



Events All In One is dedicated to providing the best food and best service every event, every time.

Please take a look at our catering menu and give us a call to discuss how we can make your event an absolute success!

If there is something that is not on our menu that you would like, most likely we can make it. Substitutions are permissible.

Please call or email if you have any questions. We look forward to working with you!



## Catering Menu

\*Cooked to order. may be served raw or under cooked. "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

**Before placing your order, please inform your server if a person in your party has a food allergy.**

Events All In One, LLC  
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# BREAKFAST & BRUNCH

## Plated & Buffet

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### PLATED

#### TRADITIONAL \$11

**JUICE**  
Orange, Cranberry, & Grapefruit Juice

#### **ENTREE**

Scrambled Eggs  
Bacon & Sausage  
Home Fried Potatoes  
Muffins, Croissants, & Danish  
Full Coffee & Tea Service

#### BENEDICT \$14

**JUICE**  
Orange, Cranberry, & Grapefruit Juice

#### **ENTREE**

Eggs Benedict  
*Poached Eggs, Canadian Bacon,  
Hollandaise Sauce on top of English Muffin*  
Home Fried Potatoes  
Muffins, Croissants, & Danish  
Full Coffee & Tea Service

#### FRENCH \$14

**JUICE**  
Orange, Cranberry, & Grapefruit Juice

#### **ENTREE**

Sourdough French Toast *w/ Maple  
Syrup & Candied Pecans*  
Bacon & Sausage  
Muffins, Croissants, & Danish  
Full Coffee & Tea Service

### BRUNCH BUFFET

#### **JUICE** \$21

Orange, Cranberry, & Grapefruit Juice

#### **SOUP**

Tuscan Minestrone

#### **ENTREES**

Scrambled Eggs w/ Cheddar Cheese  
Bacon & Sausage  
Home Fried Potatoes  
Buttermilk Pancakes *w/ Maple Syrup*  
Muffins, Croissants, & Danish  
Assorted Roll-Up Sandwiches  
*Turkey, Roast Beef, Chicken Salad, etc.. in a  
wrap*  
Rosemary Chicken  
*Grilled Free-Range Chicken Breast, Tomato  
Concasse, Sautéed Mushrooms, Rosemary Jus*  
Penne alla Vodka  
*Penne Pasta Sautéed in a Tomato Vodka  
Cream Sauce*  
Potato Salad

Fresh Fruit Platter

Cheese & Cracker Platter

Full Coffee & Tea Service

### BUFFET

#### TRADITIONAL \$11

**JUICE**  
Orange, Cranberry, & Grapefruit Juice

#### **ENTREE**

Scrambled Eggs  
Bacon & Sausage  
Home Fried Potatoes  
Muffins, Croissants, & Danish  
Bagels w/ Cream Cheese, Butter &  
Peanut Butter  
Fresh Fruit Platter  
Full Coffee & Tea Service

#### FARMHOUSE \$14

**JUICE**  
Orange, Cranberry, & Grapefruit Juice

#### **ENTREE**

Buttermilk Pancakes w/ Maple Syrup  
Scrambled Eggs w/ Cheddar Cheese  
Bacon & Sausage  
Home Fried Potatoes  
Muffins, Croissants, & Danish  
Bagels w/ Cream Cheese, Butter &  
Peanut Butter  
Fresh Fruit Platter  
Full Coffee & Tea Service



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**Events All In One**

# LUNCH

## Plated Lunch

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### STARTERS

#### SOUPS

Tuscan Minestrone  
Thai Chicken & Coconut  
Portobello, Spinach, Tortellini  
Carrot Ginger  
Homestyle Chicken Noodle

#### SALADS

##### Mixed Greens

Field Greens, Chopped Veggies, Stilton  
Vinaigrette

##### Caesar

Crisp Romaine, Croutons, Shaved Parmesan,  
Creamy Dressing

##### Caprese

Vine-Ripened Tomatoes, Fresh Mozzarella,  
EVOO, Basil

##### Mediterranean

Iceberg, Feta, Veggies, Kalamata Olives,  
Vinaigrette

##### Beet & Arugula

Arugula, Beets, Potatoes, Blue Cheese, Dijon  
Vinaigrette

### ENTREES

#### ENTREES

##### Rosemary Chicken \$18

Grilled Chicken, Sautéed Mushrooms, Rosemary  
Jus, Mashed Potatoes, Mixed Veggies

##### Lobster Roll\* Market Price

Fresh Lobster Salad, Shredded Lettuce, Grilled  
Roll, Cole Slaw, Kettle Chips

##### Steak au Poivre\* \$23

Peppercorn Crusted Filet Mignon, Cognac  
Cream, Mashed Potatoes, Mixed Veggies

##### Herb-Crusted Salmon\* \$19

Pan Seared Herb-Crusted Salmon, Dijon  
Mustard, Tomato Brown Butter, Herb Roasted  
Potatoes, Green Beans

##### Stir-Fried Beef & Vegetables\* \$17

Marinated Strips of Beef Stir-Fried with  
Vegetables, Ginger, & Tamari

##### Baked Haddock\* \$21

Fresh Haddock Baked with a Butter Crumb  
Topping, Rice Pilaf, Mixed Veggies

##### Asian Chicken Salad \$16

Crisp Romaine, Snow Peas, Carrots, Mandarin  
Oranges, Crispy Noodles, Ginger Honey Lime  
Dressing

Please Select One Starter and One Dessert  
to Complement Your Lunch Selection

##### Penne & Apple Wood Smoked Chicken \$17

Penne, Apple Wood Smoked Chicken, Cranberries,  
Spinach, Walnut Cream Sauce

##### Japanese Pork & Plums \$18

Pan Seared Pork Loin, Fresh Plums, Scallions,  
Cilantro, Jasmine Rice, Mixed Veggies

##### Grilled Vegetable Tower \$17

Grilled Portobello, Eggplant, Zucchini, Roasted  
Red Pepper, Mozzarella, Tomato Basil Sauce

##### Turkey Wrap \$13

Cheddar Cheese, Lettuce, Tomato, Mayo, Kettle  
Chips, Pasta Salad

##### Pastrami Reuben \$15

Pastrami, Swiss Cheese, Sauerkraut, Russian  
Dressing, Rye, Kettle Chips, Pasta Salad

### DESSERTS

Carrot Cake  
Tiramisu  
Apple Pie  
Chocolate Kahlua Fudge Cake  
Cheesecake  
Chocolate Vanilla Layered Cake w/  
Raspberry & Buttercream

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Events All In One



# LUNCH

## Buffet Lunch

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### Big Day

#### SALADS

\$28

##### Mixed Greens

*Field Greens, Chopped Veggies, Stilton Vinaigrette*

##### Caprese

*Vine-Ripened Tomatoes, Fresh Mozzarella, EVOO, Basil*

#### ENTREES

##### Herb-Crusted Salmon\*

*Pan Seared Herb-Crusted Salmon, Dijon Mustard, Oven Cured Tomatoes, Brown Butter*

##### Chicken & Apples

*Pan Seared Free-Range Chicken, Sliced Apples, Calvados, Fresh Ginger*

##### Penne alla Vodka

*Penne Pasta Sautéed in a Tomato Vodka Cream Sauce*

##### Beef Sirloin Tips\*

*Grilled Sirloin Tips w/ Mushrooms & Onions*

##### Herb Roasted Potatoes

##### Provençal Mixed Vegetables

#### DESSERTS

##### Cheesecake

*Chocolate Vanilla Layered Cake w/ Raspberry & Buttercream*

Full Coffee & Tea Service

### Taste of Italy

#### SALADS

\$25

##### Antipasto Display

*Imported Meats & Cheeses, Caponata, Seasonal Vegetables, Frittata, Marinated Olives, Flat Bread*

