



# PACKAGE MENUS



## Lake Side Package

\$40-\$50 per person

### OPTIONS:

**Seasonal Vegetable Crudité:** seasonal local mix, sweet onion dip

### SELECT ONE

**Classic Caesar:** house made dressing, toasted focaccia, shaved parmesan

**Garden Salad:** mixed greens, cucumbers, cherry tomato, red onion, shaved carrot, lemon Champagne vinaigrette

### SELECT ONE

**Grilled Lemon Garlic Chicken:** fresh lemon juice and zest, garlic, parsley

-or-

**Grilled Hanger Steak:** herb rub, chimichurri

**Roasted Seasonal Vegetable:** local mix, fresh herbs  
Roasted Potatoes: herb mix, butter

## Memorial Service Package

\$35-\$45 per person

Platter of Mixed Sandwiches and Wraps

### SELECT THREE

**Roasted Turkey:** bacon, avocado, lettuce, tomato, roasted garlic mayo, ciabatta

**Tuscan Roast Beef:** fontina cheese, lettuce, tomato, pesto aioli, balsamic reduction, brioche

**Pistachio Chicken Salad:** red grapes, mixed greens, dill dressing, ciabatta

**Honey Roasted Ham:** Swiss cheese, pear, lettuce, tomato, tarragon mustard, brioche

### SELECT ONE

**Grilled Garden Vegetable:** seasonal vegetables, mixed greens, sundried tomato hummus, ciabatta

**Portobello Shawarma:** feta, grilled onions, mixed greens, tomato, tzatziki, white wrap

### SELECT TWO

**Classic Caesar:** house made dressing, toasted focaccia, shaved parmesan

**Garden Salad:** mixed greens, cucumbers, cherry tomato, red onion, shaved carrot, lemon Champagne vinaigrette

**Orzo Salad:** broccoli florets, feta cheese, basil, red pepper flakes, lemon, garlic

**Pasta Salad:** bowtie pasta, artichokes, kalamata olives, roasted red peppers, tomato, parsley, feta cheese, balsamic vinaigrette

### SELECT ONE

**Fruit Tray:** Seasonal Fruit Selection

**Cookies & Bars:** House made chocolate cookies, assorted dessert bars

## Tranquil Tailored Package

Priced based on menu selection

Collaborative Customized Menu Selections

One Stationary Item

Two Salad Options

Two Entree Selections

Two Side Selections

## Shoreline Sunset Package

\$50-\$60 per person

### SELECT ONE

**Italian Cheese Board:** mixture of local and imported cheese, grapes, berries and crackers

**Seasonal Vegetable Crudité:** seasonal local mix, sweet onion dip

### SELECT ONE

**Classic Caesar:** house made dressing, toasted focaccia, shaved parmesan

**Garden Salad:** mixed greens, cucumbers, cherry tomato, red onion, shaved carrot, lemon Champagne vinaigrette

**Cobb Salad:** chopped iceberg, tomato, cucumber, red onion, crumbled bacon, crumbled gorgonzola, hardboiled egg, blue cheese dressing.

