



GRANITE LINKS

Tavern Private Dining Guide

BUTLER PASSED HORS D'OEUVRES

HOT

Truffled Pommes Frites garlic aioli, served in paper cones	3.5
Charred Brie phyllo cup, cranberry compote	3
Pear & Bleu Cheese Phyllo Star port reduction	3
Phyllo Wrapped Asparagus parmesan, smoked tomato	3
Vegetable Spring Roll ^{DF} sweet chili sauce	3
Risotto Fritter san marzano tomato sauce	3
Spinach & Feta Stuffed Mushroom ^{GF} balsamic glaze	3
Miniature Margherita Pizza extra virgin olive oil, fresh herbs	3
Miniature Mushroom & Brie Pizza grated romano, truffle oil	3
Butternut Squash Soup Shot ^{GF} cinnamon-curry yogurt	3.5
Classic Mac & Cheese	3.5
<i>Pair with: buffalo chicken +1 truffle, bacon + peas +2 lobster + 3</i>	
Coconut Chicken sweet chili sauce	3.5
Buffalo Chicken Spring Roll gorgonzola buffalo sauce	3.5
Parmesan-Herb Crusted Chicken meyer lemon aioli	3.5
Smoked Chicken & Corn Quesadilla fontina, jalapeño, salsa verde	3.5
Cubano kurobuta ham, roasted pulled pork, dill pickle, imported swiss, dijon mustard	3
French Onion Stuffed Mushroom ^{GF} gruyere	3.5
Mini Loaded Potato Bite ^{GF} sour cream, jalapeño, scallion, cheddar, bacon	4
Chicken & Waffle Bite maple-bacon glaze	3.5
Chicken & Lemongrass Pot Sticker ^{DF} ponzu	3.5
Duck Confit Grilled Cheese gruyere, fig jam	4
Beef Teriyaki ^{DF} cilantro-lime glaze	4
Short Rib Wellington horseradish crema	4
Prime Rib & Manchego Cheese Spring Roll rosemary-garlic aioli	4
Carolina Pulled Pork cornbread crostini, apple slaw	3.5
Kobe Beef Sliders ketchup, applewood bacon, cheddar, onion jam	4
<i>Pair with French fry cone +1 Pair with miniature beer +4</i>	
Short Rib Taco ^{GF} ^{DF} cilantro-lime slaw, mango salsa	4
<i>Pair with miniature Patron margarita +4</i>	
Fish Taco ^{DF} flour tortilla, mango salsa	4
<i>Pair with miniature Patron margarita +4</i>	
Bacon-Wrapped Dates ^{GF} marcona almond, gorgonzola, local honey drizzle	4
Lamb Chop Lollipops ^{GF} ^{DF} pomegranate glaze, mint pesto	5
Coconut Shrimp ^{DF} orange-ginger marmalade	4
Jonah Crab Cake ^{GF} ^{DF} citrus rémoulade	4
Applewood Smoked Bacon-Wrapped Scallop ^{DF} maple drizzle	4
Panko-Crusted Lobster Tail ^{GF} ^{DF} honey ponzu	5
Fried Oyster on the Half Shell ^{DF} old bay aioli	4.5

All food and beverage is subject to 18% gratuity, 5% administrative fee and 7% state and local tax.

Pair with bloody mary sips +4

New England Clam Chowder Shot ^{GF}	4
Maine Lobster Bisque Shot ^{GF} sherry crème fraiche	5

