



Catering Guide

BREAKFAST or BRUNCH BUFFET

38 per person | minimum 40 guests

Includes:

Coffee + Tea

Assorted Muffins + Danish

Individual Fresh Fruit Cups

Brioche French Toast

maple syrup, berry compote, cinnamon whipped cream

Roasted Breakfast Potatoes

Choice of Bacon or Maple Sausage

Choice of Egg Dish:

select one (1):

Scrambled Eggs

Frittata spinach, feta

Omelette tomato, mozzarella

Brunch Add-Ons:

Juice +3pp

orange, cranberry, grapefruit

Mixed Greens Salad +\$5pp

carrot, dried cranberries, grape tomatoes, cucumber, balsamic vinaigrette

Caesar Salad +\$5pp

romaine, parmesan, croutons, caesar dressing

Vegetable Medley +\$5pp

zucchini, summer squash, carrot, red pepper, brussels sprouts, sweet onion

Avocado Toast Station +\$12pp

warm sourdough toast, crushed red pepper, avocado, hard boiled egg, crumbled bacon, spiced pepitas, tomato, goat cheese, feta, maldon salt, whipped honey butter, jam

Penne Pesto +\$8pp

garlic-herb butter, pesto, roasted tomato, toasted parmesan breadcrumbs

Chicken + Broccoli +\$10pp

ziti, alfredo sauce, shaved parmesan

Chicken Piccata +\$12pp

capers, lemon, white wine sauce

Chicken Parmesan +\$12pp

san marzano tomato sauce, mozzarella, parmesan

New England Baked Haddock +\$14pp

buttered ritz crumb, lemon

LIGHT LUNCHEON

36 per person | minimum 40 guests

Includes:

Choice of Mixed Greens or Caesar Salad

Choice of House Pasta Salad or Potato Salad

Choice of Three (3) Wraps or Sandwiches

select from:

Caesar romaine, parmesan, croutons, caesar dressing

Mixed Greens carrot, dried cranberries, grape tomatoes, cucumber, balsamic vinaigrette

Optional Enhancement:

New England Clam Chowder oyster crackers +6pp

House Potato Chips

Coffee + Tea

select from:

Tuna Wrap albacore tuna, cracked pepper, fresh herbs

Turkey Wrap applewood-smoked bacon, lettuce, tomato, avocado, pesto mayo

Ham + Cheese Sandwich swiss, lettuce, tomato, onion, honey mustard, ciabatta

Italian Wrap sliced Italian meats, lettuce, tomato, onion, red wine vinegar

Caprese Sandwich fresh mozzarella, vine-ripened tomato, arugula, pesto, extra virgin olive oil, balsamic, ciabatta add prosciutto +4

'THE LOCAL' BUFFET

45 per person with two mains | 49 per person with three mains

Includes:

One (1) Starter
Two (2) or Three (3) Mains
Two (2) Sides

Warm Rolls butter
Coffee + Tea

STARTERS

select from:

Caesar Salad romaine, parmesan, croutons, caesar dressing
Mixed Greens Salad carrot, dried cranberries, cucumber, grape tomatoes, balsamic vinaigrette
Chopped Greek Salad romaine, feta, cucumber, olives, grape tomato, crispy pita, greek dressing

SIDES

select from:

Vegetable Medley zucchini, summer squash, carrot, red pepper, brussels sprouts, sweet onion
Grilled Asparagus
Haricot Verts garlic butter
Roasted Potatoes yukon gold potatoes, garlic, fresh herbs, extra virgin olive oil
Mashed Potato chives
Penne Marinara san marzano tomato sauce, grated romano, basil
Penne Pesto garlic-herb butter, pesto, roasted tomato, toasted parmesan breadcrumbs
Rice Pilaf long grain rice, toasted orzo, vegetable broth, butter, lemon zest

MAINS

select from:

Chicken Piccata capers, lemon, white wine sauce
Chicken Parmesan san marzano tomato sauce, mozzarella, parmesan
Chicken Marsala wild mushroom marsala sauce, roasted pearl onions
Rosemary Roast Beef caramelized vidalia onion, garlic au jus
Seared Salmon citrus butter, grilled lemon
Sliced Sirloin roasted mushroom, shallot, horseradish crema
Baked Haddock buttered ritz crumbs, lemon
Butternut Ravioli roasted butternut squash, baby spinach, manchego, brown butter
Garlic-Rubbed Tenderloin red wine sauce +\$8pp

