



**The Catered Affair** The special ingredient

**mix +  
mingle**

**dine**

**indulge**

**imbibe**



# **mix + mingle**



# The Catered Affair *The special ingredient*

## COCKTAIL HOUR - DISPLAYS AND PRESENTATIONS

### Artisan Cheese

*International and Domestic Cheeses, Nuts, Fresh and Dried Fruits, Crackers and Sliced Baguette*

### Dim Sum

*Steamed Vegetable Pot Stickers, Chicken and Pork Shumai, Crispy Fried Vegetable Spring Rolls and Crab Rangoons Sweet and Sour, Hoisin, Teriyaki and Sweet Chili Dips*

### Fiesta

*Guacamole, Chili, Refried Beans, Shredded Cheddar Cheese, Diced Plum Tomatoes, Sour Cream, Black Olives and Tortilla Chips*

### Crudités Bar

*Dips (choose two)  
Sesame-Sage, Orange and Basil-Parmesan, Green Goddess, Roasted Pepper*

### Middle Eastern

*Roasted Vegetables, Hummus, Tabouli, Black Olives, Mint Baba Ganoush, Stuffed Grape Leaves, Israeli Salad, Olive Tapenade, Pita Chips, Flatbreads and Lavash*

### New England Smoked Fish

*Smoked Fish to include Salmon, Trout, Scallops, Bluefish and Mussels with Fresh Lemon, Red Onion, Capers and Horseradish Cream and Pumpernickel Bread*

### Tapas

*Cured Serrano Ham with Melon, Garlic Marinated Shrimp, Marinated Baby Artichokes and Mushrooms, Manchego Cheese Quesadillas, Patatas Bravas, Assorted Olives and Breads*

### Sushi with Sushi Master optional

- Sashimi
- Sushi
- Maki
- Nigiri

*Custom orders available with detailed options*

### Mascarpone Torta

*Layers of Mascarpone Cheese with Basil, Sun-Dried Tomatoes, Blue Cheese, Toasted Pine Nuts and Crisp Melba Crackers*

### Baked Brie

*Fillings (choose one)  
Apricot, Lemon Curd, Pistachio, Pesto or Tomato Chutney*

### Fondue

*Hot Seafood Fondue or Hot Artichoke and Spinach Dip Cubed Sourdough Bread*

### Antipasto

*Prosciutto di Parma, Capicola and Salami, Pecorino, Marinated Mushrooms, Artichoke Hearts, Tomato and Buffalo Mozzarella Salad, Eggplant Caponata, Country Olive Medley, Balsamic Peppers, Grilled Vegetables*

### Bruschetta Bar

*Toppings to include Marinated Roasted Peppers, Wild Mushrooms, Herbed Ricotta, Olive Tapenade, Garlic-White Bean Dip, Caramelized Onion Relish*

### Fruit Platter

*Seasonal Fresh Sliced Fruit and Berry Platter with Vanilla-Yogurt Dipping Sauce*

### Iced Shrimp Cocktail

*Jumbo Shrimp with Spicy Cocktail Sauce and Fresh Lemons*

### Raw Bar

- Ocean-Fresh Oysters on the Half Shell
- Shrimp
- Littleneck Clams
- Crab Claws

*Tabasco, Horseradish, Cocktail Sauce, Mignonette and Lemon Served over Crushed Ice Display or Specialty Ice Carving*

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## COCKTAIL HOUR - PASSED HORS D'OEUVRE