COLD

Watermelon, Mint & Feta Skewer ^{GF} balsamic glaze	3
Strawberry & Whipped Ricotta ^{GF} balsamic	3
Vegetable Fresh Roll ^{GF DF} thai peanut sauce	3.5
Prosciutto-Wrapped Pear ^{GF} bleu cheese	3.5
Fig & Prosciutto Crostini whipped herb ricotta, fresh basil, prosciutto, fig jam, ficelle	3.5
Hummus phyllo cup, olive tapenade, feta, dill	3
Bruschetta tomato, parmesan, basil, extra virgin olive oil, balsamic	3
Smoked Salmon Canapé caper, pickled onion, fresh dill, cream cheese, dark rye	4
Lemon-Herb Salmon ^{GF DF} cucumber wrap, citrus aioli	4
Caviar ^{GF} yukon gold potato crisp, crème fraîche	3.5
Mini Cucumber Roll soy sauce	3
Mini California Roll soy sauce	3.5
Yellow Fin Tuna ^{GF DF} tortilla crisp, pickled ginger, wasabi cream	4
Chilled Shrimp grapefruit-infused cocktail sauce	4
BLT Cherry Tomato ^{GF DF} applewood bacon, green leaf lettuce, toasted brioche crumb, lemon aioli	4
Beef Tenderloin Crostini horseradish crema, lemon-dressed arugula, extra virgin olive oil	4
Lobster Roll fresh chives	5

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STATIONARY DISPLAYS VERANDA + GRANITE ROOMS

priced per person | 20 guest minimum

Stationary Enhancements:

Fresh Fruit Board: seedless red grapes, seasonal melon, pineapple, kiwi, raspberries, blueberries, strawberries, coconut crema, honey yogurt dip | + 200

Charcuterie Board: prosciutto, sopressata, small salami, whole grain mustard, soft baguette | + 200

Charred Brie:

2 lb. wheel of brie, seasonal compote | + 150

Brie and Caramelized Apple Dip:

red apple, cinnamon pita crisps | +125

CHEESE | 11

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

FARMHOUSE ^{GF} | 10

strawberries, blueberries, grapes, pineapple, broccoli, celery, carrots, cauliflower, baby bells, asparagus, watermelon radish

Accompanied by: Roasted beet hummus, honey yogurt, ranch

GRILLED & CHILLED VEGETABLE CRUDITÉS ^{GF} | 9

grilled: asparagus, broccolini, summer squash, zucchini

chilled: carrot, celery, english cucumber, holland peppers, grape tomato, cauliflower, radish

Accompanied by:

green goddess dressing, ranch yogurt dip, romesco dip, roasted beet hummus

BUTCHER BLOCK | 16

prosciutto de parma, salami, sopressata, capicola, fresh mozzarella, manchego cheese, marinated grape tomato, roasted country olive, stuffed peppadew peppers, marinated artichoke hearts, cucumber salad, cornichon, focaccia, soft baguette

Accompanied by:

assorted mustards, balsamic glaze, extra virgin olive oil, fresh black pepper

LETTUCE WRAPS | CHICKEN 16 / SHRIMP 19

sesame chicken or shrimp, bibb lettuce, avocado, red pepper, carrot, pickled ginger, pickled cabbage, wonton crisps, ponzu sauce, sweet chili sauce, peanut sauce

Available exclusively in the Veranda and Granite Room event spaces.

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SOUTHWESTERN | 14

mojo chicken, salsa verde, roasted corn salsa, black beans, chipotle sour cream, miniature quesadilla, queso, guacamole, pico de gallo, jalapeños, fresh lime wedges, tortilla chips, chili & coriander flatbread

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 bruschetta crostini

DUO OF HOT DIPS | 10

select two (2):

- Buffalo Chicken** tortilla chips, celery, carrot sticks
- Spinach-Artichoke** pita chips
- Crab Rangoon** wonton crisps
- Creamy Corn and Jalapeño** southwest spiced flatbread
- Baked Feta with Romesco and Olive Tapenade** crisp lavash
- Warm Caramelized Onion** house fried potato chips
- Butternut Gruyere** candied pepitas, focaccia

GRANITE LINKS RAW BAR ^{GF} a la carte pricing

- Little Neck Clams on the Half Shell** ^{GF | DF} \$3 per piece
grapefruit-infused cocktail sauce, horseradish, tabasco
- Wellfleet Oysters on the Half Shell** ^{GF | DF} \$3.5 per piece
grapefruit-infused cocktail sauce, horseradish, apple mignonette
- Jumbo Lump Crab Meat** ^{GF} \$3.5 per person
meyer lemon aioli
- Hackleback Caviar** \$3.5 per person
crème fraîche, chive, yukon crisp
- Shrimp Cocktail** ^{GF | DF} \$3.75 per piece
grapefruit-infused cocktail sauce
- Steamed & Chilled Lobster Tails** ^{GF | DF} market price
grapefruit-infused cocktail sauce
- Bloody Mary Sips** | \$4 per person

