

S T A R R
CATERING GROUP

at



Plated Lunch Package

Starting at \$49⁰⁰ per person - see page 4 for additional options

Appetizers

Select two

Spring Vegetable Quiche
Asparagus, Oven-Dried Tomato, Spinach

Salade Verte
*Bibb, Watercress, Shaved Radish, Haricots Verts,
Red Wine Vinaigrette*

Roasted Beet Salad
*Whipped Ricotta, Arugula, Beet Julienne,
Sherry Vinaigrette*

Summer Panzanella Salad
*Heirloom Tomatoes, Persian Cucumber, Melon,
Pickled Red Onion, Ricotta Salata,
Rustic Croutons, White Balsamic*

Andalucian Gazpacho
Caprese Crostini

Summer Corn Soup
Lemongrass, Coconut, Cilantro Yogurt

Potato Leek Soup
Prepared Hot or Vichyssoise

Entrees

Select two

Loch Duart Salmon Fillet
*Roasted Garlic Potato Puree, Pine Nuts, Saba,
Shaved Brussels Sprouts, Pickled Currants*

Lancaster Roasted Chicken
*Lemon Brined & Butter Roasted Chicken,
Potatoes Dauphinoise, Forest Mushrooms,
Charred Asparagus, Sauce Vin Jaune*

San Marzano Tomato & Basil Braised
Angus Beef Short Rib
*Arugula Whipped Potatoes,
Roasted Heirloom Carrots*

Summer Corn Risotto
*English Pea Coulis, Blistered Vine Tomatoes,
Chipotle Oil*

Desserts

Select plated desserts
or dessert tapas on page 8



Family-Style Brunch Package

Starting at \$65⁰⁰ per person - see page 4 for additional options

Brunch package contains full brunch entrees section, choice of additional entrée, A welcome glass of Champagne or Mimosa, Assorted Juices, Coffee & Teas. Bakery Basket with Assorted Muffins, Bagels, Pastries, Fresh Fruit & Berries for the Table

Appetizers

Select two

Deconstructed Greek Salad
Garbanzo Hummus, Romaine Spears, Feta, Red Onion,
Kalamata Olives, Grape Tomatoes

Farm Salad
Chicory Green, Frisee, Bacon Lardon,
Poached Farm Egg, Vinaigrette

Summer Panzanella Salad
Heirloom Tomatoes, Persian Cucumber, Melon,
Pickled Red Onion, Ricotta Salata,
Rustic Croutons, White Balsamic

Southern Mediterranean Mezze
Eggplant Caponata, Piquillo Hummus,
Moroccan Tomato and Mint Tabbouleh,
Brik Pastry with Spinach, Feta, Currants & Pine Nuts,
Grilled Flatbread

Artisanal Cheese
Seasonal Condiments

Charcuterie
House Cured Meats, Cornichon, Grain Mustard,
Purple Grape Mustard, Grilled Bread

Summer Corn Risotto
English Pea Coulis, Blistered Vine Tomatoes,
Chipotle Oil

Entrees

Select one

Loch Duart Salmon Fillet
Roasted Garlic Potato Puree, Pine Nuts, Saba,
Shaved Brussels Sprouts, Pickled Currants

Roasted Lancaster Chicken
Lemon Brined, Butter Roasted, Potatoes Dauphinoise,
Forest Mushrooms, Charred Asparagus, Sauce Vin Jaune

San Marzano Tomato & Basil
Braised Angus Beef Short Rib
Arugula Whipped Potatoes, Roasted Heirloom Carrots

Berkshire Pork Loin
Okinawa Sweet Potato Puree, Lacinato Kale,
Pancetta, Roast Shallot, Saba

Grilled New York Strip
Sauce Marchand de Vin, Tomato Provençal,
Grilled Asparagus, Pommes Puree

Brunch Entrées

Scrambled Eggs
or Spring Vegetable Quiche
With Applewood Smoked Bacon, Maple Sausage,
Caramelized Onions & Cottage Fries

Brioche French Toast
or Belgian Waffles
Berry Compote, Whipped Cream,
Buttered Maple Syrup

Desserts

Select dessert tapas on page 8



Plated Lunch Upgrades

Replace standard options with one or more of the upgrades below

All prices are per total guest count

Appetizers

Deconstructed Greek Salad +\$2⁰⁰
Garbanzo Hummus, Romaine Spears, Feta, Red Onion, Kalamata Olives, Grape Tomatoes