### VEGETARIAN

Artichoke-Parmesan Phyllo Triangles  
Asparagus and Goat Cheese Tartlets  
Banana and Black Bean Empanadas with Cilantro Crème Fraîche  
Brie and Raspberry Feuille de Brick  
Brie, Almond and Pear Phyllo Flowers  
Buffalo Mozzarella Bruschetta with Black Olive Tapenade  
Caprese Salad Bites  
Caramelized Onion and Goat Cheese Flatbread  
Crispy Caesar Salad Cups with Mini-CROUTONS  
Eggplant Fritter with Fresh Mozzarella and Tomato-Basil Relish  
Grilled Flatbread with Figs, Gorgonzola, Fresh Herbs Balsamic Vinegar Drizzle  
Grilled Flatbread with Crumbled Feta Cheese and Baby Spinach  
Individual Vegetable Crudités  
Parmesan-Scallion Cheese Toasts  
Porcini-Stuffed Mushrooms with Camembert  
Minted Zucchini Fritters with Cucumber Raita  
Sweet Potato Latke with Green Apple Salad  
Tartlets of Sun-Dried Tomato, Smoked Mozzarella and Basil  
Tomato, Basil and Bocconcini Skewers  
Wild Mushroom Profiteroles with Walnuts  
Wild Mushroom Spring Rolls with Creamy Ginger Sauce  
Wild Mushroom and Taleggio Monte Cristo  
Hudson Valley Apple Tart Tatin with Goat Cheese  
Cheese Straws

### CHICKEN

Chicken Saltimbocca with Prosciutto and Roasted Tomato Dip  
Chicken Satay with Spicy Peanut Sauce  
Chicken and Spinach Cakes with Shiitake Relish  
Spiced Asian Chicken Beggar's Purses  
Mini-Truffled Chicken Pot Pies  
Curried Chicken on Papadum  
Pulled Chicken with Rosemary on Apple Crisps  
Griddled Chicken and Pear Monte Cristo  
Macadamia Nut Chicken with Apricot Dipping Sauce  
Curried Chicken Bruchettes with Toasted Almonds

### BEEF

Philly Cheesesteak on Mini-Sub Roll  
Spicy Orange Beef Salad in Crispy Wonton Cup  
Steak au Poivre Crostini, Oven-Cured Tomato, Fried Shallot, Garlic Aioli  
Beef Tenderloin Crostini with Artichoke, Arugula Pesto, Shaved Asiago  
Kobe Beef Slider, Brie and Caramelized Onion  
Short Rib Sliders with Baby Arugula and Truffle Fondue  
Traditional Beef Slider with Lettuce, Tomato and Pickle  
Orange, Beef and Pumpkin Spring Rolls  
Blue Cheese Popovers with Beef and Horseradish Cream  
Braised Short Rib Soft Tacos with Cheddar and Tomato Relish

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## COCKTAIL HOUR - PASSED HORS D'OEUVRE

### SEAFOOD

Citrus Scone with Smoked Salmon and Caviar  
Coconut Shrimp with Apricot Sauce  
Codfish Cakes with Pineapple-Chili Salsa, Preserved Lemon or Tomato Chutney (choose one sauce)  
Grilled Shrimp Skewer with Mango and Passion Fruit Glaze  
Lobster Fajitas with Mango Chili Salsa  
Lobster Arancini with Saffron Aioli  
Maine Crab Cakes with Cajun Remoulade  
Saki Poached Shrimp and Mango Summer Roll  
Maine Lobster Poached in Saffron Butter and Fennel Confit on Asian Spoon  
Mini-Lobster Salad Roll on Toasted Bun  
Salmon Cakes with Spicy Aioli and Watercress or Cucumber-Dill Relish  
Oyster Shooters with Vodka and Sea Salt  
Seared Provençal Tuna with Garlic-White Bean Puree and Parmesan on Garlic Crostini  
Scallop Ceviche with Lemongrass and Ginger Marinade, Asian Spoon, Toasted Coconut  
Scallops Wrapped with Bacon  
Seven-Layer Smoked Salmon Bites  
Shrimp on Corn Cakes with Avocado-Lime Salsa  
Ahi Tuna Tartare in Crisp Wonton with Wasabi Aioli  
Sashimi Tuna on Scallion Pancakes  
Smoked Trout and Apple Salad on Dill Toast Points  
Miniature Eggs Sardou with Hollandaise Sauce  
Smoked Salmon on Lavash with Caviar  
Ginger-Lime Crab Salad in Cucumber Cups