'THE ITALIAN' BUFFET

49 per person

Includes:

Caesar Salad romaine, parmesan, croutons, caesar dressing
Housemade Meatballs san marzano tomato sauce, extra virgin olive oil
Chicken Parmesan san marzano tomato sauce, mozzarella, parmesan
Sausage, Pepper + Onion sweet italian sausage

Penne Marinara san marzano tomato sauce, parmesan, extra virgin olive oil
Roasted Tuscan Vegetables fresh herbs, stewed tomato, extra virgin olive oil
Warm Focaccia
Grated Parmesan
Coffee + Tea

Dessert Enhancement:

Assorted Mini Cannoli +\$6pp

PLATED DINNER

priced per person*

*Per person price determined by 'Main' course price

Includes:

One (1) 'Starter' course

to be served to each of your guests

Up to two (2) 'Main' courses

for your guests to choose from in advance**

One (1) 'Dessert'

to be served to each of your guests

Warm Dinner Rolls

Coffee + Tea Service

**Individual Main Course selections must be submitted two (2) weeks prior to your event.

Add an additional Starter Course +\$8pp

STARTERS

select one (1):

Caesar Salad

romaine, parmesan, croutons, caesar dressing

Mixed Greens Salad

carrot, dried cranberries, grape tomatoes, cucumber, balsamic vinaigrette

Tomato Mozzarella Salad

fresh mozzarella, vine-ripened tomato, basil, extra virgin olive oil, balsamic

New England Clam Chowder +\$3pp

fresh clams, yukon gold potato, light cream, applewood-smoked bacon, chive oil

DESSERTS

select one (1):

Flourless Chocolate Cake

strawberry sauce, whipped cream, fresh berries

Warm Apple Blossom

caramel sauce, whipped cream

Red Velvet Cake

chocolate sauce, whipped cream

Tiramisu

chocolate sauce, whipped cream

Lemon Meringue Tart

strawberry sauce

MAINS

select up to two(2):

Panko-Crusted Chicken \$48pp

lemon-caper sauce, smoked tomato jam, whipped potato, haricot verts, balsamic

Stuffed Chicken \$48pp

provolone, prosciutto, madeira mushroom sauce, whipped potato, haricot verts

Baked Haddock \$50pp

buttery ritz crumb, lobster-sherry cream, whipped potato, asparagus

Pan-Seared Salmon \$52pp

citrus beurre blanc, long grain rice, haricot verts, shaved fennel salad

Scallop-Stuffed Shrimp \$54pp

brioche stuffing, lemon-garlic butter, tomato-basil rice pilaf, haricot verts

Pan-Seared Sirloin \$58pp

brandy-peppercorn sauce, whipped potato, haricot verts

Grilled Filet Mignon \$64pp

horseradish bearnaise, smashed fingerling potatoes, asparagus

Surf + Turf \$84pp

petite filet mignon, bearnaise, poached lobster tail, whipped potato, grilled asparagus

Butternut Ravioli \$44pp

butternut + mascarpone ravioli, amaretto, sage brown butter, baby spinach, manchego

Crispy Eggplant Napoleon \$44pp

fresh mozzarella, eggplant cutlet, roasted vine-ripened tomato, pomodoro sauce, fresh basil, quinoa

Lazy Man Lobster \$mkt

drawn butter, steamed potato, asparagus

HORS D'OEUVRES

price per piece | minimum 50 pieces per selection

Mini Lobster Roll | 6
fresh chive

Vegetable Spring Roll | 4
sweet chili sauce

Bacon-Wrapped Scallop | 6
maple glaze

**Steak + Cheese
Spring Roll** | 5
prime rib, manchego,
rosemary-garlic aioli

**Chicken + Lemongrass
Pot Sticker** | 4
ponzu

Truffle Fry Cone | 3.5
garlic aioli

Shrimp Cocktail | 4
cocktail sauce, lemon

Beef Teriyaki | 5
cilantro-lime glaze

Coconut Shrimp | 5
orange-ginger marmalade

Chowdah Shooter | 4
new england clam chowder

Mini Brie en Croûte | 3.5
raspberry

**Mini Bacon
Cheeseburgers** | 5
american, bacon,
special sauce
add french fry cone +\$2pp

**Mini Loaded
Potato Bite** | 4
sour cream, jalapeño,
scallion, cheddar, bacon

Lamb Lollipop | 6
port-rosemary reduction

Chicken Quesadilla | 4
salsa verde

Chicken Nugget + Caviar | 6
creme fraiche

Risotto Fritter | 3.5
san marzano tomato sauce

Bruschetta | 4
tomato, mozzarella, feta,
artichoke, baby spinach,
rosemary crostini

