry Vanilla or Mocha Ice Cream Sandwiched Between Homemade Chocolate Chip Cookies.

### Classic Mini Hot Fudge Sundaes

Everyone's Favorite! A Perfect Helping of Creamy Vanilla Bean Ice Cream Topped with Home Made Chocolate Fudge Sauce. Whipped Cream Swirl and Cherry on Top!

### Mini Milk Shakes

Vanilla, Chocolate or Strawberry Frappes Topped with Whipped Cream and a Cherry.

### Gelato Parfait Tastes

Refreshing Lemon Gelato Swirled with Limoncello, Chocolate Chip Gelato Swirled with Chocolate Syrup, Topping of Cocoa Powder and Hazelnuts , Vanilla Gelato Swirled with Caramel, Almond Crunch, Wild Strawberries and Slivered Almonds.

### Freshly Sliced Seasonal Fruits

Honeydew, Cantaloupe, Strawberries, Pineapple, Grapes and Kiwi Served with an Orange Yogurt Sauce.

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## LATE NIGHT SNACK MENU

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Surprise your guests with a special end-of-the-party snack and send them off with one more memorable moment! Prices noted below are Per Person.  
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### **Gourmet Beef Sliders & Hand Cut Fries**

All Beef Mini Burgers with Gorgonzola, Caramelized Onion and Mango Ketchup Accompanied by Hand Cut Fries. Presented in a Cardboard Take-Out Box.

### **Crab Cake Sliders & Onion Rings**

Handmade Chesapeake Style Crab Cake Sliders with Shredded Lettuce and Lemon Aioli with Crunchy Hand Breaded Onion Rings. Served in a Lobster Shack Box.

### **Pulled Pork Sliders & Sweet Potato Fries**

Carolina Style Pulled Pork Sliders with Bayou Coleslaw and Crisp Sweet Potato Fries. Passed in a Take-Out Box.

### **Mini Down East Lobster Rolls & World Famous Cape Cod Chips**

Classic New England Lobster Salad in a Mini Roll with a Bag of Cape Cod Potato Chips. Presented in a Red and White Checkered Take Out Box.

### **“Take-Out” Kung Pao Chicken**

A Sichuan Classic of Kung Pao Chicken with Seared Chillies, Asian Vegetables and Peanuts Over Lo Mein Noodles. In a Chinese Restaurant Take Out Box with Chopsticks.

### **Mini Philly Cheesesteaks**

A Miniature Version of the Classic! Shaved Steak with Melted Provolone Cheese on a Traditional Amoroso Style Roll. Served on Deli Paper.

### **Passed Mini Ice Cream Cones**

Mini Mocha, Vanilla & Chocolate Ice Cream Waffle Cones with Sprinkles! Passed from a Painter's Palette.

### **Passed Ice Cream Bon-Bon's**

Decadent Belgium Chocolate Covered Mocha, Strawberry & Vanilla Ice Cream Bon-Bons.

### **Chocolate Chip Cookies & Ice Cold Milk Shooters**

Warm Homemade Chocolate Chip Cookies and Mini Shots of Ice Cold Milk.

### **Mini Donuts and Coffee Shooters**

“Old Fashioned Donut Shop” Mini Donuts with Extra Small Cups of Steaming Coffee.

### **Mini Milk Shakes**

Tiny Chocolate & Vanilla Milkshakes with Freshly Whipped Cream and a Cherry on Top!

### **Chocolate Chip Ice Cream Sandwiches**

Creamy Vanilla Bean Ice Cream Sandwiched Between Homemade Chocolate Chip Cookies.

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## LATE NIGHT SNACK STOPS

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### Street Vendor Sausage Cart

Let us bring the flavor of Yawkey Way to your next event with our authentic stainless steel street vendor cart serving up mouth-watering sausages with peppers, onions and accompaniments.

### “Make Your Own” Sliders Bar

Have your guests make their own creation with all beef mini burgers and buns with fun toppings to include lettuce, tomato, onion, dill pickle chips, bacon, blue cheese, ketchup, mustard, etc. Served with hand cut fries seasoned with sea salt.

### Mac & Cheese Martini Bar

Creamy homemade mac n' cheese with a selection of tempting toppings such as crispy bacon, chorizo, golden bread crumbs, grated Parmesan, diced tomatoes, green onion, sautéed mushrooms, caramelized onion, roasted garlic and crumbled Cape Cod potato chips.

### Take-Out Chinese Food Station

Crab Rangoon, Peking dumplings, Kung Pao chicken, lo mein noodles and pork fried rice. Complete with Chinese take-out boxes, chop sticks, hot mustard, soy sauce, duck sauce and fortune cookies.

### The Ultimate Nacho Bar

Build your own nacho bar with white, red & blue corn tortilla chips to top with seasoned ground beef, chili queso, sour cream, diced tomatoes, frijoles, shredded lettuce, salsa, shredded Monterey Jack cheese, pickled jalapenos and fresh guacamole.

### Ice Cream Sundae Bar

Chocolate, vanilla and strawberry ice cream with sprinkles, M&M's, walnuts, peanuts, crushed Oreo cookies, strawberries, hot fudge, butterscotch and freshly whipped cream.

### The Ridiculous “S’mores” Station

Way better than when you were a kid! Toast your own marshmallows over an open flame and then create something ridiculous with way s'more than chocolate bars and graham crackers!! Add peanut butter cups, whipped cream, strawberries, bananas, shaved coconut and caramel. Yum!

### Dessert Pop Station

A colorful display of assorted cake pops and mini pie pops creatively presented in gleaming flower vases.

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