##### Caprese

*Vine-Ripened Tomatoes, Fresh Mozzarella, EVOO, Basil*

#### ENTREES

##### Tuscan Roasted Pork Loin

*Pork Loin Rolled with Soppressata, Spinach, Wild Mushrooms, Roasted Red Pepper, and Provolone drizzled with Whole Grain Mustard Cream Sauce*

##### Rosemary Chicken

*Grilled Free-Range Chicken Breast, Tomato Concasse, Sautéed Mushrooms, Rosemary Jus*

##### Penne alla Norma

*Penne Pasta Baked w, Eggplant, Tomato, Basil, Ricotta Salata*

##### Meatballs Pomodoro\*

*House-Made Meatballs with Pomodoro Sauce*

#### DESSERTS

##### Tiramisu

##### Cannoli

Full Coffee & Tea Service

### Taste of the Orient

#### SALADS

\$22

##### Soba Noodle Salad

*Soba Noodles, Veggies, Peanut Dressing*

##### Asian Greens

*Mixed Greens, Veggies, Mandarin, Ginger Honey Lime Dressing*

#### ENTREES

##### Stir-Fried Beef & Vegetables\*

*Marinated Strips of Beef Stir-Fried with Vegetables, Ginger, & Tamari*

##### Japanese Pork & Plums

*Pan Seared Pork Loin, Fresh Plums, Scallions, Cilantro*

##### Pineapple Fried Rice

*Jasmine Rice, Pineapple, Veggies, Coconut Milk*

##### Sweet & Sour Chicken

*Tender Chicken, Veggies, Sweet & Sour Sauce*

##### Stir-Fried Lo Mein

*Lo Mein Noodles, Veggies, Ginger Soy*

#### DESSERTS

##### Coconut Rice Pudding

##### Fortune Cookies

Full Coffee & Tea Service

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**Events All In One**

# LUNCH

## Buffet Lunch

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### Taste of New England

#### **SOUP** \$25

**New England Clam Chowder**

#### **SALAD**

**Mixed Green Salad**

*Field Greens, Tomatoes, Cucumbers, Croutons, Red Onion, Vinaigrette*

#### **ENTREES**

**Rosemary Chicken**

*Grilled Free-Range Chicken Breast, Tomato Concasse, Sautéed Mushrooms, Rosemary Jus*

**Baked Haddock\***

*Fresh Haddock Baked with a Butter Crumb Topping, Lemon*

**Penne & Apple Wood Smoked Chicken**

*Penne, Apple Wood Smoked Chicken, Cranberries, Spinach, Walnut Cream Sauce*

**Honey Glazed Carrots**

**Yukon Mashed Potatoes**

#### **DESSERTS**

**Apple Pie**

**Carrot Cake**

**Full Coffee & Tea Service**

### On a Budget

#### **SALAD** \$18

**Mixed Green Salad**

*Field Greens, Tomatoes, Cucumbers, Croutons, Red Onion, Vinaigrette*

#### **ENTREES**

**Assorted Roll-Up Sandwiches**

*Turkey, Roast Beef, Chicken Salad, etc.. in a wrap with Condiments*

**Rosemary Chicken**

*Grilled Free-Range Chicken Breast, Tomato Concasse, Sautéed Mushrooms, Rosemary Jus*

**Herb Roasted Potatoes**

**Mixed Veggies**

**Rigatoni w/ Sausage & Broccoli**

*Rigatoni Pasta, Italian Sausage, Fresh Broccoli, White Wine Butter Sauce, Parmesan*

#### **DESSERTS**

**Chocolate Chunk Cookies**

**Brownies**

**Full Coffee & Tea Service**

### Finger Sandwich

#### **SALADS** \$8.25

**Garden Salad**

*Romaine, Tomatoes, Cucumbers, Croutons, Red Onion, Vinaigrette*

**Choice of Potato Salad or Pasta Salad**

**Potato Salad-** *Onion, Celery, Mayo*

**Pasta Salad-** *w/ Fresh Veggies & Dressing*

#### **SANDWICHES**

**Finger Sandwiches**

*Chicken Salad, Tuna, Ham Salad, & Seafood Salad*

#### **SIDES**

**Kettle Potato Chips**

**Pickles, Olives, & Peppers**

#### **FRUIT**

**Fresh Fruit Platter-** *Honeydew, Cantaloupe, Watermelon, Pineapple, Strawberries, Blueberries*

**Full Coffee & Tea Service**

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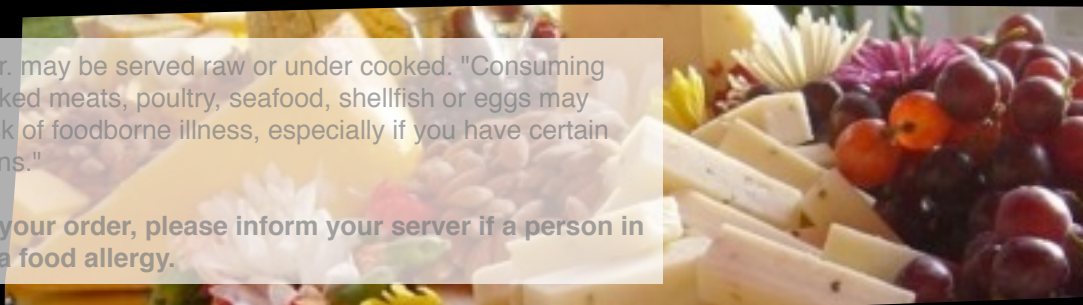
**Events All In One**

# APPETIZERS

## Stations & Hors D'oeuvres

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### Pre-Dinner Appetizer Stations

#### Antipasto Display \$5

*Imported Meats & Cheeses, Caponata, Seasonal Vegetables, Frittata, Marinated Olives, Flat Bread*

#### Cheese Board \$4

*A Selection of Local and Imported Cheeses, Fresh and Dried Fruits, Crackers and Flat Bread*

#### Vegetable Crudit  \$3.50

*A Selection of Raw Vegetables and Dipping Sauces*

#### Mediterranean Display \$4.50

*House-Made Hummus, Baba Ganoush, Marinated Olives, Tabouleh Salad, Stuffed Grape Leaves, Mediterranean Vegetables, Pita Chips*

#### Seafood Display\* \$10

*Shrimp Cocktail, Oysters on the Half Shell, Roasted Clams & Sausage, a Selection of Smoked Fish, Mini Crab Cakes, Mussels in Basil & Mustard Cream Sauce*

#### French Country Display \$5

*A Selection of French Cheeses, Baked Brie Drizzled with Local Honey, Fresh Fruit, Pate' with Dijon Mustard and Cornichons, Artisanal Breads and Crackers*

Price Per Person

### Hors D'oeuvres

#### Hot

Beef Wellington\* \$2  
General Tso Chicken Dumpling \$1.50  
Scallop Wrapped in Bacon\* \$2  
Crab Cake\* \$2  
Assorted Mini Quiche \$1.25  
Crab Rangoon\* \$1.25  
Chicken Satay \$1.75  
Brie & Pear Filled Phyllo \$1.50

#### Cold

Shrimp Cocktail\* \$2.50  
Pastrami Reuben \$1.75  
Roast Beef & Boursin\* \$1.75  
Caprese Crostini \$1.25  
Prosciutto Wrapped Melon \$1.75  
Charred Tomato & Goat Cheese \$1.25  
Baba Ghanoush Pita \$1.25  
Ahi Tuna on Wonton\* \$2.50

Price per Piece



**Events All In One**

# DINNER

## Plated Dinner

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### STARTERS

#### SOUPS

Tuscan Minestrone  
Thai Chicken & Coconut  
Portobello, Spinach, & Tortellini  
Venetian Rice & Pea  
Chorizo, Kale, & Chickpeas  
Carrot Ginger  
Homestyle Chicken Noodle

