DINING & DESSERTS
**APPETIZERS**

Baby Kale *Candy Cane Beets, Hazelnuts, Ricotta Salata V GF*
Vanilla-Scented Kabocha Squash Bisque *VG GF*
Poached Lobster and Winter Vegetable Pastry
Little Gem Caesar *Watermelon Radish, Colatura Vinaigrette, Parmesan, Garlic Crumbs*
Arugula and Apple Salad *Baby Arugula, Honeycrisp Apples, Crumbled Blue Cheese, Shaved Red Onion, Apple Cider Vinaigrette V GF*
Baby Arugula *Merlot-Poached Pears, Pickled Fennel, Shaved Radish, Red Wine Vinaigrette VG GF*
Roasted Sweet Potatoes *Seared Figs, Banana Peppers, Sweet Chili Oil VG GF*
Crab Cake *Remoulade, Chesapeake Bay Roasted Potato*
Delicata Squash *Frisée, Local Burrata, Mozzarella, Sage Vinaigrette V GF*
Radish and Fava Bean Salad *Field Greens, Red Onion, Cilantro, Crumbled Feta, Tahini Sauce*
Frisée and Beet Salad *Roasted Yellow and Red Beets, Goat Cheese, Shallot-Citrus Vinaigrette*
Wild Mushroom Cavatelli *Mizuna, Sweet Cream, Italian Sausage, Lemon Zest*

**ENTRÉES**

Grilled Atlantic Swordfish *Rainbow Chard, Roasted Cauliflower, Lime Beurre Blanc GF*
Nordic Blu Norwegian Salmon *Potato Cream, Buttered Asparagus, Glazed Globe Carrots, Lemon Vinaigrette GF*
Miso-Glazed Cod *Shiitake Mushroom, Pickled Ginger*
Casco Bay Hake *Toasted Farro, Celery Root, Fava Bean Succotash, Goose Egg Béarnaise*
Statler Chicken *Butterball Potato Espuma, Broccoli Florets, Charred Spring Onion, Creamed Kale GF*
Bacon-Wrapped Filet Mignon *Forked Fingerlings, Charred Texas Onion, Swiss Chard, Garlic Demi-Glace GF*
Grilled Beef Sirloin *Maple-Whipped Sweet Potatoes, Pancetta-Seared Brussels Sprouts, Cognac Peppercorn Cream Sauce GF*
Slow-Braised Beef Short Rib *Rainbow Chard, Forked Fingerlings, Red Wine Reduction GF*
Porcini-Rubbed Grilled Sirloin *Crushed Fingerling Potatoes, Asian Kale, Red Wine Demi-Glace GF*
Crisp-Skinned Nordic Blu Norwegian Salmon *Yukon Gold Potato and Parsnip Purée, Root Vegetables and Citrus Beurre Blanc GF*
Flat-Iron Steak *Potato, Braised Leeks, Bordelaise Sauce, Garlic Scape, Compound Butter, Rosemary GF*
Wild Mushroom Risotto *Mascarpone, Green Garlic, Baked Ricotta, Lemon Oil GF*
Stuffed Cabbage *Red Rice, Quinoa, Oranges, Pistachio, Candied Tomatillos, Oyster Mushrooms, Mushroom Broth*
Butternut Squash, Leek and Parmesan Cheese Tart *Vegetable Slaw and Quinoa Pilaf V GF*

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STROLLING DINNER

INTERNATIONAL FOOD HALL
Steak Frites Salt-and-Pepper-Encrusted Tenderloin, Green Horseradish Cream, Homemade Potato Crisps GF
Moroccan Chicken in Tender Lettuce Wraps Toasted Couscous, Middle Eastern Vegetable Salad
Fish Tacos Cabbage, Avocado Crema, Pico de Gallo, Pickled Red Onions
Asian Noodle Salad Shredded Carrots, Red and Yellow Bell Peppers VG

"LA POUCHE CHADE" (THE HOT POCKET)
Filings Wrapped in Puff Pastry
Boeuf Bourguignon Braised Onion, Mushrooms, Bacon, Red Wine Sauce
Chicken Oyster Cordon Bleu Mandrange French Ham, Gruyère, Caramelized Cipollini Onions
Roasted Root Vegetable Poached Tomato, Parsnip Purée, Grilled Eggplant, Camembert V
Brie de Meaux Chocolate Hazelnut Pocket Macerated Raisin, Fresh Grape V

ONE IF BY LAND, TWO IF BY SEA
Heirloom Squash Salad Maplebrook Farms Mozzarella, Sweet Sage, Spinach, EVOO, Garlic Crisp V
Trio of Vibrant Chilled Soups Potato Leek, Ginger Carrot, Wild Mushroom V GF
Pan-Seared Nordic Blu Norwegian Salmon Saffron Beurre Blanc GF
Roasted Sea Bass Shiitake Mushroom, Pickled Ginger GF