### SPECIALTY

Duck Breast Served on Wild Rice Pancake with Cranberry Compote  
Fried Picholine Olives Stuffed with Duck and Smoked Gouda  
Pan-Seared Pork Pot Stickers with Soy-Ginger Dip  
Slow-Roasted Peking Duck Roll, Plum-Hoisin Sauce and Scallions  
Petit Croque Monsieur  
Horseradish Potato Pancake, Braised Short Rib and Fried Celery Leaves  
Sesame Duck Tacos, Pico de Gallo and Shredded Lettuce  
French Toast with Foie Gras Mousse and Pears  
Parmesan Crisp with Mascarpone, Prosciutto and Sage  
Prosciutto-Wrapped Apricots Stuffed with Gorgonzola Dolce  
Ham and Gruyere Thumbprints  
Moroccan-Spiced Lamb with Apricot-Pistachio Chutney on Crisp Pita Chips  
Mint Lamb and Feta on Grilled Flatbread  
Barbecue Pork on a Sweet Potato Biscuit with Creamy Coleslaw  
Minted Lamb Kabob with Tahini and Cilantro Dip  
BLT Cherry Tomatoes  
Butternut Squash Risotto Stacks with Sage and Bacon, Garlic Aioli  
Chorizo Empanadas with Cilantro Chutney  
Crispy Parmesan Puffs with Smoked Duck, Gorgonzola and Fresh Figs

### SIPS

Butternut Squash Soup with Honey-Cinnamon Cream in Demitasse  
Ginger Snap Pea Soup Sips with Crème Fraîche  
Wild Mushroom Cappuccino with Truffled Foam in Demitasse  
Maine Lobster Bisque served in Demitasse, Cognac-Cream Reduction

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dine



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## FIRST COURSE - SALADS

Baby Arugula and Radicchio de Trevisano Salad  
Smoked Mozzarella "Panini"  
*Crisp Shallots, Red Wine Vinaigrette*

Baby Spinach with Great Hill Blue Cheese  
*Sautéed Apples, Croutons, Warm Bacon*

Boston Lettuce, Frisée and Endive  
*with Crisp Gala Apples, Dried Cranberries, Grafton Farms Cheddar, Dijon Vinaigrette*

Mesclun Greens and Vermont Chèvre  
*Poached Pear Slices, Candied Pecans and Champagne Pear Vinaigrette*

Mesclun Greens with Candy Stripe Beets  
*Great Hill Blue Cheese and Toasted Walnuts, Aged Sherry Vinaigrette*

Grilled Marinated Shrimp  
*Arugula and Baby Greens with Mango, Hearts of Palm, Toasted Pistachios, Champagne Vinaigrette\**  
(Grilled Shrimp, optional)

Watermelon, Feta and Black Olive  
*Pickled Red Onion and Mint, Arugula and Lime Vinaigrette\**

Field Greens with Grilled Peaches, Blackberries and Vermont Chèvre, *Raspberry Lime Vinaigrette\**

Heirloom Tomato and Fresh Mozzarella  
*Seasonal Herb Salad, Aged Balsamic Drizzle, Basil Oil\**

Mint Strawberry and Spinach Salad  
*Toasted Hazelnuts, Goat Cheese Fritters, Poppyseed Vinaigrette*

Grilled Asparagus and Citrus Salad  
*Spring Herbs, Aged Sherry Vinaigrette*

## FIRST COURSE - SOUPS

Corn and Crab Chowder, Sweet Potato and Buttermilk  
Cream of Asparagus, Hazelnut and Lemon

Eggplant, Artichoke and Roasted Pepper with Fresh Basil  
New England Clam Chowder

Native Lobster Bisque  
*Drizzled with Cognac, Cream Reduction*

Roasted Tomato and Saffron Bisque

Sweet Potato and Parmesan Bisque

Wild Mushroom Cappuccino  
*White Truffle Foam*

Vanilla-Scented Kabocha Squash Bisque

Butternut Squash, Apple and Onion\*

Orange Carrot Ginger

Cold Ginger Snap Pea Soup

Cold Balsamic-Strawberry Gazpacho

Cold Yellow Tomato and Pear Gazpacho with Chili Oil

## FIRST COURSE

Soup Sip and Salad Duo  
Select your soup and salad

Crispy Seared Salmon Bundles  
*Orange Fennel Broth*

Rustic Artichoke and Goat Cheese Tart  
*Summer Herb Salad, Sun-Dried Tomato Vinaigrette*

