



## THE HELLENIC CENTER 2022 – 2023 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:

- 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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## 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 wait staff and station servers. Ann, the event manager, was super: efficient, in charge, always calm and helpful..."

"Everything was perfect for Melissa's wedding. The food was so good people could not say enough about how much they enjoyed it and the wait staff were great, very attentive and every detail was perfect. It was a pleasure to work with Ashley! She made this entire experience very enjoyable! Thank you for making Melissa and Chris's wedding such a special day"

"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!"

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## SIGNATURE PASSED HORS D'OEUVRES

Please choose six selections from the following hors d'oeuvres which are served to your guests during the cocktail hour on elegantly garnished trays. (GF) Indicates Gluten Free

### From the Sea

- Mini Lobster Mac and Cheese Bite
- Cape Ann Lobster Salad on Buttered Brioche with Chopped Chive Garnish
- Chesapeake Crab Cake with House Made Lemon Caper Remoulade
- Salt and Pepper Roasted Shrimp with a Bloody Mary Cocktail Sauce (GF)
- Blackened Shrimp on Cheesy Grits Spoon with Herb Oil Drizzle (GF)
- Crispy Coconut Shrimp with Spicy Sweet Chili Sauce
- Bay Scallop Hand Wrapped in Smoked Bacon (GF)
- Mini Potato Pancake with Smoked Salmon, Capers and Lemon Dill Remoulade
- Sesame Crusted Ahi Tuna Wonton with Pickled Ginger and Wasabi Crème

### Meat and Poultry

- Thai Shredded Chicken Salad with Mango Lime Salsa in Sesame Cone
- Blackened Orange Marmalade and Chipotle Chicken Brochette (GF)
- Jamaican Jerk Chicken with Pineapple Mango Salsa Puree (GF)
- Buffalo Chicken Spring Roll with a Cooling Blue Cheese Drizzle
- Oven Roasted Tenderloin Herbed Crostini with Arugula Pesto and Smoked Tomato Jam
- Minted Mini Lamb Meatball with Cucumber Tzatziki on Pita Crisp
- Petite Beef Wellington in Flaky Puff Pastry
- Philly Cheese Steak Spring Roll with Spicy Kicky Ketchup Dip
- Pizzetta of Mango BBQ Pulled Pork, Pineapple, Red Onion and Goat Cheese
- Steamed Pork Dumpling Spoon with Scallion Soy Ginger Chili Sauce

### Vegetables

- Arancini di Rosa with Roasted Red Pepper and Garlic Aioli (GF)
- Sauteed Spinach, Swiss Cheese and Mushrooms in Flaky Puff Pastry Triangle
- Raspberry, Dried Apricot and Brie en Croute
- Roasted Vegetable Pizzetta with Goat Cheese and Pesto
- Wild Mushroom and Gruyere Tartlet
- Tomato Bisque Shooter with Mini Grilled Cheese
- Crispy Polenta Bite with Oven Roasted Tomatoes, Feta and Kalamata (GF)
- Goat Cheese and Tiny Orange Zested Beets in Endive Leaf (GF)
- Crispy Cheesy Mac and Cheese Bite
- Watermelon, Feta and Mint Bite with Balsamic Reduction (GF) *(Seasonal)*
- Seasonally Ripe Mission Fig with Goat Cheese, Crushed Pistachios and Lavender Honey (GF) *(Seasonal)*



## SIGNATURE STATIONARY HORS D'OEUVRES

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These appetizing hors d'oeuvres stations are presented during the cocktail hour and attractively displayed with greenery and fresh garnishes.  
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### Artisanal Cheese Selection

A Bountiful Offering of Local and Imported, Perfectly Ripened Cheeses Including New England Cheddar, Spanish Manchego, French Brie, Herbed Goat Cheese, Cranberry Stilton and Parma Gouda Gold. Served with Baskets of Gourmet and Gluten Free Crackers and Seasonally Fresh and Dried Fruits

