

GRANITE LINKS

Corporate Events

VEGAN



GLUTEN-FRIENDLY



DAIRY-FREE



Breakfast

GRAZING TABLES

priced per person | minimum 40 guests

AVOCADO TOAST STATION | 13

warm seven grain + sourdough toast, avocado, crushed red pepper, hard boiled egg, smoked salmon, crumbled bacon, prosciutto, tomato, spiced pepitas, goat cheese, feta, artisanal oils, maldon salt, whipped honey butter, assorted jams

gluten-free bread +\$3 per piece (minimum 25 pieces)

BAGEL DIPPING DISPLAY | 8

whipped chive cream cheese, smoked salmon spread, honey butter, bacon jam, apple butter, assorted jellies, cinnamon, plain + 'everything' bagel chips

Signature GRAZING TABLE | 26 *minimum order 50 guests*

curated blend of featured items

Assorted Artisanal Cheese + Spreads

focaccia, baguette, pita chips, lavash, crostini

Seasonal Fruits + Farmhouse Vegetables

roasted beet hummus, honey yogurt, house ranch

Italian Meats + Marinated Vegetables

assorted mustards

Mediterranean Display

hummus, baba ganoush, falafel, stuffed grape leaves, lamb meatballs, tzatziki

BUFFETS

priced per person | minimum 40 guests

'SIGNATURE' | 22

Includes:

Fresh Fruit Salad

Parfaits

berries, granola, vanilla greek yogurt

Mini Bagels

whipped plain + chive cream cheese, butter, jam

Coffee Cake + Mini Muffins

Assorted Juices

orange, apple, cranberry, grapefruit

Coffee + Tea

regular, decaf

'BUCKY' | 32

Includes:

Fresh Fruit Salad

Spinach + Cheese Souffle

One (1) Breakfast Protein

select from:

applewood bacon, maple sausage, chicken apple sausage, country ham

Roasted Breakfast Potatoes

Mini Assorted Croissants + Pastries

Assorted Juices

orange, apple, cranberry, grapefruit

Coffee + Tea

regular, decaf

'HOLE-IN-ONE' | 42

Includes:

Fresh Fruit Cups

Mixed Green Salad

balsamic vinaigrette

One (1) Egg Dish

select from:

Scrambled Eggs chive

Broccoli + Cheddar Frittata

Tomato + Mozzarella Omelet pesto

One (1) Breakfast Protein

select from:

Applewood Bacon, Maple Sausage,

Chicken Apple Sausage, Country Ham

Brioche French Toast

three berry compote, cinnamon whipped cream

Roasted Breakfast Potatoes

Coffee Cake + Mini Muffins

Orecchiette Pasta

lemon chicken, broccolini, garlic cream

Assorted Juices

orange, apple, cranberry, grapefruit

Coffee + Tea

regular, decaf

Enhancements

Omelet Station +10 upgrade | +15 add on

fresh cracked eggs or egg whites, ham, bacon, maple sausage, chicken apple sausage, roasted potato, caramelized onion, cremini mushroom, roasted pepper, baby spinach, cheddar, mozzarella

*Chef attendant required | 150 per attendant

**Two Chef attendants required for parties of more than fifty (50) guests

Smoked Salmon Board + 250 serves 25 guests

chopped egg, caper, red onion, cucumber, tomato, dill, lemon, whipped cream cheese, miniature bagels

Lemon-Basil Chicken +9 add on

roasted tomato

Iced Coffee +1

BREAKFAST BOXES

priced per box | minimum 40 boxes

RISE + SHINE | 20

Fresh Fruit Cup 🍌 🍌 🍌

House Yogurt + Granola 🍌

Gourmet Blueberry Muffin

Individual Orange Juice

MORNING GLORY | 24

Fresh Fruit Cup 🍌 🍌 🍌

House Yogurt + Granola 🍌

Individual Orange Juice

Breakfast Sandwiches

select one (1):

egg + cheese

bacon, egg + cheese

sausage, egg + cheese

LIGHT SNACKS

priced per box | minimum 40 boxes

TRAIL MIX BAR 🍌 | 8

almonds, spiced cashews, granola, dried apricots, cran-raisins, coconut, m&ms®, white chocolate chips

