

food
FOR
thought

BREAKFAST TABLES

Minimum service of 15 people

All breakfast tables served with freshly brewed Starbucks® coffee, decaffeinated coffee, and a variety of Tazo® specialty hot tea and assorted chilled fruit juices

Harborside

Fresh cut seasonal fruit
Country scrambled eggs with fresh herbs
Crispy bacon, country sausage
Breakfast potatoes
Assorted breakfast pastries and bagels
19.00 per person

Rockingham

Fresh cut seasonal fruit
Country scrambled eggs with fresh herbs
Crispy bacon, country sausage
French toast
Breakfast potatoes
Assorted breakfast pastries and bagels
Hot oatmeal with brown sugar and dried fruit
22.00 per person

Healthy Beginning

Fresh cut seasonal fruit
Healthy egg scrambler
Turkey sausage
Greek yogurt parfait bar
Hot oatmeal with brown sugar and dried fruit
Fresh baked scones
Bolthouse Farms juice shooters
25.00 per person

ENHANCEMENTS

Omelet Station
8.00 per person
Breakfast Sandwiches
5.00 per person
Breakfast Burritos
5.00 per person
Hard Boiled Eggs
3.00 per person
Warm Pecan Sticky Buns
3.00 per person
Belgian Waffles
4.00 per person
Yogurt Smoothies
4.00 per person
Greek Yogurt Parfait Bar
4.00 per person
Bottled Water and Soft Drinks
3.00 per person
Bolthouse Farms Juice Shooters
4.00 per person
Red Bull
6.00 each
Gatorade - Powerade
4.00 each

Maximum service of 50 people

Breakfast Pizza
With meat or vegetarian
8.00 per person

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BRUNCH TABLE

Minimum service of 25 people

Baby spinach salad with Chevre, praline, and pear with pommeray maple vinaigrette

Assorted bakery scones and buttery croissants

Ricotta blintzes with fresh berry sauces

Fresh cut seasonal fruit

Bananas foster style French toast

Classic eggs benedict

Potatoes Lyonnaise
Thin sliced potatoes sautéed in onions, butter, and parsley

Chef attended carved Virginia apricot and ginger glazed ham

Fresh North Atlantic baked haddock with sherry lobster cream sauce

Assorted chilled fruit juices

Freshly brewed Starbucks® coffee, decaffeinated coffee, and a variety of Tazo ®specialty hot tea

30.00 per person

ENHANCEMENTS

Mimosas
Bloody Mary's
Bellini's
Champagne
7.00 per service

Non-alcoholic sparkling punch
25.00 per gallon

Alcoholic sparkling punch
45.00 per gallon



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CONTINENTAL BREAKFAST

All continental breakfasts served with freshly brewed Starbucks® coffee, decaffeinated coffee, and a variety of Tazo® specialty hot tea and assorted chilled fruit juices

Signature Continental

Fresh cut seasonal fruit
Assorted breakfast pastries
Bagels with plain and flavored cream cheese
14.00 per person

Deluxe Continental

Fresh cut seasonal fruit
Bagels with plain and flavored cream cheese
Greek yogurt parfait bar
Hot oatmeal with brown sugar and dried fruit
17.00 per person

ENHANCEMENTS

Omelet Station
8.00 per person
Breakfast Sandwiches
5.00 per person
Breakfast Burritos
5.00 per person
Hard Boiled Eggs
3.00 per person
Warm Pecan Sticky Buns
3.00 per person
Belgian Waffles
4.00 per person
Yogurt Smoothies
4.00 per person
Greek Yogurt Parfait Bar
4.00 per person
Bottled Water and Soft Drinks
2.50 per person
Bolthouse Farms Juice Shooters
4.00 per person
Red Bull
6.00 each
Gatorade - PowerAde
4.00 each

