



Pine Manor College

Catering

General Information and Conditions

Pine Manor College

Pine Manor College Catering provides food and beverage services on the PMC campus. The following menu guide offers our most popular items. We encourage you to contact one of our managers for any special arrangements or items you may not find in the guide. It is our goal to exceed your expectations and we are always available to create a menu tailored to your specific needs. Visit us at www.pmc.campusdish.com

Ordering

To place an order contact our catering office between 8 am - 4:30 pm Monday through Friday at 617-731-7698, 617-731-7022 or email Dining@pmc.edu. Whenever possible all catering orders should be placed five (5) business days prior to your event. While we make every effort to accommodate last minute orders, we cannot guarantee your first choice selections can be fulfilled. We recommend when planning events for larger groups that you contact our catering office at least four (4) weeks in advance. Our team of catering professionals are on hand to create customized menus to meet the individual needs for your group as well as suggest an array of appropriate accompaniments.

Minimums are clearly listed for all menu items throughout this guide. Please consult your event planner for information regarding charges for events not meeting these guidelines.

Events held on weekends and holidays will include a surcharge of \$35 per service period. Holidays are New Years Day, Martin Luther King Jr. Day, President's Day, Memorial Day, Independence Day, Labor Day, Columbus Day, Thanksgiving, Day after Thanksgiving and Christmas Day.

Guarantees

Your final guest count, signed menu contract from your department head & account number are needed three (3) business days prior to your event. Your final invoice will be based on your final guest count provided or the number of guests in attendance at the event, whichever is greater.

We understand that last minute cancellations are unavoidable. We will work with you to minimize your charges, but you will be responsible for any costs that are incurred by the catering department up to the time of cancellation.

Delivery Guidelines

Orders are delivered 30 minutes prior to the start of your event unless otherwise noted. Complimentary delivery service is provided for all orders meeting our \$50 food and beverage minimum. Orders not meeting this minimum will be charged a 15% delivery fee or can be picked up at the Rosemary Ashby Campus Center.

General Guidelines for staffing are as follows:

Full Open Bar	1 Bartender per 75 guests
Full Cash Bar	1 Bartender per 50-100 guests
Beer & Wine Bar Open Bar	1 Bartender per 100 guests
Beer & Wine Cash Bar	1 Bartender per 75-100 guests
Breaks, Buffets and Traveling Feasts	1 Wait staff per 25 guests
Butler Passed Hors d'Oeuvres	1 Wait staff per 30 guests
Plated Meal	1 Wait Staff per 20 guests

Waitstaff are billed at \$22.00 per hour, minimum of four hours. Bartenders are billed at \$23.00 per hour, minimum of four hours.

All of our bartenders and wait staff are required to enforce the laws of the commonwealth of Massachusetts applicable to alcoholic beverage service. All bartenders are TIP certified.

We reserve the right to ask for appropriate forms of ID.

Service Ware

Prices per person include choice of China or Upscale black plastic. For China, this is inclusive of house linen, glassware, flatware and china for up to 100 guests. For events exceeding 100 guests, additional rental charges will apply. All events requesting china will require wait staff.

China service events incorporate standard house table linen for guest and food tables. If your event requires additional linens for reception tables and meeting tables standard house linen can be provided in white for \$4.00 each. A wide selection of colored napkins are also available to enhance your event. Please consult your event coordinator

Exceptional Enhancements

Specialty Linen

A large variety of sizes and patterns of specialty linen are available to make your event extra special. Samples of linen are available upon request and are priced according to your needs.

China Patterns

While we offer our own house china for up to 100, we are pleased to offer a wide variety of china, flatware and glassware patterns that we would be happy to coordinate renting for your event. Samples are available upon request and are priced according to your needs.

Floral and Plant Arrangements

Whether planning an intimate setting where floral centerpieces are needed or elaborately themed events, PMC catering is here to assist you with the details. Our top-notch local purveyors can deliver anything from flowers in bud vases to a roomful of palm trees.

Miscellaneous

For the safety and well-being of our clients and guests, food and beverages are not permitted to leave the premises of a catered event. In the rare case there is remaining food, all efforts are made by the catering department to donate the food to a local reputable charity.

Breakfast

Our Breakfast Menus are designed to start your day off right. These menus are inclusive of house linen for your buffet table, black disposable service ware. All menus are designed for groups of 20 guests or more.