**Spinach + Feta
Stuffed Mushroom** | 4
balsamic glaze

Mac + Cheese | 4

STATIONARY DISPLAYS

price per person | minimum 25 guests

DUO OF DIPS | 8

select two (2):

Buffalo Chicken tortilla chips, celery, carrots

Spinach + Artichoke pita chips

Crab Rangoon wonton crisps

Caramelized Onion potato chips

GRILLED + CHILLED VEGETABLE CRUDITÉS | 10

Grilled: asparagus, broccolini, summer squash, zucchini

Chilled: cucumber, carrot, celery, holland pepper, grape tomato, cauliflower

Accompaniments: maytag bleu buttermilk dressing,
artichoke dip, smooth white bean dip

CHEESE | 11

chef's selection of gourmet cheeses, fig jam, honey,
red grapes, crackers, crostini

Optional Enhancement:

chef's selection of charcuterie +150 serves 25

MEDITERRANEAN | 13

hummus, tabbouleh, tzatziki, kalamata olives, cubed feta,
cucumber salad, artichoke hearts, pita chips

RAW BAR | 22

wellfleet oysters on the half shell, little neck clams,
shrimp cocktail

Accompaniments: house cocktail sauce, horseradish,
mignonette, lemon

FOOD STATIONS

price per person | minimum 25 guests

'CHOWDAH' | 9

Includes:

oyster crackers, breadsticks, tobasco sauce,
fresh-cracked pepper

PASTA | 18

Includes:

Penne san marzano tomato sauce, parmesan,
extra virgin olive oil

Cheese Tortellini tomato, parmesan cream sauce

Mezza Rigatoni broccolini, garlic oil

Caesar Salad

Accompaniments: parmesan cheese, garlic bread

Optional Enhancements:

Grilled Chicken +\$4 | Meatballs +\$5 | Seared Shrimp + \$6

PIZZA | 14

Includes:

cheese, pepperoni, veggie, buffalo chicken

Accompaniments: caesar salad, crushed red pepper, parmesan

'TACO STAND' | 18

Choice of Two (2):

crispy fried haddock, chipotle-lime shrimp,
carne asada, mojito chicken

Accompaniments: flour tortillas, cotija, pickled cabbage, lime, pico
de gallo, cilantro, guacamole, sour cream, roasted corn salsa, black
bean salad

FOOD STATIONS

(continued)

WINGS + TENDERS | 15

choice of:
handbreaded tenders or crispy wings

Accompaniments: buffalo sauce, sweet chili sauce, bbq sauce, french fries

SLIDERS | 15

Includes:
mini hamburgers, brioche buns, french fries

Accompaniments: assorted cheeses, lettuce, tomato, onion, pickle slices, sweet relish, mayo, ketchup, mustard

ASIAN | 18

choice of Four (4):

Vegetable Dumpling

Crab Rangoon

Vegetable Spring Roll

Lo Mein Noodles

Chicken Teriyaki Skewer

Korean BBQ Ribs

Beef Teriyaki Skewer

Scallion Fried Rice

Accompaniments: sweet chili sauce, sriracha, sesame soy sauce, fortune cookies, orange slices

DESSERT DISPLAYS

price per person | minimum 25 guests

COFFEE + TEA STATION | 3

ASSORTED COOKIES + BROWNIES | 6

MINI CANNOLI | 6

MINIATURE GOURMET CUPCAKES | 10

select four (4) flavors:

vanilla	salted caramel
chocolate	red velvet
carrot cake	strawberry shortcake
lemon	peanut butter cup
oreo cookie	

ASSORTED EUROPEAN MINIATURE PASTRIES | 10

DESSERT TABLE | 16

donut holes, mini cannoli, mini whoopie pies, petit chocolate chip cookies, s'mores mousse cups, strawberry shortcake trifle

Outside Dessert Fee +\$2pp

service, utensils, plates + napkins provided by LOCAL 02045



Gluten-friendly, vegan and vegetarian options are available upon request. Modifications and additional charges may apply.

Room fees and minimums apply. Pricing is subject to a 7% state and local tax, 20% gratuity and 6% administrative fee.

Pricing and menu options subject to change.