Iceberg Wedge Salad +\$2⁰⁰
Heirloom Tomatoes, Stilton Blue, Green Onion, Bacon

Eggplant Confit & Burrata +\$2⁰⁰
Heirloom Tomato, Sundried Tomato Pico, Aged Balsamic, Maldon Salt, Micro Basil

Mediterranean Vegetable Tart +\$2⁰⁰
Goat Cheese, Basil Pesto

Salad of Marinated Asparagus +\$5⁰⁰
Frisee, Quail Egg, Parmesan, Edible Soil, Creamy Mustard & Tarragon Aioli

Crab Cake +\$10⁰⁰
Charred Tomato Salmoriglio, Fava Puree

Lobster Bisque +\$12⁰⁰
Tobiko Caviar

Entrees

Grilled New York Strip +\$12⁰⁰
Sauce Marchand de Vin, Tomato Provençal, Grilled Asparagus, Pommes Puree

Chevré Stuffed Chicken Breast +\$10⁰⁰
Lemon Basil Beurre Blanc, Broccolini, Anson Mills Polenta, Red Pepper Confit

Poulet Roti +\$15⁰⁰
Boneless Half Chicken, Butter Roasted, Potatoes Dauphinoise, Morels, Charred Asparagus, Sauce Vin Jaune

Berkshire Pork Loin +\$10⁰⁰
Okinawa Sweet Potato Puree, Lacinato Kale, Pancetta, Roast Shallot, Saba

Grilled Branzino +\$15⁰⁰
Sweet 100 Tomato, Capers, Lemon, Couscous, Pickled Currants, Pine Nuts

Pan Seared Diver Scallops +\$18⁰⁰
Roasted Cauliflower, Wild Rice, Smoked Raisins, Almonds

Seafood Cobb Salad +\$10⁰⁰
Maine Lobster Salad, Grilled Shrimp, Crab, Organic Greens, Cherry Tomatoes, Cucumber, Garbanzo Beans, Avocado, Lemon Vinaigrette



Three-Course Plated Dinner Package

Starting at \$69⁰⁰ per person - see page 7 for additional options

Appetizers

Select two

Salade Verte
*Bibb, Watercress, Shaved Radish, Haricots Verts,
Red Wine Vinaigrette*

Roasted Beet Salad
*Whipped Ricotta, Arugula, Beet Julienne,
Sherry Vinaigrette*

Summer Panzanella Salad
*Heirloom Tomatoes, Persian Cucumber, Melon,
Pickled Red Onion, Ricotta Salata,
Rustic Croutons, White Balsamic*

Summer Corn Risotto
*English Pea Coulis, Blistered Vine Tomatoes,
Chipotle Oil*

Salad of Marinated Asparagus
*Frisee, Quail Egg, Parmesan, Edible Soil,
Creamy Mustard & Tarragon Aioli*

Mediterranean Vegetable Tart
Goat Cheese, Basil Pesto

Andalucian Gazpacho
Caprese Crostini

Summer Corn Soup
Lemongrass, Coconut, Cilantro Yogurt

Potato Leek Soup
Prepared Hot or Vichyssoise

Entrees

Select two

Chevré Stuffed Chicken Breast
*Lemon Basil Beurre Blanc, Broccolini,
Anson Mills Polenta, Red Pepper Confit*

San Marzano Tomato & Basil
Braised Angus Beef Short Rib
Arugula Whipped Potatoes, Roasted Heirloom Carrots

Loch Duart Salmon Fillet
*Roasted Garlic Potato Puree, Pine Nuts, Saba,
Shaved Brussels Sprouts, Pickled Currants*

Grilled New York Strip
*Sauce Marchand de Vin, Tomato Provençal,
Grilled Asparagus, Pommes Puree*

Grilled Branzino
*Sweet 100 Tomato, Capers, Lemon, Couscous,
Pickled Currants, Pine Nuts*

Berkshire Pork Loin
*Okinawa Sweet Potato Puree, Lacinato Kale,
Pancetta, Roast Shallot, Saba*