American Breakfast Buffet

Scrambled Eggs
Bacon & Sausage
Caramelized Onion Red Bliss Potatoes
Assorted Freshly Baked Pastries
Sliced Seasonal Fresh Fruit
Tropicana Juices
Gourmet Coffee & Tea
\$7.99 per person

Morning Agenda

Assorted Freshly Baked Pastries
Sliced Seasonal Fresh Fruit
Tropicana Juices
Gourmet Coffee & Tea
\$6.25 per person

Signature Sunrise

Assorted Freshly Baked Pastries
Gourmet Coffee & Tea
\$3.99 per person

Coffee Service

Freshly Brewed Gourmet Coffee and Tea
\$1.95 per person
Bottled Tropicana Juice
\$1.29 each

Breakfast Enhancements

Choose any of the following to enhance your breakfast menu and ensure that everyone's palate is pleased.

Pancakes

Your choice of Buttermilk, Chocolate Chip, Banana or Blueberry served with Maple Syrup and Whipped Butter
add **\$1.29 per person**

Belgian Waffles

Comes with Whipped Cream, Strawberries, Chocolate Ganache, Maple Syrup and Whipped Butter
add **\$1.29 per person**

French Toast

Challah Bread, Maple Syrup and Whipped Butter
add **\$1.59 per person**

Omelet Bar

Shredded Cheddar Cheese, Tomatoes, Peppers, Onions, Mushrooms and Ham
(Eggbeaters and Egg Whites available upon request)
add **\$2.99 per person plus \$50 for a Chef**

Carved Honey Roasted Maple Ham

add **\$1.99 per person**

Smoothies

Your choice of one of the following: Berry Rumba, Peach Sunrise, Make it Mango
add **\$1.99 per person**

Make Your Own Yogurt Parfaits

Low-fat Strawberry Yogurt, Low-fat Vanilla Yogurt, Strawberries, Blueberries, Granola
add **\$1.99 per person**

Yogurt Cups

Assorted flavors: Vanilla, Strawberry and Mixed Berry
add **\$1.29 per person**

Fresh Bowl of Mixed Berries

add **Market Price**

Cold Lunch Buffets

Our Cold Lunch Buffets are designed to add something special to your meeting or inspire your working lunch participants. These lunches are inclusive of house linen for your buffet table, and black disposable service ware. All Cold Lunch Buffets are designed for groups of 20 guests or more.

Design Your Own "Heart Healthy" Salad Luncheon

Mixed Baby Lettuces with Fat-free Balsamic Vinaigrette and Fat-free Ranch Dressing
Crusty Whole Wheat Rolls with Margarine
Grilled Breast of Lemon Pepper Chicken
Italian Tuna Salad with Sun-dried Tomatoes, Basil and Olive Oil
Tomato Wedges, Cucumbers, Black Olives and Artichoke Hearts
Crumbled feta and Blue Cheeses
Grilled Zucchini, Eggplant, Red Onion, Green Peppers and Roasted Red Peppers
Chocolate Covered Strawberries
Sliced Fresh Fruit
Cold Beverages
\$15.99 per person

Bistro Sandwich Collection

Presented on a selection of artisan breads

Curried Chicken Salad with Toasted Almonds and Green Onions, Tarragon Mayonnaise on Bulkie
Grilled Chicken with Balsamic Syrup, Sun-dried Tomato, Fresh Mozzarella and Tender Lettuce Leaves
Fresh Basil, Mozzarella, Spinach and Roma Tomato
Shaved Roast Beef, Cheddar with Artichokes and Horseradish Cream
Includes two Side Salads, Chips, Dessert Bars and Cold Beverages
\$11.99 per person

Classic Sandwich Collection

Presented on a selection of artisan breads

Turkey Breast Caesar Wrap
Shaved Roast Beef with Provolone, Roasted Red Pepper Aioli and Tender Lettuce Leaves
Roasted Vegetables with Balsamic Syrup, Sun-dried Tomato, Fresh Mozzarella and Tender Lettuce Leaves
Italian Tuna Salad with Sun-dried Tomatoes, Basil and Olive Oil
Includes Side Salad, Chips, Cookies and Cold Beverages
\$10.99 per person

The Euro-baguette Collection

A selection of three of the following baguettes

Norwegian Baguette

Shaved Ham, Jarlsberg Swiss Cheese, Shredded Lettuce and Honey-Dijon Mustard

Aleutian Baguette

Herb Vinaigrette Flaked Albacore Tuna, Sliced Plum Tomatoes, Shredded Lettuce and Lemon Peppered Grainy Mustard

