



## Spring

### Stationary

*The Fireplace Raw Bar – Build a platter*

East Coast Oysters    *Pat Woodbury's* Wellfleet Littleneck Clams    Shrimp Cocktail    Maine Lobster Tail

Artisanal New England Cheese & Fresh Farm Preserves with Garlic Crackers

New England Artisan Cheese & Berry Tray

Seasonal Fruit with Honey Yogurt Dip

Fresh Vegetables with Sour Cream & Cucumber Dip

Creamy Cod Brandade with Lemon & Sourdough Crisps

#### American Antipasto

*Hand-crafted Charcuterie: Basque Domestic Spicy Salami, Gentile Parma-style American Salami, Assorted Artisanal New England Cheese, Olives, Oven Cured Plum Tomatoes, Roasted Red Peppers, Grilled Zucchini & Squash with Country Ham, Smoked Turkey*

#### Citrus-Cured Salmon Platter

*Homemade Garlic Crackers & Chive Crème Fraiche, Capers, Red Onion, Lemon*

#### Fondue

*Sensational Local Cheese with Country Bread & Cubed Apples*

New England (Ingredients) Mediterranean Salads

*Hummus, Tabouli, Baba Ganoush*

#### Gourmet Cornmeal Johnnycake (Taco) Station

*Duck Confit, Braised Beef Short Rib, Pulled Spit Roasted Chicken, Pulled Pork, Seared Shrimp or Scallop (With appropriate sauces based on the season)*

#### Grain & Game Station

*(You Choose & We'll Sauté)*

\*Beef, Chicken, Shrimp, Fish or Duck Confit

w/

\*Pasta, Risotto, Quinoa, Barley, Faro

&

\*Asparagus, Red Pepper, Garlicky Broccoli, Roasted Cauliflower, Artichoke, Beets, etc!!

&

\*Sauce: Lemony White Wine, Roasted Garlic Cream, Caramelized Shallot Vegetable



## Summer

### Stationary

*The Fireplace Raw Bar – Build a platter*

East Coast Oysters   Pat Woodbury's Wellfleet   Littleneck Clams   Shrimp Cocktail   Maine Lobster Tail

Artisanal New England Cheese & Fresh Farm Preserves with Garlic Crackers

New England Artisan Cheese & Berry Tray

Seasonal Fruit with Honey Yogurt Dip

Fresh Vegetables with Sour Cream & Cucumber Dip

#### American Antipasto

*Hand-crafted Charcuterie: Basquese Domestic Spicy Salami, Gentile Parma-style American Salami, Assorted Artisanal New England Cheese, Olives, Oven Cured Plum Tomatoes, Roasted Red Peppers, Grilled Zucchini & Squash with Country Ham, Smoked Turkey*

#### Citrus-Cured Salmon Platter

*Homemade Garlic Crackers & Chive Crème Fraiche, Capers, Red Onion, Lemon*

#### Gourmet Cornmeal Johnnycake (Taco) Station

*Duck Confit, Braised Beef Short Rib, Pulled Spit Roasted Chicken, Pulled Pork, Seared Shrimp or Scallop  
(With appropriate sauces based on the season)*

#### Grain & Game Station

*(You Choose & We'll Sauté)*

\*Beef, Chicken, Shrimp, Fish or Duck Confit

w/

\*Pasta, Risotto, Quinoa, Barley, Faro

&

\*Asparagus, Red Pepper, Garlicky Broccoli, Roasted Cauliflower, Artichoke, Beets, etc

&

\*Sauce: Lemony White Wine, Roasted Garlic Cream, Caramelized Shallot Vegetable



## Fall

### Stationary

Artisanal New England Cheese & Fresh Farm Preserves with Garlic Crackers

New England Artisan Cheese & Berry Tray

Seasonal Fruit with Honey Yogurt Dip

Fresh Vegetables with Sour Cream & Cucumber Dip

#### American Antipasto

*Hand-crafted Charcuterie: Basque Domestic Spicy Salami, Gentile Parma-style American Salami, Assorted Artisanal New England Cheese, Olives, Oven Cured Plum Tomatoes, Roasted Red Peppers, Grilled Zucchini & Squash with Country Ham, Smoked Turkey*

#### Citrus-Cured Salmon Platter

*Homemade Garlic Crackers & Chive Crème Fraiche, Capers, Red Onion, Lemon*

#### Fondue

*Sensational Local Cheese with Country Bread & Cubed Apples*

#### Gourmet Cornmeal Johnnycake (Taco) Station

Duck Confit, Braised Beef Short Rib, Pulled Spit Roasted Chicken, Pulled Pork, Seared Shrimp or Scallop  
*(With appropriate sauces based on the season)*

#### Grain & Game Station

*(You Choose & We'll Sauté)*

\*Beef, Chicken, Shrimp, Fish or Duck Confit

w/

\*Pasta, Risotto, Quinoa, Barley, Faro

&

\*Asparagus, Red Pepper, Garlicky Broccoli, Roasted Cauliflower, Artichoke, Beets, etc

&

\*Sauce: Lemony White Wine, Roasted Garlic Cream, Caramelized Shallot Vegetable



## Winter

### Stationary

Artisanal New England Cheese & Fresh Farm Preserves with Garlic Crackers

New England Artisan Cheese & Berry Tray

Seasonal Fruit with Honey Yogurt Dip

Fresh Vegetables with Sour Cream & Cucumber Dip

#### American Antipasto

*Hand-crafted Charcuterie: Basquese Domestic Spicy Salami, Gentile Parma-style American Salami, Assorted Artisanal New England Cheese, Olives, Oven Cured Plum Tomatoes, Roasted Red Peppers, Grilled Zucchini & Squash with Country Ham, Smoked Turkey*

#### Citrus-Cured Salmon Platter

*Homemade Garlic Crackers & Chive Crème Fraiche, Capers, Red Onion, Lemon*

#### Soup Station

*(You Pick Three)*

Traditional New England Clam Chowder with Garlicky Cracker Croutons

Hearty Beef & Barley Soup with Parsnip Cream

Butternut Squash Bisque with Vanilla Cream and Toasted Pumpkin Seeds

Roasted Cauliflower Soup with Confit Garlic & Sweet Beet Drizzle

Parsnip bisque with crispy bacon, apple cider syrup & chives

#### Fondue

*Sensational Local Cheese with Country Bread & Cubed Apples*

New England (Ingredients) Mediterranean Salads

Hummus, Tabuli, Baba Ghanoush,

#### Gourmet Cornmeal Johnnycake (Taco) Station

Duck Confit, Braised Beef Short Rib, Pulled Spit Roasted Chicken, Pulled Pork, Seared Shrimp or Scallop

*(With appropriate sauces based on the season)*



## Winter

### **Stationary(cont.)**

#### Grain & Game Station

*(You Choose & We'll Sauté)*

\*Beef, Chicken, Shrimp, Fish or Duck Confit

w/

\*Pasta, Risotto, Quinoa, Barley, Faro

&

\*Asparagus, Red Pepper, Garlicky Broccoli, Roasted Cauliflower, Artichoke, Beets, etc

&

\*Sauce: Lemony White Wine, Roasted Garlic Cream, Caramelized Shallot Vegetable