MOROCCAN
Freshly Baked Flatbread Carrot Hummus, Cucumber Yogurt, Harissa
Moroccan-Spiced Chicken Tagine Vegetables, Couscous, Sultanas GF
Roasted Rack of Lamb Old World Spices, Basmati Rice, Toasted Almonds
Citrus Salad Red Onion, Coriander-Cumin Vinaigrette VG GF
Marinated Carrot Salad Crispy Chickpea, Dried Fruit, Almonds VG GF

FLAVORS OF PROVENCE
Pissaladière Tartine Crust, Onions, Olives
Salad Niçoise Yellowfin Tuna, Tomatoes, Haricot Verts, Marinated Olives GF
Ratatouille Stewed Tomatoes, Eggplant, Zucchini, Onion GF
Lavender Duck Quince Chutney GF
Chef’s Selection of Country Cheese from Provence Rustic Bread

SOUTHERN
Served with Selection of Seasonal Jams, Pimiento Cheese, Butter, Honey, Hot Sauce
Popcorn Buttermilk Fried Chicken White and Dark Meat GF
House-Made Buttermilk Biscuits Slow-Cooked Barbecued Beef Brisket
Traditional Southern Potato Salad Duke’s Mayonnaise, Chives, Shallots GF
Macaroni and Cheese Cheddar Sauce

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EMPANADA STATION
Served with Chimichurri Sauce, Tarragon Sauce, Jalapeño Chutney
Beef, Chicken, and Shrimp Empanada
Spinach and Crab Spread
Shaved Fennel, Aged Sherry Vinegar and Red Onion Salad VG GF
Rosemary Asiago Cheese Straws V

PORTUGUESE STATION
Bacalao Salt Cod GF
Roasted Clams and Chourico, White Wine GF
Paella Chicken Peppers, Plums, Garlic, Shrimp
Carne Vinha D’alhos Garlic Wine-Marinated Pork GF

SMALL PLATE STATION #1
Choice of Two Items
Braised Boneless Beef Short Rib Garlic Mashed Potatoes, Roasted Root Vegetable Confetti, Red Wine Reduction GF
Coriander-Encrusted Crispy Chicken Roasted Red Bliss Potatoes, Sautéed Brussels Sprouts, White Wine Au Jus
Cheese Tortellini Carbonara, Peas, Parmesan Cream Sauce V
Basil Gnocchi Roasted Patty Pan Squash, Puttanesca V

SMALL PLATE STATION #2
Choice of Two Items
Roast Filet Mignon Celeriac Gratin, Wild Mushroom, Pink Peppercorn GF
Pan-Seared Diver Scallops Pernod Sauce Green Grits
Pan-Seared Nordic Blu Norwegian Salmon Apple and Fennel Slaw, Fava Bean Purée
Beet Ravioli Poppyseed Buerre Blanc, Aged Goat Cheese V
Roasted Vegetable Tart Tatin Squash, Potatoes, Black Olive Tapenade VG

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PLATED DESSERTS

Raspberry Truffle Tower  Chocolate Cake, Raspberry Jam, Chocolate Mousse and Ganache  GF
Rêves du Chocolate  Flourless Chocolate Cake, Chocolate Ganache
Berry Tart  Frangipane, Pastry Cream, Assorted Berries
Boston Cream Pie  Yellow Cake, Bavarian Mousse, Chocolate Glaze, Toasted Almonds
Peanut Butter Tower  Chocolate Cake, Peanut Butter Mousse, Dark Chocolate Ganache, Toasted Hazelnuts  GF
Lemon Blueberry Tart  Frangipane Tart, Lemon Curd, Fresh Blueberries
Trio of Miniature Desserts  Fresh Fruit Tart, Seasonal Ricotta Cannoli, Tiramisu

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DESSERT STATIONS

INDIVIDUAL POT DE CRÈME GF
Chocolate Custard Sweet Cream
White Chocolate Custard Lemon and Raspberry Cream
Maple-Infused Custard Salted-Bacon Brittle

CHURRO BAR
Warm Homemade Churros
Toppings May Include: Toasted Almonds, Coconut Flakes, Sprinkles, White Chocolate Shavings, Warm Chocolate Sauce, Warm Caramel Sauce

WAFFLE SUNDAE STATION
Belgian Buttermilk Waffles
Toppings May Include: Strawberry Sauce, Chocolate Sauce, Assorted Berries, Whipped Cream, Hot Maple Syrup Butter

BANANAS FOSTER
Homemade Banana Beignets
Chocolate-Dipped Bananas
Toppings May Include: Vanilla Bourbon Caramel Sauce, Caramelized Banana Wedge Anglaise, Cranberry Grand Marnier