TAKE A DIP | 12

Onion Dip 🍌 house potato chips

Salsa + Guacamole 🍌 🍌 🍌 tortilla chips

Hummus 🍌 carrot + celery sticks, pita chips

Enhancements

ENERGY BITES 🍌 | 7 two per guest

select one (1):

maple-vanilla latte

banana oat

cranberry-pistachio

SWEET PICK ME UPS | 14

chocolate chip, oatmeal raisin + white chocolate macadamia cookies, assorted brownies + blondies, petite lemon squares + raspberry crumbles

BALANCED BENTO BOX | 18

Tzatziki + Garlic Hummus 🍌 crudité, pita crisps

Whipped Almond Butter 🍌 🍌 fuji apples

Savory Trail Mix

Grapes

Lunch

BUFFETS

priced per person | minimum 40 guests

SANDWICH BUFFET | 30

gluten-free option +12 (includes one of each sandwich selected)

Mixed Greens Salad 🍌 🍌 🍌

Kettle Potato Chips

Choice of up to Four (4) Sandwiches

select from:

The Cali 🍌

roast turkey, avocado, chipotle-lime aioli, multi-grain

Roasted Sirloin

crisp shallot, boursin, smoked tomato jam, pretzel roll

Salmon 🍌

poached salmon, red onion, caper aioli, bagel

Croque Monsieur

country baked ham, gruyere, dijon, garlic aioli, sour dough

Grilled + Chilled Chicken

brie, granny smith apple, bibb lettuce, honey mustard, ciabatta

Dill Pickle Spears

Chocolate Chip Cookies

Coffee + Tea Station

Tarragon Chicken Salad

grapes, cucumber, croissant

Mediterranean

hummus, cucumber, tomato, red onion, feta, pita pocket

Lobster Salad +9

mayo, lettuce, croissant

Tomato Mozzarella

fresh mozzarella, vine-ripened tomato, arugula, nut-free pesto, extra virgin olive oil, balsamic, ficelle add prosciutto +2

Lemon-Pepper Tuna Salad 🍌

albacore tuna, cracked pepper, fresh herbs, lemon zest, ciabatta

SALAD BAR | 36

Greens 🍌 🍌 🍌

arugula, chopped romaine, mixed greens, kale

Grains 🍌 🍌 🍌

quinoa, brown rice

Cheese 🍌

crumbled feta, shaved parmesan

Proteins 🍌

grilled balsamic chicken, grilled shrimp, flank steak

Dressings

champagne vinaigrette, chipotle-ranch, tzatziki dressing

Veggies, Fruit + Seeds 🍌 🍌 🍌

roasted sweet potato, shredded carrot, radish, baby cucumber, chickpeas, sliced rainbow pepper, dried cranberries, spiced pepitas, marinated tomatoes, banana peppers

Grilled Flatbread 🍌

Coffee + Tea Station

Chocolate Chip Cookies

VEGAN 🍌

GLUTEN-FRIENDLY 🍌

DAIRY-FREE 🍌

All food and beverage is subject to 18% gratuity, 6% administrative fee and 7% state and local tax.

'BUILD YOUR OWN LUNCH BUFFET'

*39 per person with two mains | **45 per person with three mains

Includes:

One (1) Salad
Two (2) or Three (3) Mains
One (1) Starch
One (1) Vegetable
Warm Rolls + Butter
Cookies + Brownies
Soft Drink Station
Coffee And Tea Station

Select One Salad (1):

Mixed Greens Salad 🍴 🌱
grape tomato, english cucumber, carrot ribbon, seasonal fruit, chianti vinaigrette

Caesar Salad
romaine, shaved parmesan, garlic croutons, caesar dressing

Greek
romaine, diced cucumber, tomato, crumbled feta, kalamata olives, banana pepper slices, pickled red onion, pita crisps, greek vinaigrette

Select One Starch (1):

Long Grain Rice 🍴 🌱
vegetable broth, fresh herbs, garlic, lemon, extra virgin olive oil

Campanelle Pasta
oven-roasted tomatoes, baby spinach, lemon-basil butter

Roasted Potatoes 🍴 🌱
garlic, oregano, extra virgin olive oil

Yukon Mashed Potatoes 🍴
Au Gratin Potato 🍴

Select One (1) Vegetable:

Seasonal Vegetables 🍴 🌱
fresh herbs, extra virgin olive oil

Haricot Verts 🍴
roasted grape tomatoes, garlic butter

Asparagus 🍴
lemon, parmesan

Broccolini 🍴
garlic butter

Select Up to Three (3) Mains:

Roasted Chicken
pan gravy, apple-brioche stuffing

Chicken Parmesan
marinara, mozzarella, shaved parmesan

Rosemary-Dijon Turkey Breast 🍴 🌱
cranberry-orange chutney

Carbona Style Chicken
seared chicken breast, crispy bacon, shaved parmesan, sweet peas, garlic wine sauce