SUSHI STATION | 22

select three (3):

- | | |
|------------------------|--|
| Spicy Tuna Maki | Shrimp Nigiri |
| Cucumber Maki | Salmon Nigiri |
| Avocado Maki | Tuna Nigiri |
| California Maki | Eel & Cucumber Maki |
| Salmon Maki | Yellow Tail & Scallion Maki |
- Accompanied by:** soy sauce, wasabi, pickled ginger, seaweed salad

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PLATED BREAKFAST

All plated breakfasts include tableside juice, coffee & tea service

GRANITE PLATED BREAKFAST | 20

Portuguese English Muffin butter, assorted jams

Scrambled Eggs ^{GF} oven-roasted tomato, asparagus

Roasted Potatoes ^{GF | DF}

Breakfast Proteins ^{GF | DF}

select one (1):

maple sausage

chicken apple sausage

applewood smoked bacon

country ham

QUINCY PLATED BREAKFAST | 24

Coffee Cake butter, assorted jams

Individual Fresh Fruit Mason Jars ^{GF | DF}

Roasted Potatoes ^{GF | DF}

Eggs

select one (1):

Scrambled Eggs chives

Three-Cheese Omelet

Breakfast Proteins ^{GF | DF}

select one (1):

maple sausage

chicken apple sausage

applewood smoked bacon

country ham

MILTON PLATED BREAKFAST | 26

Coffee Cake butter, assorted jams

Individual Fresh Fruit Mason Jars ^{GF | DF}

Roasted Potatoes ^{GF | DF}

Breakfast Sweets

select one (1):

Cinnamon French Toast fresh berries and vermont maple syrup

Belgian-Style Waffles vermont maple syrup, chantilly cream

Eggs

select one (1):

Scrambled Eggs chives

Three-Cheese Omelet

Breakfast Proteins ^{GF | DF}

select one (1):

maple sausage

chicken apple sausage

applewood smoked bacon

country ham

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BREAKFAST & BRUNCH

BUTLER-PASSED BRUNCH HORS D'OEUVRES priced per piece

Deviled Eggs ^{GF | DF} paprika | 3.5

French Toast Stick vermont maple syrup | 3.5

Smoked Salmon cream cheese, bagel chip, fresh dill | 3.5

Chicken and Waffles maple glaze | 4

Petit Parfaits ^{GF} berries, granola, vanilla Greek yogurt | 3.5

Mini Pancake Stack fresh blueberry, maple syrup | 3.5

Mini Fruit Smoothie ^{GF} mixed berry | 3.5

Fried Oyster on the Half Shell ^{DF} old bay aioli, bloody mary sip | 7

Candied Bacon ^{GF | DF} | 4

Jumbo Shrimp Cocktail ^{GF | DF} grapefruit cocktail sauce | 4

Mini Potato Pancake caviar, crème fraiche, chive | 5

BUFFETS priced per person

BACK NINE | 14

Fresh Fruit Salad

European Danish

Assorted Muffins

Coffee Cake

FRONT NINE | 17

Assorted Juices orange, cranberry, grapefruit, apple

Coffee & Tea regular, decaf

Fresh Fruit Salad ^{GF | DF}

Parfaits ^{GF} berries, granola & vanilla greek yogurt

Mini Bagels whipped plain & chive cream cheese, butter, jam

Coffee Cake & Assorted Mini Muffins

PAR THREE | 22

Scrambled Eggs GF | DF

Roasted Breakfast Potatoes GF | DF

CHOICE OF BREAKFAST MEAT GF | DF

Please choose one:

maple sausage

applewood smoked bacon

country ham

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PAR FOUR | 28

Assorted Juices orange, cranberry, grapefruit, apple

Fresh Fruit Salad ^{GF | DF}

Muffins, Danish & Coffee Cake

Coffee & Tea regular, decaf

Brioche French Toast maple syrup, whipped cream

Roasted Breakfast Potatoes ^{GF | DF | VG}

Breakfast Protein ^{GF | DF} select one (1):