Auroran Baguette

Sliced Roast Turkey, Plum Tomatoes, Romaine Lettuce and Blue Cheese Vinaigrette

Vegetarian Basil Roma

Roasted Garlic Spread, Toasted Pine Nuts, Fresh Basil, Roma Tomatoes and Provolone Cheese

Normandy Baguette

Herbed Breast of Chicken, Boursin Cheese, Spring Lettuces, Granny Smith Apples and Dijon Mustard

England Baguette

Shaved Roast Beef, Sharp Cheddar Cheese, Shaved Red Onion, Leaf Lettuce and Tarragon Cream

Portabello Florentine Baguette

Grilled Portabello Mushrooms, Sun-dried Tomato Pesto, Provolone Cheese and Fresh Spinach

Includes two side salads, chips, dessert bars and cold beverages

\$12.49 per person

PMC Deli Buffet

Choice of two meats

Choice of one vegetarian option

Choice of two cheeses

Meats: Roasted Turkey Breast, Roast Beef, Honey Glazed Ham, Chicken Salad,
Albacore Tuna, Grilled Chicken Breast

Vegetarian Options: Hummus, Egg Salad, Roasted Vegetables

Cheeses: American, Provolone, Swiss, Cheddar, Muenster

Includes: Assorted Breads, Wraps, Rolls, Lettuce, Tomato, Onion, Pickle, Chips, Side Salad,
Cookies, Condiments and Beverages

\$9.99 per person

Entrée Salads

Chef Salad

Mandarin Chicken Salad

Chicken Caesar Salad

Gourmet Cobb Salad

Portobello Mushroom Salad

\$9.99 per person

Custom Lunch Enhancement

Soup

Chicken Noodle, Vegetable Soup **\$1.79 per person**

Chowder and Chili

Clam Chowder, Seafood Chowder, 3 Alarm Chili, Vegetarian Chili **\$1.99 per person**

Side Salads

Fresh Mozzarella, Beef Steak Tomato and Fresh Basil **\$2.49 per person**

Mixed Lettuce with Seasonal Garden Vegetables **\$1.99 per person**

Israeli Couscous Salad with Confetti Vegetables **\$1.99 per person**

**Gourmet coffee and tea may be added for \$1.95 per person as
an accompaniment to the dessert table.**

Breaks

Our Breaks Packages are designed to add something special or inspire your meeting participants. These breaks are inclusive of house linen for you and black disposable service ware. All breaks are designed for groups of 20 guests or more.

The Rolling Granola

Granola & Energy Bars
Stacey's Pita Chips
Fresh Whole Fruit
Bottled Tropicana Juice
Bottled Water
\$5.99 per person

I Scream for Ice Cream

Two selections of Ice Cream
Hot Fudge
Butterscotch Topping
Strawberries
Chopped Nuts
Jimmies
Whip Cream
Cherries
Bottled Water
\$4.99 per person

Strawberry Fields of Chocolate

Chocolate Covered Strawberries
Mini Chocolate Chip Cannoli
Freshly Brewed Gourmet Coffee & Tea
Assorted Bottled Water & Canned Soda
\$5.99 per person

After School Snack

Assorted Freshly Baked Cookies
Freshly Brewed Gourmet Coffee & Tea
Assorted Bottled Water & Canned Soda
\$3.99 per person

Coffee Break

Freshly Brewed Gourmet Coffee & Tea
Assorted Bottled Water & Canned Soda
\$2.49 per person

Movie Buff

Freshly Popped Buttered Popcorn
Assorted Bottled Water & Canned Soda
\$1.99 per person

Lunch Buffets

Deli Buffet

Sliced Roast Beef, Turkey, and Ham
Sliced Swiss, Provolone, and American Cheeses
Leaf Lettuce, Sliced Tomatoes, Pickle Spears
Red Skin Potato Salad with Dill Dressing
Fresh Fruit Salad
Assorted Sandwich Breads
Choice of: Dessert Bars, Gourmet Cookies,
Chocolate Cake, Lemon Cake
Iced Tea
\$10.95 per person

BBQ Buffet

BBQ Chicken
Coleslaw
Potato Salad
Garlic Bread
Choice of: Dessert Bars, Gourmet Cookies,
Chocolate Cake, Lemon Cake
Iced Tea
\$9.95 per person

