

## GRANITE LINKS

# Daytime Social Events

Featuring a curated selection of offerings perfect for daytime events

VEGAN



GLUTEN-FRIENDLY



DAIRY-FREE



## Hors d'Oeuvres

### BUTLER-PASSED

priced per piece | 25 piece minimum

#### DEVILED EGGS | 4

paprika



#### FRENCH TOAST STICK | 4

vermont maple syrup

#### MINI PANCAKE STACK | 4

fresh blueberries,  
maple syrup

#### CHICKEN + WAFFLES | 4

maple glaze

#### CHARRED BRIE

#### PHYLLO CUP | 4

cranberry

#### BRUSCHETTA | 4

tomato, parmesan, basil,  
extra virgin olive oil, balsamic

#### PEAR + BRIE PHYLLO CUP | 4

port reduction

\*contains almonds\*

#### MINI POTATO LATKE | 5

sour cream, chive

add caviar + 2

#### KOBE BEEF SLIDERS | 5

applewood-smoked bacon,  
cheddar, onion jam,  
ketchup

pair with french fry cone +1

#### PRIME RIB + MANCHEGO

#### SPRING ROLL | 4

rosemary-garlic aioli

#### RISOTTO FRITTER | 3.5

san marzano tomato sauce

#### MINI FRUIT SMOOTHIE | 4

mixed berries



#### CANDIED BACON | 4



#### PETITE PARFAITS | 4

vanilla greek yogurt,  
berries, gluten free granola



#### FIG + PROSCIUTTO

#### CROSTINI | 4

whipped herb ricotta, basil,  
prosciutto, fig jam, ficelle

#### JUMBO SHRIMP COCKTAIL | 4

grapefruit cocktail sauce



#### FRIED OYSTER ON THE HALF SHELL | 5

old bay aioli



pair with bloody mary sip + 3

#### BACON-WRAPPED SCALLOP | 5

maple drizzle



#### SMOKED SALMON CANAPÉ | 5

caper, pickled onion, fresh dill,  
cream cheese, dark rye

#### COCONUT SHRIMP | 4

orange-ginger marmalade



#### LOBSTER ROLL | 6

fresh chive

### STATIONARY

priced per person | 25 person minimum

#### FARMHOUSE | 10

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



#### 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, assorted jellies, cinnamon + 'everything' bagel chips,  
plain miniature bagels

#### CHEESE | 11

cheddar, camembert, swiss, havarti-dill, manchego, garlic + herb  
spread, dried figs, dried apricots, grapes, country olives, fig jam,  
hot pepper jelly, local honey, rosemary sprigs, crackers, sesame  
flatbread, sliced ficelle



Enhance Cheese Display with:

**Charred Brie** + 150 serves 50 guests

2 lb. wheel of brie, seasonal compote

**Charcuterie Board** + 200 serves 50 guests

prosciutto, sopressata, small salami, whole grain mustard, soft baguette

**Fresh Fruit Board** + 200 serves 50 guests

seedless red grapes, seasonal melon, pineapple, raspberries,  
blueberries, strawberries, kiwi, coconut crema, honey yogurt dip

# Brunch Buffets

minimum 40 guests

## 'PAR 4' | 34 per person

### Includes:

- Fresh Fruit Salad
- One (1) Egg Dish
- One (1) Breakfast Protein
- Choice of French Toast or Waffles
- Roasted Breakfast Potatoes
- Mini Muffins + Coffee Cake
- Assorted Juices  
orange, apple, cranberry, grapefruit
- Coffee + Tea  
regular, decaf

## 'BIRDIE' | 42 per person

### Includes:

- Fresh Fruit Cups
- Mixed Green Salad  
balsamic vinaigrette
- One (1) Egg Dish
- One (1) Breakfast Protein
- Roasted Breakfast Potatoes
- Choice of French Toast or Waffles
- Coffee Cake + Mini Muffins
- Orecchiette Pasta  
lemon chicken, broccolini,  
garlic cream
- Assorted Juices  
orange, apple, cranberry, grapefruit
- Coffee + Tea  
regular, decaf

## 'EAGLE' | 46 per person

### Includes:

- Fresh Berries  
whipped cream
- Mini Muffins + Coffee Cake
- Crab Cakes  
citrus aioli, baby spinach
- Mixed Green Salad  
chianti vinaigrette
- Three Potato Medley
- One (1) Egg Dish
- One (1) Breakfast Protein
- Choice of French Toast or Waffles
- One (1) Lunch Protein
- Pasta Carbonara  
mezzi rigatoni, applewood  
bacon, english peas, farm egg,  
parmesan
- Assorted Juices  
orange, apple, cranberry, grapefruit
- Coffee + Tea  
regular, decaf

