

# Wedding Menus

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# ~Hors D'ouerves~

## ~Passed Hors D'oeuvres~

### ~Hot~

#### *\$2 per piece*

*Greek Spanikopita Triangles*  
*Mushroom and Feta Mini Turnovers*  
*Boursin Stuffed Mushroom Caps*  
*Roasted Red Pepper and Artichokes*  
*Honey Onions and Basil Turnover*  
*Wild Mushroom Purse*

#### *\$2.5 per piece*

*Brandade Fritters with Cajun Remoulade Sauce*  
*Sweet Potato and Green Chile Turnover*  
*Chicken Samosa seasoned with Coriander, garlic & curry*  
*Grilled Chicken Satay - with Peanut Sauce*  
*Artichoke Fritters lightly breaded & deep fried*  
*Chicken & Smoked Gouda Beignets*

#### *\$3 per piece*

*Pesto Grilled Shrimp Skewers*  
*Scallops wrapped in Bacon Glazed with Maple*  
*Blue Cheese and Asparagus Turnover*  
*Petite Egg Rolls with Mustard Dip*

#### *\$3.5 per piece*

*Wonton Triangles with Lump Crabmeat*  
*Coconut Shrimp with Thai Sweet-Hot Dipping Sauce*  
*Crab Rangoon with a hot mustard dipping sauce*  
*Mini Crab Cake with Spicy Remoulade*

#### *\$4 per piece*

*Grilled Lamb chop with mint pesto*  
*Mini Beef Wellington*

*~Passed Hors D'oeuvres Continued~*

*~Cold~*

*\$2 per piece*

*Sun Dried Tomatoes and Black Olive Turnover*

*Sun Dried Tomato Tapenade on Crostini*

*Cajun Cheddar Puff Pastry Pinwheels*

*Cherry Tomatoes Stuffed with Goat cheese*

*Endive with Blue Cheese and walnuts*

*\$2.5 per piece*

*Italian Cured Prosciutto with Fresh Steamed Asparagus*

*Italian Prosciutto wrapped Melon*

*Grilled Eggplant & Roasted Red Pepper on Focaccia*

*Buffalo Mozzarella, Tomato & Basil oil on Crostini*

*\$3 per piece*

*Dilled Salmon Salad in Phyllo Cup*

*Cucumber Rounds piped with Smoked Trout Mousse*

*Atlantic Smoked Salmon with Dill Herb Crostini*

*\$3.5 per piece*

*Chilled Jumbo Shrimp with Traditional Cocktail Sauce*

*Duck & Mushroom Crostini*

## ~Stationary Displays~

(Each Display is for approximately 30-35 people)