Deep South Buffet

Fried Chicken
Garlic Mashed Potatoes
Seasoned Green Beans
Corn Bread
Choice of: Dessert Bars, Gourmet Cookies,
Chocolate Cake, Lemon Cake
Iced Tea
\$11.95 per person

Salad Buffet

Choice of: Chicken, Ham, Tuna, or Egg Salad
Tossed Garden Salad with Assorted Dressings
Pasta Salad
Fresh Fruit Salad
Assorted Rolls and Butter
Choice of: Dessert Bars, Gourmet Cookies,
Chocolate Cake, Lemon Cake
Iced Tea
\$10.95 per person
(Choose two salads from the top line for an additional
\$2.95 per person)

All Day Meeting Package

Our All Day Meeting Packages are designed to simplify the planning of your seminar or meeting and offer additional value for a full day of service. All of these packages include our Morning Agenda Continental Breakfast and your choice of our Bistro Sandwich Collection, PMC Deli Buffet, Classic Sandwich Collection or The Euro-Baguette Collection. These packages are inclusive of house linen for your buffet table, black disposable service ware. All packages are designed for groups of 20 guests or more.

The Full Day Board Meeting \$23.99 per person

Morning Agenda

Assorted Freshly Baked Pastries
Sliced Seasonal Fresh Fruit
Tropicana Juices
Freshly Brewed Gourmet Coffee & Tea

Coffee Break

Freshly Brewed Gourmet Coffee & Tea
Assorted Bottled Water & Canned Soda

Luncheon Buffet

Featuring your choice of our Bistro Sandwich Collection, PMC Deli Buffet, Classic Sandwich Collection or the Euro-Baguette Collection

Strawberry Fields of Chocolate

Chocolate Covered Strawberries
Mini Chocolate Chip Cannoli
Freshly Brewed Gourmet Coffee & Tea
Assorted Bottled Water & Canned Soda

Upgrade your Morning Agenda to our American Breakfast Buffet for \$2.00 per person.

All Day Meeting Package

The Graduate Seminar \$21.49 per person

Morning Agenda

Assorted Freshly Baked Pastries
Sliced Seasonal Fresh Fruit
Tropicana Juices
Freshly Brewed Gourmet Coffee & Tea

Luncheon Buffet

Featuring your choice of our Bistro Sandwich Collection, PMC Deli Buffet, Classic Sandwich Collection or the Euro-Baguette Collection

Strawberry Fields of Chocolate

Chocolate Covered Strawberries
Mini Chocolate Chip Cannoli
Freshly Brewed Gourmet Coffee & Tea
Assorted Bottled Water & Canned Soda

**Upgrade your Morning Agenda to our American Breakfast Buffet
for \$2.00 per person.**

All Day Meeting Package

The Senior Thesis \$17.99 per person

Morning Agenda

Assorted Freshly Baked Pastries
Sliced Seasonal Fresh Fruit
Tropicana Juices
Freshly Brewed Gourmet Coffee & Tea

Luncheon Buffet

Featuring your choice of our Bistro Sandwich Collection, PMC Deli Buffet, Classic Sandwich Collection or the Euro-Baguette Collection

Coffee Break

Freshly Brewed Gourmet Coffee & Tea
Assorted Bottled Water & Canned Soda

Upgrade your Morning Agenda to our American Breakfast Buffet for \$2.00 per person.

The Freshman Orientation \$15.49 per person

Morning Agenda

Assorted Freshly Baked Pastries
Sliced Seasonal Fresh Fruit
Tropicana Juices
Freshly Brewed Gourmet Coffee & Tea

Luncheon Buffet

Featuring your choice of our Bistro Sandwich Collection, PMC Deli Buffet, Classic Sandwich Collection or the Euro-Baguette Collection

Upgrade your Morning Agenda to our American Breakfast Buffet for \$2.00 per person.

Receptions

Our Reception Packages are designed to simplify the planning of your reception or gathering and offer additional value to full reception menu. These packages are inclusive of house linen for your buffet table, house china, glassware, flatware or black disposable service ware. All packages are designed for groups of 20 guests or more. Our most popular reception packages are listed here along with a selection of additional reception items to supplement your package or to create your own reception package. When creating a reception menu our recommendation is to plan on six to eight servings of hors d'oeuvres per person for the first hour of the event and an additional four to six servings of hors d'oeuvres per person for each additional hour.