Desserts

Select plated desserts
or dessert tapas on page 8



Four-Course Plated Dinner Package

Starting at 89⁰⁰ per person - see page 7 for additional options

First and Second Courses

Select one for each course

- Salade Verte
Bibb, Watercress, Shaved Radish, Haricots Verts, Red Wine Vinaigrette
- Roasted Beet Salad
Whipped Ricotta, Arugula, Beet Julienne, Sherry Vinaigrette
- Summer Panzanella Salad
Heirloom Tomatoes, Persian Cucumber, Melon, Pickled Red Onion, Ricotta Salata, Rustic Croutons, White Balsamic
- Eggplant Confit & Burrata
Heirloom Tomato, Sundried Tomato Pico, Aged Balsamic, Maldon Salt, Micro Basil
- Salad of Marinated Asparagus
Frisee, Quail Egg, Parmesan, Edible Soil, Creamy Mustard & Tarragon Aioli
- Maine Lobster Orecchiette
Summer Corn Coulis, Cherry Tomatoes, Chorizo Crumbs
- Summer Corn Risotto
English Pea Coulis, Blistered Vine Tomatoes, Chipotle Oil
- Mediterranean Vegetable Tart
Goat Cheese, Basil Pesto
- Andalucian Gazpacho
Caprese Crostini
- Summer Corn Soup
Lemongrass, Coconut, Cilantro Yogurt
- Potato Leek Soup
Prepared Hot or Vichyssoise

Entrees

Select two

- Chevré Stuffed Chicken Breast
Lemon Basil Beurre Blanc, Broccolini, Anson Mills Polenta, Red Pepper Confit
- San Marzano Tomato & Basil
Braised Angus Beef Short Rib, Arugula Whipped Potatoes, Roasted Heirloom Carrots
- Loch Duart Salmon Fillet
Roasted Garlic Potato Puree, Pine Nuts, Saba, Shaved Brussels Sprouts, Pickled Currants
- Grilled New York Strip
Sauce Marchand de Vin, Tomato Provençal, Grilled Asparagus, Pommes Puree
- Grilled Branzino
Sweet 100 Tomato, Capers, Lemon, Couscous, Pickled Currants, Pine Nuts
- Berkshire Pork Loin
Okinawa Sweet Potato Puree, Lacinato Kale, Pancetta, Roast Shallot, Saba

Desserts

Select plated desserts
or dessert tapas on page 8



Plated Dinner Upgrades

Replace standard options with one or more of the upgrades below

All prices are per total guest count

Appetizers

- Tuscan Kale Salad +\$2⁰⁰
*Toasted Walnuts, Seedless Grapes, Shaved Parmesan,
Champagne Vinaigrette*
- Iceberg Wedge Salad +\$2⁰⁰
Heirloom Tomatoes, Stilton Blue, Green Onion, Bacon
- Crab Cake +\$10⁰⁰
Charred Tomato Salmoriglio, Fava Pureé
- Roasted Jumbo Shrimp +\$10⁰⁰
Tomato Ceviche, Avocado Basil Crema, Mini Tostada Stack
- Lobster Bisque +\$12⁰⁰
Tobiko Caviar
- Lobster Pot Pie +\$15⁰⁰
Sherry, English Peas, Lobster

Entrees

- Roasted Angus Filet +\$12⁰⁰
*Butternut Squash Puree, Roasted Root Vegetables,
Salsa Verde, Red Wine Jus*
- Petit Filet Mignon and Crab Cake +\$15⁰⁰
*Butternut Squash Puree, Roasted Root Vegetables,
Salsa Verde, Red Wine Jus, Charred Tomato Salmoriglio*
- Poulet Roti +\$15⁰⁰
*Boneless Half Chicken, Butter Roasted,
Potatoes Dauphinoise, Morels, Charred Asparagus,
Sauce Vin Jaune*
- Pan Seared Diver Scallops +\$18⁰⁰
*Roasted Cauliflower, Wild Rice,
Smoked Raisins, Almonds*
- Chilean Sea Bass +\$20⁰⁰
*Fingerling Potato Coins, Cherry Tomatoes, Haricot Verts,
Nicoise Olives, Artichoke Puree, Salsa Verde*
- Roasted Colorado Rack of Lamb +\$25⁰⁰
*Anson Mills Polenta, Grilled Asparagus,
Baby Carrots, Truffle Madeira Jus*



