

Breakfast

Continental

Fresh fruit and yogurt
Toasted bagels with butter, cream cheese and fruit preserves
Freshly baked muffins and breads
Kona Roast Coffee & gourmet variety of teas
Cranberry and orange juice
\$9.95

Buffet

Fresh fruit and yogurt
Toasted bagels with cream cheese, butter and fruit preserves
Freshly baked muffins and breads
Scrambled eggs
Bacon & sausage
Mini potato latkes
Kona Roast Coffee & gourmet variety of teas
Cranberry and orange juice
\$17.95

Brunch

Fresh Fruit and yogurt
Toasted bagels with cream cheese, butter and fruit preserves
Freshly baked muffins and breads
Scrambled Eggs
Bacon & sausage
Mini potato latkes
Freshly baked muffins and breads
Carved honey glazed Ham
Carved herb rubbed Turkey breast
Chicken stuffed with Brie and apples
Fresh Mixed Vegetables
Kona Roast Coffee & gourmet variety of teas
Cranberry & Orange juice
\$33.95

Additional items to the above:

French toast or waffles
Substitute Prime rib for turkey
\$36.95

3 Station attendants @\$110.00 each

Corporate all day meeting package
Includes the use of the Bakehouse from 7:00 am -3:00 pm, Tuesday-Friday
Use of all video equipment

Continental breakfast

Fresh fruit and yogurt
Toasted bagels with butter, cream cheese and fruit preserves
Freshly baked muffins and breads
Kona Roast Coffee & gourmet variety of teas
Cranberry and orange juice

Mid morning snack

Basket of Seasonal Whole Fruit
Assortment of granola bars
Freshly brewed Kona roast coffee, decaf coffee & gourmet tea variety
Bottled water, soft drinks & juice

Luncheon buffet

Fresh mesclun greens, cherry tomato, red onion, cucumbers, olives
Served with a light balsamic vinaigrette
Ham and Swiss platter
Chicken Salad
Sliced Turkey and cheddar platter
Chips & Pickles
Freshly baked breads, rolls and wraps
Assorted cookies, brownies, mini pastries
Coffee & tea, soda, and bottled water

Afternoon snack

Basket of seasonal whole fruit
Individual bags of mixed nuts and pretzels
Freshly brewed Kona roast coffee, decaf coffee & gourmet tea variety
Bottled water, soft drinks & juice

\$55.00 pp



Breaks

<i>Basket of Seasonal Whole Fruit</i>	<i>\$4.95</i>
<i>Slices of Seasonal Fruit with Berries</i>	<i>\$5.95</i>
<i>Crispy Pita Chips With Hummus & Olives</i>	<i>\$3.95</i>
<i>Roasted Mixed Nuts & Dried Fruits</i>	<i>\$3.95</i>
<i>Almond and Chocolate Biscotti with Chocolate Dipped Strawberries</i>	<i>\$4.95</i>
<i>Miniature Cookies & Brownies</i>	<i>\$4.00</i>
<i>Ice Cream Sundae Bar with All the Trimmings</i>	<i>\$8.00</i>
<i>Freshly brewed Kona roast coffee, decaf coffee & gourmet tea variety</i>	
<i>Bottled water, soft drinks & juice</i>	<i>\$2.50</i>

All Prices Are On a Per Person Basis



Lunch

Lite Buffet

*Fresh mesclun greens, cherry tomato, red onion, cucumbers, olives
Served with a light balsamic vinaigrette*

**Ham and Swiss platter*

Chicken Salad

Sliced Turkey and cheddar platter

Chips & Pickles

Freshly baked breads, rolls and wraps

Assorted cookies, brownies, mini pastries

*Freshly brewed Kona roast coffee, decaf coffee & gourmet tea variety
Bottled water, soft drinks & juice*

\$22.95 pp

**Substitute ham and cheese platter with lobster salad*

\$34.95 pp

Sit down luncheon

All luncheon entrees served with choice of fruit cup or garden salad, Italian dinner rolls, coffee and tea service, & platters of freshly baked cookies and brownies