Getting to Know You Reception \$12.99 per person

This package is ideal for networking with colleagues and social gathering.

Choose two platters:

Undergraduate Cheese Platter
Baked Brie
Vegetable Crudite
Fruit Platter

Choose one platter:

Mediterranean Platter
Southwestern Tortilla Bar
Antipasto Platter

Choose three hot or cold hors d'oeuvres:

Chicken Satay with Thai Peanut Dipping Sauce
Baby Portabella Mushrooms with Maine Crab Meat Stuffing
Arugula and Goat Cheese Stuffed Crimini Mushrooms
Chicken & Mango Salsa Purses
Crispy Asparagus with Asiago Cheese
Mini Corn Tortilla Cup with Chipotle Chicken Salad
Southwestern Scented Shrimp with Avocado
Sesame Crusted Tuna with Tomato-Ginger Salsa
Smoked Salmon, Spinach & Herbed Cream Cheese Crostini
Prosciutto, Fresh Basil & Boursin Cheese Pinwheels

Add a touch of elegance to your event by having our staff butler pass your hors d'oeuvres—\$22.00 per hour five hour minimum.

Receptions

Social Hour \$8.99 per person

This package is ideal as a stand alone reception.

Choose two platters:

Undergraduate Cheese Platter
Baked Brie
Vegetable Crudités
Fruit Platter

Choose three hot or cold hors d' oeuvres:

Chicken Satay with Thai Peanut Dipping Sauce
Baby Portabella Mushrooms with Maine Crab Meat Stuffing
Arugula and Goat Cheese Stuffed Crimini Mushrooms
Chicken & Mango Salsa Purses
Crispy Asparagus with Asiago Cheese
Mini Corn Tortilla Cup with Chipotle Chicken Salad
Southwestern Scented Shrimp with Avocado
Sesame Crusted Tuna with Tomato-Ginger Salsa
Smoked Salmon, Spinach & Herbed Cream Cheese Crostini
Prosciutto, Fresh Basil & Boursin Cheese Pinwheels

**Add a touch of elegance to your event by having our staff butler
pass your hors d'oeuvres—\$22.00 per hour five hour minimum**

The Cocktail Hour \$6.99 per person

This package is ideal for receptions when your guests will be dining following the reception.

Choose one platter:

Undergraduate Cheese Platter
Baked Brie
Vegetable Crudités
Fruit Platter

Choose three hot or cold hors d' oeuvres:

Chicken Satay with Thai Peanut Dipping Sauce
Baby Portabella Mushrooms with Maine Crab Meat Stuffing
Arugula and Goat Cheese Stuffed Crimini Mushrooms
Chicken & Mango Salsa Purses
Crispy Asparagus with Asiago Cheese
Mini Corn Tortilla Cup with Chipotle Chicken Salad
Southwestern Scented Shrimp with Avocado
Pepper Crusted Tuna with Tomato-Ginger Salsa
Smoked Salmon, Spinach & Herbed Cream Cheese Crostini
Prosciutto, Fresh Basil & Boursin Cheese Pinwheels

**Add a touch of elegance to your event by having our staff butler
pass your hors d'oeuvres—\$22.00 per hour five hour minimum.**

The Graduate Cheese Platter

A selection of Traditional and Specialty Imported and Domestic Cheeses with Carr's Table Crackers, Toasted Baguette, Toasted Ciabatta Bread garnished with Fresh Seasonal Fruit and Gourmet Spreads

\$133.99 60 People

\$66.99 30 People

\$33.99 15 People

The Undergraduate Cheese Platter

A selection of Traditional and Specialty Imported and Domestic Cheeses with American Classic Crackers

\$89.99 60 People

\$45.99 30 People

\$23.99 15 People

Southwestern Tortilla Bar

Housemade Tri-color Corn Tortilla Chips, Pico de Gallo, Corn & Black Bean Salsa, Sour Cream and Guacamole

\$179.99 100 people

\$99.99 50 people

\$49.99 25 people

Baked Brie

Baked Brie wrapped in Puff Pastry with your choice of filling to include Raspberry, Strawberry, or Apricot Preserves, Honey, Caramel, Toasted Almonds, or Spiced Pecans with Toasted Baguette and

Carr's Table Crackers

\$98.99 60 people

\$49.99 30 people

\$16.99 10 people

Vegetable Crudités

Variety of Gourmet and Traditional Seasonal Vegetables served with duet of Dipping Sauces