Maximum service of 50 people

Breakfast Pizza
With meat or vegetarian
8.00 per person



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CREATE YOUR OWN BREAK

Select two beverages and two food items for one single time period

Beverage Selections

Freshly brewed Starbucks® coffee, decaffeinated coffee, and a variety of Tazo® specialty hot tea

Milk and chocolate milk

Iced teas and lemonade

Assorted soft drinks

Bottled water

FUZE healthy infusions

Bottled fruit juices

Honest Tea

Stoneyfield Farms yogurt smoothies

Bolthouse Farms juice shooters

Food Selections

Baked scones

Assorted breakfast pastries

Individual low fat yogurts

Croissants

Greek yogurt parfait bar

Fresh whole fruit

Individual bags of mixed nuts

Granola bars and trail mix

Assorted freshly baked cookies

Rich chocolate brownies

Fruit squares and dessert bars

Rice Crispy treats

Chocolate dipped strawberries

Vegetables and pita chips with hummus

Assorted bakery cupcakes

Warm jumbo soft pretzels with whole grain mustard

Tri-colored tortilla chips and salsa

Individual bags of chips, peanuts, and popcorn

Chocolate dipped pretzel rods

14.00 per person

ALL DAY BEVERAGES

Three beverage only breaks throughout the day

Bottled water

Assorted soft drinks

Freshly brewed Starbucks® coffee, decaffeinated coffee, and a variety of Tazo® specialty hot tea

14.00 per person

THE EXECUTIVE

Your all day break service at three dedicated time periods during the day

Pre Meeting

Assorted chilled juices

Assorted breakfast pastries

Bagels with plain and flavored cream cheese

Fresh cut seasonal fruit

Freshly brewed Starbucks® coffee, decaffeinated coffee, and a variety of Tazo® specialty hot tea

Mid-Morning

Freshly brewed Starbucks® coffee, decaffeinated coffee, and a variety of Tazo® specialty hot tea

Bottled water

Afternoon

Freshly baked cookies and brownies, dessert bars

Assorted soft drinks

Freshly brewed Starbucks® coffee, decaffeinated coffee, and a variety of Tazo® specialty hot tea

27.00 per person



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SIGNATURE BREAKS

Served with assorted soft drinks and bottled water

Ultimate Treat

Freshly brewed Starbucks® coffee, decaffeinated coffee, and a variety of Tazo® specialty hot tea
Hot chocolate (seasonally)
Freshly baked chocolate chip cookies

Rice Crispy treats
Chocolate dipped marshmallows
Assorted chocolate dipped fruit
15.00 per person

Indulgence

Annabelle's ice cream
Hot fudge and hot caramel sauce
Assorted toppings, fresh whipped cream, and a variety of nuts
15.00 per person

Energize

Assorted granola bars
Assorted protein bars
Fresh whole fruit
Individual Stonyfield Farms organic yogurt smoothies
Trail mix
14.00 per person

Harvest

Chilled or hot mulled cider
A basket of fresh apples
Warm apple crisp with cinnamon whipped cream
Pumpkin spice squares with cream cheese icing
14.00 per person

Ballpark

Soft jumbo pretzels with spicy brown mustard
Individual bags of potato chips
Cracker Jacks®
Pigs in a blanket with honey mustard sauce
Lemonade
14.00 per person

Achieve

International and domestic cheeses with sliced artisan breads and crackers
Garden vegetables with herb dip
Fresh sliced fruit
14.00 per person

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COLD LUNCH TABLES

*Minimum service of 15 people
All cold lunch tables include
assorted potato chips, assorted
cookies, brownies and dessert bars
along with assorted soft drinks,
bottled water, and freshly brewed
Starbucks® coffee, decaffeinated
coffee, and a variety of Tazo®
specialty hot tea*

Corporate Sandwich
Maximum service of 50 people

Selection of two

California field green salad
Classic Caesar salad
Caprese salad with aged balsamic
dressing
Pasta primavera salad
Orecchiette pasta salad

Selection of Three Sandwiches:

Sliced peppered turkey, sprouts,
tomato, and bacon with avocado
mayonnaise on a French baguette

Grilled chicken salad with
cranberries and walnuts on
multigrain bread

Medium rare roast beef with thin
Bermuda onion, cheddar cheese,
and horseradish mayonnaise on a
Kaiser roll

Southwestern vegetable wrap with
lime chipotle vinaigrette

Grilled vegetables and hummus
wrap

Grilled vegetable lettuce wrap
(gluten free)

Albacore white tuna wrap with
lettuce and tomato

Italian hoagie with fresh basil
mayonnaise

24.00 per person

Portsmouth Deli

Soup du jour
Tossed garden salad with chianti
vinaigrette
Pasta salad
Apple slaw
Sliced roast beef, turkey, ham, and
Genoa salami
Assorted cheeses, breads, and
wraps
Assorted potato chips
Assorted cookies, brownies, and
dessert bars
22.00 per person

ENHANCEMENTS

Grilled marinated chicken breast
4.00 per person

Barbeque pulled pork
4.00 per person

Italian meatballs
4.00 per person

Tuna salad
5.00 per person

Curried mango chicken salad
5.00 per person

Lobster salad
10.00 per person

Signature lobster and roasted corn
chowder
6.00 per person

New England clam chowder
6.00 per person

Asparagus with fine herbs

Chilled gazpacho

Curried butternut squash

Broccoli Gruyere

Tomato Boursin with Asiago crouton

Chicken Florentine

Madeira wild mushroom

Hot and sour
5.00 per person

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COLD LUNCH TABLES
CONTINUED

Luncheon Salad Table

Selection of lettuce
Romaine
Mix field greens
Spinach

Roasted fingerling potato salad
Three bean salad
Tuna salad
Rustic rolls and bread

**Selection of Two
Accompaniments:**

Grilled marinated chicken
Grilled marinated flank steak
Grilled baby Maine shrimp

26.00 per person

ENHANCEMENTS

Curried mango chicken salad
5.00 per person

Lobster salad
10.00 per person

Signature lobster and roasted corn
chowder
6.00 per person

New England clam chowder
6.00 per person

Asparagus with fine herbs

Chilled gazpacho

Curried butternut squash

Broccoli Gruyere

Tomato Boursin with Asiago
crouton

Chicken Florentine

Madeira wild mushroom

Hot and sour
5.00 per person

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HOT LUNCH TABLES

*Minimum service of 15 people
All hot lunch tables include
assorted soft drinks, bottled water,
and freshly brewed Starbucks®
coffee, decaffeinated coffee, and a
variety of Tazo® specialty hot tea*

Signature

California field green salad with
chianti vinaigrette

Balsamic tomato and cucumber
salad

Chef's selection of rice or potato
and seasonal vegetable

Fresh rolls and butter

Viennese Dessert Table

Selection of Two Entrees:

Beef stroganoff

Roast sirloin with burgundy
mushroom sauce

Chicken pommeray

Caribbean grilled chicken with
pineapple salsa

New England style baked haddock

Sesame seared salmon with Thai
chili sauce

Roast turkey with apple sage
dressing

Orecchiette pasta

Penne pasta and chicken with a
lemon, basil, artichoke sauce

28.00 per person

Asian Table

Oriental noodle salad

Mandarin orange, shitake, and bok
choy salad with sesame ginger
dressing

Cantonese beef and broccoli

General Tsao's chicken

Vegetarian fried rice

Fried vegetable spring rolls

Crab Rangoon with sweet and
sour sauce

Fresh fruit sorbet

23.00 per person

Little Italy

Minestrone soup

Classic Caesar salad

Vegetable antipasto

Penne pasta with marinara sauce

Warm garlic bread

White chocolate mousse cannoli's
and chocolate dipped biscotti

Selection of Two Entrees:

Italian meatballs

Sweet and hot Italian sausage and
peppers

Grilled chicken and broccoli alfredo

Chicken Marsala

Baked manicotti Florentine

Lemon basil penne primavera

25.00 per person

Southern Comfort

Fresh baked cornbread

Potato salad

Apple slaw

Barbeque pulled pork

Country fried chicken

Vegetarian baked beans

Peach cobbler with fresh whipped
cream

25.00 per person

South of the Border

Vegetarian chili

Baja green salad with lime chipotle
vinaigrette

Chicken and beef fajitas

Cheese and scallion quesadilla

Mexican rice

Spicy cilantro black beans

Key lime pie

24.00 per person

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RECEPTION

International and Domestic Cheese Display with Fresh Seasonal Fruit
Served with savory crackers
6.00 per person

Caramelized Brie en-Croute
Imported brie cheese wrapped with puff pastry and baked golden brown with brown sugar and walnuts. Served with seasonal berries, mango chutney and sliced French baguette
7.00 per person

North End Antipasto Display
Marinated mushrooms, tuna, Kalamata olives, provolone cheese, mortadella, Genoa salami, anchovies, vinegar peppers, mozzarella, tomatoes and Chianti vinaigrette
7.00 per person

Garden Vegetable Display
Served in individual cylinders with hummus and garlic ranch dip
4.00 per person

Grilled Seasonal Vegetable Display
Served with pesto and grilled herb flatbread
6.00 per person

Charcuterie Display
Imported cured meat selections, cornichons, and grilled sourdough bread
8.00 per person

Classic Raw Bar
Shrimp, crab claws and oysters featured on ice display
Market price

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COLD CANAPES

Shrimp cocktail

Belgian endive with gorgonzola and walnuts

Asparagus wrapped in prosciutto with raspberry vinaigrette

Shrimp with avocado salad

Curried chicken, raisin and peanut salad on toasted baguette

Beef carpaccio, pecorino and extra virgin olive oil with crostini

155.00 per 50 pieces

SPECIALTY HOT

HORS D' OEUVRES

Maple glazed bacon wrapped shrimp

Grilled baby lamb chops with apple mint jelly

Crispy pork belly glazed with honey-mustard

House made crab cakes with ravigote

160.00 per 50 pieces

HOT HORS D' OEUVRES

Spanakopita

Potato pancakes with sour cream

Caramelized onion filo with blue cheese and bacon

Brie filo with almond and pear

Fried artichoke heart with goat cheese and parmesan

Vegetarian spring rolls with hot mustard

Mini Cuban cristo

Sweet potato coconut chicken with pineapple coconut sauce

Thai peanut satay with peanut curry sauce

Chicken quesadilla trumpet

Mini chicken Marsala pot pies

Turkey pot stickers with ginger sauce

Peking dumplings with ginger sauce

Swedish meatballs

Tahitian meatballs

Beef teriyaki

Mini beef wellington

Crab stuffed mushrooms

Scallops wrapped in bacon

Crab risotto cakes with red pepper aioli

150.00 per 50 pieces

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DINNER ENTREES

All dinner entrees include salad course served with warm rolls and creamy butter, roasted fingerling potatoes, seasonal vegetable selection, specialty dessert selection and freshly brewed Starbucks® coffee, decaffeinated coffee and a variety of Tazo® specialty hot tea

Salad Selections

(Select one of the following)

California field green salad with a chianti vinaigrette

Baby spinach salad with pear, chevre, pralines and a maple pommeray vinaigrette

Hearts of romaine Caesar salad

Wedge iceberg salad with diced tomato, bacon and blue cheese dressing

Apple Cranberry Leek Chicken

Boneless chicken with an apple, cranberry and leek stuffing laced with a cranberry Grand Marnier glaze

32.00 per person

Garlic and Herb Statler Chicken

Classic Statler chicken breast roasted with fresh herbs and a sun-dried cranberry glaze