Garlic & Herb Roast Beef 🍴 🌱
mushroom gravy, roasted onion

Skirt Steak 🍴 🌱
rosemary au jus, baby spinach

Shrimp Scampi
sautéed shrimp, fresh herbs, garlic wine butter, lemon, cavatappi

Cavatappi
choice of chicken or sausage, broccolini, garlic butter, shaved parmesan

New England Haddock
Ritz® crumb, lobster-sherry cream

Butternut Ravioli
roasted butternut squash, baby spinach, manchego, brown butter

Three Cheese Ravioli
baby arugula, roasted tomato

Stuffed Portabella 🍴
roasted pepper, quinoa, baby spinach, goat cheese

Vegetable Risotto 🍴
roasted seasonal vegetables, charred tomatoes, parmesan

Sticky Cauliflower 🍴 🌱
sesame seeds, garlic broccolini, jasmine rice

Eggplant Parmesan
italian cheese, san marzano tomato sauce

Stuffed Shells
baby spinach, italian cheese, san marzano tomato sauce, extra virgin olive oil, balsamic

PLATED LUNCH

priced per person | includes plated first course, plated entrée, dessert and tableside coffee + tea

FIRST COURSE served with warm rolls + butter

Select One (1):

Garden Green Salad 🍴 🌱
cherry tomatoes, cucumber, shaved carrot, dried cranberries, balsamic-rosemary vinaigrette

Caesar Salad romaine lettuce, garlic-parmesan crostini, shaved parmesan, caesar dressing

Greek Salad
romaine, diced cucumber, tomato, crumbled feta, kalamata olives, banana peppers, pickled red onion, pita crisps, greek vinaigrette

New England Clam Chowder 🍴 +7
fresh clams, yukon gold potato, light cream, applewood bacon, chive oil +2

Butternut-Apple Bisque 🍴
roasted butternut squash, fuji apple, savory herbs, crème fraîche, crunchy chickpeas

ENTRÉE COURSE choice of two entrées plus one vegetarian option | entrée breakdown to be submitted two weeks prior to event

ENTRÉE SALADS | 32

select one protein: grilled chicken | roasted shrimp | poached salmon

Niçoise Salad 🍴 🌱
mixed greens, new potato, cucumber, french green beans, tomato, olives, hard-boiled egg, chianti vinaigrette

Waldorf Salad 🍴
bibb lettuce, granny smith apple, red & green grapes, toasted walnut, shaved celery, green goddess dressing

PASTA | 37

select one protein: grilled chicken | roasted shrimp | poached salmon

Mezzi Rigatoni
oven-dried tomato, arugula, toasted pine nuts, lemon garlic sauce

Campanelle
applewood bacon, sweet peas, roasted pepper, alfredo

Gemelli
roasted mushrooms, baby spinach, grape tomato, madeira butter

VEGETARIAN | 35

Grilled Portabella 🍴 🌱
balsamic, pistachio, roasted pepper, watercress, tortilla crisps

Roasted Vegetable Risotto 🍴
basil pesto, shaved parmesan, micro greens

Seared Cauliflower Steak 🍴 🌱
chimichurri, roasted beet purée, crisp chickpeas, extra virgin olive oil

CHICKEN | 38

Grilled Chicken 🍴 🌱
pomegranate-dijon glaze, baby zucchini, roasted fingerling potatoes

Roasted Chicken 🍴 🌱
lemon prosecco sauce, roasted cherry tomato, jasmine rice

VEGAN 🌱

GLUTEN-FRIENDLY 🍴

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SEAFOOD | 45

Seared Salmon 🍷 ⓘ
sweet chili glaze, broccolini,
jasmine rice

Lemon-Basil Shrimp
citrus-agave glaze, haricot verts,
rice pilaf, garlic crostini

BEEF | 48

Top Sirloin ⓘ
cider-brandy reduction, asparagus,
cipollini onion, potato hash

Grilled Flat Iron Steak ⓘ
chimichurri, haricot verts,
roasted fingerling potatoes

DESSERT COURSE

Select One (1):

Lemon Meringue Pie
raspberry coulis

Bananas Foster Cake
whipped cream, heath® bar
crumble

Chocolate Mousse Trilogy 🍷
layered white, milk + dark
chocolate mousse, flourless
chocolate cake, strawberry sauce