SWEET CREPE STATION
Fresh Crepes Filled with Bavarian Crème
Toppings May Include: Caramel Sauce, Chocolate Sauce, Mixed Berry Compote, Freshly Whipped Cream, Pecans, Bananas, Strawberries

COOKIE AND BROWNIE BAR
Seasonal Selections of House-Baked Cookies and Brownies
Toppings May Include: Sweet Cream, Molten Chocolate, Toasted Coconut, Toasted Almonds, Peanut Butter Sauce

PETIT FOURS
Chef’s Seasonal Selection of Mini Sweets

FRESH BAKED PIES
Maple Buttermilk Brûlée
Pear and Ginger Streusel Crumble
Double Crust Apple Rosemary Caramel
Pumpkin Graham Cracker Crust with Pepita-Sage Brittle
Chocolate Peanut Butter

BEN & JERRY’S ICE CREAM SUNDAE BAR
Phish Food, Cherry Garcia, Mango Mango
Toppings May Include: Molten Chocolate, Strawberry Sauce, Sweet Cream, Mini M&M’s, Crushed Oreos, Jimmies, Nuts

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Our barbecue buffet is open for one and a half hours. All plates and cups used are biodegradable and compostable. Buffet includes house-made potato chips, iced tea, and lemonade.

**COMBINATION ENTRÉES**

*Please select one*

**Burgers and Dogs** Angus Burgers, All-Beef Hot Dogs, Lettuce, Tomato, Cheese, Mayonnaise, Corn Relish, Red Bean Chili, Mustard, Ketchup, Buns (Veggie Burgers Available)

**Chicken, Brisket, and Sausages** Char-Broiled Chicken Breasts, Slow-Cooked Beef Brisket, Maple Brown Sugar, Barbecue Sauce, Smoked Grilled Sausages, Cornbread, Sweet Butter

**Grilled Steak and Turkey Tips** Marinated and Grilled Choice Steak and Herbed Turkey Tips, Artisan Rolls, Chimichurri

**SIDE DISHES**

*Please select three*

**Loaded Baked Potato Salad** Bacon, Cheddar Cheese, Scallion, Sour Cream Dressing [GF]

**Caesar Salad** Croutons, Parmesan Cheese [V]

**Mixed Greens Salad** Citrus-Shallot Vinaigrette [VG] [GF]

**Corn On The Cob** Whipped Honey Butter [V]

**Tricolored Tortellini Pasta Salad** Basil Pesto [V]

**Seasonal Grilled Vegetable Platter** Aged Balsamic Vinegar [VG] [GF]

**Whole Wheat Pasta Salad** Sweet Peppers, Olives, Parmesan Cheese, Tomatoes [V]

**Cracked Bulgur Wheat Salad** Parsley, Plum Tomatoes, Chopped Cucumber, Mint [V]

**DESSERT**

*Please select one*

**Sliced Melons** Honeydew, Cantaloupe, Watermelon [VG] [GF]

**Blueberry Cobbler** Warm Blueberries, Flaky Short Dough [V]

**Cookies and Bars** Chocolate Chip, Oatmeal, and White Chocolate Macadamia Nut Cookies, Double Fudge Brownies, Blondies [V]

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RECEPTION
Soup Station **New England Clam Chowder or Chilled Gazpacho**

DINNER
1¼-pound Maine Lobsters  
Steamed Little Neck Clams  
Drawn Butter and Broth  
Herb-Marinated Grilled Breast of Chicken  
Cornbread with Sweet Butter

SIDE DISHES
*Please select three*

- **Loaded Baked Potato Salad** Bacon, Cheddar Cheese, Scallion, Sour Cream Dressing  
  - **Caesar Salad** Croutons, Parmesan Cheese  
  - **Mixed Greens Salad** Citrus-Shallot Vinaigrette  
  - **Corn on the Cob** Whipped Honey Butter  
  - **Tricolor Tortellini Pasta Salad** Basil Pesto  
  - **Seasonal Grilled Vegetable Platter** Aged Balsamic Vinegar  
  - **Whole Wheat Pasta Salad** Sweet Peppers, Olives, Parmesan Cheese, Tomatoes  
  - **Cracked Bulgur Wheat Salad** Parsley, Plum Tomatoes, Chopped Cucumber, Mint

DESSERT
*Please select one*

- **Sliced Melons** Honeydew, Cantaloupe, Watermelon  
  - **Strawberry Shortcake** Marinated Strawberries, Shortcake, Vanilla Bean Whipped Cream  
  - **Cookies and Bars** Chocolate Chip, Oatmeal, and White Chocolate Macadamia Nut Cookies, Double Fudge Brownies, Blondies

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