Asparagus Crespelle with Sheep's Milk Ricotta, Fresh Basil  
*Sauté of Morel Mushrooms and Fava Beans\**

Diver Scallops  
*White Truffle Risotto with Frizzled Carrots*

Pumpkin Agnolotti  
*Roasted Pumpkin, Sage Brown Butter, Aged Parmesan\**

Risotto with Native Lobster and Roasted Pumpkin  
*Leek Fondue, Crisp Sage\**

Seared Ahi Tuna with Carrot Ribbon Salad  
*Aromatic Spices, Mint, Orange*

Ginger Lime Crab Salad  
*Mango Carpaccio and Citrus Vinaigrette*

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## MAIN COURSE - POULTRY

Ginger and Miso Chicken Breast  
*Baby Bok Choy, Teriyaki Butter, Jasmine Rice Cake*

Rosemary-Roasted Chicken  
*Crispy Red Pepper Polenta Fries, Arugula, Olive and Fennel Salad*

Pan-Seared Breast of Chicken  
*Fried Leeks, Orange and Tarragon, Champagne Reduction*

Crispy Lemon-Thyme Roasted Chicken Breast  
*Carrot Risotto with Baby Carrots\**

Pecan-Crusted Chicken with Compôte of Wild Mushrooms  
*Sweet Potatoes and Smoked Bacon*

Roasted Duck Breast, Duck Leg Confit  
*Dried Cherry Glaze, Sweet Potato Gratin*

Verbena-Braised Organic Chicken  
*Morels and Asparagus, Viognier and Herb Pan Jus*

Roulade of Chicken with Leek and Spinach Farce  
*Crispy Basil Polenta, Civet of Heirloom Tomato, Artichoke and Fava Beans\**

Moroccan-Spiced Roast Chicken  
*Herb Spaetzle, Caramelized Root Vegetables*

Wild Mushroom-Stuffed Eberly Farms Statler Chicken Breast  
*Roasted Asparagus, Fingerling Potatoes, Sweet Garlic Jus*

Chicken Milanese  
*Arugula and Preserved Lemon Chutney*

## MAIN COURSE - SEAFOOD

Baked Stuffed Lobster Tail  
*Lobster and Butter Crumb Stuffing, Chive Mashed Potato*

Caribbean-Spiced Red Snapper  
*Plantain Tostones, Avocado Creme and Papaya Salsa*

Corn and Crab-Crusted Cod  
*Warm Summer Succotash Salad, Lobster-Chive Vinaigrette\**

Cumin-Scented Swordfish with Citrus-Cilantro Vinaigrette  
*Grilled Yukon Gold Potatoes, Asparagus*

Grilled Sea Bass Filet with Roasted Beet Farrotto  
*Warm Broccoli Rabe and Artichoke Salad, Blood Orange Vinaigrette\**

## MAIN COURSE - SEAFOOD

Grilled King Salmon  
*Serrano and Basil Vinaigrette, Roasted Sweet Potato and Wilted Greens*

Herb-Crusted Salmon Filet  
*Parmesan Spaghetti Squash with Oven-Cured Tomatoes, Chive Beurre Blanc*

Sea Bass Provencal  
*Niçoise Olive and Tomato Beurre Blanc*

Miso-Roasted Black Cod  
*Golden Beet and Edamame Risotto with Haricots Vert*

Sweet Soy-Glazed Salmon  
*Citrus Jasmine Rice, Ginger-Carrot Broth*

Pan-Seared Mahi Mahi  
*Chipotle Aioli and Chive Oil, Saffron Rice*

Pan-Seared Salmon, Mango Relish  
*Roasted Garlic-Herb Potato Cake, Grilled Summer Vegetables*

Pan-Seared Red Snapper, Lemon-Herb Crust  
*Lobster-Cognac Reduction*

Pan-Roasted Maine Lobster  
*Artichoke Agnolotti, Roasted Asparagus, Wild Mushrooms, Verjus Lobster Broth\**

Roasted Artichoke-Crusted Salmon  
*Preserved Lemon Chutney*

Sea Bass and Crisp Fennel Panzanella  
*Parmesan Tuile and Gazpacho Vinaigrette*

Apple and Maple Butter-Glazed Halibut  
*Root Vegetable Puree, Sugar Snap Peas, Salsify and Endive Slaw\**

