

Stationary Display

Select 1

Seasonal Fruits, Vegetables Crudite and an Assortment of Cheeses with Crackers
Mediterranean Platter
Antipasto Platter

Butler Passed Hors d'oeuvres:

Royal Prestige Package

Select 5

Classic Elegance Package

Select 3

Asiago Asparagus
Spanakopita
Beef Satay
Stuffed Mushroom Caps
Tomato Bruschetta
Coconut Chicken
Coconut Shrimp
Mini Crab Cakes
Scallops Wrapped with Bacon
Raspberry Brie Phyllo
Mini Chicken or Beef Wellington
Mini Grilled Cheese with Tomato Soup
Grilled Peach, Prosciutto, Ricotta Crostini
Salami Coronets with Boursin Cheese
Prosciutto Wrapped Asparagus With Fontina Cheese
Honey Balsamic Pork Belly with Apple on a Sweet Potato Crisp
Vegetable Spring Rolls
Lollipop Lamb Chops
California Sushi Roll
Caramelized Pear & Gorgonzola Tartlet

Appetizers

Optional

Soup du Jour*
Fresh Fruit Medley*
Tortellini Alfredo, Served Family Style*
Ziti Marinara, Served Family Style*

Salads

Select 1

Classic Caesar Salad
Romaine Lettuce with Homemade Focaccia Croutons and Shredded Asiago Cheese
Chocksett Salad
Mixed Greens with cucumbers, roasted tomatoes, fresh mozzarella and White Balsamic Vinaigrette
Spinach Salad*
Baby Spinach, Goat Cheese, Candied Pecans and Bacon with Apple Cider Vinaigrette

Intermezzo

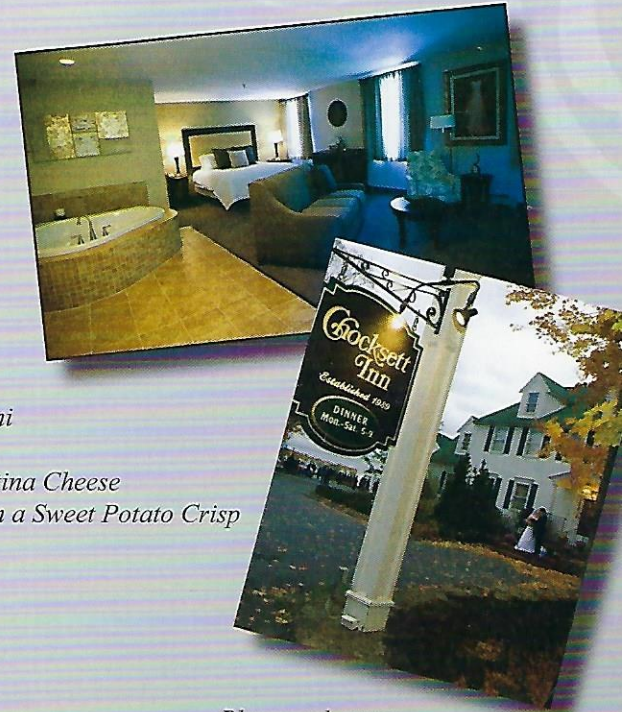
Optional

Lemon Sorbet Garnished with Mint Leaf*

Dessert

Select 1

Vanilla Ice-cream
White Chocolate Mousse with Raspberry Coulis



Please ask your
wedding consultant for
additional options

Additional options and buffet
service available upon request.

*Indicates additional charge. Please ask your
wedding consultant for details and pricing.

Entrees

	<i>Traditional</i>	<i>Classic Elegance</i>	<i>Royal Prestige</i>
<i>Chocksett Chicken</i> <i>Pancetta, Spinach and Sun Dried Tomatoes with a Porcini Cream</i>	\$69	\$89	\$109
<i>Colonial Chicken</i> <i>Sun Dried Tomatoes, Fresh Mozzarella Cheese, and Basil with a Supreme Sauce</i>	\$69	\$89	\$109
<i>Maple Pecan Pork</i>	\$69	\$89	\$109
<i>New England Baked Haddock</i>	\$75	\$95	\$115
<i>Swordfish</i> <i>Asparagus, sun dried tomatoes, fresh mozzarella cheese and a balsamic glaze</i>	\$75	\$95	\$115
<i>Prime Rib with roasted garlic au jus</i>	\$78	\$98	\$118
<i>Roasted Tenderloin</i>	\$79	\$99	\$119
<i>Filet Mignon</i> <i>8oz Filet with with Choice of Sauce</i>	\$83	\$103	\$123
<i>Jumbo Shrimp & Filet</i> <i>Two Grilled Jumbo Stuffed Shrimp & 6oz Petite Filet with Choice of Sauce</i>	\$88	\$108	\$128

Rental fees may apply. See sales staff for minimums. All prices quoted are subject to an additional taxable administrative fee of 20% and Massachusetts State Sales Tax. Additional options available upon request. Prices subject to change without notice.