#### SALADS

##### Mixed Greens

Field Greens, Chopped Veggies, Stilton  
Vinaigrette

##### Caesar

Crisp Romaine, Croutons, Shaved Parmesan,  
Creamy Dressing

##### Caprese

Vine-Ripened Tomatoes, Fresh Mozzarella,  
EVOO, Basil

##### Mediterranean

Iceberg, Feta, Veggies, Kalamata Olives,  
Vinaigrette

##### Beet & Arugula

Arugula, Beets, Potatoes, Blue Cheese, Dijon  
Vinaigrette

### ENTREES

#### ENTREES

##### Rosemary Chicken \$21

Grilled Free-Range Chicken Breast, Tomato Concasse, Sautéed  
Mushrooms, Rosemary Jus, Yukon Mash, Green Beans

##### Prosciutto Wrapped Mahi Mahi\* \$23

Pan Roasted Mahi Mahi Wrapped in Prosciutto di Parma,  
Blood Orange Vinaigrette, Yukon Mash, Broccoli

##### Steak au Poivre\* \$26

Peppercorn Crusted Filet Mignon, Cognac Cream Pan Sauce,  
Herb-Roasted Potatoes, Mixed Veggies

##### Tuscan Roasted Pork Loin \$22

Pork Loin Rolled with Soppressata, Spinach, Wild Mushrooms,  
Roasted Red Pepper, and Provolone Drizzled with Mustard  
Cream Sauce, Yukon Mash, Mixed Veggies

##### Herb-Crusted Salmon\* \$22

Pan Seared Herb-Crusted Salmon, Dijon Mustard, Oven Cured  
Tomatoes, Brown Butter, Tuscan Potato, Green Beans

##### Slow Roasted Prime Rib of Beef\* \$26

Roasted Prime Rib of Beef, Au Jus, Horseradish Cream, Yukon  
Mash, Creamy Spinach

##### Japanese Style Pork Loin \$21

Pan Seared Pork Loin, Plums, Scallions, Cilantro, Yukon Mash,  
Bok Choy

##### Chicken & Apples \$21

Pan Seared Chicken, Sliced Apples, Calvados, Fresh Ginger,  
Herb-Roasted Potatoes, Honey Glazed Carrots

Please Select One Starter and One Dessert  
to Complement Your Dinner Selection

#### Entrees Continued...

##### Grilled New York Strip\* \$26

Grilled New York Strip Steak, Vidalia Onion, Mushrooms,  
Barolo Demi Glace, Yukon Mash, Mixed Veggies

##### Sesame Crusted Loin of Lamb\* \$25

Lamb Loin Crusted with Sesame Seeds, Chopped Tomato,  
Scallions, Thai Peanut Sauce, Fried Rice, Bok Choy

##### Filet Mignon & Shrimp\* \$29

Pan Seared Filet Mignon, Rosemary Shrimp, Wild  
Mushroom Demi Glace, Yukon Mash, Green Beans

##### Grilled Vegetable Tower \$19

Grilled, Portobello, Eggplant, Zucchini, Roasted Red  
Pepper, Bufala Mozzarella, Tomato Basil Sauce

##### Surf & Turf\* \$35

Pan Seared Filet Mignon, Crabmeat Stuffed Lobster Tail,  
Duo of Sauces, Yukon Mash, Broccoli

### DESSERTS

Carrot Cake

Tiramisu

Apple Pie

Chocolate Kahlua Fudge Cake

Cheesecake

Chocolate Vanilla Layered Cake w/ Raspberry & Buttercream

Key-Lime Pie

Seasonal Cheesecake

Events All In One

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# DINNER

## Buffet Dinner

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### Big Night

\$32

#### SOUP

Portobello, Spinach, & Tortellini

#### SALADS

Mixed Green Salad

Field Greens, Tomatoes, Cucumbers, Croutons, Red Onion, Vinaigrette

Caprese

Vine Tomatoes, Fresh Mozzarella, EVOO, Basil

#### ENTREES

Herb-Crusted Salmon\*

Pan Seared Herb-Crusted Salmon, Dijon Mustard, Oven Cured Tomatoes, Brown Butter

Chicken & Apples

Pan Seared Free-Range Chicken, Sliced Apples, Calvados, Fresh Ginger

Penne alla Norma

Penne Baked w/ Eggplant, Tomato, Basil, Ricotta Salata

Herb Roasted Potatoes

Provençal Mixed Vegetables

#### CARVING STATION

Slow-Roasted Prime Rib of Beef\*

Au Jus, Horseradish Cream Sauce

#### DESSERTS

Cheesecake

Chocolate Vanilla Layered Cake w/Raspberry & Buttercream

Full Coffee & Tea Service

### Taste of Italy

\$30

#### SOUP

Tuscan Minestrone

#### SALADS

Antipasto Display

Imported Meats & Cheeses, Caponata, Seasonal Vegetables, Frittata, Marinated Olives, Flat Bread

Caesar Salad

Crisp Romaine, Croutons, Shaved Parmesan, Creamy Dressing

#### ENTREES

Tuscan Roasted Pork Loin

Pork Loin Rolled with Soppressata, Spinach, Wild Mushrooms, Roasted Red Pepper, and Provolone drizzled with Whole Grain Mustard Cream Sauce

Rosemary Chicken

Grilled Free-Range Chicken Breast, Tomato Concasse, Sautéed Mushrooms, Rosemary Jus

Penne alla Vodka

Penne Pasta Sautéed in a Tomato Vodka Cream Sauce

Baked Rigatoni & Porcini

Rigatoni Pasta Baked With Wild Mushrooms, Pancetta, & Cream

Meatballs Pomodoro\*

House-Made Meatballs with Pomodoro Sauce

#### DESSERTS

Tiramisu

Cannoli

Full Coffee & Tea Service

### Taste of the Orient

\$25

#### SOUP

Thai Chicken & Coconut

#### SALADS

Soba Noodle Salad

Soba Noodles, Veggies, Peanut Dressing

Asian Greens

Mixed Greens, Veggies, Mandarin, Ginger Honey Lime Dressing

#### ENTREES

Stir-Fried Beef & Vegetables\*

Marinated Strips of Beef Stir-Fried with Vegetables, Ginger, & Tamari

Japanese Pork & Plums

Pan Seared Pork Loin, Fresh Plums, Scallions, Cilantro

Pineapple Fried Rice

Jasmine Rice, Pineapple, Veggies, Coconut Milk

Sweet & Sour Chicken

Tender Chicken, Veggies, Sweet & Sour Sauce

Stir-Fried Lo Mein

Lo Mein Noodles, Veggies, Ginger Soy

#### DESSERTS

Key-Lime Pie

Fortune Cookies

Full Coffee & Tea Service

**Events All In One**

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# DINNER

## Buffet Dinner

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### Taste of New England

\$32

#### SOUP

New England Clam Chowder

#### SALADS

Mixed Green Salad

Field Greens, Tomatoes, Cucumbers, Croutons, Red Onion, Vinaigrette

Beet & Arugula Salad

Arugula, Beets, Potatoes, Blue Cheese, Dijon Vinaigrette

#### ENTREES

Rosemary Chicken

Grilled Free-Range Chicken Breast, Tomato Concasse, Sautéed Mushrooms, Rosemary Jus