### *Cold Salad Selections*      **\$40**

*(Choice of 6 Salads)*

*Traditional Caesar with Croutons, Parmesan Cheese & Romaine Hearts*

*Spinach with Warm Bacon Dressing Mushrooms and Minced Hard Boiled Egg*

*Mixed Greens with assorted Dressings*

*Greek Pasta Salad*

*Cherry Tomatoes with Fresh Mozzarella and Basil*

*Beets with Tarragon Sherry Vinaigrette*

*Bob's Grandmother's Potato Salad*

*Grilled Vegetable Salad with Balsamic Vinaigrette*

*Sesame Peanut Noodles with Baby Shrimp and Asian Vegetables*

### *Wings Two Ways*

*Half with Our Own Spicy Mango Sauce Served with Blue*

*Cheese Dressing and Half Thai Marinated with Spicy Peanut sauce*

**\$60**

### *Fresh Fruit Display*

*With Ginger-Lime-Honey Yogurt Dipping Sauce*

**\$75**

### *Chilled Grilled Vegetable Platter*

*Served with lemony Hummos*

**\$50**

### *Brie en Croute*

*Served with a Selection of Fresh Bread and Crackers*

**\$80**

### *Mozzerella Platter*

*Fresh Mozzarella, Sliced Tomato and Red Onion drizzled with*

*Basil Oil and Balsamic Syrup*

**\$50**

*Smoked Fish Board*

*A Selection of Smoked Salmon, Mussels, Trout and Traditional Garnish*

*\$125*

*Vermont and International Cheese Board*

*Served with Assorted Common Crackers*

*\$85*

*Smoked Salmon Platter*

*Cold Smoked Salmon garnished with*

*Capers, red onion, cream cheese, diced eggs, crackers and flatbreads*

*\$90*

*Marscopone Dip*

*Marscopone cheese layered with Pesto and Sun Dried Tomatoes*

*Served with Flatbreads & Crackers*

*\$55*

*Antipasto*

*A Selection of Assorted Italian Meats and Cheeses, Marinated Olives,*

*Red Peppers, Artichoke Hearts, Tuscan White Bean Puree,*

*Honey Baby Onions, Marinated Mushrooms and Pepperoncini*

*\$85*

*Black Bean and Corn Salsa*

*With Freshly Fried Corn Tortilla Chips*

*\$45*

*Vegetable Crudité and Buttermilk Herb Dip*

*\$45*

*Salad Nicoise*

*Poached Fresh Yellow fin Tuna, Lettuce, Green Beans, Boiled New Potatoes,*

*Hard Boiled egg, Pickled Red Onion, Kalamata Olives*

*\$65*

## *~Carving Stations~*

(Each Station serves Approximately 30-35 people)

### *Peppercorn Crusted Tenderloin of Beef*

*with Horseradish and Maple Mustard*

*\$225*

### *Beef Wellington*

*with Bordelaise Sauce*

*\$285*

### *Herb-Roasted Vermont Turkey*

*with Pan Gravy and Housemade Cranberry Sauce*

*\$150*

### *Roast Pork Loin*

*Stuffed with Spinach, Pinenuts, and Asiago and Bread Crumbs  
with Vermont Apple Cider Maple Glaze*

*\$135*

### *Traditional Atlantic Salmon Coulbiac*

*with Lemon Aioli*

*\$175*

### *Seared and Roasted Strip Sirloin au Jus*

*Served with Mini rolls and Horseradish Dip*

*\$190*

### *Certified Angus Prime Rib served with Mini Rolls*

*Au jus and Creamy Horseradish*

*\$285*

### *Maple Mustard Glazed Roasted Pork Loin*

*with Apple Coconut Chutney*

*\$135*

### *Maple Glazed Ham*

*Finished with a Raisin Rum Sauce, and served with Mustard and Mini Rolls*

*\$135*

### *Yellow Fin Tuna*

*Served with Soy Sauce, Wasabi, Pickled Ginger and Crackers*

*\$225*

## *~Concept Stations~*

Each Station can be manned by a Chef (\$50 per hour) or Displayed  
(Each Station is for approximately 30-35 people)

### *Tossed to Order Caesar*

*Traditional Caesar with Croutons, Parmesan Cheese & Romaine Hearts*  
**\$60**

### *Tossed to Order Baby Spinach*

*Spinach with Warm Bacon Dressing Mushrooms and Minced Hard Boiled Egg,  
Mixed Greens with assorted Dressings*  
**\$60**

### *Fajita Station*

*Chicken or Beef with Sautéed onions and Bell Peppers, Warm Flour Tortillas  
Sour cream, Guacamole, tomatoes, onions, shredded lettuce,  
Shredded Cheddar and Tabasco*  
**\$150**

### *Crepe Station - Guest have their choice of:*

*Sautéed Vegetable, Seafood Newburg or Creamy Chicken Fillings*  
**\$160**

### *Salad Nicoise*

*Pan Seared Yellow Fin Tuna Tossed with Lettuce, Green Beans, Boiled New Potatoes,  
Hard Boiled egg, Pickled Red Onion, Kalamata Olives*  
**\$185**

### *Pasta Station*

*Wild Mushroom Ravioli with Sun Dried Tomato Alfredo,  
Penne with Marinara, Sausage & Parmesan and Farfalle with Pesto*  
**\$190**