Desserts

For plated meals, choose either plated desserts or dessert tapas

Plated Desserts

Select two for any plated package

Rat's Chocolate Cake
*Chocolate Grand Marnier Mousse,
Dark Chocolate Glaze, Raspberry Sauce*

Vanilla Crème Brûlée
Tahitian Vanilla, Seasonal Berry Garnish

Lemon Meringue Tart
Italian Meringue, Lemon Curd, Shortbread Crust

Blueberry Nectarine Crisp
Sour Cream Sorbet

Buttermilk Panna Cotta ^{GF}
*Vanilla Poached Pineapple, Coconut Crumble,
Pineapple Buttermilk Sherbet*

Chocolate Rice Pudding ^{GF}
*Butterscotch, Caramelized Rice Krispies,
Sour Cream Sorbet*

Strawberry Bavarian ^{GF}
*Soft Almond Cake, Basil Strawberries,
Candied Almonds*

Dessert Tapas

Select four for brunch or reception package

Carrot Cake Bites
Cream Cheese Frosting, Walnut Brittle

Dulce Sea Salt Tarts
*Dark Chocolate Ganache, Dulce de Leche,
Sea Salt, Cocoa Nibs*

Mini Lemon Meringue Tarts
Italian Meringue, Lemon Curd, Shortbread Crust

Mini Opera Cakes
*Almond Sponge, Coffee Buttercream,
Chocolate Glaze*

Raspberry Frangipane Tarts

Peanut Butter S'mores Bars ^{GF}

Chocolate Rice Pudding Cups ^{GF}
Butterscotch, Caramelized Rice Krispies

Petit Strawberry Pavlovas ^{GF, V}
Meringue, Macerated Strawberries

Buttermilk Panna Cotta ^{GF}
Vanilla Poached Pineapple, Coconut Crumble

Seasonal Macarons ^{GF}



Custom Cakes

Custom cakes of corresponding size can replace plated dessert options at no additional cost

Special Occasion Cake Flavors

Harlequin

Three layers of chocolate cake with white chocolate mousse flavored with Godiva white chocolate liqueur

Fraiser

Layers of vanilla cream cake with Tahitian vanilla mousseline and fresh strawberries

Old Fashioned

Butter cake flavored with rum syrup and vanilla buttercream

Carrot Patch

Carrot and walnut cake layered with cream cheese icing

Framboise

Three vanilla cake layers with chevrè filling and fresh raspberries flavored with Chambord

Chocolate Truffle

Three layers of dark chocolate cake with chocolate ganache and Grand Marnier filling

Lemon Lemon

Lemon pound cake layers with lemon curd and fresh strawberries

White Chocolate & Raspberry Mousse

Vanilla cream cake filled with layers of white chocolate mousse and raspberry mousse

Rat's Chocolate Cake

Three layers of chocolate Grand Marnier, chocolate buttercream and chocolate ganache finished with a dark chocolate glaze

Cake Pricing

Size	Serves	Price
6" Round	2-6	\$40.00
9" Round	6-10	\$66.00
12" Round	10-16	\$93.00
1/4 Sheet	16-25	\$106.00
1/2 Sheet	25-39	\$149.00
Full Sheet	40-80	\$198.00