Baked Haddock\*

Fresh Haddock Baked with a Butter Crumb Topping, Lemon

Penne & Apple Wood Smoked Chicken

Penne, Apple Wood Smoked Chicken, Cranberries, Spinach, Walnut Cream Sauce

Honey Glazed Carrots

Yukon Mashed Potatoes

#### CARVING STATION

Slow-Roasted Prime Rib of Beef\*

Au Jus, Horseradish Cream Sauce

#### DESSERTS

Apple Pie

Carrot Cake

Full Coffee & Tea Service

### Taste of Mexico

\$24

#### SOUP

Black Bean & Chicken Soup

#### STARTERS

Tortilla Chips

with Guacamole, Fresh Salsa, & Sour Cream

Mixed Green Salad

Field Greens, Tomatoes, Cucumbers, Croutons, Red Onion, Cilantro Vinaigrette

Chicken & Cheese Quesadillas

Tender Chicken, Monterey & Cheddar Cheeses, Flour Tortilla

#### ENTREES

Tequila Lime Chicken

Grilled Free-Range Chicken Breast, Tequila, Lime, Cilantro

Cheese Enchiladas

Enchiladas Stuffed w/ Cheese, Red Enchilada Sauce, Salsa Verde

Black Beans

Cooked w/ Onions, Pepper, & Lime

Mexican Rice

White Rice, Veggies, Seasoning, Cilantro

Pulled Pork

Slow-Cooked Pork, Barbecue Sauce

#### DESSERTS

Tres Leches Cake

Key-Lime Pie

Full Coffee & Tea Service

### On a Budget

\$21

#### SOUP

Chicken Noodle

#### SALAD

Mixed Green Salad

Field Greens, Tomatoes, Cucumbers, Croutons, Red Onion, Vinaigrette

#### ENTREES

Assorted Roll-Up Sandwiches

Turkey, Roast Beef, Chicken Salad, etc.. in a wrap with Condiments

Rosemary Chicken

Grilled Free-Range Chicken Breast, Tomato Concasse, Sautéed Mushrooms, Rosemary Jus

Herb Roasted Potatoes

Mixed Veggies

Rigatoni w/ Sausage & Broccoli

Rigatoni Pasta, Italian Sausage, Fresh Broccoli, White Wine Butter Sauce, Parmesan

#### DESSERTS

Chocolate Chunk Cookies

Brownies

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# ADD-ON STATIONS

## Carving & Specialty Stations

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### Carving Board Stations

### Specialty Stations

#### Slow-Roasted Prime Rib of Beef\* \$240

*Au Jus, Horseradish Cream Sauce*

*Serves 24 (5 oz. Servings)*

#### Roasted Tenderloin of Beef\* \$235

*Wild Mushroom Demi Glace*

*Serves 20 (4 oz. Servings)*

#### Tuscan Roasted Pork Loin \$125

*Pork Loin Rolled with Soppressata, Spinach, Wild Mushrooms, Roasted Red Pepper, and Provolone w/ Mustard Cream Sauce*

*Serves 20*

#### Sage Roasted Pork Loin \$95

*Mustard Cream Sauce*

*Serves 30 (4 oz. Servings)*

#### Baked Virginia Ham \$125

*Brown Sugar Glaze, Raisin Sauce*

*Serves 40*

#### Roasted Turkey \$125

*Natural Gravy, Cranberry Dipping Sauce*

*Serves 30*

#### Stuffed Turkey Breast \$115

*Turkey Breast Rolled with Herb Stuffing, Natural Gravy, Cranberry Dipping Sauce*

*Serves 15*

All Carving Stations Require a Chef Attendant @ \$75 per Attendant

#### PASTA STATION \$8

**Rigatoni Bolognese\***- Rigatoni, Bolognese Meat Sauce

**Penne, Chicken & Pesto**- Penne, Tender Chicken, Grape Tomatoes, Fresh Pesto Cream Sauce

**Fettuccine w/ Spinach & Gorgonzola**- Fettuccine, Fresh Spinach, Gorgonzola, Butter

**Parmesan Cheese**

**Sliced Italian Bread**

#### BURRITO STATION \$8

*Fresh Rolled Burritos with Three Choices*

**Chipotle Marinated Chicken**

**Pulled Pork**

**Sliced Steak\***

*Cilantro Rice, Black Beans, Salsa Verde, Cheese, Lettuce, Sour Cream, & Guacamole*

**Tortilla Chips & Salsa**

#### STIR-FRY STATION \$8

**Stir-Fried Beef or Chicken w/ Vegetables\***- Marinated Strips of Beef or Chicken Stir-Fried with Vegetables, Ginger, & Tamari

**Pineapple Fried Rice**- Jasmine Rice, Pineapple, Veggies, Coconut Milk

**Sweet & Sour Chicken**- Tender Chicken, Veggies, Sweet & Sour Sauce

**Stir-Fried Lo Mein**- Lo Mein Noodles, Veggies, Ginger Soy

**Fortune Cookies**

Price per Person

All Specialty Stations Require a Chef Attendant @ \$75 per Attendant

**Events All In One**

# A LA CARTE

## Salads & Platters

\*Cooked to order. may be served raw or under cooked. "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

Before placing your order, please inform your server if a person in your party has a food allergy.

### SALADS

	Bowl Serves 15	Full Pan Serves 30
<b>Garden Salad-</b> Romaine, Cucumber, Tomato, Red Onion, Vinaigrette	\$18	\$36
<b>Caesar Salad-</b> Romaine, Croutons, Shaved Parmesan, Creamy Dressing	\$20	\$40
<b>Greek Salad-</b> Romaine, Feta, Veggies, Kalamata Olives, Vinaigrette	\$25	\$50
<b>Antipasto Salad-</b> Romaine, Veggies, Italian Cold Cuts, Provolone, Vinaigrette	\$30	\$60
<b>Spinach Salad-</b> Spinach, Portobello, Rstd. Red Pepper, Goat Cheese, Balsamic Vinaigrette	\$25	\$50
<b>Caprese-</b> Vine Tomatoes, Fresh Mozzarella, EVOO, Basil *Platter*	\$30	\$60
<b>Beet &amp; Arugula-</b> Arugula, Beets, Potatoes, Blue Cheese, Dijon Vinaigrette	\$30	\$60
<b>Mixed Greens-</b> Field Greens, Veggies, Balsamic Vinaigrette	\$23	\$46
<b>Cobb Salad-</b> Lettuce, Bacon, Tomato, Chicken, Hard-Boiled Egg, Blue Cheese, Avocado, Cobb Dressing	\$35	\$70
<b>Grilled Chicken Caesar-</b> Grilled Chicken, Croutons, Shaved Parmesan, Creamy Dressing	\$30	\$60

### COLD PLATTERS

	Small Serves 15	Large Serves 30
<b>Sandwich Wrap-</b> Chicken, Ham, Vegetarian, Turkey	\$40	\$80
<b>Italian Deli Platter-</b> Prosciutto, Capicola, Mortadella, Salami, Provolone, Condiments and Small Rolls	\$55	\$110
<b>Deli Platter-</b> Turkey, Ham, Salami, Roast Beef, American Cheese, Provolone, Condiments and Small Rolls	\$50	\$100
<b>Mediterranean-</b> Hummus, Baba Ganoush, Tabouleh Salad, Olives, Veggies, Stuffed Grape Leaves, Pita Chips	\$50	\$100
<b>Cheese &amp; Cracker-</b> Asstd. Cheeses, Pepperoni, Salami, Crackers	\$30	\$60
<b>Fresh Fruit-</b> Honeydew, Cantaloupe, Watermelon, Pineapple, Strawberries, Blueberries	\$35	\$70
<b>Vegetable Crudite-</b> Celery, Carrots, Broccoli, Tomatoes, Cucumber, Herb Dipping Sauce	\$25	\$50
<b>Shrimp Cocktail*-</b> Shrimp, Cocktail Sauce, Lemon	\$70	\$140
<b>Finger Rolls*-</b> Chicken Salad, Tuna Salad, Ham Salad, Seafood Salad	\$14/ doz.	
<b>Lobster Finger Rolls*-</b> Lobster Salad, Lettuce	\$40/ doz.	