### SELECT TWO

**Grilled Lemon Garlic Chicken:** fresh lemon juice and zest, garlic, parsley

**Chicken Picatta:** pan fried, capers, lemon & garlic beurre blanc

**Grilled Hanger Steak:** herb rub, chimichurri

**Grilled Steak Tips:** wild mushroom ragu, garlic, chives, black pepper demi

**Baked New England Cod:** ritz cracker crumb, white wine butter sauce, lemon, dill

**Penne Vodka:** creamy vodka infused red sauce

### SELECT TWO

**Roasted Seasonal Vegetable:** local mix, fresh herbs

**Grilled Zucchini & Squash:** EVOO, citrus

**Roasted Potatoes:** herb mix, butter

**Garlic Mashed Potatoes:** butter, herbs, cream

**Rice Pilaf:** fluffy pilaf, parsley

## Blissful Brunch Package

Priced based on guest count and menu selection

### SELECT TWO

**Garden Vegetable Frittata**

**Mushroom & Spinach**

**Ham & Swiss**

**Broccoli & Feta**

**Tomato & Basil**

### SELECT ONE

**Applewood Smoked Bacon**

**Sweet Sausage Links**

### SELECT ONE

**Blueberry Pancakes:** house made, maple syrup

**Belgian Waffles:** house made, maple syrup, powdered sugar, fresh fruit garnish

**French Toast:** house made seasonal fruit compote, maple syrup

### SELECT ONE

**Roasted Potatoes:** red bliss, onions, garlic, rosemary, thyme

**Sweet Potato Hash:** bell peppers, onion

### SELECT ONE

**Struck Breads:** assortment of house made breads

**Lattice Bites:** fruit filled

**Mini Croissants**

**Assortment of Bagels**

### ACCOMPANIED BY:

**Seasonal Fruit Tray:** mixture of fresh fruits

## Waterfront Elegance Package

\$60-\$70 per person

### SELECT TWO

**Italian Cheese Board:** mixture of local and imported cheese, grapes, berries and crackers

**Seasonal Vegetable Crudité:** seasonal local mix, sweet onion dip

**Grilled Vegetables:** zucchini, squash, bell pepper, red onions, asparagus, goat cheese, balsamic reduction

### SELECT TWO

**Classic Caesar:** house made dressing, toasted focaccia, shaved parmesan

**Garden Salad:** mixed greens, cucumbers, cherry tomato, red onion, shaved carrot, lemon Champagne vinaigrette

**Cobb Salad:** chopped iceberg, tomato, cucumber, red onion, crumbled bacon, crumbled gorgonzola, hardboiled egg, blue cheese dressing.

**Panzanella:** roma tomato, cucumber, green olive, roasted red peppers, red onion, grilled French bread, arugula, Champagne apple cider vinaigrette.

**Pasta Salad:** bowtie pasta, artichokes, kalamata olives, roasted red peppers, tomato, parsley, feta cheese, balsamic vinaigrette

### SELECT TWO

**Grilled Lemon Garlic Chicken:** fresh lemon juice and zest, garlic, parsley

**Roasted Statler:** crispy skin, house seasoning, rosemary au jus

**Chicken Marsala:** pan fried, button mushroom, marsala wine demi, thyme

**Grilled Hanger Steak:** herb rub, chimichurri

**Grilled Sliced Tenderloin:** mushroom compound butter, roasted garlic and herbs

**Baked New England Cod:** ritz cracker crumb, white wine butter sauce, lemon, dill

**Grilled Atlantic Salmon:** Fennel & citrus slaw, lemon beurre blanc

**Baked Asian Salmon:** ginger, scallions, sweet chili glaze

### SELECT ONE

**Penne Vodka:** creamy vodka infused red sauce

**Pasta Primavera:** penne pasta, assorted seasonal vegetables, parsley, roasted garlic white wine butter sauce

**Capellini & Tomatoes:** local mix or stewed tomato, basil, black pepper

**Baked Mac n Cheese:** shells, house made cheese sauce, ritz cracker crumb, parsley

**Rigatoni Funghi:** wild mushroom ragu, creamy thyme and garlic sauce, shaved parmesan

### SELECT TWO

**Roasted Seasonal Vegetable:** local mix, fresh herbs

**Grilled Zucchini & Squash:** EVOO, citrus

**Roasted Sweet Potatoes:** chipotle & brown sugar, butter

**Haricot Verts:** garlic, citrus gremolata

**Roasted Asparagus:** parmesan cheese

**Roasted Potatoes:** herb mix, butter

**Garlic Mashed Potatoes:** butter, herbs, cream

**Rice Pilaf:** fluffy pilaf, parsley

**Risotto:** classic style, butter, cream, chives

**Roasted Fingerlings:** herb mix, EVOO