

Tasting Stations

NEW ENGLAND CHOWDER STATION

New England Clam Chowder
Corn Chowder
Johnny Cake
Westminster Oyster Crackers

FLAVORS OF NEW ENGLAND

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

CLASSIC ITALIAN

Classic Caesar Salad
Eggplant Parmesan With Vine-Ripened Tomatoes
Cavatappi With Caramelized Vegetable Bolognese
and Toasted Pine Nuts
Chicken Francese with Lemon and Capers

JUST FOR FUN

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

DESSERT & COFFEE

Bite-sized Cookies, Brownies, Dessert Bars
Coffee and Assorted Teas

MINIATURE PASTRIES *add \$4 per person*

An assortment of fruit tarts, key lime tarts, raspberry
linzer diamonds, chocolate roulade, tiramisu
diamonds & mini cupcakes

\$38 PER PERSON *Minimum of 50 guests*

PICNIC STATION

Buttermilk Fried Chicken
BLT Salad, Biscuit Crouton
Grilled Vegetable Salad
Maple Corn Bread

CARVING STATION

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

FALL FLAVORS STATION

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

ICE CREAM NOVELTIES *add \$5 per person*

Assorted 4oz Ben & Jerry's cups and Magnum Ice
Cream Bars

All food and beverage is subject to a 20% staffing charge & 7% Tax

Prices are subject to change.

Brunch Packages require a minimum of 20 guests or more.