## ~Concept Stations Continued~

*Sushi Station* – Assorted Nori and Sushi attractively displayed  
with Pickled Ginger, Wasabi and Soy Dipping Sauce  
\$275

### *Raw Bar*

*Littleneck Clams, Oysters and Poached Shrimp*  
*Served with Horseradish, Cocktail sauce, Lemon, Tabasco & spicy Remoulade*  
\$275

### *Assorted Dim Sum*

*Including Scallion Pancakes, Chicken Bao and Shu Mai*  
\$225

### *Fondue*

*Traditional Cheese with Bread and Garden Vegetables*  
\$85

*Chocolate for dipping Bananas, Strawberries and Pretzels, Fruit and Cake*  
\$95

~Appetizers First or Second Course~

*Salmon, Scallop & Spinach Mousse*

*with Tarragon Crème Fraiche*

*\$9*

*Southwestern Smoked Chicken Eggroll*

*with Avocado-Ranch Dipping Sauce*

*\$6*

*Twice Baked Porcini Mushroom Soufflé*

*with Watercress Salad and Sweet Onion-Dijon Vinaigrette*

*\$7*

*Smoked Salmon Terrine*

*with Fresh Herb and Caper Salad and a Deviled Egg*

*\$8*

*Leek Wrapped Roulade of Duck Breast*

*with Creamed Sweet Corn and Fresh Shiitake*

*\$9*

*Brioche and Brie "Grilled Cheese"*

*topped with Heirloom Tomatoes Relish*

*\$6*

*Chicken and Wild Mushroom Strudel*

*with Tarragon Cream Sauce*

*\$6*

*Vegetarian Dim Sum Selection*

*with Ginger Soy Dipping Sauce*

*\$6*

~Appetizers First or Second Course Continued~

*Roasted Portabella Mushroom, Escargot and Prosciutto*

*Baked on Puff Pastry with Pernod Butter served on Madeira Bordelaise Sauce*

*\$9*

*Crab Cakes on Green Papaya Salad*

*with Ancho Chili Aioli*

*\$9*

*Vera Cruz Scallop and Shrimp Ceviche*

*In an Avocado Half*

*\$8*

*Shrimp Cocktail*

*with a Vodka Remoulade or Traditional Cocktail Sauce*

*\$9*

*Roulade of Duck Breast and Leek*

*with Creamed Sweet Corn and Shitake Mushroom*

*\$8*

*Fresh Mozzarella, Vine ripe Tomatoes, Pickled Red Onion*

*Served with Basil Oil & Balsamic Drizzle*

*\$6*

*~Salads~*

*A Sheaf of Baby Lettuces*

*with Mango Poppyseed Dressing*

*\$5*

*Classic Caesar Salad*

*Served in Crisp Parmesan Cup*

*\$5*

*Baby Bibb Lettuce*

*with Toasted Walnuts and Crisp Granny Smith Apples finished  
with Gorgonzola Cheese and Port Wine Vinaigrette*

*\$6*

*Mixed Baby Greens*

*with Seasonal Vegetables, and Balsamic Vinaigrette*

*\$4.5*

*Heart of Romaine*

*Tossed with Peppercorn Dressing and Carrot Threads*

*\$5*

*Baby Spinach & Frissee*

*with Candied Pecans, Chevre, Red Onion and Cranberry Vinaigrette*

*\$5.5*

*~Soup~*

*Eggplant Roasted Red Pepper and Tomato Bisque*

*Served with garlic Crostini*

*\$3*

*Puree Cannellini Bean*

*with Crème Fraîche and Truffle oil*

*\$3*

*Squash Bisque*

*Finished with Mascarpone and Chives*

*\$3*

*Sweet Potato and Maytag Bisque*

*Topped with Scallion Threads*

*\$3*

*Shrimp Bisque*

*with Chives*

*\$4*

*New England Clam Chowder*

*\$4*

*Chilled Honeydew Melon Soup*

*with Port Wine Reduction*

*\$3.5*

*Lobster Bisque*

*Served with Artichoke Ravioli*

*\$4*

*~Intermezzo~*

*Lemon Sorbet*

*\$1.5*

*Passion Fruit Sorbet*

*\$1.5*

*Raspberry Sorbet*

*\$1.5*

*Orange Ice*

*\$1.5*

## *~Entrée~*

All entrees are accompanied by appropriate starch and seasonal vegetables unless noted