### Crudités and Crostini

Colorful, Seasonal and Artistic Arrangement of Garden-Fresh Vegetables Served with an Array of Dipping Choices and Make Your Own Customized Appetizer Bite with Crisp Olive Oil Toasts to Top with Pesto, White Bean Garlic Spread, Herbed Ricotta Cheese, Eggplant Caponata and Marinated Olives

### Mediterranean Table

An Assortment of Flavorful Tastes Including Roasted Baba Ghanoush, Tabbouleh, Flavorful Hummus, Stuffed Grape Leaves, Spanakopita Triangles, Cheeses, Olives, Pita, Naan and Lavash Breads

### Antipasti Misti

An Abundant Display of Italian Cured Meats Including Soppressata, Prosciutto 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

### Grazing Table

An Artful Display of Fine Cheeses to Include New England Cheddar, Manchego, Parma Gouda, French Brie, Stilton with Cranberries and Herbed Goat Cheese. Thinly Sliced Italian Prosciutto, Capicola and Genoa Salami, Colorful Roasted Sweet Red and Yellow Peppers, Bocconcini with Pesto, Marinated Olives, Mushrooms and Artichoke Hearts. Crisp Garden Crudité with Roasted Red Pepper and Caramelized Onion Dips. Served with Dried and Fresh Fruits, Assorted Gourmet and Gluten Free Crackers, Crispy Pita Triangles and Focaccia Bread

### 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 Traditional Accompaniments of Lemon Wedges, Grated Horseradish, Shallot Mignonette, 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 Ginger, 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 are included with your entrees and come with a selection of freshly baked artisan breads and rolls, garnished with roasted garlic and rosemary and served with fresh creamery butter.  
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### Spring Green Salad

Market Greens Tossed Simply with Seasonal Vegetables and Garden Herb Dressing

### Wedge Salad

Classic Iceberg Lettuce, Diced Tomatoes, Bacon Crackles, Blue Cheese Crumbles and Green Goddess Dressing

### Vinwood's Chop Chop

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

### Classic Caesar Salad

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

### Boston Bibb Salad

Fresh Bibb Lettuce with Sliced Apples, Blue Cheese, Pistachio Nuts and Dijon Apple Cider Vinaigrette

### Berry Salad

Peppery Arugula, Sweet Seasonal Berries and Buttery Hazelnut Dressing

### Mediterranean Salad

Romaine and Red Leaf Lettuces with Cucumber, Black Olives, Red Onion, Artichoke Hearts, Feta, Roasted Peppers and Oregano Dressing

### Signature Insalata Caprese

Vine-ripened Tomatoes Layered Between Creamy Fresh Mozzarella and Basil. Drizzled with Balsamic Reduction and Basil Infused Olive Oil. Garnished with Micro Basil

### Harvest Salad

Mixed Greens with Dried Cranberries, Spiced Walnuts, Goat Cheese, Sliced Asian Pear and Cranberry Vinaigrette

### Butternut Mixed Greens (Seasonal)

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

### Arugula Salad (Seasonal)

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

### Spinach and Watermelon Salad (Seasonal)

Baby Spinach with Pickled Red Onion, Watermelon, Cucumber, Crumbled Feta Cheese and Lemony Vinaigrette  
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## SIGNATURE ENTRÉES

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### Poultry

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#### Herb Panko Crusted Chicken Paillard (GF)

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

#### Pan Roasted Statler Chicken with Rosemary and Lemon (GF)

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

#### Chicken Piccata

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

#### Brown Sugar Glazed Pomegranate Chicken (GF)

Crispy Polenta Cake Disc, Pomegranate Infused Chicken Jus, Olive Oil Roasted Green Beans. Garnished with Pomegranate Seeds

#### Pan Seared Tuscan Chicken (GF)

Artichokes and Roasted Sweet Red and Yellow Tomatoes, Natural Pan Jus with Kalamata, Herb and Feta Orzo and Sautéed Lemon Asparagus