**Events All In One**



# A LA CARTE

## Entrees

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### HOT ENTREES

	Half Pan Serves 15	Full Pan Serves 30			
			<b>Roasted Turkey Breast-</b> <i>Roasted and Sliced Turkey Breast w/ Stuffing and Gravy, Cranberry Sauce on the Side</i>	\$55	\$110
<b>Herb-Crusted Salmon*</b> - <i>Pan Seared Herb-Crusted Salmon, Dijon Mustard, Oven Cured Tomatoes, Brown Butter</i>	\$60	\$120	<b>Roasted Ham-</b> <i>Fresh Roasted Ham w/ Brown Sugar Glaze and Raisin Sauce</i>	\$55	\$110
<b>Chicken &amp; Apples-</b> <i>Pan-Seared Chicken, Sliced Apples, Calvados, Fresh Ginger</i>	\$55	\$110	<b>Beef Tenderloin*</b> - <i>Whole Roasted Beef Tenderloin Sliced w/ Wild Mushroom Demi Glace</i>	\$90	\$180
<b>Rosemary Chicken-</b> <i>Grilled Free-Range Chicken Breast, Tomato Concasse, Sautéed Mushrooms, Rosemary Jus</i>	\$55	\$110	<b>Crispy Duck*</b> - <i>Roasted Whole Duck, Quartered, served w/ Spiced Plum Chutney</i>	\$80	\$160
<b>Tequila Lime Chicken-</b> <i>Grilled Free-Range Chicken Breast, Tequila, Lime, Cilantro</i>	\$55	\$110	<b>Pork Schnitzel-</b> <i>Breaded Pork Cutlets Fried w/ Lemon Butter</i>	\$55	\$110
<b>Tuscan Roasted Pork Loin-</b> <i>Pork Loin Rolled with Soppressata, Spinach, Wild Mushrooms, Roasted Red Pepper, and Provolone drizzled with Whole Grain Mustard Cream Sauce</i>	\$60	\$120	<b>Prosciutto Wrapped Mahi Mahi*</b> - <i>Mahi Mahi Wrapped in Prosciutto di Parma, Blood Orange Vinaigrette</i>	\$75	\$150
<b>Japanese Pork &amp; Plums-</b> <i>Pan Seared Pork Loin, Fresh Plums, Scallions, Cilantro, Plum Sauce</i>	\$55	\$110	<b>Sesame Crusted Loin of Lamb*</b> - <i>Lamb Loin Crusted with Sesame Seeds, Chopped Tomato, Scallions, Thai Peanut Sauce</i>	\$80	\$160
<b>Grilled Steak Tips*</b> - <i>Marinated Grilled Sirloin Tips w/ Sautéed Mushrooms, Bell Pepper, and Onions</i>	\$70	\$140	<b>Chicken Cacciatore-</b> <i>Free-Range Chicken, Mushrooms, Bell Pepper, Onion, Tomato, Basil, Crushed Red Pepper</i>	\$55	\$110
<b>Stir-Fried Beef &amp; Vegetables*</b> - <i>Marinated Strips of Beef Stir-Fried with Vegetables, Ginger, &amp; Tamari</i>	\$70	\$140	<b>Chicken Piccata-</b> <i>Free-Range Chicken, Mushrooms, Tomato, Capers, Lemon Butter</i>	\$55	\$110
<b>Baked Haddock*</b> - <i>Fresh Haddock Baked with a Butter Crumb Topping, Lemon</i>	\$60	\$120	<b>Chicken Marsala-</b> <i>Free-Range Chicken, Mushrooms, Tomato, Marsala Wine Pan Sauce</i>	\$55	\$110

Events All In One

# A LA CARTE

## Entrees & Pastas

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### Hot Entrees Continued...

	Half Pan Serves 15	Full Pan Serves 30
<b>Stuffed Chicken Breast-</b> <i>Free-Range Chicken Breast Butterflied and Stuffed w/ Homemade Stuffing, Pan Gravy</i>	\$60	\$120
<b>Sausage Pepper &amp; Onion-</b> <i>Sliced Italian Sausage w/ Sautéed Bell Pepper &amp; Onions</i>	\$50	\$100
<b>Meatballs Pomodoro*-</b> <i>House-Made Meatballs w/ Pomodoro Sauce</i>	\$55	\$110
<b>Chicken Wings-</b> <i>Teriyaki, Buffalo, or Sweet-Chili</i>	\$50	\$100
<b>Chicken Fingers-</b> <i>Plain, Buffalo, or Sweet-Chili- Fresh Chicken Strips, Breaded and Fried w/ Dipping Sauce</i>	\$50	\$100
<b>Chicken Parmesan-</b> <i>Fresh Breaded Chicken Cutlet, Pomodoro Sauce, Mozzarella, Parmesan</i>	\$55	\$110
<b>Eggplant Parmesan-</b> <i>Fresh Breaded Eggplant, Pomodoro Sauce, Mozzarella, Parmesan</i>	\$45	\$90
<b>Sweet &amp; Sour Chicken-</b> <i>Tender Chicken, Veggies, Sweet &amp; Sour Sauce</i>	\$55	\$110
<b>Bratwurst-</b> <i>Grilled Bratwurst, Caramelized Onion &amp; Apples</i>	\$50	\$100
<b>Chicken Pot Pie-</b> <i>Diced Chicken, Potato, Onion, Carrots, Peas, Veloute, topped w/ Puff Pastry Shell</i>	\$35	\$70

### PASTA

	Half Pan Serves 15	Full Pan Serves 30
<b>Spaghetti Marinara-</b> <i>Spaghetti w/ Fresh Marinara, Basil</i>	\$30	\$60
<b>Penne alla Vodka-</b> <i>Penne w/ Creamy Tomato Vodka Sauce</i>	\$40	\$80
<b>Penne alla Norma-</b> <i>Penne Pasta Baked w, Eggplant, Tomato, Basil, Ricotta Salata</i>	\$45	\$90
<b>Baked Rigatoni &amp; Porcini-</b> <i>Rigatoni Pasta Baked With Wild Mushrooms, Pancetta, Spinach, &amp; Cream</i>	\$55	\$110
<b>Penne &amp; Apple Wood Smoked Chicken-</b> <i>Penne, Apple Wood Smoked Chicken, Cranberries, Spinach, Walnut Cream Sauce</i>	\$60	\$120
<b>Fettuccine w/ Spinach &amp; Gorgonzola-</b> <i>Fettuccine, Fresh Spinach, Gorgonzola, Butter</i>	\$50	\$100
<b>Sunday Gravy w/ Pappardelle*-</b> <i>Meatballs, Italian Sausage, Veal, Pork Chops, Beef Braciole, Pomodoro Sauce, Pappardelle Pasta</i>	\$60	\$120
<b>Rigatoni Bolognese*-</b> <i>Rigatoni, Bolognese Meat Sauce</i>	\$55	\$110
<b>Baked Ziti-</b> <i>Ziti Baked w/ Pomodoro Sauce and Three Cheeses</i>	\$45	\$90

**Events All In One**

# A LA CARTE

## Pastas & Sides

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### Pastas Continued...

	Half Pan Serves 15	Full Pan Serves 30
<b>Rigatoni, Sausage &amp; Rabe-</b> <i>Rigatoni, Fennel Sausage, Broccoli Rabe, Garlic, EVOO, Crushed Red Pepper, Parmesan</i>	\$50	\$100
<b>Chicken Broccoli Ziti-</b> <i>Ziti, Tender Chicken, Broccoli, White Wine Butter Sauce, Parmesan</i>	\$50	\$100
<b>Penne, Chicken &amp; Pesto-</b> <i>Penne, Tender Chicken, Grape Tomatoes, Fresh Pesto Cream Sauce</i>	\$50	\$100
<b>Shrimp Scampi*-</b> <i>Linguine, Shrimp, Tomatoes, Garlic, Lemon, White Wine Butter Sauce</i>	\$55	\$110
<b>Linguine w/ Clam Sauce- White or Red*-</b> <i>Linguine, Clams, White Wine Butter or Pomodoro Sauce</i>	\$55	\$110
<b>Lasagna*-</b> <i>Pasta Layered w/ Pomodoro Sauce &amp; Three Cheeses With Mini Meatballs</i>	\$45 \$50	\$90 \$100
<b>Fettuccine Alfredo-</b> <i>Fettuccine tossed in Alfredo Sauce</i>	\$50	\$100
<b>Tortellini &amp; Pesto-</b> <i>Cheese Tortellini, Tomato, Fresh Pesto Cream Sauce</i>	\$55	\$110
<b>Lobster Mac &amp; Cheese*-</b> <i>Fresh Lobster w/ Homemade Macaroni &amp; Cheese</i>	\$70	\$140