## SELECTION OPTIONS:

### EGG DISH OPTIONS

- Scrambled Eggs  
fresh chives
- Broccoli + Cheddar Frittata
- Bacon, Gruyere + Caramelized Onion Frittata

### BREAKFAST PROTEIN OPTIONS

- Maple Sausage
- Chicken Apple Sausage
- Applewood-Smoked Bacon
- Country Ham

### FRENCH TOAST + WAFFLES OPTIONS

- Belgian Waffles  
fresh whipped cream, vermont maple syrup, roasted peaches
- Bananas Foster French Toast  
cinnamon whipped cream, caramel maple syrup
- Brioche French Toast  
three berry compote, cinnamon whipped cream

### LUNCH PROTEIN OPTIONS

- Roasted Turkey Breast  
mango-rosemary glaze, cranberry-orange chutney
- Chicken Marsala  
sautéed mushroom + onion, marsala wine butter sauce
- Chicken Piccata  
meyer lemon-caper sauce, grated parmesan
- Herb-Crusted Sliced Sirloin +10 upgrade  
wild mushroom ragout

## 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, tomato, pesto

\*Chef attendant required | 150 per attendant

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

**Smoked Salmon Board** + 250  
chopped egg, caper, red onion, cucumber, tomato, dill, lemon,  
whipped cream cheese, miniature bagels  
serves 25 guests

**Iced Coffee** +3  
regular + decaf

**Chicken + Waffles Station** +8 upgrade | +14 add on  
golden belgian waffles, buttermilk fried chicken, strawberries,  
apple jam, blueberries, banana, hershey's® chocolate syrup,  
whipped butter, vermont maple syrup, crumbled bacon,  
whipped cream

**Caesar Salad** +6 add on  
romaine, shaved parmesan, garlic croutons, caesar dressing

**Chicken Piccata** +9 add on  
meyer lemon-caper sauce, grated parmesan

**Chicken Marsala** +9 add on  
sautéed mushroom + onion, marsala wine butter sauce

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# Lunch Buffets

minimum 40 guests

## 'SANDWICH BUFFET' | 30 per person | gluten-friendly option available +12pp

### Includes:

Choice of Four (4) Sandwiches  
Mixed Greens Salad     
Kettle Potato Chips  
Dill Pickle Spears   

Cookies + Brownies  
Soft Drink Station  
Coffee And Tea Station

### Select Up to Four (4) Sandwiches:


**Tarragon Chicken Salad**  
grapes, cucumber, croissant

**Veggie Melt**  
spinach, roasted red peppers, mushrooms, onions, monterey jack, gyro bread


**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

**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

### Optional Enhancements:

add:

**New England Clam Chowder**  +7

**Chicken Noodle Soup**  +5

**Tomato Bisque** +6

**Butternut Apple Bisque**   +6

## 'MODERN TEA PARTY' | 42 per person | gluten-friendly option available +12pp

### Includes:

Hot or Iced Tea Station  
Coffee Station  
Arugula Salad  
goat cheese, seasonal fruit, dijon-vinaigrette  
Three (3) Sandwiches  
Two (2) Types of Scones  
Miniature Lemon Squares  
Raspberry Crumbles  
Éclairs  
Butter Cookies

### Select Two (2):

**Miniature Scones**  
rosemary, pear + asiago  
blueberry  
cinnamon chip  
orange-poppy  
cheddar-chive  
*accompanied by: raspberry preserves, whipped butter, local honey*

### Select Hot or Iced, Then Select Two (2):

**Hot Tea**  
english breakfast  
earl gray  
green tea  
chamomile  
mint

**Iced Tea**  
classic lemon  
raspberry-lime  
mango-mint  
peach green tea


### Select Up to Three (3) Sandwiches:

**Smoked Salmon**  
chive cream cheese, capers, pickled red onion, open-face, dark rye square

**Curried Tuna Salad**   
apple, raisin, carrot, tomato, multi-grain


**Apple-Basil Chicken Salad**  
cran-raisin, shaved fennel, petite croissant

**Herb Roast Beef**  
garlic-herb cheese spread, caramelized onion, romaine, lavash wrap

**Cucumber + Hummus**   
watercress, open-faced, soft white square

**Fig + Goat Cheese**  
port-poached figs, prosciutto di parma, rosemary-balsamic reduction, sourdough

**Radish + French Butter**  
sea salt, baby arugula, tarragon, chive, open-faced baguette

**BLT**   
applewood-smoked bacon, bibb lettuce, vine-ripened tomato, herbed mayonnaise, seven grain

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

### Optional Enhancements:

add:

**New England Clam Chowder**  +7

**Chicken Noodle Soup**  +5

**Tomato Bisque** +6

**Butternut Apple Bisque**   +6

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# 'BUILD YOUR OWN LUNCH BUFFET'

\*42 per person with two mains | \*\*48 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** 🌱 🌱  
grape tomato, english cucumber,  
carrot ribbon, seasonal fruit,  
chianti vinaigrette

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

**Granite 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

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

**Stuffed Shrimp +6**  
brioche stuffing, garlic-lemon  
butter

**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**  
mozzarella, san marzano tomato  
sauce, fresh basil  
*substitute vegan cheese +3*

**Stuffed Shells**  
baby spinach, ricotta, mozzarella,  
san marzano tomato sauce, extra  
virgin olive oil, balsamic  
*substitute vegan cheese +3*

## Enhancements

minimum 40 guests

## FROM THE CARVERY

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

**Virginia Baked Ham** | 15  
cider-chipotle glaze, creole  
mustard  
🌱 🌱

**Roast Beef Tenderloin** | 26  
caramelized balsamic onion,  
tarragon-horseradish crème  
🌱

**Herb-Crusted Sirloin** | 22  
caramelized onion,  
stilton bleu cheese crème  
🌱

**Dijon-Rosemary Turkey** | 16  
cranberry-orange compote,  
pan gravy  
🌱

**Grilled Pork Loin** | 18  
fuji apple chutney  
🌱 🌱

**Scottish Salmon** | 23  
heirloom tomato relish,  
nut-free pesto, lemon wedges  
🌱

## PASTA STATION | 17

priced per person

### Select Two (2) Pastas:

**Mezzi Rigatoni**  
broccoli rabe, bianco sausage,  
garlic wine sauce  
🌱

**Farfalle**  
short rib ragu, gremolata

**Cheese Tortellini**  
cacio e pepe, fried italian parsley

**Conchiglie**  
vodka, basil

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

**Roasted Vegetable Risotto**  
🌱

### Accompanied by :

sliced baguette  
herb butter  
grated cheeses  
nut-free pesto  
red pepper flakes  
extra virgin olive oil  
aged balsamic

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# PLATED LUNCH

priced per person | includes plated first course, rolls + butter, plated entrée, dessert and tableside coffee + tea  
gluten-free rolls +3 per person (minimum 25)

## FIRST COURSE

Select One (1):

### Garden Greens Salad

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

### Caesar Salad

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

### Granite Greek Salad

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

### New England Clam Chowder

+2  
fresh clams, yukon gold potato, light cream, applewood bacon, chive oil

### 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

### CHICKEN | 38

#### Carbonara-Style Chicken

seared chicken breast, crispy bacon, shaved parmesan, sweet peas, garlic wine sauce, campanelle pasta

#### Panko Chicken

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

#### Chicken Marsala

sautéed mushroom + onion, marsala wine-butter sauce, creamy mashed potatoes, haricot verts

### SEAFOOD | 45

#### New England Haddock

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

#### Seared Salmon

sweet chili glaze, broccolini, jasmine rice

#### Lemon-Basil Shrimp

citrus-agave glaze, haricot verts, rice pilaf, garlic crostini

### BEEF | 48

#### Grilled Flat Iron Steak

chimichurri, haricot verts, roasted fingerling potatoes

#### Seared Petite Filet Mignon

bordelaise, mashed potato, asparagus, vidalia onion crisps

### VEGETARIAN | 35

#### Crispy Eggplant Napoleon

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

#### Roasted Vegetable Risotto

basil pesto, shaved parmesan, micro greens

#### Vegetable Bolognese\*

oven-roasted vegetables, garbanzo beans, cremini mushroom, san marzano tomato, shaved parmesan, zucchini noodles, extra virgin olive oil

\*May be prepared vegan upon request

## DESSERT COURSE

Select One (1):