Herb-Crusted Sea Bass  
*Charred Leek and Truffle Butter*

Herb-Roasted Halibut, Sauté of Morel Mushrooms  
*Green and White Asparagus, Heirloom Potato Confit\**

Butter-Poached Maine Lobster  
*Fava Bean Agnolotti, Truffled Sweet Pea Foam, Pea Shoot Salad\**

Pan-Seared Native Striped Bass with Heirloom Tomato Confit  
*Artichokes, Snap Peas, Tomato Fondue\**

Roulade of Lemon Sole and Spinach  
*Endive Salad with Pink Grapefruit Beurre Blanc*

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## MAIN COURSE - BEEF, VEAL, LAMB AND PORK

Bistecca Fiorentina  
*Potato Tart of Charred Onions, White Truffles and Fontina,  
Barolo Jus*

Chipotle-Rubbed Smoked Lamb Sirloin  
*Ratatouille Gratin, Viognier Jus and Arugula Coulis*

Dry-Aged Sliced Beef Tenderloin  
*Red Wine Reduction, Foie Gras Butter*

Grilled Hanger Steak  
Sautéed Porcini and Crimini Mushrooms  
*Haricots Vert and Cured Tomato  
Roasted Garlic-Red Wine Demi-Glaze*

Marinated Hanger Steak  
*Asparagus, Garlic Potato Cake, Cabernet Sauce*

Filet Mignon Smothered in Caramelized Vidalia Onions  
*Crisp Basil Polenta*

Peppercom Grilled Lamb Sirloin  
*Crispy Truffled Potato Cake, Pinot Noir Jus*

Slow-Roasted Prime Rib, Horseradish Cream  
*Yukon Gold Potatoes, Rosemary and Pearl Onion Jus*

Grilled Double Lamb Chops with Rosemary and Garlic  
*Cassoulet*

Pan-Roasted Filet of Beef with Truffled Spring Pea Ravioli  
*Roasted Baby Carrots and Pea Shoot Salad*

Shiitake-Crusted Rack of Lamb with Charred Sweet Corn  
Cake and Asparagus

Balsamic-Glazed Pork Tenderloin  
*Roasted Plum Chutney*

Braised Colorado Lamb Shank, Truffled Chive Gnocchi  
*Caramelized Baby Carrots, Port Wine-Thyme Glaze*

Cumin-Crusted Pork Loin  
*Sweet Potato Pave, Caramelized Shallot Compote and  
Garlic-Sage Cream*

Grilled Filet Mignon  
*Bacon, Wild Mushroom and Sweet Potato Compote*

Herb-Crusted Beef Tenderloin  
*Porcini and Asiago Flan, Fall Vegetable Hash*

Dijon Rack of Lamb, Butternut Squash and Asiago Sformata  
*Roasted Green and White Asparagus, Garlic and  
Parsley Persillade\**

Red Wine and Thyme Braised Short Ribs  
*Creamy Polenta, Roasted Root Vegetables, Orange-  
Horseradish Gremolata*

Veal Osso Bucco Braised in Natural Juices  
*Cheddar Cheese Grits and Brussel Sprout Slaw*

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## MAIN COURSE - VEGETARIAN

Marinated Vegetable Napoleon *with Buffalo Mozzarella and Roasted Pepper Coulis*  
Grilled Zucchini and Portobello Mushroom *Stuffed with Tomato, Basil and Parmesan Spaghetti Squash*  
Wild Mushroom Ravioli *with Sage Cream Sauce, Fried Leeks and Chive Oil*  
Fresh Pasta Lasagna *with Roasted Vegetables, Ricotta Cheese and Fresh Tomato Sauce*  
Spinach and Ricotta Turnover *with Frisee Salad and Roasted Tomato Coulis*  
Roasted Pumpkin Agnolotti *with Brown Butter Sauce and Balsamic Syrup\**  
Sweet Pea Tortelloni *with Truffle Pea Foam, Sugar Snap Peas and Fricco*  
Butternut Squash Lasagna *with Roasted Garlic Cream Sauce\**