### COLD SIDES

	Sm. Bowl Serves 15	Lg. Bowl Serves 30
<b>Pasta Salad-</b> <i>w/ Fresh Veggies &amp; Dressing</i>	\$15	\$30
<b>Potato Salad-</b> <i>Onion, Celery, Mayo</i>	\$18	\$36
<b>Macaroni Salad-</b> <i>w/ Fresh Veggies &amp; Mayo</i>	\$15	\$30
<b>Cous Cous Salad-</b> <i>w/ Fresh Veggies, EVOO, Lemon</i>	\$16	\$36
<b>Orzo Salad-</b> <i>Orzo Pasta, Fresh Spinach, Asparagus, EVOO, Lemon</i>	\$19	\$38

### HOT SIDES

	Half Pan Serves 15	Full Pan Serves 30
<b>Yukon Mashed Potatoes-</b> <i>Potatoes mashed w/ Cream &amp; Butter</i>	\$25	\$50
<b>Herb Roasted Potatoes-</b> <i>Potatoes Roasted w/ Garlic &amp; Fresh Herbs</i>	\$23	\$46
<b>Tuscan Potato &amp; Tomato-</b> <i>Roasted Potatoes, Tomatoes, EVOO, Basil</i>	\$25	\$50
<b>Creamy Herb Polenta-</b> <i>Polenta w/ Fresh Herbs, Parmesan</i>	\$25	\$50

Events All In One



# A LA CARTE

## Sides & Soups

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### Hot Sides Continued...

	Half Pan Serves 15	Full Pan Serves 30
<b>Pineapple Fried Rice-</b> <i>Jasmine Rice, Pineapple, Coconut Milk, Veggies</i>	\$28	\$56
<b>Stir-Fried Lo Mein-</b> <i>Lo Mein Noodles, Veggies, Ginger Soy</i>	\$25	\$50
<b>Lemon Basmati Rice-</b> <i>Basmati Rice, Veggies, Lemon</i>	\$22	\$44
<b>Rice Pilaf-</b> <i>Long Grain Rice, Veggies</i>	\$22	\$44
<b>Green Beans Almondine-</b> <i>Fresh Green Beans, Slivered Almonds, Butter</i>	\$22	\$44
<b>Provençal Mixed Vegetables-</b> <i>Broccoli, Carrots, Snow Peas, Cauliflower, Fresh Herbs, Butter</i>	\$25	\$50
<b>Honey Glazed Carrots-</b> <i>Baby Carrots, Honey Glaze</i>	\$22	\$44
<b>Steamed Broccoli-</b> <i>Fresh Broccoli, Butter</i>	\$24	\$48
<b>Creamy Spinach-</b> <i>Fresh Spinach, Cream, Parmesan</i>	\$32	\$64
<b>Bok Choy-</b> <i>Fresh Bok Choy Sautéed Garlic &amp; Ginger</i>	\$25	\$50
<b>Ratatouille-</b> <i>Eggplant, Mushrooms, Carrots, Tomato Sauce</i>	\$25	\$50
<b>Seasonal Vegetable</b>	\$25	\$50

### SOUPS

	1 Gallon Serves 15	2 Gallon Serves 30
<b>Tuscan Minestrone</b>	\$30	\$60
<b>Homestyle Chicken Noodle</b>	\$30	\$60
<b>Carrot Ginger</b>	\$30	\$60
<b>Clam Chowder</b>	\$40	\$80
<b>Corn Chowder</b>	\$35	\$70
<b>Potato &amp; Leek</b>	\$30	\$60
<b>Thai Chicken &amp; Coconut</b>	\$35	\$70
<b>Portobello, Spinach, &amp; Tortellini</b>	\$35	\$70
<b>Loaded Baked Potato</b>	\$35	\$70
<b>Chorizo, Kale, &amp; Chickpea</b>	\$30	\$60
<b>Italian Wedding</b>	\$30	\$60
<b>Seasonal Soup</b>	\$30	\$60

**Events All In One**

# POST FUNERAL

## Buffet

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### Traditional Brunch

<b>APPETIZER</b>	\$21
Cheese & Cracker Platter	
<b>JUICE</b>	
Orange, Cranberry, & Grapefruit Juice	
<b>SOUP</b>	
Tuscan Minestrone	
<b>ENTREES</b>	
Scrambled Eggs w/ Cheddar Cheese	
Bacon & Sausage	
Home Fried Potatoes	
Buttermilk Pancakes w/ Maple Syrup	
Muffins, Croissants, & Danish	
Assorted Roll-Up Sandwiches	
Turkey, Roast Beef, Chicken Salad, etc.. in a wrap	
Rosemary Chicken	
Grilled Free-Range Chicken Breast, Tomato Concasse, Sautéed Mushrooms, Rosemary Jus	
Penne alla Vodka	
Penne Pasta Sautéed in a Tomato Vodka Cream Sauce	
Potato Salad	
<b>FRUIT</b>	
Fresh Fruit Platter- Honeydew, Cantaloupe, Watermelon, Pineapple, Strawberries, Blueberries	
Full Coffee & Tea Service	

### New England Brunch

<b>APPETIZER</b>	\$25
Cheese & Cracker Platter	
<b>JUICE</b>	
Orange, Cranberry, & Grapefruit Juice	
<b>SOUP</b>	
New England Clam Chowder	
<b>ENTREES</b>	
Scrambled Eggs w/ Diced Ham & Cheddar Cheese	
Bacon & Sausage	
Home Fried Potatoes	
French Toast w/ Maple Syrup	
Muffins, Croissants, & Danish	
Stuffed Chicken Breast- Free-Range Chicken Breast	
Butterflied and Stuffed w/ Homemade Stuffing, Pan Gravy	
Baked Haddock*	
Fresh Haddock Baked with a Butter Crumb Topping, Lemon	
Herb-Roasted Potatoes	
Honey Glazed Carrots	
<b>FRUIT</b>	
Fresh Fruit Platter- Honeydew, Cantaloupe, Watermelon, Pineapple, Strawberries, Blueberries	
Full Coffee & Tea Service	

### On a Budget

<b>SALAD</b>	\$18
Mixed Green Salad	
Field Greens, Tomatoes, Cucumbers, Croutons, Red Onion, Vinaigrette	
<b>ENTREES</b>	
Assorted Roll-Up Sandwiches	
Turkey, Roast Beef, Chicken Salad, etc.. in a wrap with Condiments	
Rosemary Chicken	
Grilled Free-Range Chicken Breast, Tomato Concasse, Sautéed Mushrooms, Rosemary Jus	
Herb Roasted Potatoes	
Mixed Veggies	
Rigatoni w/ Sausage & Broccoli	
Rigatoni Pasta, Italian Sausage, Fresh Broccoli, White Wine Butter Sauce, Parmesan	
<b>DESSERTS</b>	
Chocolate Chunk Cookies	
Brownies	
Full Coffee & Tea Service	

Prices are Based on Per Person. Substitutions are permitted. Prices may change with substitutions. 30 person minimum. All charges are subject to a 20% taxable service charge and 6.25% sales tax.