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### Turf

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#### Pepper Pan Seared Filet Mignon\* (GF)

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

#### Roast Tenderloin of Beef Bourguignon\* (GF)

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

#### Cabernet Braised Boneless Short Ribs

Truffled Baked Mac and Cheese with Crispy Panko Crust, Olive Oil and Rosemary Roasted "Top On" Petite Carrots

#### French Provencal Bistro Steak\* (GF)

Sirloin Filet with Butter of Capers, Garlic and Chives, Oven Crisped Onion Strings, Potato and Parsnip Puree, Haricot Verts and Shallots

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## SIGNATURE ENTRÉES

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### From the Sea

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

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

#### Cape Ann Baked Haddock

With Oven Roasted Cherry Tomatoes, Buttery Panko Gremolata atop Potato Chive Puree with Market Julienned Vegetables

#### Captain's Cut Roasted Cod (GF)

Lemon Beurre Blanc Drizzle, Micro Greens, Lacy Potato Pancake and Haricots Verts

#### Pan Roasted Halibut (GF)

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

#### Crab Filled Roulade of Atlantic Sole

Champagne Béchamel Sauce, Fragrant Lemon Herb Rice and Roasted Asparagus

#### 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

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### Surf and Turf

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

Seared Filet with Chianti Demi-Glace and Gratin with Sherried Crème, Whipped Horseradish Potatoes and Market Julienned Vegetables

#### Tenderloin of Beef and Crab Cake\*

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

#### Tenderloin of Beef and Baked Stuffed Shrimp\*

Carved Roasted Tenderloin of Beef with Brandied Mushroom and Peppercorn Jus and New England Style Baked Jumbo Shrimp with Lemon Garlic Stuffing and Roasted Seasonal Vegetables

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## SIGNATURE ENTRÉES

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### Vegetarian

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#### Polenta Tower (GF)

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

#### Roasted Vegetable Napoleon (GF)

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

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### Pasta and Risotto

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#### Signature Butternut Squash Ravioli

Hand Crafted with Mascarpone Cheese Crème Sauce, Topped with Mélange of Roasted Butternut Squash and Red Onion Garnished with Fresh Fried Sage Leaves

#### Lobster Mac and Cheese

Classic Vermont Cheddar Mac and Cheese with Tender Lobster Nuggets, Roasted Corn, Shitake Mushrooms and Shallot Cream Sauce Sprinkled 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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### Sweet Endings

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#### Fresh Berries and Cream

A Selection of Fresh Strawberries, Blueberries, Blackberries and Raspberries Served with Sweet Whipped Cream

*OR*

#### Chocolate Dipped Fruits

Strawberries, Dried Apricots and Pineapple Dipped in Chocolate Glace with White Chocolate Drizzle

#### Silver Service Coffee and Tea Service

Premium Atomic Free Trade Coffees and Assorted Herbal Teas Served from Elegant Silver Urns

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## Additional Entrée Accompaniments

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### Potato - Rice - Grains – Risotto

Signature Smashed Potatoes with Sweet Roasted Garlic and Caramelized Onion  
Sautéed Red Bliss Potatoes with Shallots, Garlic, Sea Salt and Cracked Pepper  
Oven Roasted New Potatoes with Rosemary  
Potato and Parsnip Puree  
Smashed Sweet Potatoes and Carrots  
Wild and Long Grain Lemon Rice  
Jasmine Rice  
Orzo with Kalamata, Fresh Herbs and Feta Cheese  
Wild Mushroom Risotto  
Mascarpone Risotto  
Crispy Sweet Pea Risotto Cake  
Crispy Polenta Cake Disc  
Herbed Pearl Couscous

### Vegetables

Asparagus with Lemon Zested Butter  
Oven Roasted Seasonal Vegetables with Garlic and Fresh Herbs