Carrot Cake 🍷
caramel sauce

Raspberry Sorbet 🍷 ⓘ 🌱
seasonal fruit, coconut cream

Petite Fruit Tarte

Assorted Cookies + Brownies

Dinner

BUTLER-PASSED HORS D'OEUVRES

priced per piece | minimum 40 pieces per selection

SESAME CAULIFLOWER BITE | 4
sweet chili sauce
🌱 ⓘ

YELLOWFIN TUNA | 4
tortilla crisp, pickled ginger,
wasabi cream
🍷

SHRIMP COCKTAIL | 4
grapefruit cocktail sauce
🍷 ⓘ

LAMB CHOP LOLLIPOP | 5
pomegranate glaze,
mint pesto
🍷 ⓘ

RISOTTO FRITTER | 3.5
san marzano tomato sauce

FRIED OYSTER ON THE HALF SHELL | 5
old bay aioli
ⓘ
pair with bloody mary sip + 4

BUFFALO CHICKEN MAC + CHEESE | 4.5

BEEF TERIYAKI | 4
cilantro-lime glaze
🍷 ⓘ

MINIATURE MARGHERITA PIZZA | 3
extra virgin olive oil, fresh herbs

PANKO-CRUSTED LOBSTER TAIL | 5
honey ponzu
🍷 ⓘ

BEEF TENDERLOIN CROSTINI | 4
horseradish crema,
lemon-dressed arugula,
extra virgin olive oil

WATERMELON, MINT + FETA SKEWER | 3.5
balsamic glaze
🍷

MINIATURE MUSHROOM + BRIE PIZZA | 3
grated romano, truffle oil

APPLEWOOD BACON WRAPPED SCALLOP | 5
maple drizzle
🍷 ⓘ

TRUFFLED POMMES FRITES | 3.5
garlic aioli
ⓘ
served in paper cones

BUFFALO CHICKEN SPRING ROLL | 3.5
gorgonzola buffalo sauce

BRUSCHETTA | 4
tomato, parmesan, basil,
extra virgin olive oil, balsamic

SMOKED CHICKEN + CORN QUESADILLA | 3.5
fontina, jalapeño,
salsa verde

KOBE BEEF SLIDERS | 5
applewood-smoked bacon,
cheddar, onion jam, ketchup
pair with french fry cone +1

VEGETABLE SPRING ROLL | 3
sweet chili sauce
ⓘ

SHORT RIB WELLINGTON | 4
horseradish crema

SHORT RIB TACO | 4
cilantro-lime slaw, mango salsa
🍷 ⓘ
pair with mini patron margarita + 4

CUBANO | 3.5
kurobuta ham, roasted pulled
pork, dill pickle, imported swiss,
dijon mustard

PRIME RIB + MANCHEGO SPRING ROLL | 4
rosemary-garlic aioli

COCONUT SHRIMP | 4
orange-ginger marmalade
ⓘ

JONAH CRAB CAKE | 4
citrus remoulade
🍷 ⓘ

FISH TACO | 4
mango salsa, flour tortilla
ⓘ
pair with mini patron margarita + 4

CAROLINA PULLED PORK | 3.5
cornbread crostini, apple slaw

CHICKEN + LEMONGRASS POT STICKER | 3.5
ponzu
ⓘ

CHICKEN + WAFFLE BITE | 3.5
maple-bacon glaze

LOBSTER ROLL | 6
fresh chive

PEAR + BRIE PHYLLO CUP | 4
port reduction
contains almonds

MINI LOADED POTATO BITE | 4
sour cream, jalapeño, scallion,
cheddar, bacon
🍷

VEGAN**GLUTEN-FRIENDLY****DAIRY-FREE**

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STATIONARY DISPLAYS

priced per person | minimum 70% of guest count

 gluten-free crackers \$25 (serves 25 guests)

MEDITERRANEAN | 15

hummus, tabbouleh, baba ganoush, falafel, stuffed grape leaves, lamb meatballs, tzatziki, kalamata olives, feta cubes, cucumber salad, pita chips, lavash, za'atar-dusted crostini

FARMHOUSE | 10

strawberries, blueberries, grapes, pineapple, broccoli, celery, watermelon radish, baby bells, cauliflower, asparagus, carrot, honey yogurt, roasted beet hummus, ranch

FORMAGGIO | 20 *minimum order 50 guests*

assorted gourmet cheeses, honey, grain mustard, locally made jams, artisan baguette

Enhance Formaggio Display with:

Charcuterie Board +200 serves 50 guests

prosciutto, sopressata, small salami, soft baguette

BUTCHER BLOCK | 16

prosciutto de parma, salami, sopressata, capicola, fresh mozzarella, manchego cheese, marinated grape tomatoes, roasted country olives, stuffed peppadew peppers, cucumber salad, marinated artichoke hearts, cornichon, focaccia, soft baguette, assorted mustards, balsamic glaze, extra virgin olive oil, fresh black pepper

GRANITE LINKS RAW BAR | 19

Oyster Shucker Required +250

wellfleet oysters on the half shell, shrimp cocktail, house cocktail sauce, horseradish, mignonette

Signature **GRAZING TABLE** | 26 *minimum order 50 guests*
curated blend of featured items from our cheese, butcher block, farmhouse and mediterranean displays

MINIATURE COMPOSED PLATES

priced per plate | minimum 40 guests

SWEET CHILI CAULIFLOWER | 10

asian slaw

TRUFFLE PARMESAN SACCHETTI | 13

fontina cream, bartlett pear, crispy prosciutto, truffle oil

CHARRED PORK BELLY | 12

slaw, hot honey

BRAISED SHORT RIB | 14

cider glaze, root vegetable puree, pickled cabbage, crispy onion

CHICKEN SALTIMBOCCA | 13

prosciutto-wrapped chicken, sage, provolone, wild mushrooms, madeira sauce, risotto

JUMBO SEA SCALLOP | 16

celery root puree, bacon jam, micro greens

SUSHI DUO | 11

choice of two: scallion maki, avocado maki, salmon maki, tuna nigiri served with seaweed salad

POACHED LOBSTER | 20

creamed corn, crispy prosciutto, pimento puree

SHRIMP + GRITS | 12

blistered tomato, wilted greens, creole sauce

FOOD STATIONS

priced per person | minimum 70% of guest count

CARVING STATION

one (1) chef attendant required per protein | 150 per attendant

ROAST BEEF TENDERLOIN | 38

caramelized balsamic onion, tarragon-horseradish crème

HERB-CRUSTED SIRLOIN | 22

caramelized onion, stilton bleu cheese crème

Accompanied by:

rolls, butter, seasonal salad

Enhance with:

Shrimp Scampi +11 | **Searred Scallops** +13 | **Buttered Lobster Tail** +24

PRIME RIB | 28

rosemary au jus

DIJON-ROSEMARY TURKEY | 18

cranberry-orange compote, pan gravy

SCOTTISH SALMON | 23

heirloom tomato relish, nut-free pesto, lemon wedges

PASTA STATION | 19

Select Two (2):

Mezza Rigatoni

broccoli rabe, bianco sausage, garlic wine sauce

Farfalle

short rib ragu, gremolata

Cheese Tortellini

fried italian parsley

Conchiglie

vodka sauce, basil

Roasted Vegetable Risotto

Orecchiette

baby spinach, blistered tomatoes, toasted pine nuts, balsamic glaze

Accompanied by:

herb butter, grated cheeses, extra virgin olive oil, red pepper flakes, aged balsamic, sliced baguette, garlic bread, seasonal salad

Enhance with:

Herb Roasted Chicken +8 | **Italian Sausage** +7 | **Sautéed Shrimp** +11

VEGAN



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SEAFOOD STATION | 48

Lobster Sliders

Crab Cakes 

Lobster Bisque or Clam Chowder

Ceviche  

Accompanied by:

tortilla strips, fennel salad, housemade old bay potato chips

PAELLA STATION | 18

Classic Paella  

chicken, shrimp, mussels, clams, vine-ripened tomato, fire-roasted peppers, peas, short grain rice

Vegetable Paella   

roasted zucchini, summer squash, baby carrot, red bell pepper, pearl onions, cremini mushroom

Accompanied by:

arugula salad, shaved manchego, spanish crusty bread

SLIDER STATION | 16

gluten-free option +3 per person (minimum 25 rolls)

Grilled Sirloin Burgers 

Seasoned French Fries 

Chipotle Turkey Burgers 

Accompanied by:

lettuce, tomato, onion, bacon, assorted cheeses, garlic aioli, cajun ranch, avocado, sliced pickles, ketchup, mustard

Enhance with:

Upgrade to **Spud Station** +7

french fries, waffle fries, tater tots, housemade chips, sweet potato fries, assorted condiments