**Events All In One**

# POST FUNERAL

## Buffet

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### Finger Sandwich

\$8.25

#### SALADS

##### Garden Salad

*Romaine, Tomatoes, Cucumbers, Croutons, Red Onion, Vinaigrette*

**Choice of Potato Salad or Pasta Salad**

**Potato Salad-** *Onion, Celery, Mayo*

**Pasta Salad-** *w/ Fresh Veggies & Dressing*

#### SANDWICHES

##### Finger Sandwiches\*

*Chicken Salad, Tuna, Ham Salad, & Seafood Salad*

#### SIDES

##### Kettle Potato Chips

**Pickles, Olives, & Peppers**

#### FRUIT

**Fresh Fruit Platter-** *Honeydew, Cantaloupe, Watermelon, Pineapple, Strawberries, Blueberries*

**Full Coffee & Tea Service**

### Sandwich Wrap

\$14

#### APPETIZER

**Cheese & Cracker Platter**

#### SOUP

**Homestyle Chicken Noodle**

#### SALADS

##### Caesar Salad

*Romaine, Croutons, Shaved Parmesan, Creamy Dressing*

**Choice of Potato Salad or Pasta Salad**

**Potato Salad-** *Onion, Celery, Mayo*

**Pasta Salad-** *w/ Fresh Veggies & Dressing*

#### SANDWICHES

##### Assorted Roll-Up Sandwiches

*Turkey, Roast Beef, Chicken Salad, etc.. in a Wrap with Condiments*

#### SIDES

##### Kettle Potato Chips

**Pickles, Olives, & Peppers**

#### FRUIT

**Fresh Fruit Platter-** *Honeydew, Cantaloupe, Watermelon, Pineapple, Strawberries, Blueberries*

**Full Coffee & Tea Service**

### Italian American

\$22

#### SALADS

##### Caesar Salad

*Romaine, Croutons, Shaved Parmesan, Creamy Dressing*

##### Caprese

*Vine-Ripened Tomatoes, Fresh Mozzarella, EVOO, Basil*

#### ENTREES

##### Baked Ziti

*Ziti Baked w/ Pomodoro Sauce and Three Cheeses*

##### Sunday Gravy\*

*Meatballs, Italian Sausage, Veal, Pork Chops, Beef Braciola, Pomodoro Sauce*

##### Chicken Parmesan

*Fresh Breaded Chicken Cutlet, Pomodoro Sauce, Mozzarella, Parmesan*

**Warm Rolls w/ Butter**

#### DESSERTS

##### Tiramisu

##### Cannoli

**Full Coffee & Tea Service**

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**Events All In One**



# WEDDING RECEPTION

## Plated Dinner

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### STARTERS

#### PRE-DINNER APPETIZER STATION

##### Antipasto Display

*Imported Meats & Cheeses, Caponata, Seasonal Vegetables, Frittata, Marinated Olives, Flat Bread*

##### Cheese Board

*A Selection of Local and Imported Cheeses, Fresh and Dried Fruits, Crackers and Flat Bread*

##### Vegetable Crudit 

*A Selection of Raw Vegetables and Dipping Sauces*

#### SOUPS

Tuscan Minestrone

Portobello, Spinach, & Tortellini

Homestyle Chicken Noodle

Seasonal Soup

Italian Wedding

#### SALADS

##### Mixed Greens

*Field Greens, Chopped Veggies, Stilton Vinaigrette*

##### Caesar

*Crisp Romaine, Croutons, Shaved Parmesan, Creamy Dressing*

##### Caprese

*Vine-Ripened Tomatoes, Fresh Mozzarella, EVOO, Basil*

##### Beet & Arugula

*Arugula, Beets, Potatoes, Blue Cheese, Dijon Vinaigrette*

### ENTREES

#### ENTREES

##### Rosemary Chicken \$21

*Grilled Free-Range Chicken Breast, Tomato Concasse, Saut ed Mushrooms, Rosemary Jus, Yukon Mash, Green Beans*

##### Prosciutto Wrapped Mahi Mahi\* \$23

*Pan Roasted Mahi Mahi Wrapped in Prosciutto di Parma, Blood Orange Vinaigrette, Yukon Mash, Broccoli*

##### Steak au Poivre\* \$26

*Peppercorn Crusted Filet Mignon, Cognac Cream Pan Sauce, Herb-Roasted Potatoes, Mixed Veggies*

##### Tuscan Roasted Pork Loin \$22

*Pork Loin Rolled with Soppressata, Spinach, Wild Mushrooms, Roasted Red Pepper, and Provolone Drizzled with Mustard Cream Sauce, Yukon Mash, Mixed Veggies*

##### Herb-Crusted Salmon\* \$22

*Pan Seared Herb-Crusted Salmon, Dijon Mustard, Oven Cured Tomatoes, Brown Butter, Tuscan Potato, Green Beans*

##### Slow Roasted Prime Rib of Beef\* \$26

*Roasted Prime Rib of Beef, Au Jus, Horseradish Cream, Yukon Mash, Creamy Spinach*

##### Japanese Style Pork Loin \$21

*Pan Seared Pork Loin, Plums, Scallions, Cilantro, Yukon Mash, Bok Choy*

##### Chicken & Apples \$21

*Pan Seared Chicken, Sliced Apples, Calvados, Fresh Ginger, Herb-Roasted Potatoes, Honey Glazed Carrots*

Please Select One Appetizer Station, One Soup and One Salad to Complement Your Dinner Selection

#### Entrees Continued...

##### Grilled New York Strip\* \$26

*Grilled New York Strip Steak, Vidalia Onion, Mushrooms, Barolo Demi Glace, Yukon Mash, Mixed Veggies*

##### Sesame Crusted Loin of Lamb\* \$25

*Lamb Loin Crusted with Sesame Seeds, Chopped Tomato, Scallions, Thai Peanut Sauce, Fried Rice, Bok Choy*

##### Filet Mignon & Shrimp\* \$29

*Pan Seared Filet Mignon, Rosemary Shrimp, Wild Mushroom Demi Glace, Yukon Mash, Green Beans*

##### Grilled Vegetable Tower \$19

*Grilled, Portobello, Eggplant, Zucchini, Roasted Red Pepper, Bufala Mozzarella, Tomato Basil Sauce*

##### Surf & Turf\* \$35

*Pan Seared Filet Mignon, Crabmeat Stuffed Lobster Tail, Duo of Sauces, Yukon Mash, Broccoli*

##### Stuffed Turkey Breast \$22

*Turkey Breast Rolled with Herb Stuffing, Natural Gravy, Cranberry Dipping Sauce, Yukon Mash, Mixed Veggies*

### CAKE

#### Wedding Cake Prices Vary

*Our Pastry Chef can Design the Perfect Wedding Cake for Your Special Day. Please Ask For Details*

**Events All In One**

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# WEDDING RECEPTION

## Buffet Dinner

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### Big Night

\$32

#### SOUP

Portobello, Spinach, & Tortellini

#### SALADS

##### Mixed Green Salad

Field Greens, Tomatoes, Cucumbers, Croutons, Red Onion, Vinaigrette

##### Caprese

Vine Tomatoes, Fresh Mozzarella, EVOO, Basil

#### ENTREES

##### Herb-Crusted Salmon\*

Pan Seared Herb-Crusted Salmon, Dijon Mustard, Oven Cured Tomatoes, Brown Butter

##### Chicken & Apples

Pan Seared Free-Range Chicken, Sliced Apples, Calvados, Fresh Ginger

##### Penne alla Norma

Penne Baked w/ Eggplant, Tomato, Basil, Ricotta Salata

##### Herb Roasted Potatoes

##### Provençal Mixed Vegetables

#### CARVING STATION

##### Slow-Roasted Prime Rib of Beef\*

Au Jus, Horseradish Cream Sauce

#### DESSERT

##### Wedding Cake

Full Coffee & Tea Service

### Taste of Italy

\$30

#### SOUP

Tuscan Minestrone

#### SALADS

##### Antipasto Display

Imported Meats & Cheeses, Caponata, Seasonal Vegetables, Frittata, Marinated Olives, Flat Bread

##### Caesar Salad

Crisp Romaine, Croutons, Shaved Parmesan, Creamy Dressing

#### ENTREES

##### Tuscan Roasted Pork Loin

Pork Loin Rolled with Soppressata, Spinach, Wild Mushrooms, Roasted Red Pepper, and Provolone drizzled with Whole Grain Mustard Cream Sauce