## MAIN COURSE - VEGAN

Miso and Red Pepper Risotto with Silken Tofu in an Acorn Squash Cup  
Specialty custom selections are available

## MAIN COURSE - DUETS

Dijon-Rosemary Lamb Chop / Grilled Swordfish with Charred Tomato Compôte  
*Herb-Roasted Red Potatoes Mediterranean Vegetable Napoleon*  
Herb-Roasted Chicken Breast, Wild Mushroom Fricasse / Seared North Atlantic Salmon  
*Charred Leek and Truffle Butter Potato Pave, Sautee of Summer Vegetables*  
Sea Bass Provençal, Artichoke Oil, Tomato Relish / Filet of Beef  
*Braised Artichoke, Mashed Sweet Potatoes*  
Petit Filet Mignon / Seared Diver Scallop  
*Cauliflower Puree, Celery Leaves and Pepper Cress in a Black Truffle Vinaigrette*  
Pan-Roasted Azuluna Veal Tenderloin / Butter-Poached Maine Lobster with Verjus Nage  
*Mascarpone and Fava Ravioli*  
Grilled Filet of Snake River Farm's Beef / Crab-Stuffed Shrimp  
*Scallion Gnocchi, Wild Mushrooms\**  
Pink Peppercorn Pork Chop / Pan-Seared Salmon  
*Chives Beurre Blanc, Roasted Garlic-Herb Potato Cake, Grilled Summer Vegetables*  
Porcini-Crusted Filet Mignon / Sea Bass with Sherry-Vinegar Glaze  
*Yulon Gold Potato Tart\**

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**indulge**



## DESSERT - WEDDING CAKES

### Lemon-Summer Berry Torte

*Vanilla Cake Layered with Lemon Curd and Fresh Red Raspberries*

### Raspberry-Vanilla Chiffon

*Vanilla-Infused Cake Layered with Raspberry Mousse and Fresh Red Raspberries*

### White Chocolate-Cappuccino Torte

*White Chocolate Cake Soaked with Espresso, layered with White Chocolate-Mascarpone Mousse*

### White Velvet Mousse Cake with Fresh Strawberries

*Vanilla Cake Layered with Grand Marnier-Flavored Strawberries and White Chocolate Mousse*

### Almond-Caramel Dream

*Orange Flower-Scented Almond Cake with Caramel Mousse*

### Chocolate-Hazelnut Torte

*Rich Chocolate Cake Layered with Chocolate Mousse and Hazelnut Dacquoise*

### Chocolate-Orange-Almond Torte

*Orange-Almond Cake with Alternating Layers of Chocolate Mousse and Rich Ganache*

### Carrot Cake

*Cream Cheese Frosting*

### Caramel and Chocolate Raspberry Torte

*Chocolate Cake Layered with Golden Caramel Mousse and Fresh Red Raspberries*

*Cakes are three tiered and are frosted with Vanilla Meringue Buttercream, unless specified otherwise*

*Additional cake flavors include Red Velvet, Intense Lemon and Marble Cake*

*Your cake and design may be customized at an additional charge, determined by flavor and custom design*

*Your cake may be served with fruit coulis, fresh berries, ice cream or sorbet at an additional charge*

## DESSERT - PRESENTATIONS

### Customize

Panna Cotta with Mango Gelee

Mini-Pear and Almond Tarts

Seasonal Fruit Tartlets

Cheesecake Bites

Mini-Cupcakes

Brown Sugar Shortcakes with Spiced Blueberries

Raspberry and Passion Fruit Mousse Parfait

Lemon Tartlets with Fresh Berries

Chocolate-Macadamia Nut Tarts

Crème Brûlée

Mini-Assorted Petit Fours and Pastries

### Cheese Board

Customized Selection of Imported and Domestic Cheese with Crackers, French Baguettes, Fresh Fruits

### Fresh Seasonal Fruit

Peaches, Plums, Strawberries and Grapes, Watermelon and Pineapple Wedges, for example