### *~Beef~*

#### *Roasted Prime Rib of Beef au Jus*

*Served with Horseradish Mashed Potatoes*

*\$28*

#### *Grilled Fillet Mignon*

*Port Wine Demi-glacé Sauce and Two Colored Mashed Potato*

*\$28*

#### *Grilled New York Strip Steak*

*Finished with Madeira Demi-Glace over Horseradish Mashed Potatoes*

*\$ 24*

#### *Tenderloin of Beef Stroganoff*

*Saute Onions & Mushrooms finished with Sour Cream*

*\$28*

#### *Veal Saltimbocca with Sage and Prosciutto*

*Marsala Sauce*

*\$25*

#### *Sautéed Filet Mignon*

*Topped with Lump Crabmeat and Béarnaise Sauce and*

*Served with Two Colored Mashed Potatoes*

*\$28*

#### *Brie Stuffed Veal Rib Chop in a fresh Breadcrumbs Crust*

*Marsala Demi-Glace and Twice Baked Potato*

*\$30*

*~Entrées Continued~*

*~Game~*

*Roasted New Hampshire Farm Raised Venison Loin*

*Juniper Berry Red Wine Sauce and Sweet Potato Spaetzle*

*\$35*

*Herb Crusted Lamb Rack*

*Port Wine Sauce and Mushroom Barley Risotto*

*\$32*

*Moroccan Lamb Tagine*

*Dried Fruit and Saffron Petite*

*\$25*

*Veal Rack*

*Porcini Sherry Sauce and Risotto Milanese*

*\$29*

*~Pork~*

*Roasted Pork Loin*

*Stuffed with Spinach, Pinenuts, Asiago and Bread Crumbs*

*Vermont Apple Cider Maple Glaze*

*\$22*

*Roast Pork Loin*

*Stuffed with Sautéed Apples and Dried Fruit, Finished*

*Vermont Cider Maple Glaze and served over Mashed Sweet Potatoes*

*\$22*

## *~Entrées Continued~*

### *~Poultry~*

#### *Boneless Breast of Chicken*

*Wild Mushroom Cream Sauce*

*\$21*

#### *Sherry Tarragon Chicken*

*Roasted Shallots and Crème Fraîche*

*\$21*

#### *Boneless Chicken Breast*

*Stuffed with Spinach, Sun Dried Tomatoes and Feta*

*Roasted Shallot Sauce and Wild Rice Pilaf*

*\$23*

#### *Sautéed Statler Chicken Breast*

*Tarragon Cream Sauce and Wild Rice Pilaf*

*\$23*

#### *Boneless Duck Breast*

*Wrapped around a Plum-Ginger Nori Roll finished with Plum Sake Sauce*

*\$26*

#### *Half Roasted Duck*

*Cassis Sauce and Rice and Grain Medley*

*\$25*

#### *Half Roasted Duck*

*Honey-Ginger Hoisin Glaze and Rice and Grain Medley*

*\$25*

#### *Grilled Cavendish Farms Quail*

*Cassis Glaze and Gorgonzola Gnocchi*

*\$28*

#### *Roasted Semi-Boneless Cornish Game Hen*

*Dried Fruit Cornbread Stuffing and Marsala Sauce*

*\$28*

## *~Entrées Continued~*

### *~Seafood~*

#### *Grilled Atlantic Salmon*

*Sautéed Peppers and Baby Tomatoes*

*\$22*

#### *Gratine of Seafood St. Jacques*

*Scallops, Shrimp, Mussels and Crab*

*\$25*

#### *Baked Sole with Lump Crabmeat Stuffing*

*Finished with Roasted Red Pepper Champagne Sauce*

*\$24*

#### *Boston Market Haddock*

*with Baby Shrimp and Sugar Snap Pea Sauté,  
Lemon Butter Sauce and Roasted Red Potatoes*

