

New England Cheese Display \$8 Supplement per Guest

Chef's Selection of Local Farm Artisanal Cheeses Featuring Smith's Country Smoked Gouda and Sharp Cheddar, Vermont Mascarpone, Westfield Farms Capri Goat Cheese, Great Hill Blue Cheese
Presented with Farmhouse Apple Fig Jam, Honey Spiced Nuts, Rustic Baguettes and Seedless Grapes

Sushi Bar \$12 Supplement per Guest

Elegant Display Combining Cooked Seafood with Vegetarian Sushi
Featuring Sesame Shrimp Futomaki, California Crab Rolls, Avocado and Fried Asparagus Maki, Shiitake Mushroom Teriyaki
Accompaniments to include Wakame Seaweed Salad, Micro Brewed Shoyu, Wasabi, Pickled Ginger
*Embellished with Salmon Roe and Tobiko Caviars (additional \$2 per Guest)

Raw Bar Market Price

Featuring Massachusetts Oysters on the Half Shell, Ale Poached Cocktail Shrimp and Alaskan Crab Claws with Traditional Accompaniments

Mac n' Cheese Martini Bar \$6 Supplement per Guest

Orecchiette (Shell) Pasta with Roasted Garlic Cream and Smith's Country Cheddar; Baked Gratin Style
Accompaniments to Include Broccoli Flowers, Applewood Smoked Bacon, Green Onion Tops, Sautéed Exotic Mushrooms with Truffle Essence

Mashtini Station \$4 Supplement per Guest

Herb Butter Mashed Yukon Golds with Cosmopolitan Glasses and Five Toppings

Black Truffle Gravy
Great Hill Blue Cheese
Sour Cream with Chives
Smith's Country Smoked Gouda

Horseradish Crème Fraiche
Caramelized Onions
Applewood Smoked Bacon
Broccoli Florets

Roasted Garlic Butter
Roasted Peppers with Scallion
Smith's Sharp Cheddar
Pineland Farms Beef Chili

Chocolate Fountain \$9.95 Supplement per Guest

Chocolate Fountain with Callebaut Semi-Sweet Chocolate Served with Your Choice of Five of the Following:

Fresh Strawberries	Fresh Kiwi
Fresh Bananas	Graham Crackers
Fresh Pineapples	Brownies
Marshmallows	Biscotti
Sugar Cookies	Cream Puffs
Rice Crispy Treats	Oreos
Pretzel Braids	

Sundae Station \$7.95 Supplement per Guest

Vanilla Bean and Chocolate Ice Cream with Chocolate, Butterscotch and Strawberry Sauce, Jimmies, Nuts, Cherries, Whipped Cream, Heath Bar, Oreos and M&M's

Petite Dessert Station \$10.95 Supplement per Guest

Tropical Mousse Parfaits, Flourless Chocolate Tortes, White Chocolate Cream Puffs, Fresh Berry Tartlets, Raspberry Ganache Macaroons and Sea Salt Caramel Cheesecakes

Venetian Dessert Station \$13.95 Supplement per Guest

Your Choice of Five of the Following:

Italian Cookies	Amaretto Cheesecake	Cream Horns
Citrus Almond Tartlets	Raspberry Pistachio Truffles	Beignets with warm Almond Crema
Tiramisu	Chocolate Dipped Bananas	Chocolate Pecan Tart
Napoleons	Vanilla Bellini Shooters	Assorted Cannoli; (Peach Caramel, White Chocolate Macadamia, Blueberry Vanilla)
Belgian Chocolate Croissants	Apricot Glazed Fruit Tartlets	
	Hazelnut Crepes	

*All Venetian Dessert Stations will Include a Fresh Fruit Display with Decorative Fruit Sculpture and Peach Mascarpone Dip

Dessert Embellishment Plates \$8.95 Supplement per Guest

(Choose One Plated Dessert)

Blueberry Crumble with Lime Curd and Pistachio Gelato
Strawberry Shortcake with Fresh Berries, Strawberry Coulis, Vanilla Biscuit and Chantilly Cream
Cream Puff with Vanilla Pastry Cream, Caramel Glaze and Blackberry Puree
Mango Mousse with White Chocolate Biscotti and Coconut Crisp
Apricot Glazed Fruit Tart with Sweet Mascarpone Filling
White Chocolate and Raspberry Crème Brulee with Sugar Cookies
Almond Pear Crisp with Ginger Ice Cream
Macadamia Crusted Chocolate Torte with Raspberries and Guava Coulis

Late Night Bites

(Priced Per Person at a Minimum of the Final Guest Count or Contracted Minimum; If More Than One Selection is Desired There is a Split Fee of \$1.50 Per Guest)

Savory

- | | | | |
|---|--------|--|--------|
| • Roasted Apple and Smoked Gouda Melt on Multigrain | \$2.50 | • Barbeque Pulled Pork Slider | \$4.50 |
| • Soft Taco of Spicy Beef and Jalapeno Jack | \$3 | • Pepperoni and Mozzarella Cheese Pizzas | \$3 |
| • Italian Sausage and Peppers – Small Grinder | \$4.50 | • Assorted Gourmet Pizzas | \$5 |
| • Grilled Havarti Cheese with Tomato Basil Bisque | \$4 | • White Truffle Parmesan Fries with Rosemary Ketchup | \$3 |
| • Fried Buffalo Chicken Tenderloins with Blue Cheese Dressing | \$4 | • Lamb Sliders with Tzatziki and Minted Chevre | \$6 |
| • Black Angus Cheddar Burger Slider with Marinated Tomato & Fries | \$4.50 | • Pineland Farms Beef Chili Mug | \$4.50 |

Sweet

- | | | | |
|---|--------|---|--------|
| • Fudge Macaroons with Ice Cold Milk Shooter | \$3.75 | • Blondie Brownies with Ice Cold Milk Shooter | \$3.50 |
| • Cider Donuts | \$3 | • Iced Coffee Frappes | \$2 |
| • Coffee Bar Accompanied with a To-Go Cup and a Cookie/Biscotti; \$150 Barista Fee Will Apply | \$6 | • Strawberry Shakes | \$2 |

Affogato \$5 Supplement Per Guest; \$150 Barista Fee Will Apply

Harrington Farm Brownie with Vanilla Bean Ice Cream and Espresso

Friandise \$2.25 Supplement Per Guest

Harrington Farmhouse Chocolate Mint Truffle