

PARTIES TO GO SPRING/SUMMER 2022

This menu is designed for self-service parties. Reheating instructions are provided for all items. Staff and rental equipment may be available upon request. *Designates Gluten Free
Online Ordering is available!! [Click Here to access Online Ordering](#)

HORS D'OEUVRES

All priced per dozen - two dozen order minimum per variety

**Mini Beef Wellington wrapped in Puff Pastry
served with Mustard Cognac Bernaise Aioli \$30**

**Hand Wrapped Maple Glazed Scallops
in Bacon \$30**

**Chicken Potstickers
with Sweet Soy Reduction \$24**

**Homemade Maine Crab Cakes
with Chipotle Aioli \$30**

**Mini Cheeseburger Sliders
with Balsamic Tomato Ketchup \$45**

**Porcini Crusted Marscapone
Stuffed Risotto Arancini \$26**

**Grilled Chicken Sate
with Mango Lime Hot Sauce * (2 oz) \$30**

**Vegetable Summer Rolls with Mint, Cilantro,
Thai Basil and Apricot Chili Sauce * \$20**

**Corn and Cilantro Fritters
with Fire Roasted Red Pepper Coulis \$20**

**Fried Bianco Lasagne Bites
with Roasted Marinara Sauce \$28**

**Grilled Prosciutto and Rosemary
Wrapped Shrimp with Aioli * \$37**

**Vegetable Maki Rolls with Julienne Vegetables,
Soy, Ginger, and Wasabi * \$30**

STATIONARY

**Cheese and Crackers Display - selection of Domestic and Imported Cheeses
with Assorted Crackers and Dried Fruits
\$4.85 per serving - 10 min**

The Cured Cheese and Charcuterie Grazing Box or Platter
Includes a variety of cheeses and meats served with dried fruit, honey, nuts, homemade pickles, sweet peppers, grissini, crackers, baguette and wooden disposable utensils
LARGE serves 10-20 \$150 ~ 4 Types of Meats & Cheese

**Crudite Display of Vegetables to include Bell Peppers, Celery, Carrots, Tomatoes,
Cucumbers, Cauliflower, Sugar Snap Peas and Zucchini with Hummus ***
\$4.00 per serving - 10 serving min

**Mini Take-out Containers with Cool Noodle Salad of Lo Mein Noodles,
Julienne Vegetables and Spicy Peanut Sauce**
\$3.50 - 10 order min

Mediterranean Platter
Hummus with Extra Virgin Olive Oil, Tabbouleh, Marinated Olives and Homemade Pita Chips
\$30 - serves 10

Individual Seven Layer Dip Cups with Corn Tortilla Chips
\$5.50 - 10 order min

SALADS

Field Green Salad with Diced Cucumbers, Tomatoes, Peppers, Spun Carrots and Balsamic Vinaigrette *

\$37 serves 10 | \$70 serves 20

Strawberry & Spinach Salad with Goat Cheese, Candied Walnuts and Aged Balsamic*

\$48 serves 10 | \$90 serves 20

Classic Caesar salad with Homemade Croutons and Pecorino Romano

\$37 serves 10 | \$68 serves 20

Caprese Salad with Vine Ripe Tomatoes, Fresh Mozzarella, Extra Virgin Olive Oil, Basil and Aged Balsamic Vinegar **(seasonal availability)*

\$58 serves 10 | \$112 serves 20

Wild Rice Salad with Toasted Pecans, Arugula, Goat Cheese and Dried Cranberries *

\$42 serves 10 | \$80 serves 20

Orzo Greek Salad with Arugula, Pita Croutons, Marinated Feta, Tomatoes, Cucumbers and Black Olives with a Red Wine Dressing

\$48 serves 10 | \$90 serves 20

Tri-Color Tortellini Salad with Julienne Vegetables and Herbed Vinaigrette

\$48 serves 10 | \$90 serves 20

Grilled Cherry Tomato Pasta Salad with Julienne Vegetables, Basil Vinaigrette & Parmesan Cheese

\$32 serves 10 | \$60 serves 20

SOUPS

Priced per quart (3 quart minimum)

New England Clam Chowder with Oyster Crackers - \$17

Vanilla Butternut Puree Soup * \$13

HEARTY FINGER SANDWICHES

Priced per dozen. Minimum 1 dozen per variety

Chicken Salad Roll-up with Grapes and Pecans - \$48

Herb Roasted Turkey with Cranberry-Sage Aioli on Country Roll - \$48
(additional \$12 for gluten free roll-up)

Honey Ham with Swiss and Orange Dijon Aioli on a Tuscan Roll - \$48

Beef Tenderloin with Roasted Red Peppers, Field Greens & Horseradish on a Baguette - \$58

Grilled Vegetables with Hummus and Field Greens on a Tuscan Roll - \$55

SIDES

(All priced per quart unless noted - quarts generally serve 4-6)

Mashed Yukon Potatoes* - \$14

Herb Roasted Red Creamer Potatoes* - \$14

Basmati Rice with Laurel and Thyme* - \$13

**Seasonal Vegetables Roasted
with Olive Oil & Thyme* - \$16**

Balsamic Grilled Vegetable Platter *

\$5.85 per guest - 10 min

Green Beans Almondine* - \$16

New England Coleslaw* - \$13

Traditional Potato Salad* - \$13

Coriander Corn Bread

\$18 half pan- serves 15-20

Dinner Rolls- \$9 per dozen

IN-HOUSE CURED AND SMOKED BBQ

Memphis Style Pork Ribs with Sweet Cured BBQ Sauce * \$30 per full rack

Texas Style Whole Beef Brisket with Sweet Onion BBQ Sauce *

11 lb brisket -serves 20-25 \$185

North Caroline Pulled Pork with Coleslaw and Rolls

\$100 half tray with 24 rolls | \$190 for full tray with 48 rolls

Pulled Chicken with Curtido Slaw and Rolls

\$100 half tray with 24 rolls | \$190 for full tray with 48 rolls

In-House Sweet Italian Sausage with Sautéed Peppers and Onions *

\$42 for half tray

POULTRY

Baked Chicken Penne with Roasted Tomato Sauce topped with Mozzarella and Herbs
\$32 half tray | \$60 full tray