Passed Hors D'oeuvres

\$17⁰⁰, half hour of service, choose four varieties

\$24⁰⁰, one hour of service, choose six varieties

Vegetarian

Pepperonata Bruschetta *v*

Charred Corn, Poblano & Manchego Empanada *v*
Salsa Molcajete

Eggplant Caponata *v*
Raisin Nut Baguette, Walnut Bread Crostini

Persian Cucumber Cup *v*
Piquillo Pepper Hummus, Parmesan, Pine Nuts

Grilled Cheese & Roma Tomato Soup

Green Gazpacho *v*
Avocado, Cilantro

Shellfish

Crispy Fried Shrimp
Japanese Aioli, Julienned Radish, Lime

Petite New England Crab Cake
Piquillo Pepper & Lemon Relish

Crab Louis
Meyer Lemon, Chive, Housemade Whole Wheat Cracker

Shrimp & Cucumber Cocktail
Spicy Cocktail Sauce, Persian Cucumber Spear

Seafood

Wild Salmon Rilletes
Capers, Chives, Meyer Lemon, Brioche Crouton

"Fish 'n' Chips"
Seared Chilean Sea Bass, Pommes Gaufrette,
Tartar Sauce

Beef & Lamb

Angus Beef Slider
Brioche, Caramelized Onion,
Vermont Cheddar, Dijon Aioli

Classic Frank in a Blanket
Ketchup, Mustard

Mini Philly Cheesesteak

Grilled New York Strip
Pickled Radish, Wasabi Aioli,
Sesame Wonton Chip

Greek Lamb Meatball
Pine Nuts, Feta, Parsley, Tzatziki

Baby Lamb Chop +\$10⁰⁰
Apricot & Mint Chutney

Poultry

Harissa Spiced Chicken Tagine
Saffron Yogurt Sauce

Hudson Valley Duck Meatball
Apple Mostarda

Singaporean Chicken Satay
Pineapple Carpaccio, Peanut Tamarind Sauce

Chicken Tinga Empanada
Cilantro Crema

Duck Confit Tostada
Green Papaya Salad

Pork

Prosciutto San Danielle
Housemade Grissini, Truffle Butter

Korean Pork Belly Slider
Brussel Sprouts Kimichi



Appetizer Buffets

\$18⁰⁰ each per person, one hour of service

Charcuterie

Jambon de Bayon, Saucisson Sec, Toscano Salami, Pinocchonia Salumi, Paté, Whole Grain Mustard, Purple Grape Mustard, Pickled Cipollini Onions, Sliced Breads, Crostini & Flatbread

Slider Station

Angus Beef Sliders *Caramelized Onion, Vermont Cheddar, Dijon Aioli*, Crispy Chicken & Biscuit Sliders, Pulled BBQ Pork Sliders, Onion Rings, Sriracha Ketchup, Tomato Ketchup, Mustard

Southern Mediterranean Mezze

Eggplant Caponata, Piquillo Hummus, Tzatziki, Moroccan Tomato and Mint Tabbouleh, Brik Pastry with *Spinach, Feta, Currant & Pine Nuts*, Lamb Kofta, Grilled Flatbread

Northern Mediterranean Mezze

Pissaladière with *Sweet Onion, Anchovy, Black Olive*, Spanish Chorizo and Potato Tortilla, Coca Mallorquina Flatbread with *Braised Swiss Chard and Goat Cheese*, Bacon Wrapped Dates with *Queso Fresco*, Serrano Ham & Rosemary Marinated Manchego, Chicken Croquettes with *Saffron Aioli*

Artisanal Cheeses

Beemster XO, Humboldt Fog, Taleggio, Manchego, Moody Blue, Fig-Shallot Chutney, Port Cherry Jam, Fresh Strawberries & Grapes, Dried Apricots & Figs, Assorted Nuts, Baguette, Wine Bread, Water Crackers, Grissini

Grilled Vegetables

Expertly Grilled Vegetables including *Bell Peppers, Fennel, Eggplant, Asparagus, Mushrooms, Cauliflower*, Traditional Bagna Cauda, Tuscan Artisan Flat Breads, Crostini & Flat Bread, Assorted Marinated Olives, Preserved Lemon Aioli

Ceviche +\$6⁰⁰ per guest

Salmon Poke Style, Kampachi & Melon with *Melon Consommé, Red Onion, Breakfast Radish, Green Chilies*, Seaweed Chips, Ecuadorian Ceviche with *Rock Shrimp, Spiced Tomato Juice, Orange, Avocado, Soy, Sesame, Scallions, Corn Nuts* Plantain Chips

Raw Bar +\$7⁰⁰ per guest

Red Wine Mignonette, Cocktail Sauce, Lemon Wedges, Freshly Shucked Oysters \$4.50 per piece, Little Neck Clams \$2.50 per piece - 2 per guest recommended, Shrimp Cocktail \$2.00 per piece - 6 per guest recommended



Passed Small Plates

\$14⁰⁰ each per person, one hour of service

Vegetarian

Summer Panzanella Salad
*Heirloom Tomatoes, Persian Cucumber, Melon,
Pickled Red Onion, Ricotta Salata,
Rustic Croutons, White Balsamic*

Eggplant Confit & Burrata
*Heirloom Tomato, Sundried Tomato Pico,
Aged Balsamic, Maldon Salt, Micro Basil*