Seasonal Salad +7

SOUTHERN BELLE | 20

Buttermilk Fried Chicken Bites

red eye gravy

Fried Pickles

sriracha remoulade

Pimento Cheese Hush Puppies

scallion-pimento cheese aioli

Macaroni + Cheese

Mini Corn Muffins

honey butter

Carolina Slaw 

POKE STATION | 22

Ahi Tuna  

Gulf Shrimp  

Salmon  

Accompanied by:

white rice, mixed greens, soba noodles, onions, cucumber, scallions, ginger, seaweed, wasabi, bean sprouts, avocado, hot sauce, spicy mayo, ginger sesame sauce, toasted sesame seeds, crispy onions, chili flakes

PIZZA STATION | 16

gluten-free option +5 per pizza (minimum 5 pizzas)

Select Three (3):

Margherita

vine-ripened tomato, basil, fresh mozzarella

Roasted Vegetable

goat cheese, balsamic drizzle

Pepperoni

ricotta, hot honey

Sirloin + Gorgonzola

caramelized onion, horseradish crème

Chicken + Broccoli Alfredo

Sausage

onion, roasted red peppers

Accompanied by:

seasonal salad, crushed red pepper, grated parmesan

SUSHI STATION | 24

Select Three (3):

Spicy Tuna Maki 

Salmon Nigiri  

Salmon Maki  

Yellow Tail & Avocado Maki  

Tuna Nigiri  

California Maki  

Cucumber Maki  

Scallion Maki  

Eel & Cucumber Maki  

Shrimp Nigiri  

Accompanied by:

soy sauce, wasabi, pickled ginger, seaweed salad

ASIAN STATION | 21

Select Three (3):

Vegetable Dumplings

Vegetable Fresh Roll   

Chicken Teriyaki Skewer  

Beef Teriyaki Skewer  

Crab Rangoon

Shrimp Satay  

Korean Barbeque Ribs  

Peking Ravioli

Accompanied by:

scallion fried rice and lo mein noodles, sweet chili sauce, hot mustard, sriracha, plum sauce, sesame soy sauce, fortune cookies, fresh orange slices

TACO STATION | 18

Select Two (2):

Carne Asada Beef  

Shredded Chicken  

Roasted Vegetables  

Pork Carnitas  

fire roasted peppers, onion, zucchini, sweet potato, black beans

Accompanied by:

warm flour tortillas, baby iceberg lettuce wraps, corn tortilla strips, cilantro-lime rice, street corn salad, pico de gallo, guacamole, tajin, sour cream, shredded cheese, diced onion, jalapeño, cilantro, assorted hot sauces

VEGAN



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PLATED DINNER

priced per person | includes plated first course, plated entrée, dessert and tableside coffee + tea

FIRST COURSE

Select One (1):

Garden Green Salad 🌱 🌱

cherry tomatoes, cucumber, shaved carrot, dried cranberries, balsamic-rosemary vinaigrette

Caesar Salad

romaine lettuce, garlic-parmesan crostini, shaved parmesan, caesar dressing

Greek Salad

romaine, diced cucumber, tomato, crumbled feta, kalamata olives, banana peppers, pickled red onion, pita crisps, greek vinaigrette

Baby Spinach Salad 🌱

apple, celery, sharp cheddar, toasted walnuts, golden raisins, champagne-mustard seed vinaigrette

Butternut-Apple Bisque 🌱

roasted butternut squash, fuji apple, savory herbs, crème fraîche, crunchy chickpeas

Lobster Bisque

fresh lobster, sherry crème fraîche, tarragon croutons +4

ENTRÉE COURSE

choice of two entrées plus one vegetarian option | entrée breakdown to be submitted two weeks prior to event

CHICKEN

Roasted Chicken 🌱 | 51

prosciutto, fresh mozzarella, bechamel, smashed fingerling, roasted baby carrots

Panko Chicken 🌱 🌱 | 53

lemon-prosecco sauce, capers, charred tomato, crispy fingerling potatoes, haricots verts

Lemon-Oregano Statler Chicken 🌱 | 56

feta cream sauce, smashed fingerling potatoes, bell pepper, asparagus

BEEF

Braised Short Rib | 59

port wine demi-glace, mashed root vegetable, haricots verts, vidalia onion crisps