Maple Sausage

Chicken Apple Sausage

Applewood Bacon

Country Ham

Eggs ^{GF} select one (1):

Tomato & Mozzarella Omelet pesto

Scrambled Eggs chive

Broccoli & Cheddar Frittata

BIRDIE BUFFET | 36 minimum 25 guests

Assorted Juices orange, cranberry, grapefruit, apple

Coffee & Tea regular, decaf

Fresh Fruit Cups ^{GF | DF}

Coffee Cake & Assorted Mini Muffins

Brioche French Toast three berry compote, cinnamon whipped cream

Eggs ^{GF} select one (1):

Tomato & Mozzarella Omelet pesto

Scrambled Eggs chive

Broccoli & Cheddar Frittata

Breakfast Protein ^{GF | DF} select one (1):

Maple Sausage

Chicken Apple Sausage

Applewood Bacon

Country Ham

Roasted Yukon Potatoes ^{GF | DF | VG} fresh herbs, extra virgin olive oil

Orecchiette Pasta lemon chicken, broccolini, garlic cream

Mixed Green Salad ^{GF | DF | VG} balsamic vinaigrette

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EAGLE BRUNCH | 46 minimum 25 guests

Assorted Juices orange, cranberry, grapefruit, apple

Coffee & Tea regular, decaf

Fresh Berries ^{GF} whipped cream

Cinnamon Walnut Tea Cake

Crab Cakes citrus aioli, baby spinach

Three Potato Hash ^{GF | DF | VG}

Mixed Green Salad ^{GF | DF | VG} chianti vinaigrette

French Toast or Waffles select one (1):

Belgian Waffles fresh whipped cream, Vermont maple syrup, roasted peaches

Bananas Foster French Toast cinnamon whipped cream, caramel maple syrup

Eggs ^{GF} select one (1):

Tomato & Mozzarella Omelet pesto

Scrambled Eggs asparagus

Broccoli & Cheddar Frittata

Breakfast Protein ^{GF | DF} select one (1):

Maple Sausage

Chicken Apple Sausage

Applewood Bacon

Country Ham

Lunch Protein ^{GF | DF} select one (1):

Roasted Turkey Breast mango-rosemary glaze, cranberry-orange chutney

Lemon Basil Chicken roasted tomato

Pasta Carbonara mezzis rigatoni, applewood bacon, English peas, farm egg, Parmesan

Assorted Cookies & Brownies

BREAKFAST & BRUNCH ENHANCEMENTS

BRUNCH STATIONS priced per person

AVOCADO TOAST STATION | 13

warm seven grain, sourdough

Accompanied by:

sliced avocado, artisanal oils, spiced pepitas, crushed red pepper, smoked salmon, crumbled bacon, thin sliced prosciutto, sliced tomatoes, sliced hardboiled eggs, goat cheese crumbles, feta cheese crumbles, maldon salt, whipped honey butter, assorted jams

SMOKED SALMON DISPLAY | 15

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

CHICKEN & WAFFLE STATION | 14

golden belgian waffles, buttermilk fried chicken

Accompanied by:

strawberries, blueberries, banana, apple jam, hershey's® chocolate syrup, whipped butter, vermont maple syrup, crumbled applewood bacon, whipped chantilly cream

Omelet Bar* ^{GF} | 15

fresh cracked eggs or egg whites

Accompanied by:

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*

FROM THE CARVERY* priced per person

Virginia Baked Ham ^{GF} | ^{DF} cider-chipotle glaze, creole mustard | 15

Grilled Pork Loin ^{GF} | ^{DF} fuji apple chutney | 18

Dijon-Rosemary Turkey ^{GF} cranberry-orange compote, pan gravy | 16

Herb-Crusted Sirloin ^{GF} caramelized onion, stilton bleu cheese crème | 22

Prime Rib ^{GF} | ^{DF} rosemary au jus, fire roasted pepper, wild mushroom ragout | 24