Summer Corn Risotto
*English Pea Coulis, Blistered Vine Tomatoes,
Chipotle Oil*

Beef

San Marzano Tomato & Basil Braised
Angus Beef Short Rib
*Arugula Whipped Potatoes,
Roasted Heirloom Carrots*

Poultry

Hudson Duck Confit
*Pommes Pureé, Apple Braised Red Cabbage,
Red Wine Jus*

Shellfish

Jumbo Lump Crab Cakes
Charred Tomato Salmoriglio, Fava Pureé

Seafood Cobb Salad
*Maine Lobster Salad, Grilled Shrimp, Crab,
Organic Greens, Cherry Tomatoes, Cucumber,
Garbanzo Beans, Avocado, Lemon Vinaigrette*

Pan Seared Diver Scallops
*Roasted Cauliflower, Wild Rice,
Smoked Raisins, Almonds*

Seafood

Grilled Branzino
*Sweet 100 Tomato, Capers, Lemon, Couscous,
Pickled Currants, Pine Nuts*



Dinner Buffets

\$44⁰⁰ each per person, one hour of service

Brasserie Francoise

French Cheese and Pate Selection *including Comté, Camembert, Herb Chèvre, Country Pate, Cornichons,*
 Braised Beef Bourguignon *with Mushrooms, Pearl Onions, Bacon Lardons, Poulet Roti - French Style Roasted Chicken with Herb Jus,*
 Wild Mushroom Tart *with Truffle Fondue, Pommes Purée, Vichy Carrots,*
 Salade Verte *including Bibb, Watercress, Shaved Radish, Haricot Verts, Red Wine Vinaigrette, Housemade Breads*

LA Taco Truck

Korean Pork Belly Tacos *Gochujang BBQ Sauce, Pickled Cucumbers, Cilantro-Onion Relish,*
 Chicken Tinga Tacos *Charred Tinga Sauce, Tomatillo Salsa, Cotija Cheese, Lime Wedges,*
 Carne Asada Tacos *Guajillo Chile Marinated Beef, Guacamole, Pico de Gallo*

Steakhouse

Carved New York Strip Steak *with Béarnaise, Chimichurri, Horseradish Cream, Creamed Spinach with Shallots, Nutmeg, Béchamel,*
 Smashed Fingerling Potatoes *with Sauerkraut Vinaigrette, Steakhouse Wedge with Blue Cheese Crumble, Tomato, Russian Dressing,*
 Charred Broccoli *with Almond Butter*

Down at the Shore

New England Clam Chowder, Classic New England Lobster Rolls, Salt & Vinegar French Fries, Grilled Local Asparagus,
 Panko Fried Sea Scallops *with Tartar Sauce, Antioxidant Tuscan Kale Salad with Blue Cheese, Shaved Fennel, Blueberries, Strawberries,*
Flax Seed, Raspberry Vinaigrette

Vineyard

Cioppino *including Mussels, Clams, Fish, Tomato Broth, Cold-Smoked Prime Rib, Panisse with Basil Ricotta, Crab Salad including*
Mixed Greens, Fresh Crab, White Bean & Escarole Stew, Star Anise Marinated Olives,
 Spiced Marcona Almonds, Sourdough Bread

Southern BBQ

Pulled Heritage Pork *with Martin's Potato Rolls, Spicy Coleslaw, Hand-Sliced Angus Beef Brisket, Burnt Ends Baked Beans,*
 Classic Baked Americana Mac & Cheese *with Macaroni, American Cheese, Aged Cheddar, Ham Hock Collard Greens, Corn Bread,*
 Squeeze Bottles of Sauce *including Sweet BBQ Sauce, Spicy BBQ Sauce, Spiced Vinegar, Beer Mustard*

The Carvery *select two proteins*

Provençal Roasted Rack of Lamb *+\$25⁰⁰, Herb Roasted Prime Rib +\$12⁰⁰, Citrus and Maple Brined Turkey Breast,*
 Heritage Pork Roast, Smoked Bone-In Ham, Grilled Flank Steak, Slow Roasted Brisket, Herb Roasted Free Range Chicken

The Carvery Includes

Chef Paired Sauces (Based on Protein Selections)
Including Red Wine Jus, Green Peppercorn & Cognac, Housemade Steak Sauce, Horseradish Cream, Dijon Mustard,
 Whipped Potatoes, Roasted Brussel Sprouts *with Crispy Pancetta, Creamed Spinach,*
 Parker House and Multigrain Rolls *with Salted Vermont Butter*