### Fresh Tropical Fruit

Mango, Banana and Pineapple

with Ginger, Passion Fruit and Sabayon

### Cheesecake Station

Individual Caramel, New York-Style, Dark Chocolate and Lemon Cheesecakes

### Sundae Bar

Your choice of (2) Premium Ice Cream Flavors

Hot Belgian Chocolate Sauce, Mixed Berry Compote, Caramel and Whipped Cream

Chopped Walnuts, Oreos, Reeses Peanut Butter Cups, Sprinkles and M&M's

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## DESSERT - BUTLER-PASSED

### Long-Stem Strawberries

Hand-Dipped in Dark and White Chocolate

### Seasonal Berries

Whipped Vanilla Cream, Warm Chocolate Ganache and All-Butter Shortbread

### Mini-Cones

Mini-Ice Cream and Fruit Sorbet Cones

### Mini-Milk and Cookies

Chocolate, Strawberry White Chocolate and Sweet Cream Vanilla Bean Mini-Shakes with Homemade Cookies

### Shooter Trio

Raspberry Lime Rickey, Root Beer Float and Mint Lemonade

## SPECIALTY MENUS - LATE-NIGHT BITES

### Ice Cream Bon Bons

*Many Flavors Available*

Bacon, Egg and Cheese on Croissants

Breakfast Burritos

Hot Pretzels with Yellow Mustard

Tomato Soup Sips with Grilled Cheese Sandwiches

Mini-Cheeseburgers and Fries

*(mini-milkshakes are fun with this)*

*"Breakfast on the Run"*

*Scrambled Egg Toasts, French Toast Strips with Maple Dipping Sauce and Sausage Bites*

Mini-Reubens

Pigs in a Blanket with Deli Mustard

Mini-Margarita Pizza

Bacon and Cheddar Potato with Chive Sour Cream

Fresh Baked Warm Chocolate Chip Cookies and Pints of Chilled Milk

Mini-Grilled Sausage, Peppers and Onions

Mini-Chicken Parmesan Subs

Mini-Philly Cheesesteak Subs

Boneless Buffalo Chicken Skewers with Blue Cheese

### Bar Snacks

Mixed Roasted Nuts

Cheese Straws

Potato Chips with Truffle Sea Salt

Asian Snack Mix

6.25% MA State and 0.75% City Tax (Boston only), plus 8% Administrative Charge will be added to your bill. All prices are per person, and are subject to change without notice. Massachusetts law requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of food-borne illness.

*\* All items, seasonal in nature, will be adapted and modified per season. Your event producer is happy to provide suggestions.*



**imbibe**



# The Catered Affair The special ingredient

## BAR SERVICE

We offer all bars by consumption paid in advance based on an estimate and average. Wine service with dinner, specialty cocktail stations and custom bar selections also available.

### Pre-Ceremony Soft Drinks

Lemonade and Sparkling Water  
Pre-Ceremony Service of Champagne

### Wine Offerings

Chardonnay, Sauvignon Blanc, Merlot, Cabernet Sauvignon, Sparkling Wine  
Wine portfolio available

### Mid-Shelf Liquor

Svedka, Stol, Tanqueray, Captain Morgan, Barcardi Silver, Canadian Club,  
Jack Daniels, Cuervo Gold, Dewars, Kahlua, Baileys

### Premium-Shelf Liquor

(other top-shelf liquor available upon request)  
Ketel One, Grey Goose, Bombay Sapphire, Hendricks, Myers, Seagram's VO,  
Maker's Mark, Basil Hayden, Johnny Walker Black, Chivas Regal,  
Patron, Cointreau

### Beer Offerings

(custom selections always welcome)  
Stella Artois, Heineken, Amstel Light, Sam Adams, Harpoon

## SPECIALTY BARS

### Martini Bars

Clementine-Pomegranite, Apple-Cinnamon, Watermelon-Ginger,  
Passion-Peach, Cherry-Lime, Cranberry-Lime, Minted-Grapefruit  
Ice Display and flavored Cocktails by Consumption

### Mojito Station

Fresh-Made Traditional Mojitos by consumption

### Champagne Cocktail Bar

Mimosas, Kir Royal, Champagne with Fresh Coulis or create your own

*The sale and service of all alcoholic beverages is regulated by the Massachusetts liquor board and may vary by town and city guidelines.*

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