Roast Tenderloin of Beef ^{GF} caramelized balsamic onion, tarragon-horseradish crème | 26

Scottish Salmon heirloom tomato relish, arugula pesto, lemon wedges | 23

**Chef attendant required | 150 per attendant*

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LUNCH BUFFETS

SANDWICH BUFFET | 28 minimum of 20 guests

select up to four (4) sandwiches:

The Cali ^{DF} roast turkey, avocado, chipotle-lime aioli, multi-grain

Roasted Sirloin crisp shallot, boursin, smoked tomato jam, pretzel roll

Salmon ^{DF} poached salmon, red onion, caper aioli, bagel

Tomato Mozzarella vine-ripe tomato, fresh mozzarella, arugula, pesto, extra virgin olive oil, balsamic, ficelle

Warm Croque Monsieur country baked ham, gruyere, dijon, garlic aioli, sour dough

Grilled & Chilled Chicken brie, granny smith apple, bibb lettuce, honey mustard, ciabatta

Warm Smoked Chicken apple-bacon jam, cheddar biscuit

Thai Shrimp ^{DF} bibb lettuce, cucumber, carrot, avocado, crispy wonton, pickled ginger, lavash wrap, peanut sauce on the side

Tarragon Chicken Salad ^{DF} grapes, cucumber, croissant

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

Includes:

mixed greens salad, kettle potato chips, dill pickle spears, cookies and brownies, soft drink station, coffee and tea station

Enhance with:

new england clam chowder + 7

tomato bisque +6

chicken noodle soup ^{DF} +5

butternut apple bisque ^{GF} | ^{DF} +6

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CREATE YOUR OWN BUFFET LUNCHEON

Minimum order of 25 guests | Two Entrées 39 per person | Three Entrées 45 per person

SALAD

select one (1):

Mixed Greens ^{GF | DF} grape tomato, english cucumber, carrot ribbon, chianti vinaigrette

Caesar romaine, shaved parmesan, garlic croutons, caesar dressing

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

ENTRÉES

select up to three (3):

Roasted Chicken pan gravy, apple-brioche stuffing

Rosemary-Dijon Turkey Breast ^{GF | DF} cranberry-orange chutney

Chicken Parmesan marinara, mozzarella, shaved parmesan

Garlic & Herb Roast Beef ^{GF | DF} mushroom gravy, roasted onion

Skirt Steak ^{GF | DF} rosemary au jus, baby spinach

Country Ham ^{GF | DF} grilled pineapple

Pork Loin ^{GF | DF} apple-jalapeño jam

Seared Salmon ^{GF} citrus butter, grilled lemon

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

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

Cheese Ravioli baby arugula, roasted tomato, romano

Stuffed Portabella ^{GF} roasted pepper, quinoa, baby spinach, goat cheese

SIDES

select one (1):

Rice Pilaf ^{GF} vegetable broth, fresh herbs, garlic, lemon, extra virgin olive oil

Penne Pasta pomodoro sauce

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

Roasted Potatoes ^{GF | DF} garlic, oregano, extra virgin olive oil

Yukon Mashed Potatoes ^{GF}

VEGETABLES

select one (1):

Seasonal Vegetables ^{GF} fresh herbs, garlic butter

Haricot Verts ^{GF} roasted grape tomatoes, garlic butter

Asparagus ^{GF} lemon, parmesan

Broccolini ^{GF} garlic butter

Accompanied by:

warm rolls & butter, gourmet cookies and brownies, soft drink station, coffee, tea and decaf station

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BUFFET DINNER Minimum order of 25 guests

All buffets include: warm dinner rolls & butter, coffee and tea station

Additional fees may apply for modifications

QUARRY HILLS | 44

Mixed Greens Salad ^{GF | DF} english cucumber, strawberry, red onion, shaved carrots, poppy seed vinaigrette