<i>Boneless Stuffed Chicken Breast</i> <i>Tender boneless breast of chicken filled with a seasoned traditional bread stuffing topped with supreme sauce</i>	<i>23.95</i>
<i>Chicken salad Plate</i> <i>All white meat chicken tossed with mayonnaise, honey, red onion and celery, accompanied with seasonal garnish</i>	<i>17.95</i>
<i>Chicken Française</i> <i>Sautéed egg battered chicken finished with a light wine and lemon butter sauce</i>	<i>22.95</i>
<i>Grilled chicken Caesar</i> <i>Warm grilled chicken breast served on our traditional Caesar</i>	<i>18.95</i>
<i>NY Sirloin Steak</i> <i>8oz choice cut sirloin, seasoned and grilled, topped with a Merlot and caramelized shallot demi glace</i>	<i>27.95</i>
<i>Petite Filet Mignon</i> <i>6 oz Grilled tenderloin of beef seasoned with kosher salt and cracked black pepper finished with sauce béarnaise</i>	<i>29.95</i>
<i>Grilled sliced Tenderloin Salad</i> <i>6 oz sliced beef tenderloin accompanied with fresh mesclun greens, tomato, cucumber, red onion and crumbled blue cheese</i>	<i>24.95</i>
<i>Baked Swordfish</i> <i>Center cut swordfish loin baked with seasoned Ritz cracker crumbs, Chardonnay, and fresh lemon</i>	<i>27.95</i>
<i>Baked Scrod</i> <i>Ocean fresh lightly prepared with seasoned Ritz cracker crumbs, Chardonnay and lemon</i>	<i>24.95</i>
<i>Grilled Salmon</i> <i>Kosher salt and cracked black pepper seasoned salmon, grilled and served with a citrus Hollandaise</i>	<i>22.95</i>

-Receptions-

- 1 Hour Reception:** Selection of Three Items - \$18.00 per Person
1 Hour Open Bar (Beer, House Wine & Soft Drinks) - \$12.50 per Person
(Upgrade to Full Open Bar, \$18.00 per Person).
2 Hour Reception: Selection of Six Items - \$30.00 per Person
2 Hour Open Bar (Beer, House Wine & Soft Drinks) - \$25.00 per Person
(Upgrade to Full Open Bar, \$30.00 per Person).

Hors d'Oeuvres Stations

*Imported & domestic cheeses with fresh and dried fruits, Roasted spiced nuts
Sliced French baguettes & assorted crackers*

Garden Fresh vegetable crudités with chefs' choice of dipping sauces

Smoked salmon with traditional garnishes

*Middle Eastern platter of hummus, Tabbouleh, Baba Ganoush
Moroccan olives, roasted garlic & crispy pita chips*

*Antipasto presentation with select cured meats, Italian cheeses,
Grilled artichoke hearts, marinated cipolla onions, roasted red peppers,
Focaccia and baguettes*

*New England Raw Bar (Per Dozen)
Gulf Shrimp Cocktail \$45
Littleneck Clams on the Half Shell \$45
Oysters on the Half Shell \$45*



Butlered Hors d'Oeuvres

Chicken Thai Spring Rolls

Chicken Satay with Spicy Peanut Sauce

Potato Latkes with Warm Apple Chutney

Boneless Chicken Tenders with a Honey Mustard Dipping Sauce

Crab Rangoon with Duck Sauce

Roasted tomato and Gorgonzola Crostini

Baby fingerling potatoes with Crème Fraiche, Chives & Caviar

Individual Crab Cakes with a spicy dipping sauce

Apple wood smoked bacon Wrapped Sea Scallops

Spinach and Cheese Spanakopita

Dinner

*All Entrées Include Salad, Italian dinner rolls, seasonal starch and vegetable,
Coffee & tea service and dessert*

Soups

Additional cost per person

<i>Squantum chowder</i>	<i>\$ 6.95</i>
<i>Lobster stew</i>	<i>\$ 9.95</i>
<i>Italian wedding</i>	<i>\$ 3.95</i>
<i>Tomato bisque</i>	<i>\$ 3.95</i>
<i>Chilled cucumber and dill</i>	<i>\$ 3.95</i>

Salads

Spinach Salad

*Baby spinach greens topped with red onion, diced bacon, tomatoes
and a creamy Asiago cheese dressing*