Reception Package

\$109⁰⁰ per person

Includes:

- Four varieties Passed Hors D'oeuvres
Select from page 9

- One Dinner Buffet
Select from page 12

- Two varieties Appetizer Buffets
Select from page 10

- Four varieties Displayed Dessert Tapas
Select from page 7

- Two varieties Passed Small Plates
Select from page 11

- Coffee & Tea Display

Specialty Buffets

\$85⁰⁰ each per person, minimum 30 guests

Clam Bake

Starters

Homemade Coleslaw, Peel-and-eat Shrimp,
Oysters on the Half Shell, Tomato & Cucumber Salad,
New England Clam Chowder

Entrées

Steamed Maine Lobster *one per guest*, Littleneck Clams,
Ale-Steamed Prince Edward Island Mussels,
Barbequed Chicken, Grilled Kielbasa,
Buttered Corn on the Cob, Boiled Red Bliss Potatoes

Desserts

Warm Peach Cobbler
Key Lime Tartlets
Strawberry Shortcake
Fresh Sliced Watermelon

Pig Roast

Tapas

Chilled Gazpacho, Olives Escabeche,
Guacamole Morales, Ensalada Ce'sar

Ceviche

Ecuadorian Shrimp, Yellowtail & Melon,
Scallop & Mango

Porciones

Black Beans & Rice, Crispy Plantains *with Salsa Verde*,
Creamy Poblano Corn

Comidas Tipicas

Puerco con Mojo *Whole Roasted Pig with Sour Orange Mojo*,
Pollo de Ropa Vieja *Shredded Chicken with Lettuce*,
Queso Fresco and Crema,
Seabass Tacos *Sweet Potato Purée, Scallion, Fried Jalepeños*

Postres

Tres Leches Cake, Mexican Chocolate Mousse,
Guava Cheesecake, Banana Custard Parfaits



Open Bar Beverage Packages

All liquor packages require bartenders based on your guest count.

Each bartender carries a \$250⁰⁰ service fee.

Consumption pricing also available.

Beer, Wine & Soft Drinks

Includes house-select bottled beers & wines by the bottle, sodas & unsweetened iced tea

\$30.00 per guest, three hour service

Add \$9.00 per guest for every subsequent hour

Starr Bar

Includes Exclusiv Vodka, Beekeeper Gin, Bacardi Superior, Sauza Blue Tequila, Dewar's White Label Scotch, Jim Beam Bourbon, Seagram's 7 Whiskey, Martini & Rossi Vermouth, DeKuyper Cordials, Amstel Light, Yuengling Lager, Brooklyn IPA, William Wycliff Sparkling Wine, Dark Horse Chardonnay, Dark Horse Cabernet Sauvignon, sodas & unsweetened iced tea

\$40.00 per guest, three hour service

Add \$10.00 per guest for every subsequent hour

Premium Bar

Includes Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Casa Noble Tequila, Johnnie Walker Black, Makers Mark Bourbon, Crown Royal Whiskey, DeKuyper Cordials, Martini & Rossi Dry and Sweet Vermouth, Amstel Light, Yuengling Lager, Brooklyn IPA, Yards Brawler, La Fleur du Roi Bordeaux Blanc, Stella Pinot Grigio, Domaine Brunet Pinot Noir, Cousino Macal Cabernet Sauvignon, La Marca Prosecco or Paul Louis Blanc de Blanc, sodas & unsweetened iced tea

\$44.00 per guest, three hour service

Add \$11.00 per guest for every subsequent hour

Le Grand/La Premier Tasting Bar

Supplement standard bar service with samples of Champagne and sparkling wine from the greatest wine regions of the world

Le Grand Includes

"Va de Vi" Brut, Gloria Ferrer, Sonoma, Prosecco, Dom Bertiol, Cava, Segura Viudas Brut Reserva, Champagne, Nicolas Feuillatte Brut

La Premier Includes

Brut Prestige, Mumm Napa, Prosecco, Bisol Jeio Brut, Valdobbiadene, Cava, Villarnau Brut, Champagne, Piper-Heidsieck Brut

Le Grand - \$20.00 per guest, one hour service

La Premier - \$27.00 per guest, one hour service