*\$20*

#### *Potato String wrapped Halibut*

*Lemon Basil Beurre Blanc*

*\$29*

#### *Zuppa de Pesce*

*Scallops, Shrimp, Clams, Calamari and Mussels*

*\$25*

#### *Baked Stuffed Shrimp with Lump Crab Stuffing*

*Lemon Butter Sauce and Parsley New Potatoes*

*\$29*

*~Entrées Continued~*

*~Seafood Continued~*

*Pan Seared Sesame Crusted Tuna Steak*

*Finished with Thai Sweet-Hot Glaze,  
Served with Coconut-Scallion Jasmine Rice*

*\$31*

*Roasted Rainbow Trout*

*Stuffed with sautéed Fennel, Onion, Celery and Breadcrumbs  
Served with Tomato Beurre Blanc*

*\$22*

*Horseradish Crusted Atlantic Salmon*

*Lemon Beurre Blanc and Crisp Potato Pancakes*

*\$22*

*Baked Cod with Sherried Herb Crust*

*\$21*

*Seared Salmon*

*Served with Sauce Choron over Crisp Potato Pancakes*

*\$22*

*Seared Salmon*

*Served over Sautéed Cucumber finished with Pesto Butter  
and served with Pearl Cous Cous Medley*

*\$23*

## *~Entrées Continued~*

### *~Vegetarian~*

*Vegetable and Gruyere Strudel*

*Herb Buerre Blanc & Tomato Chutney*

*\$18*

*Vegetarian Cassoulet*

*Artichoke Confit & Caramelized Onions*

*\$18*

*Traditional Three-Cheese Lasagna*

*Finished with a Marinara Mushroom Sauce*

*\$18*

*Pasta Primavera*

*Sautéed selection of Fresh Vegetables & Pasta tossed in an Alfredo Sauce*

*\$18*

### *~Dual Protein Plated Dinner Options~*

*Ask our Chef to Create a selection Specialized for your Taste*

*Poached Halibut with Pesto Sauce*

*& Roast Rack of Lamb with Mint Sherry Sauce*

*Served with New Potatoes*

*\$36*

*Crumb Crusted Scrod with Lemon Butter Sauce*

*& Gruyere Stuffed Chicken Breast with Caper, Tomato and White Wine Sauce*

*Served with Smashed Red Potatoes*

*\$27*

*Roasted Beef Sirloin with Wild Mushroom Sauce*

*& Seared Atlantic Salmon with Lemon Parsley Butter*

*Served with Garlic Mashed Potatoes*

*\$26*

*Grilled Chicken Breast with Parmesan Crust*

*& Roasted Beef Sirloin with Caramelized onion Sauce*

*Served with Mashed New Potatoes*

*\$27*

## *~After Dinner Delights~*

*These Mini Dessert Buffets are to be enjoyed by your Guest at their leisure  
(Each is priced per person)*

### *Ice Cream Party*

*Vanilla, Cinnamon, & Chocolate Ice Cream*

*Toppings: Butterscotch, Hot Fudge, Fruit Compote, Caramel, Whipped Cream,  
Marshmallows, M&M's, Bananas, Crushed Nuts, Jimmies and Waffer Cones*

*\$9*

### *Chocolate Fountain Party*

*Bittersweet Chocolate flowing from the Fountain*

*Dippers: Strawberries, Bananas, Cheese Cake Cubes, Cake Squares, Pretzels,  
Dried Apricots and Cigar Waffers*