Mesclun salad

*Mesclun green with English cucumber, with pink grapefruit and almonds,
finished with raspberry vinaigrette*

Caesar salad

Chopped romaine, Parmesan cheese, croutons, and a creamy Caesar dressing

Entrées



Boneless Stuffed Chicken Breast <i>Tender boneless breast of chicken filled with a seasoned traditional bread stuffing topped with supreme sauce</i>	41.95
Chicken Saltimbocca <i>Roasted boneless breast of chicken filled with prosciutto, fresh sage, and shaved Parmesan in a garlic and burgundy brown sauce</i>	44.95
Chicken Françoise <i>Sautéed egg battered chicken finished with a light wine and lemon butter sauce</i>	45.95
Chicken Marsala <i>Lightly sautéed with olive oil, assorted wild mushrooms, and Marsala wine</i>	45.95
Balsamic, Raspberry, and Brie Chicken <i>Chicken breast stuffed with brie and fresh raspberries and topped with a sweet Balsamic cream sauce</i>	42.95
Roast Prime Rib <i>Tender beef roasted with Montreal steak seasoning and served with its natural au jus</i>	51.95
NY Sirloin Steak <i>Choice cut Sirloin seasoned and grilled, topped with a Merlot and caramelized shallot demi glace</i>	55.95
Filet Mignon <i>Grilled tenderloin of beef seasoned with kosher salt and cracked black pepper finished with sauce Béarnaise</i>	61.95
Surf and Turf <i>A grilled, 5 oz filet mignon served with two baked stuffed shrimp</i>	66.95
Baked Swordfish <i>Center cut swordfish loin baked with seasoned Ritz cracker crumbs, Chardonnay, and fresh lemon</i>	48.95

<i>Baked Scrod</i>	40.95
<i>Ocean fresh lightly prepared with seasoned Ritz cracker crumbs, Chardonnay and lemon</i>	
<i>Baked Stuffed Scrod</i>	44.95
<i>Scrod filet topped with our crabmeat stuffing, Chardonnay, and lemon</i>	
<i>Grilled Salmon</i>	49.95
<i>Kosher salt and cracked black pepper seasoned salmon, grilled and served with a citrus Hollandaise</i>	
<i>Baked Stuffed Shrimp</i>	51.95
<i>Three jumbo shrimp filled with our crabmeat stuffing served with lemon and drawn butter</i>	
<i>Vegetarian</i>	49.95
<i>Oriental lo mein noodles tossed with stir-fry vegetable medley tofu And a mildly spicy plum sauce</i>	

Dessert Menu

*Tiramisu parfait
Layers of mascarpone, coffee flavored brandy, and
Freshly baked ladyfingers*

*Fresh pear crumb tart
Individually baked tart shells filled with a sweet
Pear filling and topped with a crumb crust*

*Chocolate fudge brownie mousse
Rich chocolate decadence*

Fresh mixed berries with Chambord and cream

Vanilla bean ice cream and cookies

Dinner package - \$49.95 pp

*Package includes cheese and crudités, garden salad, choice of entrée,
Roasted potato and seasonal vegetable, Italian dinner rolls, coffee & tea service,
And dessert*

Cocktail hour

Domestic cheeses, crackers, and fresh fruit

Garden Fresh vegetable crudités with chefs dipping sauces

Garden salad

*Fresh greens with tomato, cucumber and red onion
With a vinaigrette dressing*

Entrée selection

Boneless Stuffed Chicken Breast

Tender boneless breast of chicken filled with a seasoned traditional bread stuffing topped with supreme sauce

Baked Scrod

Ocean fresh lightly prepared with seasoned Ritz cracker crumbs, Chardonnay and lemon

Roast Prime Rib

Tender beef roasted with Montreal steak seasoning and served with its natural au jus

Dessert Menu

Chocolate fudge brownie mousse

Rich chocolate decadence

Vanilla bean ice cream and cookies

Clam Bake menu

(Our clambakes are prepared on our outside fire pit, weather permitting)