- Spring: Asparagus, Peas, Squashes, Leeks and Carrots
- Summer: Corn, Summer Squashes, Red Pepper, Garden Tomatoes and Fine Herbs
- Autumn: Brussels Sprouts, Butternut Squash, Parsnips, Carrot, and Red Onion
- Winter: Brussels Sprouts, Winter Squashes, Red Pepper and Onions

Olive Oil and Rosemary Roasted Baby Carrots  
Garden Fresh Green Beans with Roasted Cashews  
Market Grilled Vegetables with a Balsamic Glaze  
Squash, Edamame, Corn, and Baby Tomato Succotash  
Roasted Brussels Sprouts with Vanilla Pecan Butter  
Olive Oil Roasted Haricot Verts

### Pastas (Available on Buffets and Food Stations)

Butternut Squash Ravioli with Mascarpone Sage Sauce  
Roasted Garlic and Cheese Ravioli with Sweet Tomato Basil Cream Sauce  
Angel Hair Tossed with Fresh Arugula Pesto  
Cavatappi Sautéed with Plum Tomatoes, Fresh Basil, Portabellas and White Wine Sauce  
Lemon Pepper Rustica with Artichokes, Black Olives, Sun Dried Tomatoes and Olive Oil  
Fettuccini Tossed with Traditional Alfredo Sauce  
Tri Colored Tortellini with Homemade Marinara  
Gemelli with Asparagus and Sweet Peas in Lemon White Wine Sauce  
Classic Baked Cheesy Mac and Cheese

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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 and served to your guests when they are seated. All of our buffet options come with a bountiful selection of fresh breads and rolls with creamery butter. Silver service coffee and tea presentation, fresh assorted berries with cream or chocolate dipped fruits 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**  
**Citrus and Ginger Glazed Salmon with Tropical Fruit Salsa**  
Cavatappi Sautéed with Plum Tomatoes, Portabella Mushrooms and Fresh Basil  
Oven Roasted New Potatoes with Sea Salt and Rosemary  
Market Grilled Vegetables with a Balsamic Glaze

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 Rich Cabernet Sauvignon Glaze**  
**Tuscan Chicken with Artichokes, Roasted Red and Yellow Tomatoes with a Citrus Pan Jus**  
Truffled Mac and Cheese with Crispy Panko Crust  
Sautéed Red Bliss Potatoes with Shallots, Garlic, Sea Salt and Cracked Pepper  
Olive Oil and Rosemary Roasted Baby Carrots

2

Plated First Course: Vinwood’s Chop Chop Salad – Romaine Lettuce, Cucumber, Tomato, Roasted Corn, Celery and Green Beans Tossed with a Parmesan Peppercorn Dressing  
**Chef Carved Tenderloin of Beef with Vinwood’s Signature Merlot Sauce**  
**Native Crab Stuffed Roulade of Sole with Champagne Béchamel Sauce**  
Sweet Pea and Asparagus Gemelli in Parmesan White Wine Cream Sauce  
Potato and Parsnip Puree  
Oven Roasted Green Beans with 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 Rich Red Burgundy Sauce**  
**Chicken Piccata with Mediterranean Capers, Lemon, Forest Mushroom and White Wine**  
**Captain’s Cut Roasted Cod with Lemon Beurre Blanc**  
Signature Smashed Potatoes with Caramelized Onion and Roasted Garlic  
Lobster Ravioli with Mushrooms, Corn and Brown Butter Sauce  
Oven Roasted Seasonal Vegetables with Garlic and Fresh Herbs

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 food stations selections will come with artisan breads and rolls with roasted garlic and rosemary, served with fresh creamery butter. Silver service coffee and tea presentation and dessert choices of chocolate dipped fruits or fresh berries and cream 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

New England Style Baked Haddock with Buttery Herb Crumb Topping and Lemon

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 & Brown Butter Sauce  
Gemelli with Asparagus and Sweet Peas in a Lemon Wine Sauce  
Pesto Linguine with Pine Nuts & Fresh Parmesan Cheese