Seared Sirloin 🌱 | 63

au poivre, cognac demi-glace, caramelized onion, risotto, asparagus

Seared Filet Mignon | 67

bordelaise, mashed potato, asparagus, vidalia onion crisps

SEAFOOD

New England Baked Haddock | 57

ritz® crumb, lobster-sherry cream, yukon mashed potato, asparagus

Sesame-Crusted Salmon 🌱 🌱 | 58

asian vegetables, miso-orange glaze, green onion, jasmine rice cake

Scallop-Stuffed Shrimp | 61

brioche stuffing, garlic-lemon butter, tomato-basil rice pilaf, haricots verts

Panko-Crusted Sea Bass 🌱 🌱 | 65

honey-ponzu drizzle, jasmine rice, baby bok choy, baby carrot

VEGETARIAN

Crispy Eggplant Napoleon | 47

fresh mozzarella, eggplant cutlet, roasted vine-ripened tomato, pomodoro sauce, fresh basil, creamy parmesan polenta

Butternut Ravioli | 47

sage brown butter, amaretto, baby spinach, manchego cheese

Stuffed Portobello Mushroom 🌱 | 47

herb quinoa stuffing, crumbled goat cheese, arugula, green goddess dressing

Seared Cauliflower Steak 🌱 🌱 🌱 | 47

chimichurri, roasted beet purée, crisp chickpeas | 47

SIGNATURE ENTRÉES

Surf + Turf 🌱 | 86

petite filet mignon, béarnaise, poached lobster tail, whipped yukon potato, grilled asparagus

Lazy Man Lobster 🌱 | market price

drawn butter, steamed marble potato, asparagus

DESSERT COURSE

Select One (1):

Ricotta Cheesecake

whipped cream, strawberry topping

Boston Cream Pie

whipped cream, crème anglaise

Carrot Cake 🌱

caramel sauce

Chocolate Mousse Trilogy 🌱

layered white, milk + dark chocolate mousse, flourless chocolate cake, strawberry sauce

Raspberry Sorbet 🌱 🌱 🌱

seasonal fruit, coconut cream

VEGAN



GLUTEN-FRIENDLY



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BUFFETS

priced per person | minimum 40 guests
includes rolls + butter, dessert, coffee + tea station | gluten-free rolls +3 per person (minimum 25)

QUARRY HILLS | 46

Mixed Greens Salad 🍴 ⓘ
english cucumber, strawberry,
red onion, shaved carrots,
poppy seed vinaigrette
Panko-Crusted Cod 🍴
lemon-prosecco butter, extra
virgin olive oil

Roast Chicken 🍴 ⓘ
dijon-pomegranate glaze
Mezza Rigatoni
smoked tomatoes, baby spinach,
garlic herb sauce
Haricots Verts 🍴
garlic butter

HANOVER STREET | 56

Tomato Mozzarella Salad 🍴
vine-ripened tomato, buffalo
mozzarella, basil, balsamic
reduction, extra virgin olive oil
Baby Arugula Salad 🍴
shaved parmesan, lemon
vinaigrette
Chicken Milanese
lemon-caper sauce, shaved
parmesan, baby arugula
Tuscan Haddock 🍴
roasted artichoke, charred tomato,
basil pesto

Housemade Meatballs
san marzano tomato sauce,
extra virgin olive oil
Cavatappi
garlic, oil, fresh herbs, lemon zest,
romano
Roasted Tuscan Vegetables 🍴 ⓘ
fresh herbs, stewed tomato,
extra virgin olive oil

HARBOR ISLAND CLAMBAKE | 72

Garden Salad 🍴 ⓘ
roma tomato, cucumber, carrot,
red onion, black olive, chianti
vinagrette
Sliced Watermelon 🍴 ⓘ 🌱
1.5 lb Lobster 🍴 ⓘ
drawn butter, fresh lemon
Steamed Shellfish 🍴
little necks, P.E.I. mussels,
shallot, cherry tomatoes

Stuffed Quahogs
fresh herbs, applewood bacon,
lemon aioli
BBQ Chicken Drumsticks 🍴 ⓘ
chipotle-lime bbq sauce
Corn on the Cob 🍴
lime butter
**Steamed Baby Red Bliss
Potatoes** 🍴
fresh herbs, garlic butter

CASTLE ISLAND | 48

Mango + Avocado Salad 🍴 ⓘ
cilantro-lime vinaigrette
Grilled Pineapple 🍴 ⓘ
spiced rum crème
Jerk Chicken 🍴 ⓘ
grilled scallion

Charred Salmon 🍴 ⓘ
island slaw
Curried Rice 🍴
Grilled Seasonal Vegetables 🍴 ⓘ
mango butter