#### Petite Fruit Tarte

whipped cream

#### Boston Cream Pie

whipped cream, crème anglaise

#### Ricotta Cheesecake

whipped cream, strawberry topping

#### Carrot Cake

caramel sauce

#### Chocolate Mousse Trilogy

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

#### Raspberry Sorbet

seasonal fruit, coconut cream

## Kids Meals

## PLATED KIDS' MEALS | 26 per person

Choice of:

#### Scrambled Eggs + Bacon

home fries, ketchup

#### French Toast

bacon, vermont maple syrup

#### Chicken Fingers

french fries, gummy worms

#### Pasta + Butter

parmesan cheese, gummy worms

# Beverages + Desserts

## BEVERAGE STATIONS

priced per person

**BLOODY MARY STATION** | 7 plus alcohol charged on consumption  
granite links bloody mary mix, patron tequila, deep eddy vodka

**Garnishes:** celery stalks, pickled carrots, cucumber coins, cornichon, pepperoncini, pickled green beans, bleu cheese stuffed olives, applewood bacon, fresh horseradish, worcestershire sauce, tabasco®  
*Attendant required +150*

**BUBBLES BAR** 7 plus alcohol charged on consumption  
chloe prosecco, chambord, aperol, limoncello, elderflower liqueur

**Mixers:** orange juice, ruby red grapefruit juice, cranberry juice, peach purée, raspberry purée

**Garnishes:** fresh strawberries, fresh raspberries, fresh blueberries, orange slices, lemon slices, fresh mint  
*Attendant required +150*

**INFUSED WATER STATION** | 3  
cucumber mint, strawberry basil, citrus

**ICED TEA, LEMONADE, SEASONALLY INFUSED WATER STATION** | 6

**HOT CHOCOLATE STATION** | 7 *minimum order of 40*  
traditional, white chocolate and peppermint hot cocoa

**Garnishes:** mini marshmallows, whipped cream, cinnamon, cocoa powder, crushed peppermint candies, caramel sauce, chocolate shavings, oreo® crumbles

**Boozy Enhancements** charged on consumption:  
bailey's irish cream, kahlua, frangelico, sambuca

## DESSERT DISPLAYS

priced per person | minimum 40 guests

**ASSORTED MINIATURE EUROPEAN PASTRIES** | 10  
mini fruit tarts, peanut butter mousse cups, coconut key lime, cream puffs, mini cheesecake, chocolate mousse cups, mini cannoli, mini éclairs

**ICE CREAM BAR** | 12  
chocolate & vanilla ice cream  
*Accompanied by:*  
hot fudge, caramel, whipped cream, strawberries, blueberries, marshmallow, sprinkles, M&M's®, crushed oreos®, gummy bears, toffee crumbles

**CHEESECAKE BAR** | 13  
classic new york cheesecake  
*Accompanied by:*  
hot fudge, caramel, whipped cream, strawberries, blueberries, marshmallow, sprinkles, M&M's®, crushed oreos®, gummy bears, toffee crumbles

**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, petite chocolate chip cookies, mini cannoli, s'mores marshmallows, mini whoopie pies, mini strawberry shortcake trifle, mini chocolate mousse trifle 🍪

**ASSORTED COOKIES & BROWNIES** | 7

**GOURMET MINIATURE CUPCAKES** | 10  
*Select Four (4) Flavors:*

vanilla	oreo® cookie
chocolate	lemon
red velvet	peanut butter cup
salted caramel	strawberry shortcake
carrot cake	

## PASSED DESSERTS

priced per person

**SORBET PUSH POP** | 4  
mango, raspberry, lemon  
🍷 🍷 🍷

**MINI CHURROS** | 4  
dark chocolate dip

**FROZEN MUDSLIDE** | 5  
kahlua®, irish cream, ice cream, oreo crumbles

**WARM BROWNIE SKILLET** | 4  
peanut butter ice cream, crushed reeses® cups

**CRÈME BRÛLÉE SPOONS** | 4  
caramelized sugar crust  
🍷

**MINI CHOCOLATE MOUSSE CUP** | 4

**MINI ICE CREAM COOKIE SANDWICH** | 4  
chocolate chip cookie, vanilla ice cream

**PEPPERMINT HOT COCOA** | 4  
tiny marshmallows

**FRIED OREO® SKEWER** | 4

**SKILLET COOKIE** | 4  
warm chocolate chip cookie, vanilla ice cream

**FUNFETTI SKILLET COOKIE** | 4  
warm funfetti sugar cookie, sprinkles, vanilla ice cream

*outside dessert fee +2 per person*

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