##### Rosemary Chicken

Grilled Free-Range Chicken Breast, Tomato Concasse, Sautéed Mushrooms, Rosemary Jus

##### Penne alla Vodka

Penne Pasta Sautéed in a Tomato Vodka Cream Sauce

##### Baked Rigatoni & Porcini

Rigatoni Pasta Baked With Wild Mushrooms, Pancetta, & Cream

##### Meatballs Pomodoro\*

House-Made Meatballs with Pomodoro Sauce

#### DESSERT

##### Wedding Cake

Full Coffee & Tea Service

### Taste of New England

\$32

#### SOUP

New England Clam Chowder

#### SALADS

##### Mixed Green Salad

Field Greens, Tomatoes, Cucumbers, Croutons, Red Onion, Vinaigrette

##### Beet & Arugula Salad

Arugula, Beets, Potatoes, Blue Cheese, Dijon Vinaigrette

#### ENTREES

##### Rosemary Chicken

Grilled Free-Range Chicken Breast, Tomato Concasse, Sautéed Mushrooms, Rosemary Jus

##### Baked Haddock\*

Fresh Haddock Baked with a Butter Crumb Topping, Lemon

##### Penne & Apple Wood Smoked Chicken

Penne, Apple Wood Smoked Chicken, Cranberries, Spinach, Walnut Cream Sauce

##### Honey Glazed Carrots

##### Yukon Mashed Potatoes

#### CARVING STATION

##### Slow-Roasted Prime Rib of Beef\*

Au Jus, Horseradish Cream Sauce

#### DESSERT

##### Wedding Cake

Full Coffee & Tea Service

**Events All In One**

Themed Buffet Dinners Prices are Based on Per Person. Substitutions are permitted. Prices may change with substitutions. 30 person minimum. Carving Station Requires Chef Attendant @ \$75 per Attendant. All charges are subject to a 20% taxable service charge and 6.25% sales tax.

# WEDDING RECEPTION

## Buffet Dinner

\*Cooked to order. may be served raw or under cooked. "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

Before placing your order, please inform your server if a person in your party has a food allergy.

### On a Budget \$21

- SOUP**  
Chicken Noodle
- SALAD**  
**Mixed Green Salad**  
Field Greens, Tomatoes, Cucumbers, Croutons, Red Onion, Vinaigrette
- ENTREES**  
**Rosemary Chicken**  
Grilled Free-Range Chicken Breast, Tomato Concasse, Sautéed Mushrooms, Rosemary Jus  
**Herb Roasted Potatoes**  
**Mixed Veggies**  
**Rigatoni w/ Sausage & Broccoli**  
Rigatoni Pasta, Italian Sausage, Fresh Broccoli, White Wine Butter Sauce, Parmesan  
**Meatballs Pomodoro\***  
House-Made Meatballs with Pomodoro Sauce
- DESSERT**  
Wedding Cake

### Happily Ever After \$38

- SOUP**  
Italian Wedding
- SALADS**  
**Mixed Green Salad**  
Field Greens, Tomatoes, Cucumbers, Red Onion, Vinaigrette  
**Caprese**  
Vine Tomatoes, Fresh Mozzarella, EVOO, Basil
- ENTREES**  
**Herb-Crusted Salmon\***  
Pan Seared Herb-Crusted Salmon, Dijon Mustard, Oven Cured Tomatoes, Brown Butter  
**Chicken & Apples**  
Free-Range Chicken, Sliced Apples, Calvados, Fresh Ginger  
**Tuscan Roasted Pork Loin**  
Pork Loin Rolled with Soppressata, Spinach, Wild Mushrooms, Roasted Red Pepper, and Provolone drizzled with Whole Grain Mustard Cream Sauce  
**Penne & Apple Wood Smoked Chicken**  
Penne, Apple Wood Smoked Chicken, Cranberries, Spinach, Walnut Cream Sauce  
**Herb Roasted Potatoes**  
**Provençal Mixed Vegetables**
- CARVING STATION**  
**Roasted Tenderloin of Beef\***  
Wild Mushroom Demi Glace
- DESSERT**  
Wedding Cake

Full Coffee & Tea Service



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**Events All In One**



# WEDDING RECEPTION

## Add-On Stations

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### Pre-Dinner App Station

#### Antipasto Display \$5

Imported Meats & Cheeses, Caponata, Seasonal Vegetables, Frittata, Marinated Olives, Flat Bread

#### Cheese Board \$4

A Selection of Local and Imported Cheeses, Fresh and Dried Fruits, Crackers and Flat Bread

#### Vegetable Crudité \$3.50

A Selection of Raw Vegetables and Dipping Sauces

#### Mediterranean Display \$4.50

House-Made Hummus, Baba Ganoush, Marinated Olives, Tabouleh Salad, Stuffed Grape Leaves, Mediterranean Vegetables, Pita Chips

#### Seafood Display\* \$10

Shrimp Cocktail, Oysters on the Half Shell, Roasted Clams & Sausage, a Selection of Smoked Fish, Mini Crab Cakes, Mussels in Basil & Mustard Cream Sauce

#### French Country Display \$5

A Selection of French Cheeses, Baked Brie Drizzled with Local Honey, *Fresh Fruit*, Pate' with Dijon Mustard and Cornichons, Artisanal Breads and Crackers

#### Price Per Person

### Carving Board Station

#### Slow-Roasted Prime Rib of Beef\* \$240

Au Jus, Horseradish Cream Sauce  
Serves 24 (5 oz. Servings)

#### Roasted Tenderloin of Beef\* \$235

Wild Mushroom Demi Glace  
Serves 20 (4 oz. Servings)

#### Tuscan Roasted Pork Loin \$125

Pork Loin Rolled with Soppressata, Spinach, Wild Mushrooms, Roasted Red Pepper, and Provolone w/ Mustard Cream Sauce  
Serves 20

#### Sage Roasted Pork Loin \$95

Mustard Cream Sauce  
Serves 30 (4 oz. Servings)

#### Baked Virginia Ham \$125

Brown Sugar Glaze, Raisin Sauce  
Serves 40

#### Roasted Turkey \$125

Natural Gravy, Cranberry Dipping Sauce  
Serves 30

#### Stuffed Turkey Breast \$115

Turkey Breast Rolled with Herb Stuffing, Natural Gravy, Cranberry Dipping Sauce  
Serves 15

All Carving Stations Require a Chef Attendant @ \$75 per Attendant

### Specialty Station

#### PASTA STATION \$8

**Rigatoni Bolognese\***- Rigatoni, Bolognese Meat Sauce

**Penne, Chicken & Pesto**- Penne, Tender Chicken, Grape Tomatoes, Fresh Pesto Cream Sauce

**Fettuccine w/ Spinach & Gorgonzola**- Fettuccine, Fresh Spinach, Gorgonzola, Butter

**Parmesan Cheese**

**Sliced Italian Bread**

#### BURRITO STATION \$8

Fresh Rolled Burritos with Three Choices

**Chipotle Marinated Chicken**

**Pulled Pork**

**Sliced Steak\***

Cilantro Rice, Black Beans, Salsa Verde, Cheese, Lettuce, Sour Cream, & Guacamole

**Tortilla Chips & Salsa**

#### STIR-FRY STATION \$8

**Stir-Fried Beef or Chicken w/ Vegetables\***- Marinated Strips of Beef or Chicken Stir-Fried with Vegetables, Ginger, & Tamari

**Pineapple Fried Rice**- Jasmine Rice, Pineapple, Veggies, Coconut Milk

**Sweet & Sour Chicken**- Tender Chicken, Veggies, Sweet & Sour Sauce

**Stir-Fried Lo Mein**- Lo Mein Noodles, Veggies, Ginger Soy

**Fortune Cookies**

Price per Person

All Specialty Stations Require a Chef Attendant @ \$75 per Attendant

**Events All In One**