Roast Chicken ^{GF | DF} dijon-pomegranate glaze

Panko-Crusted Cod ^{GF} lemon-prosecco butter, extra virgin olive oil

Mezza Rigatoni smoked tomatoes, baby spinach, garlic herb sauce

Haricots Verts ^{GF} garlic butter

CASTLE ISLAND | 47

Mango & Avocado Salad ^{GF | DF} cilantro-lime vinaigrette

Grilled Pineapple ^{GF | DF} spiced rum crème

Jerk Chicken ^{GF | DF} grilled scallion

Charred Salmon ^{GF | DF} island slaw

Curried Rice ^{GF}

Grilled Seasonal Vegetables ^{GF | DF} mango butter

HANOVER STREET | 54

Tomato Mozzarella Salad ^{GF} vine-ripened tomato, buffalo mozzarella, basil, balsamic reduction, extra virgin olive oil

Baby Arugula Salad ^{GF | DF} lemon vinaigrette

Chicken Milanese lemon-caper sauce, shaved parmesan, baby arugula

Tuscan Haddock roasted artichoke, charred tomato, basil pesto

House Made Meatballs san marzano tomato sauce, extra virgin olive oil

Cavatappi garlic & oil, fresh herbs, lemon zest, romano

Roasted Tuscan Vegetables ^{GF | DF} fresh herbs, stewed tomato, extra virgin olive oil

QUINCY SHORES | 58

Chopped Salad ^{GF} romaine, cherry tomatoes, vidalia onion, applewood bacon, buttermilk ranch

Oven-Roasted Chicken roasted mushrooms, madeira velouté, baby spinach

Grilled Skirt Steak ^{GF} cognac peppercorn sauce, roasted pearl onions

Stuffed Shrimp citrus butter

Au Gratin Potato ^{GF} romano crust

Asparagus ^{GF} smoked tomato butter

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SOUTH END | 64

Greek Salad cucumber, kalamata olives, banana pepper slices, tomato, pickled onion, feta, pita crisps

Prosciutto-Wrapped Statler Chicken ^{GF} honey-truffle glaze

Pan-Seared Salmon ^{GF} lemon-prosecco butter, capers, dill

Grilled New York Sirloin ^{GF | DF} port reduction, caramelized shallot, cremini mushroom, baby spinach

Lobster Mac & Cheese garlic-herb panko

Sour Cream & Chive Mashed ^{GF}

Oven-Roasted Broccolini ^{GF | DF | VG} toasted almonds, lemon dressing

HARBOR ISLAND CLAM BAKE | 72 *price subject to change due to market value*

Garden Salad ^{GF | DF | VG} roma tomato, cucumber, carrot, red onion, black olive, chianti vinaigrette

1.5 lb Lobster ^{GF} drawn butter, fresh lemon

Steamed Shellfish ^{GF} little necks, P.E.I. mussels, shallot, cherry tomatoes

Stuffed Quahogs fresh herbs, applewood bacon, lemon aioli

BBQ Chicken Drumsticks ^{GF} chipotle-lime bbq sauce

Corn on the Cob ^{GF} lime butter

Steamed Baby Red Bliss Potato ^{GF} fresh herbs, garlic butter

Sliced Watermelon ^{GF | DF | VG} fresh berries, mint

FOOD STATIONS Consult Sales Manager for Ordering Minimums

FROM THE CARVERY

Virginia Baked Ham ^{GF DF} cider-chipotle glaze, creole mustard	15
Grilled Pork Loin ^{GF DF} fuji apple chutney	18
Dijon-Rosemary Turkey ^{GF} cranberry-orange compote, pan gravy	16
Herb-Crusted Sirloin ^{GF} caramelized onion, stilton bleu cheese crème	22
Prime Rib ^{GF DF} rosemary au jus, fire roasted pepper, wild mushroom ragout	24
Roast Tenderloin of Beef ^{GF} caramelized balsamic onion, tarragon-horseradish crème	26
Scottish Salmon heirloom tomato relish, arugula pesto, lemon wedges	23

Accompanied by:

- warm dinner rolls and butter
- choice of caesar or mixed greens salad
- Chef attendant required 150 per attendant**

MASHED POTATO BAR ^{GF} | 11

Yukon Mashed

Sweet Potato Mashed

Accompanied by:

- applewood bacon, shredded cheese, sour cream, fresh peas, jalapeño, scallions, country gravy, whipped butter

GOURMET PIZZA | 12 *select up to three (3)*

Four Cheese

Vine-Ripened Tomato basil, fresh mozzarella

Buffalo Chicken bleu cheese drizzle

Chicken, Bacon & Ranch

Roasted Mushroom & Brie truffle oil

Spinach & Feta tomato, balsamic drizzle

Grilled Sirloin & Gorgonzola caramelized onion, horseradish crème

Sausage, Pepper & Onion

Sopressata & Ricotta hot honey

Accompanied by:

- grated romano, crushed red pepper, fresh ground black pepper

SLIDERS | 12

Grilled Sirloin Burgers

Accompanied by:

lettuce, tomato, onion, bacon, assorted cheeses, sliced pickles, sweet relish, mayonnaise, ketchup, mustard & french fries

PASTA STATION | 14 *select up to three (3)*

Tortellini alfredo, pesto, charred tomato, toasted pine nuts

Penne san marzano tomato sauce, shaved parmesan, extra virgin olive oil

Campanelle bolognese, shaved parmesan, extra virgin olive oil, torn basil

Mezza Rigatoni broccolini, garlic oil, romano

Orecchiette roasted mushroom, madeira butter, fresh herbs

Cavatappi cherry tomato, artichoke hearts, lemon prosecco butter

Butternut Ravioli sherry brown butter, baby spinach, prosciutto +2

ADD:

grilled chicken +4 | italian sausage +4 | sautéed shrimp +6

Accompanied by:

grated romano, crushed red pepper, fresh ground black pepper
garlic bread, choice of caesar salad or mixed greens salad

MAC & CHEESE BAR | 14

Traditional Cheddar elbow pasta

White Four Cheese orecchiette pasta

Accompanied by:

applewood bacon, buffalo chicken, pulled pork, ritz® crumb, truffle mushroom, fresh peas, crispy shallot, corn bread biscuits, choice of caesar salad or mixed greens salad

PAELLA STATION | 15

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

Vegetable Paella roasted zucchini, summer squash, red bell pepper, baby carrot, pearl onions, cremini mushroom, spanish olives, cherry tomatoes, peas, saffron, short grain rice, extra virgin olive oil

Accompanied by:

arugula salad, shaved manchego
spanish crusty bread

TACO STATION | 16 *select two (2)*

Carne Asada Beef

Shredded Chicken

Pork Carnitas

Accompanied by:

warm flour tortillas, cilantro-lime rice, street corn salad, pico de gallo, guacamole, sour cream, fajita veggies, shredded cheese, diced onions, jalapeño, cilantro, assorted hot sauces

ASIAN ^{DF} | 16 *please choose up to three (3)*

Vegetable Dumplings

Crab Rangoon

Vegetable Fresh Roll

Shrimp Satay

Chicken Teriyaki Skewer

Korean Barbeque Ribs

Beef Teriyaki Skewer

Peking Ravioli

Accompanied by:

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

SUSHI STATION ^{DF} | 22 *please choose three (3)*

Spicy Tuna Maki

California Maki

Salmon Nigiri

Cucumber Maki

Salmon Maki

Yellow Tail & Scallion Maki

Avocado Maki

Tuna Nigiri

Eel & Cucumber Maki

Shrimp Nigiri

Accompanied by:

soy sauce, wasabi, pickled ginger, seaweed salad

available for events taking place Tuesdays at 5PM - Sundays

SOUTHERN BELLE | 18

Buttermilk Fried Chicken red eye gravy

Macaroni & Cheese

Homestyle Biscuits honey

Carolina Slaw

Fried Pickles sriracha rémoulade

Pimento Cheese Hush Puppies scallion-pimento cheese aioli