Chicken, Broccoli and Penne
\$32 half tray | \$60 full tray

Chicken Roulade stuffed with Asparagus and Brie *
\$75 half tray | \$140 full tray

**Grilled and Chilled Lemon and Herb Sliced Chicken Breast over Quinoa, Watercress,
Snap Peas, Tomatoes, Cucumbers and Red Onion with Basil Vinaigrette ***
\$8.30 per serving - min 10

Chicken Piccata with Lemon Caper Sauce *
\$8.30 per serving - min 10

Chicken Marsala with Sautéed Mushrooms *
\$8.30 per serving - min 10

Grilled 5 oz Chicken Skewers with Citrus Marinade *
\$9.30 per skewer - min 10

BEEF

Sliced Filet of Beef Platter served with Horseradish Cream, Caramelized Onions and Rolls
serves 12 - \$150

Herb Crusted Sirloin Roast with Chimichurri Sauce *
serves 10-12 - \$150

Teriyaki Glazed Sirloin Tips with Grilled Peppers and Onions *
4 oz per person- \$75 half tray | \$140 full

**Grilled and Chilled Sliced Adobo Rubbed Flank Steak over Greens
with Smokey Tomato Salsa, Chipotle Aioli and Crispy Tortilla Strips**
\$10.25 per serving - min 10

Grilled 5 oz Beef Teriyaki Skewers *
\$11.50 - min 10

Classic Meat and Cheese Lasagne
\$35 - half tray

Meatballs with Marinara Sauce
\$34 - half tray

SEAFOOD

Garlicky Shrimp and Bowtie Pasta with Fresh Herbs, Lemon and Asparagus
\$85 half tray | \$160 full tray

Mustard Ginger Glazed Salmon *
\$12 per serving - min 10

**Grilled and Chilled Shrimp with Corn, Tomato, Red Onion, Black Bean
and Charred Romaine with Cilantro Lime Vinaigrette ***
\$14.50 per serving - min 10

Grilled 5 oz Shrimp and Scallop Skewers with Citrus Marinade *
\$14 per skewer - min 10

**Twin Grey Stole stuffed with Lobster and Scallops
and topped with Herbed Buttered Panko**
\$16 per serving - min 10

VEGETARIAN

Grilled Black Bean Cake with Sweet Potato Cowboy "Caviar" *
\$7.50 per serving - min 10

Tuscan Vegetable Lasagne
\$40 - half tray

Pasta Primavera
\$42 half tray | \$75 full tray

KIDS

Crispy Chicken Tenders with Sweet and Sour
\$26 per dozen

Mac n Cheese
\$26 - half tray

DESSERTS

Fresh Baked Cookies
Chocolate Chip, Peanut Butter, Chocolate Chocolate Chunk and Maria's Molasses
\$20 per dozen - min 1 dozen per variety

Homemade Squares and Bars
**Brown Butter Butterscotch Bars, Chocolate Fudge Brownies, Raspberry Crumble Squares
Blueberry Squares and Lemon Curd Squares**
\$22 per dozen - min 1 dozen per variety

Individual "Death by Chocolate" Trifles
\$5.00 each - min 10

Individual Fresh Fruit Trifles
\$5.50 each - min 10

Dessert Shots
Chocolate Mousse Shots \$15 - per half dozen
Key Lime Pie Shots \$15 - per half dozen

BRUNCH

Ginger and Dijon Crusted Half Ham with Pommery Mustard *
\$80 - serves 15-20

French Toast Bake topped with Blueberry Compote, Oatmeal Crumble and Toasted Pecans
\$38 - half tray

Fresh Seasonal Fruit Salad *
\$4.50 per serving - min 10

Assorted Muffins
Lemon Blueberry, Cinnamon Chocolate Chip and Cranberry Walnut
\$16 per half dozen (minimum half dozen per variety)

Potato Home Fries with Onions and Peppers *
\$27 - half tray

Maple Glazed Bacon *
\$2.00 slice - min 24 slices

ASSORTED STRATA

each serves 10-12

Sausage, Potato and Cheddar - \$34

Ham and Swiss with Broccoli - \$34

Roasted Vegetable and Gruyere - \$34

BISTRO STYLE QUICHE

9" - each serves 10-12

Quiche Lorraine - Ham and Swiss - \$30

Broccoli and Cheese - \$30

At least 10 business days notice is required for all Parties To Go Orders.

While this is our full menu offerings, not all items may be available for all dates.

Please Note: Due to the current environment and labor shortages, we are finding many dates through the season closing out weeks to months in advance.

All prices subject to 3% admin charge and 7% Meals Tax. A credit card or deposit will be needed when order is placed to hold reservation. All items are served on high quality plastic or oven ready disposable pans. All appropriate menu items come with complete re-heating instructions. Delivery, within a 4 hour window, is available for an additional fee depending upon subject to location and availability.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Before placing your order, please inform us if a person in your party has a food allergy