*\$10*

### *Cheese Tasting*

*A Flight of New England Micro Farm Cheeses served with Hearth Oven Baked Breads*

*\$4*

### *Pastry Chef Table of Delights*

*Assortment of Cakes, Mousse, Crème Brulee, Fruit Salad, Chocolate Cake, Cookies,  
Macaroons and Berries*

*\$8*

## *~Complete Package Buffets~*

*(Minimum of 50 guests)*

*Sherman Buffet 65.00 per person*

### *~Salads~*

*(Selection of three)*

*Beet Salad with Tarragon*

*Sherry Vinaigrette*

*Grilled Vegetable Salad*

*Poppy Seed Coleslaw*

*Three Bean Salad*

*Traditional Caesar Salad*

*Baby Bliss Potato Salad*

*Mixed Baby Greens with Assorted Dressings*

*Marinated Cucumber Salad Sour Cream and Fresh Dill*

*Sesame Peanut Noodles with Asian Vegetables and Baby Shrimp*

### *~Carving Station~*

*(Selection of two)*

*Roasted Top Sirloin of Beef au jus*

*Herb Roasted Vermont Turkey with Gravy & Homemade Cranberry Sauce*

*Maple Glazed Ham finished with a Raisin Rum Sauce*

### *~Entrees~*

*(Selection of three)*

*Baked Cod with Sherried Herb Crust*

*Breast of Chicken with Wild Mushroom Cream Sauce*

*Traditional Three-Cheese Lasagna finished with a Marinara Mushroom Sauce*

*Roasted Pork Loin stuffed with Spinach, Pinenut, Asiago and Bread Crumbs with*

*Vermont Apple Cider Maple Glaze*

### *~Accompaniments~*

*(Selection of two)*

*Saffron Rice Pilaf*

*Herbed Cous Cous*

*Roasted Garlic Mashed Potatoes*

*Steamed New Potatoes with Fresh Parsley*

*Herb-Roasted Baby Red Bliss Potatoes*

### *~Chef's Selection of Seasonal Vegetables~*

### *~Coffee and Tea~*

*~Complete Package Buffets Continued~*

*Woodbury Buffet \$75 per person*

*~Salads~*

*(Selection of two)*

*Traditional Caesar Salad*

*Grilled Vegetable Salad*

*Mixed Baby Lettuce Salad with Assorted Dressings*

*Fresh Mozzarella & Vine Ripe Tomatoes with*

*Fresh Basil and Extra Virgin Oil*

*Marinated Cucumber Salad with Sour Cream and Fresh Dill*

*Beet Salad with Tarragon Sherry Vinaigrette*

*Sesame Peanut Noodles with Asian Vegetables and Baby Shrimp*

*Wild Mushroom & Fontina Panzanella with Sherry Vinaigrette*

*Greek Salad with Marinated Artichoke Hearts, Kalamata Olives*

*and Imported Feta Cheese*

*~Carving Station~*

*(Selection of two)*

*Seared and Roasted Strip Sirloin au Jus*

*Herb Roasted Vermont Turkey with Gravy & House made Cranberry Sauce*

*Maple Mustard Glazed Roasted Pork Loin with Apple Coconut Chutney*

*~Entrees~*

*(Selection of three)*

*Roast Pork Loin stuffed with Spinach, Pinenuts, Asiago and Bread Crumbs with*

*Vermont Apple Cider Maple Glaze*

*Moroccan Lamb Tagine with Dried Fruit Saffron*

*Zuppa de Pesce with Scallops, Shrimp, Clams, Calamari and Mussels*

*Sherry Tarragon Chicken with Roasted Shallots and Crème Fraiche*

*Grilled Atlantic Salmon with Lemon Butter Sauce*

*~Accompaniments~*

*(Selection of two)*

*Saffron Rice Pilaf*

*Herbed Cous Cous*

*Roasted Garlic Mashed Potatoes*

*Herb-Roasted Baby Red Bliss Potatoes*

*~Chef's Selection of Seasonal Vegetables~*

*~Coffee and Tea~*

## *~Complete Package Buffets Continued~*

*Bullrush Buffet      \$85.00 per person*

### *~Salads~*

*(Selection of three)*

*Mixed Baby Lettuce Salad with Assorted Dressings*

*Traditional Caesar Salad*

*Fresh Mozzarella & Vine Ripe Tomatoes with Fresh Basil & Extra Virgin Olive Oil*