\$61.99 60 People

\$31.99 30 People

\$16.99 15 People

Mediterranean Bar

Tomato and Feta Bruchetta and Roasted Eggplant, Tomato & Goat Cheese Bruchetta served with a variety of Fresh Baked Breads, accompanied with a cornucopia of Roasted Vegetables, Country Olives, Pesto,

Extra Virgin Olive Oil and Aged Balsamic Vinegar

\$249.99 75 people

\$128.99 50 people

\$64.99 25 people

Fruit Display

Sliced Fruit such as Cantaloupe, Honeydew, Pineapple, Grapes and Strawberries garnished with Edible Flowers and a side of Yogurt Dipping Sauce

\$42.99 60 People

\$21.99 30 People

\$11.99 15 People

Exotic Fruit Display

Sliced fruit such as Cantaloupe, Honeydew, Pineapple, Grapes, Strawberries, Raspberries, Kiwi, Mango and Papaya garnished with Edible Flowers and a side of Yogurt Dipping Sauce

\$113.99 60 People

\$56.99 30 People

\$28.99 15 People

Receptions

Cold Hors d' Oeuvres

Sold per 50 pieces

	Market
Sushi	
Lobster Tail with Cucumber, Crème Fraiche and Caviar	\$139.99
Filet of Beef Caponata	\$134.99
Shrimp Cocktail	\$109.99
Southwestern Scented Shrimp with Avocado	\$109.99
Shrimp, Cucumber & Boursin Cheese Canape	\$99.99
Prosciutto, Fresh Basil & Boursin Cheese Pinwheels	\$84.99
Mini Corn Tortilla Cup with Chipotle Chicken Salad	\$74.99
Roasted Eggplant & Goat Cheese Crostini	\$74.99
Sesame Crusted Tuna with Tomato-Ginger Salsa	\$74.99
Smoked Salmon, Spinach & Herbed Cream Cheese Crostini	\$64.99
Pear and Blue Cheese Phyllo Cup	\$59.99

Hot Hors d' Oeuvres

Sold per 50 pieces

Beef Satay with Thai Peanut Dipping Sauce	\$124.99
Coconut Shrimp with Pineapple Coulis	\$109.99
Mini Maine Crabcakes with Garlic Aioli	\$109.99
Chicken and Mango Salsa Purses	\$104.99
Mushroom and Fontina in Puff Pastry	\$99.99
Vegetable Cornucopia	\$99.99
Fig and Mascarpone Filo Purses	\$99.99
Crispy Asparagus with Asiago Cheese	\$89.99
Chicken Satay with Thai Peanut Dipping Sauce	\$79.99
Sesame Crusted Chicken Bites	\$79.99
Arugula and Goat Cheese Stuffed Crimini Mushrooms	\$64.99
Baby Portabella Mushrooms with Maine Crab Meat Stuffing	\$64.99
Sea Scallop Cakes with Roasted Red Pepper and Goat Cheese Dip	\$47.65

Receptions

Antipasto Platter

A bounty of Italian Meats and Cheeses with a selection of Marinated Vegetables with Country Olives and Crusty Breads

\$197.99 100 People

\$98.99 50 People

\$49.99 25 People

Smoked Salmon Display

Smoked Atlantic Salmon served with Capers, Chopped Egg Whites and Yolks, Sliced Tomato, Bermuda Onion, Bagel Chips and Whipped Cream Cheese

\$84.99 Serves 20 people.

\$139.99 Serves 50 people.

Stations are designed for 20 guests or more and require a Chef attendant at \$75. They are intended for an appetizer portion.

Carving Station

Tenderloin of Beef with assorted Mustards, Horseradish Cream and Bread

\$9.99 per person

Dijon Crusted Pork Tenderloin served with Pineapple Relish and French Baguette

\$5.99 per person

Fresh Herb Roasted Breast of Turkey served with Cranberry Chutney and Biscuits

\$4.99 per person

Pasta

Choice of two pastas and two sauces \$6.99 per person

Cheese Ravioli, Tri-colored Tortellini, Penne and Linguini

Fresh Plum Tomato Sauce, Basil Pesto Sauce with Pine Nuts, Pink Vodka Sauce and Alfredo Sauce

Includes freshly grated Parmesan Cheese, Crisp Caesar Salad and Bread Sticks

Hot Buffet Meals

The following Buffet Meals are inclusive of house linen for guest seating and buffet table, house china, glassware, and flatware. The following Lunch and Dinner Buffets are designed for groups of 20 guests or more with a two hour service period. All buffet packages include your choice of salad, chef choice of appropriate side dishes, your choice of dessert, cold beverages and dinner rolls. Vegetarian options are listed below and may be substituted for any entree item. Gourmet coffee and tea are available to enhance your meal or \$1.95 per person and will be added to the dessert table.