Sweet Onions & sliced native tomato salad

Squantum Chowder

Clam fritters

Steamers with broth and drawn butter

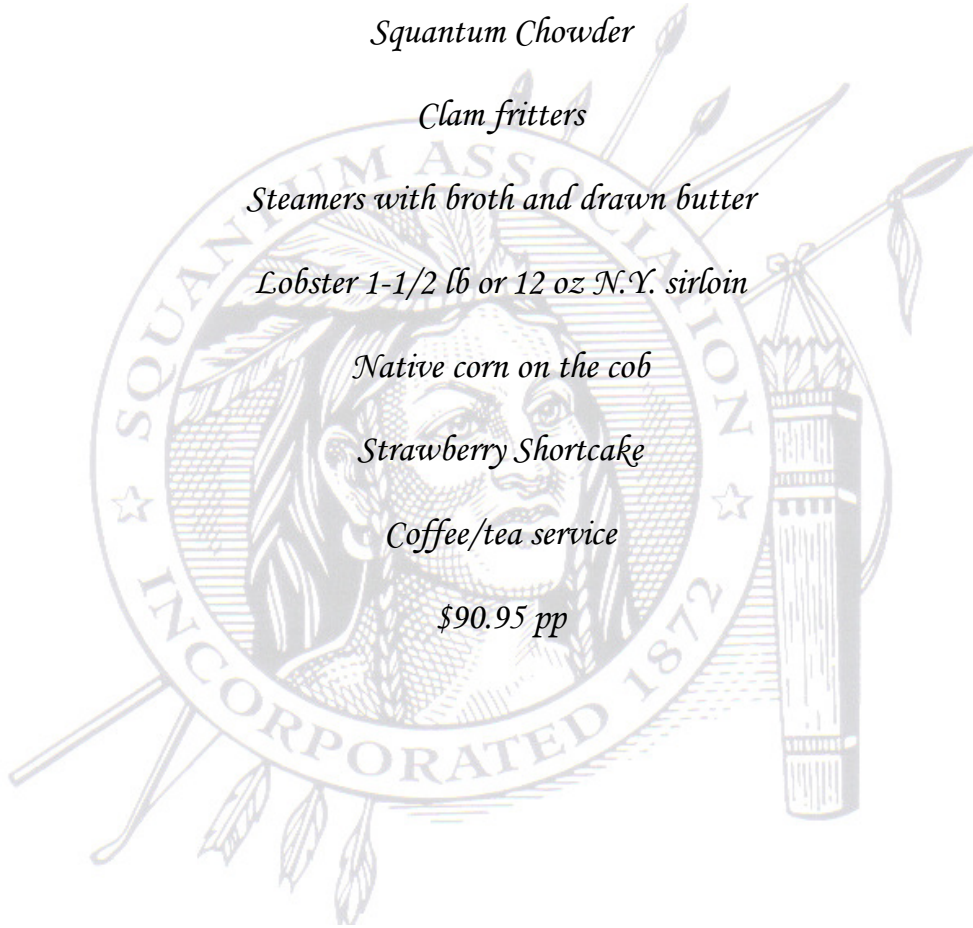
Lobster 1-1/2 lb or 12 oz N.Y. sirloin

Native corn on the cob

Strawberry Shortcake

Coffee/tea service

\$90.95 pp



2 Bake masters required at \$110.00 each

Dinner Station Menu

Salad Station

*Tossed salad greens with balsamic vinaigrette and Asia go cheese dressings.
Sliced native tomatoes with buffalo mozzarella, olive oil, and balsamic vinegar.*

Pasta Station

*Cheese filled tortellini with choice of two sauces
(Marinara, Alfredo, pink vodka, basil pesto, or roasted garlic and oil)*

*Substitute cheese tortellini with one of the following
Penne, Farfalle, Orchietta, or Rigatoni*

Entrée Station

*Slow roasted prime rib of beef rubbed
with Montreal steak seasoning served with cool horseradish sauce
and tarragon mayonnaise
Dry rubbed fresh breast of turkey accompanied with cranberry orange relish and dijonaise
Seasonal vegetable and oven roasted fingerling potato
Fresh Italian dinner rolls with butter*

Dessert

*Fresh strawberries with dark Belgium chocolate fondue
Coffee and tea
\$55.95 per person*

A fee of \$110.00 per attendant will be applied

Customized menus are available to suit your needs. An additional cost may apply.