

# § Seasonally Inspired Farm to Table Menu

## Custom Buffet Service

60 to 100 people at \$92.00 pp plus tax (6.25%) and service (19%)  
101 to 130 people at \$82.00 pp plus tax (6.25%) and service (19%)  
(prices and selections subject to change)



### Display Stations ~ Your choice of one

#### Massachusetts Cheese Board

Local artisanal cheeses with fresh seasonal fruits and assorted breads and crackers

#### Mediterranean Display

Crudite of vegetables, marinated mushrooms, Greek olives, house made hummus, grilled foccacia

#### Assorted Sushi Rolls

Sushi Rolls choice of; Spicy tuna green onion, Vegetable, Lobster cucumber. Displayed with aged soy sauce, wasabi dipping sauce, siracha dipping sauce and pickled ginger.

#### Wild Game Salumi

Assorted wild game sausages, Aged prosciutto, Bison Salami, Duck salami, Black pepper pate, Venison Terrine, Smith's country cheeses, fruits and assorted crackers.

J's Farmhouse Fondue Dip, gruyere cheese, Smith's country cheese, Our Chardonnay wine. Served with Crostini and sliced apples.

Roasted Artichoke, Spinach and Caramelized Onion Dip Garnished with white truffle oil and French bread

### Butlered Hors d'oeuvres ~ Your choice of three

Coconut Crusted Chicken Satay with spicy peanut sauce  
Roasted Artichoke and Crystal Brook chevre  
bruschetta

Steakhouse Bruschetta, great hill blue cheese, tomato, black angus steak, Nashoba Brook crostini.

Spanakopita prepared with Lemon and Artisanal Feta  
Raspberry Chutney with Brie wrapped in phyllo

Honey pecan Goat cheese, Fresh berries, Nashoba brook crostini

Roasted red pepper Ricotta, shaved prosciutto, parsley Nashoba Brook  
crostini

Beef Tenderloin empanada bell and poblano peppers, and onions in a flaky pastry.

Asian Angus Beef Skewers with sesame and green onions, hoisin dipping sauce.

Traditional Cocktail Shrimp, fresh lemon, cocktail sauce

Mini Maryland style Crab Cakes with remoulade sauce

Prosciutto wrapped Grilled asparagus with Caper Dijon dipping sauce

### **Seasonal Salad Selection ~ Your choice of one**

Spring Baby lettuces, Snap Peas, Crispy pancetta, Watermelon radish, Smiths Traditional farmers cheese, Honey Riesling vinaigrette

Summer Panzanella Salad, baby greens native heirloom grape tomatoes, fresh mozzarella, Nashoba Brook Croutons, Fresh basil with aged balsamic vinaigrette

Fall Native greens, Orchard apples, Great Hill blue cheese, candied pecans, golden raisins, maple-cider vinaigrette

Winter greens, roasted butternut squash, parsnips, sweet potato beets, Smith's Country traditional farmers cheese, lemon whole grain mustard vinaigrette

### **Buffet Selections ~ Your choice of two**

Angus Beef sirloin Caramelized Onions and Gorgonzola with Merlot Glace. Roasted fingerling potato hash.

Mojo pork loin, Cuban style black beans, Cilantro lime rice. Guacamole.

Maple Dijon glazed pork loin, Apple Fennel slaw, sweet potato puree.

Baked Panko Crusted salmon, roasted Broccoli florets, white corn polenta, Lemon Vidal beurre blanc.

Mango swordfish, grilled Line caught swordfish topped with a mango salsa, cilantro lime rice.

Statler chicken breasts roasted with Italian herbs, Chardonnay Jus, lemon buttered green beans, Garlic red bliss smashed potatoes

Grilled Dill Salmon with Wild rice Pilaf and sautéed spinach

### **Sides - Your choice of one**

Roasted Vegetable Risotto

Garden herb roasted vegetables, foraged mushrooms, baby spinach, pecorino romano

Mediterranean Couscous

Roasted tomatoes, zucchini, Summer squash, roasted red peppers, Kalamata olives, artisanal feta, fresh oregano and basil

California Fried Rice

Firm tofu, julienne Asian vegetables, aged soy sauce, toasted sesame seeds

Penne Pasta Pomodoro

Crystal Brook Chevre, baby spinach, basil, white truffle marinara

### ***Includes:***

Assortment of Rolls and butter  
Coffee and Tea Station