*Grilled Vegetable Salad*

*Marinated Cucumber Salad with Sour Cream and Fresh Dill*

*Beet Salad with Tarragon Sherry Vinaigrette*

*Sesame Peanut Noodles with Asian Vegetables and Baby Shrimp*

*Greek Salad with Marinated Artichoke Hearts,*

*Kalamata Olives and Imported Feta Cheese*

*Wild Mushroom and Fontina Panzanella with Sherry Vinaigrette*

*Seafood Pasta Medley with Dill-Lemon Aioli*

*Niçoise Salad*

*Grilled Fresh Tuna and Provençal Vegetables*

*Mediterranean Lentil Salad, Imported Feta Cheese, and Kalamata Olives,*

*Sweet Red Bell Peppers and Rosemary-Lemon Vinaigrette*

### *~Carving Station~*

*(Select one)*

*Peppercorn Crusted Tenderloin of Beef With Horseradish and Maple Mustard*

*Beef Wellington with Bordelaise Sauce*

*Herb-Roasted Vermont Turkey with Gravy & Housemade Cranberry Sauce*

*Roast Pork Loin stuffed with Spinach, Pinenuts, and Asiago and Bread Crumbs*

*with Vermont Apple Cider Maple Glaze*

*Atlantic Salmon Coulbiac*

## *Bullrush Buffet Continued*

### *~Entrees~*

*(Selection of three)*

*Tenderloin of Beef Stroganoff*

*Gratinee of Seafood St. Jacques, with Scallops, Shrimp, Mussels and Crab*

*Baked Sole with Lump Crabmeat Stuffing with Roasted Red Pepper Champagne Sauce*

*Veal Saltimbocca with Marsala Sauce*

*Grilled Atlantic Salmon with Sautéed Peppers and Baby Tomatoes*

*Moroccan Lamb Tagine with Dried Fruit and Saffron*

*Zuppa de Pesce with Scallops, Shrimp, Clams Calamari and Mussels*

*Sherry Tarragon Chicken with Roasted Shallots and Crème Fraîche*

### *~Accompaniments~*

*(Selection of two)*

*Roasted Garlic Mashed Potatoes*

*Steamed New Potatoes with Fresh Parsley*

*Herb-Roasted Baby Red Bliss Potatoes*

*Saffron Rice Pilaf*

*Herbed Cous Cous*

*Oven Crisped Three Cheese Polenta with Marinara Sauce*

*~Chef's selection of seasonal vegetables*

*~Coffee and Tea~*

## *~Back Deck BBQ's~*

*Cool Breeze      \$40.00 per person*

### *~Assortment of Salads ~*

*Mixed Greens with Assorted Dressings  
Cucumber Sour Cream Dill Bean Salad  
Bob's Grandmother's Potato Salad  
Bacon & Broccoli Salad  
Panzanella  
Greek Pasta Salad  
Bean Salad*

### *~Corn on the Cob~*

### *~Baked Beans~*

### *~Dessert~*

*Strawberry Shortcake  
Sliced Watermelon*

### *~Assorted Kabobs~*

*Swordfish with Red Onion, Kalamata Olives and Fresh Bay Leaf  
Sirloin Tips with Mushroom and Sweet Peppers  
Chicken with Zucchini and Cherry Tomatoes*

*Rainbow      \$32.00 per person*

### *~Assortment of Salads ~*

*Mixed Greens with Assorted Dressings  
Cucumber Sour Cream Dill Bean Salad  
Bob's Grandmother's Potato Salad  
Bacon & Broccoli Salad  
Panzanella  
Greek Pasta Salad*

