



Corporate Strolling Buffet Package

THREE HOUR BEER & WINE BAR

HOUSE BEER

Mayflower IPA
Mayflower Golden Ale
Sam Adams
Bud Light

Assorted Sodas, Juices

HOUSE WINE SELECT 2 WHITE, 2 RED

Placido Pinot Grigio
Fetzer Sauvignon Blanc
Canyon Road Chardonnay
Fetzer Pinot Noir
Walnut Crest Merlot
Berringer Main & Vine Cabernet Sauvignon

TRAY-PASSED HORS D'OEUVRES

Select four

HOT

Mushrooms stuffed with your choice of filling:
Spinach & Feta or Sausage
Corn Cake topped with Pulled BBQ Pork, Crème Fraiche
Chicken Lollipops in your choice of flavor:
Cranberry-Orange Glaze, Buffalo, Teriyaki
Chicken Guajillo Mole Skewer

Scallops wrapped in Bacon
Peking Duck Spring Rolls with Hoisin
Fig & Mascarpone Phyllo Purse
Spanakopita – Spinach & Feta in Phyllo
Vegetable Samosas with Major Grey Chutney
Mediterranean Vegetable Tartlet, Goat Cheese

COLD

Cranberry-Almond Chicken Salad in a Phyllo Cup
Chilled Cocktail Shrimp Shooters
Sirloin of Beef Crostini with Bacon-Onion Jam
Stuffed Pattypan Squash with Three Sisters Rice

Mini Lobster Rolls
Watermelon with Citrus Mascarpone
Caprese Kabobs: Tomato, Mozzarella, Basil
Ahi Tuna Poke, Ginger-Wasabi, Cucumber Relish

TASTING STATIONS

Select three to offer your guests

NEW ENGLAND CHOWDER STATION

New England Clam Chowder
Corn Chowder
Fresh Garden Salad with Citrus Vinaigrette
Cornbread & Westminster Oyster Crackers

PICNIC STATION

Buttermilk Fried Chicken
Grilled Vegetable Platter
B.L.T. Salad, Biscuit Croutons
Corn Bread with Maple Butter

FLAVORS OF NEW ENGLAND

New England Clam Chowder
Lobster Macaroni & Cheese
Plimoth Plantation Salad
Biscuits and Cornbread

CLASSIC ITALIAN

Classic Caesar Salad
Eggplant Roulades, Filled with Ricotta, Marinara
Mushroom Ravioli with Shallot-Sage Cream
Chicken Francese with Lemons and Capers

JUST FOR FUN

BBQ Pulled Pork Sliders
Angus Beef Sliders
Served with Cheese and Toppings
Beach Chips

CARVING STATION

Hand-Carved Roast Tenderloin of Beef
Garlic Mashed Potatoes
Horseradish Cream Sauce, Cornichons
Caramelized Pearl Onion Relish
Homemade Rolls and Butter

FALL FLAVORS STATION

Julienne Pears Salad
Roast Stuff Pork Loin
Brussels Sprouts with Brown Butter
Warm Rolls and Butter

SPANISH & PORTUGUESE FLAVORS

Seafood and Sausage Paella
Kale and Seville Orange Salad
Portuguese Sweet Rolls

DESSERT & COFFEE

Bite-Sized Cookies, Brownies & Dessert Bars
Coffee and Assorted Teas

PACKAGE PRICE \$70 PER PERSON

Packages require a minimum of 30 guests

Prices are subject to change. All food and beverage is subject to a 20% administrative fee and applicable state and local tax. The administrative fee does not represent a tip or service charge paid directly to wait staff, employees or bartenders; but is a charge to cover our operational costs and no additional gratuity is required.