Salad Selections

Mixed Lettuce with Seasonal Garden Vegetables
Arugula with Mango with Red Onion, Toasted Almonds and Honey Lime Vinaigrette
Spinach with Bacon, Red Onion, Hard Boiled Eggs and Cilantro Lime Vinaigrette
Italian Garden Vegetable Salad
Broccoli Salad
Israeli Couscous Salad with Confetti Vegetables

Dessert Selections

Tiramisu
Cheesecake with Fresh Strawberries
Carrot Cake with Cream Cheese Icing
Chocolate Raspberry Torte
French Apple Tart with Caramel Sauce and Whipped Cream
White Chocolate Mousse in a Chocolate Cup garnished with Fresh Berries
Hazelnut Mousse in a Chocolate Cup garnished with Toasted Almonds

Hot Buffet Meals

Blue Cheese Crusted Tenderloin of Beef with Horseradish and Goat Cheese Cream
Sesame Crusted Tuna over Wilted Greens with Sun-Dried Tomato Vinaigrette
\$24.99 per person

Carved Marinated Flank Steak with Caramelized Onion and Port Wine Glaze
Southwestern Chicken Kebab over Spanish Rice
\$20.99 per person

Carved Herb Roasted Breast of Turkey with Cranberry Orange Relish
Maine Shrimp and Spinach Lasagna Roll with Red and White Sauces
\$19.99 per person

Grilled Chicken with Fresh Mozzarella, Basil, Roma Tomatoes and Balsamic Syrup
Filet of Sole with Spinach, Roasted Garlic, Feta Cheese and Roasted Red Pepper Vinaigrette
\$17.99 per person

Pecan Crusted Breast of Chicken with Crumbled Blue Cheese and Drizzled Honey
Pan Roasted Cilantro-Lime Pork Medallions with Orange and Onion Salsa
\$17.99 per person

Pan Roasted Breast of Chicken with Prosciutto and Swiss
Pan Roasted Filet of Salmon with Soy-Ginger Match Stick Vegetables
\$16.99 per person

Sauteed Breast of Chicken with Lemon, White Wine, Capers and Olives
Cinnamon Spiced Loin of Pork with Randall's Orchard Brandied Apples*
\$15.99 per person

Vegetarian Options

Vegetable Napoleon
Spinach Lasagna Rolls with Red and White Sauces
Grilled Tomato, Spinach & Kalamata Olive Polenta Cake with Sun-Dried
Tomato Pesto
Greek Spinach Pie
Grilled Portabella Mushroom, Fresh Mozzarella, Basil, Roma Tomato and Balsamic Syrup

Served Meals

The following served meals are inclusive of house linen for guest seating, house china, glassware, and flatware. The following menus are designed for groups of 20 guests or more with a two hour service period. All meals include your choice of salad, chef choice of appropriate side dishes, your choice of dessert, cold beverages and dinner rolls. Gourmet coffee and tea are available to enhance your meal for \$1.95 per person and will be served with dessert.

Choice of Salad

Mixed Lettuce with Seasonal Garden Vegetables
Arugula with Mango with Red Onion, Toasted Almonds and Honey Lime Vinaigrette
Spinach with Bacon, Red Onion, Hard Boiled Eggs and Cilantro Lime Vinaigrette

Chef's Selection of two Appropriate Accompaniments

Choice of Dessert

Tiramisu
Cheesecake with Fresh Strawberries
Carrot Cake with Cream Cheese Icing
Chocolate Raspberry Torte
French Apple Tart with Caramel Sauce and Whipped Cream
White Chocolate Mousse in a Chocolate Cup garnished with Fresh Berries
Hazelnut Mousse in a Chocolate Cup garnished with Toasted Almonds