QUINCY SHORES | 62

Chopped Salad 🍴
romaine, cherry tomatoes,
vidalia onion, applewood bacon,
buttermilk ranch
Oven-Roasted Chicken 🍴
roasted mushrooms, madeira
velouté, baby spinach
Grilled Skirt Steak 🍴
cognac peppercorn sauce, roasted
pearl onions
Stuffed Shrimp
citrus butter

Au Gratin Potato 🍴
romano crust
Asparagus 🍴
smoked tomato butter, garlic oil

SOUTH END | 64

Greek Salad
cucumber, kalamata olives,
banana pepper slices, tomato,
pickled onion, feta, pita crisps
**Prosciutto-Wrapped
Statler Chicken** 🍴
honey-truffle glaze
Pan-Seared Salmon 🍴
lemon-prosecco butter, capers, dill

Grilled New York Sirloin 🍴 ⓘ
port reduction, caramelized
shallot, cremini mushroom,
baby spinach
Lobster Mac + Cheese
garlic-herb panko
Sour Cream + Chive Mashed 🍴
Oven-Roasted Broccolini 🍴 ⓘ 🌱
toasted almonds, lemon dressing

ASSORTED MINI DESSERTS *included with all dinner buffets*

Mini Cheesecakes
Strawberry Shortcake Mousse Cup
Chocolate Mousse Cup 🍴
Cookies
Brownies

VEGAN



GLUTEN-FRIENDLY



DAIRY-FREE



All food and beverage is subject to 18% gratuity, 6% administrative fee and 7% state and local tax.

Weekday Event Packages

AVAILABLE MONDAY THROUGH THURSDAY ONLY | priced per person

RECEPTION PACKAGE | 115

INCLUDES:

One (1) stationary display

Three (3) butler-passed hors d'oeuvres

Food station-style menu with:

- One (1) carving station item
- Two (2) specialty stations
- Two (2) side dishes

Assorted Miniature Desserts

Prosecco toast

Coffee & tea

DINNER PACKAGE | 115

INCLUDES:

One (1) stationary display

Three (3) butler-passed hors d'oeuvres

Three (3) course plated dinner (starter, entrée + dessert)

Prosecco toast

Coffee & tea

After Dinner

PASSED DESSERTS

priced per piece | minimum 40 pieces per selection

SORBET PUSH POP | 4
mango, raspberry, lemon



MINI WHOOPIE PIE | 4

CRÈME BRÛLÉE SPOON | 4
caramelized sugar crust



FRIED OREO® SKEWER | 4

CLASSIC SKILLET COOKIE | 4

warm chocolate chip cookie, vanilla ice cream

FUNFETTI SKILLET COOKIE | 4

warm funfetti sugar cookie, vanilla ice cream, rainbow sprinkles

FROZEN BLACK + WHITE MILKSHAKE | 4

STRAWBERRY SHORTCAKE TRIFLE | 4

MINI CHURRO | 4
dark chocolate dip

MINI ICE CREAM COOKIE SANDWICH | 4
rainbow sprinkles

PEPPERMINT HOT CHOCOLATE | 4
tiny marshmallows



STATIONS

priced per person | minimum 40 guests

SHORT CAKE STATION | 10

classic glazed biscuits, short cake, macerated strawberries, blueberry compote, lemon curd, whipped cream

SWEET TOOTH TABLE | 16

glazed donut holes, mini churros with dark chocolate, mini cannoli, s'mores marshmallows, mini whoopie pies, petite chocolate chip cookies, mini strawberry shortcake trifle, mini chocolate mousse trifle

HOT CHOCOLATE STATION | 7

accompanied by mini marshmallows, whipped cream, cinnamon, cocoa powder, crushed peppermint candies, caramel sauce, chocolate shavings, Oreos® cookie crumbles

Enhance with:*

Bailey's Irish Cream, Kahlua, Frangelico, Sambuca

*Boozy enhancements charged on consumption

TRAVELING AFFOGATO CART 🍷 | 14

vanilla gelato, espresso topped with warm caramel or chocolate sauce

WHISKEY TASTING STATION | 14

includes tasting glasses + specialty ice cubes

Scotch: The Macallan 12, Oban 14

Irish: Kinnity Castle

Bourbon: Woodford Reserve

Japanese: Assorted

ESPRESSO MARTINI ICE LUGE | 1500

attendant Required + 150 | available with flat rate bar package only
ice luge with custom logo, espresso martinis + garnishes

COFFEE + TEA STATION | 5

regular, decaf

outside dessert fee +2 per person

VEGAN



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