### Mediterranean Tastes

Carved Tenderloin with Signature Merlot Sauce

Seared Tuscan Chicken Breast with Artichokes, Sweet Roasted Red & Yellow Tomatoes & Citrus Pan Sauce

Smashed Potatoes with Caramelized Onion & 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 Garlic & Cheese Ravioli with Scratch Marinara

### The Grill

Citrus & 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 Rich Cabernet Sauvignon Sauce

Potato Parsnip Puree

Sautéed Green Beans with Cashews

3

### Soup and Salad

Seasonal Soup Sips: Asparagus, Pumpkin Bisque, Gazpacho, etc.  
Salad of Market Greens, Roasted Beets, Pears, Pecans & Blue Cheese Crumbles with 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 Flavorful Crab Stuffing & Champagne Béchamel Sauce

Wild & Long Grain Lemon Rice

Sautéed Asparagus with Lemon Zested 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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## SWEET ENDINGS

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### Sweets

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#### Ice Cream Sundae Bar

Chocolate and Vanilla Ice Creams and Raspberry Sorbet (DF) with Chocolate and Rainbow Sprinkles, M&M's Walnuts, English Toffee Bits, Crushed Oreos, Strawberries, Hot Fudge, Butterscotch, Maraschino Cherries and Freshly Whipped Cream

#### Gelato Station

Vanilla, Cappuccino, Pistachio, Coconut and Raspberry Gelatos (Choose Three) 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, Sautéed with Brown Sugar. Served Over Vanilla Bean Ice Cream with Freshly Whipped Cream

#### Make Your Own Shortcakes

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

#### Miniature Pastry Selections

Bite Sized Fruit Tartlets, Lemon Meringue Bites, Cannoli, Eclairs, Carrot Cake, Gluten Free Double Chocolate Cupcakes and Tiramisu Square

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## LATE NIGHT SNACK TRAY PASSED BITES

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Surprise your guests with an end-of-the-party snack and send them off with one more memorable moment!  
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### Savories

#### 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 Chilies, 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 Wrapped in Deli Paper

### Sweets

#### 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

#### Chocolate Chip Ice Cream Sandwiches

Creamy Vanilla Bean 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

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

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## LATE NIGHT SNACK CARTS & STOPS

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### Street Vendor Sausage Cart

Let Us Bring the Flavor of Fenway Park to Your Next Event with Our Authentic Stainless-Steel Street Vendor Cart Serving Up Mouth-Watering Sausages with Peppers, Onions and Accompaniments

### HOT DOGS.....Get Your Hot Dogs Here!

Authentic Stainless Steel Street Vendor Cart Serving Up Crowd Pleasing Hot Dogs with Classic Accompaniments Including Mustards, Sauerkraut, Diced Onions and Pickle Relish

### Hot New York Pretzel Cart

Pretend You Are On the Streets of New York City and Enjoy a Warm, Sea-Salty, Soft Pretzel. Personalize with Mustard Squirt or Cheddar Ale Cheese Sauce

### POP (!) Corn Cart

Hot Popped Popcorn to Fill in Nostalgic Paper Bags. Even Better when Offered with Shake-Ins of Freshly Grated Parmesan Cheese, Seasoned Salt, Chili Lime, Lemon Pepper, Cinnamon Sugar and Cocoa. Mix-Ins of M&M's, Reece's Pieces, Pretzel Sticks, Cheddar Goldfish, Dried Cranberries and Roasted Peanuts. Shake It Up!

### Cotton Candy Cart

Old Fashioned Sweet Treats with Traditional Colors of Pink and Blue or Updated Flavors Including Organic Caramel, Mango, Coconut, Watermelon and Passion Fruit

### "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 Breadcrumbs, Grated Parmesan, Diced Tomatoes, Green Onion, Sautéed Mushrooms, Caramelized Onion, Roasted Garlic, Sriracha 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 and 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

### 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!

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