Entrée Choice

Petit Fillet of Beef with Cabernet Reduction and a Maine Lobster Tail with Drawn Butter	Market Price
Tournados of Beef with Caramelized Onion & Port Wine Glaze	\$24.99
Pepper Crusted Tuna over Sautéed Spinach with Sesame Ginger Vinaigrette	\$21.99
Filet of Sole with Spinach, Roasted Garlic, Feta Cheese and Roasted Red Pepper Vinaigrette	\$20.99
Pan Roasted Filet of Salmon with Soy-Ginger Match Stick Vegetables	\$20.99
Pecan Crusted Breast of Chicken with Crumbled Blue Cheese and Drizzled Honey	\$18.99
Cinnamon Spiced Pork Medallions with Randall's Orchard Brandied Apples	\$17.99
Sautéed Breast of Chicken with Crimini Mushrooms in a Marsala Sauce	\$16.99
Vegetable Napoleon	\$16.99
Spinach Lasagna Rolls with Red and White Sauces	\$16.99
Grilled Tomato, Spinach & Kalamata Olive Polenta Cake with Sun-dried Tomato Pesto	\$16.99
	per person

Themed Parties

All Themed Parties are designed for 20 or more guests and include cold beverages, dessert, house linen for the buffet tables and black disposable serveware.

Lobster Bake

New England Clam Chowder
Steamed Maine Lobster with Drawn Butter
Grilled Sirloin Steak
Grilled Vegetables
Israeli Couscous with Confetti Vegetables
Spinach Salad
Strawberry Shortcake
Market Price per person

Clambake

New England Clam Chowder
Steamers
Broth
Drawn Butter
Grilled Breast of Chicken
Corn on the Cob
Warm Potato Salad
Coleslaw
Mixed Greens
Strawberry Shortcake
Market Price per person

The All-American Barbecue

Hamburgers
Down East Hot Dogs
Veggie Burgers
Corn on the Cob
Baked Beans
Potato Salad
Coleslaw
Mixed Green Salad
Watermelon
\$10.99 per person

Themed Parties

All Themed Parties are designed for 20 or more guests and include wait staff, cold beverages, dessert, house linen for the buffet tables and black disposable serveware.

Italian Festival

Caesar Salad
Chicken Parmesan
Penne with Pink Vodka Sauce
Sauteed Zucchini with Tomatoes & Garlic
Garlic Bread
Mini Chocolate Chip Cannoli
\$14.99 per person

Mexican Fiesta

Mixed Greens with Diced Tomatoes, Yellow Corn, Black Beans & Salsa Ranch Dressing
Chicken or Beef Fajita
Roasted Vegetable Fajita
Mexican Rice
Southwestern Corn with Tomatoes, Peppers & Onions
Sour Cream
Shredded Cheddar Cheese
Guacamole
Pica de Gallo
Lemon Bars
\$14.99 per person

Happy Dragon

Mixed Greens with Mandarin Oranges, Toasted Almonds & Sesame Ginger Dressing
Sweet & Sour Chicken or Tofu
Vegetable Fried Rice
Sesame Scented Steamed Broccoli
Fortune Cookies
Cheesecake Spring Rolls with Raspberry Couli
\$14.99 per person

Beverage Service

Bar Service Minimum per Bartender

Five Hour Minimum \$23.00 per hour

House Red and White Wine

Sycamore Lane Cabernet	\$10.00	bottle
Sycamore Lane Merlot	\$12.00	bottle
Riesling Houge Chardonnay	\$16.00	bottle
Lagaria Pinot Grigio	\$14.00	bottle
Wine by the Glass	\$5.00	glass

Beer

Domestic Beer	\$3.75	each
Imported Beer	\$4.25	each

Spirits/Mixed Drinks

Premium Brands	\$5.75	each
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Nonalcoholic Beverages

Tropical Fruit Punch	\$10.79	gallon
Fresh Apple Cider	\$9.99	gallon
Sparkling Apple Cider	\$7.99	bottle
Hot Chocolate	\$8.99	gallon
Tropicana Fruit Juices	\$1.29	each
Freshly Brewed Gourmet Coffee and Tea	\$1.95	per person
Bottled Water	\$1.00	each
Soda	\$1.00	each

Please add two hours set up/break down time for all bar set-ups

All of our bartenders and wait staff are required to enforce the laws of the Commonwealth of Massachusetts applicable to alcoholic beverages.

We reserve the right to ID anyone under the age of 30.

We reserve the right to stop alcoholic service to anyone who seems intoxicated.

Alcohol service will stop 30 minutes prior to the end of each event. Non-alcoholic beverages will remain available.