### *~Corn on the Cob~*

### *~Baked Beans~*

### *~From the Grill~*

*Barbecued Chicken Breast  
Hamburgers  
Bratwurst with Sautéed Peppers and Onions*

### *~Dessert~*

*Strawberry Shortcake  
Sliced Watermelon*

*~Back Deck BBQ's c Continued~*

*Sunshine      \$35.00 per person*

*~Assortment of Salads~*

*Mixed Greens with Assorted Dressings  
Cucumber Sour Cream Dill Bean Salad  
Bob's Grandmother's Potato Salad  
Bacon & Broccoli Salad  
Panzanella  
Greek Pasta Salad  
Bean Salad*

*~Corn on the Cob~*

*~Baked Beans~*

*~From the Grill~*

*Barbecued Chicken Breast  
Hamburgers  
Sirloin Tip Kabobs with Mushroom and Sweet Peppers*

*~Dessert~*

*Strawberry Shortcake  
Sliced Watermelon*

*Soft Shadow      \$28.00 per person*

*~Assortment of Salads ~*

*Mixed Greens with Assorted Dressings  
Chef's Choice Pasta Salad  
Bob's Grandmother's Potato Salad*

*~Corn on the Cob~*

*~Baked Beans~*

*~From the Grill~*

*Grilled Marinated Chicken Breast  
Hamburgers  
Hot Dogs*

*~Dessert~*

*Cookies  
Sliced Watermelon*

## *~The Day After Brunches~*

*(Minimum of 50 guests)*

*Lippitt's Brunch      \$25.00 per person*

### *~Sweet Beginnings~*

*Fruit Platter*

*Assorted Baked Goods-Danish, Cinnamon Rolls, Assorted Muffins, Croissants*

*Assorted Bagels*

*Assorted Cream Cheeses*

### *~Salads~*

*Green Salad*

*Tomato, Mozzarella & Basil Salad*

*Broccoli & Bacon Salad*

*Greek Pasta Salad*

### *~Brunch Classics~*

*Sausage & Bacon*

*Homefries*

*Scrambled Eggs*

*Stuffed French Toast*

### *~Entrees~*

*Chicken Marsala*

*Herb Crusted Cod with Sherry Butter Sauce*

*The above entrees are served with Chef's selection of seasonal vegetables and rice pilaf*

### *~Dessert~*

*Apple Crisp*

*Assorted Dessert Bars*

*Coffee and Tea*

*~Add Eggs Benedict~      \$4.00 per person*

## *~The Day After Brunches Continued~*

*Morgan's Brunch      \$60.00 per person*

### *~Sweet Beginnings~*

*Fruit Platter*

*Assorted Baked Goods-Danish, Cinnamon Rolls, Assorted Muffins, Croissants*

*Assorted Bagels*

*Assorted Cream Cheeses*

### *~Salads~*

*Green Salad*

*Tomato, Mozzarella & Basil Salad*

*Broccoli & Bacon Salad*

*Greek Pasta Salad*

*Chicken Waldorf Salad*

*Grilled Vegetable Salad*

### *~Brunch Classics~*

*Sausage & Bacon*

*Homefries*

*Scrambled Eggs*

*Stuffed French Toast*

*Eggs Benedict*

### *~Seafood Platter~*

*Smoked Fish and Shellfish Platter*

### *~Chef Manned Stations~*

*Waffle Station*

*with Vermont Maple Syrup, Whipped Cream, Strawberries, Chocolate Sauce & Bananas*

### *~Carving Stations~*

*Roasted Turkey, Roast Beef Sirloin*

*With accompaniments*

*Shellfish with Sherry Cream Sauce*

*Vermont Veal and Mushroom Stew*

### *~Chef's Vegetables~*

### *~Dessert~*

*Apple Crisp*

*Assorted Dessert Bars*

*Coffee and Tea*

*~Add Eggs Benedict~      \$4.00 per person*