33.00 per person

Stuffed Chicken Marsala

Boneless chicken with ricotta, Asiago and mozzarella cheese, fresh basil and garlic finished with a marsala wine mushroom jus

33.00 per person

New Zealand Rack of Lamb

Seared with garlic and herbs, topped with a roasted tomato and rosemary jus

48.00 per person

Grilled Center Cut Pork Chop

Grilled natural raised center cut pork chop served with an apricot chipotle sauce

34.00 per person

Flat Iron Steak

Grilled flat iron steak with a black pepper jus

36.00 per person

Roast Prime Rib of Beef au Jus

14 ounce choice cut of beef served with natural juices

35.00 per person

Grilled Black Angus Sirloin Steak

Grilled black angus sirloin steak with a roasted garlic black pepper rub and wild mushroom Espagnol sauce

38.00 per person

Portobello Crusted Filet Mignon

Char grilled center cut tenderloin of beef topped with a roasted shallot, Portobello and rosemary crust and roasted garlic Merlot demi -glace

49.00 per person

Land and Sea

6 oz. grilled petite filet mignon accompanied by Maine crab stuffed shrimp

47.00 per person

Caribbean Seared Salmon

Fresh North Atlantic salmon rubbed with Caribbean spices seared and served with a pineapple cilantro salsa

33.00 per person

Seafood Stuffed Haddock

Fresh North Atlantic haddock filet filled with scallop, crab and lobster stuffing with a sherry lobster sauce

34.00 per person

Feta Basil Crusted Haddock

Fresh North Atlantic haddock filet with a feta, basil and artichoke crust

34.00 per person

Roasted Garden Vegetable Ragout (Gluten free entrée selection)

Roasted seasonal garden vegetable ragout with fresh basil and quinoa

28.00 per person

Stir Fried Tofu (Gluten Free)

Stir fried tofu and seasonal garden vegetables in a sweet Thai chili sauce over steamed basmati rice

28.00 per person

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DINNER TABLES

All dinner tables includes, three salads, your choice of starch selection, seasonal vegetable selection and seasonal dessert table along with freshly brewed Starbucks® coffee, decaffeinated coffee and a variety of Tazo® specialty hot tea

Two Entrée Dinner Table
36.00 per person

Three Entrée Dinner Table
40.00 per person

Four Entrée Dinner Table
44.00 per person

Salad Selections

(All included in menu)

California field green salad with Chianti vinaigrette

Baby spinach salad with chevre, pralines and pear with maple pommeray vinaigrette

Vine ripened tomato with buffalo milk mozzarella and balsamic vinaigrette

Starch Selections

(Select one)

Roasted garlic mashed potatoes

Boursin whipped mashed potatoes

Oven roasted red potatoes with garlic and rosemary

Roasted fingerling potatoes

Classic rice pilaf

Yukon gold and turnip mashed potatoes

Mashed sweet potatoes

Spring chive risotto

Dinner Table Entrée Selections

Roasted sliced sirloin with a roasted garlic demi-glaze

Boneless short ribs of beef with julienne vegetables and merlot fine herb jus

Apple cranberry leek stuffed chicken with a cranberry Grand Marnier glaze

Sautéed chicken with roasted Portobello mushrooms and Marsala wine

Roast Vermont turkey, apple sage dressing and pan gravy

Pecan crusted pork loin with a maple Dijon glaze

Baked haddock with a brandied lobster cream sauce

Baked haddock with a fresh herb panko crust and light Dijon sauce

Caribbean seared salmon with a pineapple cilantro salsa

Lobster ravioli with wilted spinach and sherry cream sauce

Wild mushroom ravioli with a Madeira shallot cream sauce

Lemon basil penne primavera

Enhancements

Signature lobster and roasted corn chowder

6.00 per person

New England clam chowder

6.00 per person

Asparagus with fine herbs

Chilled gazpacho

Curried butternut squash

Broccoli Gruyere

Tomato Boursin with Asiago crouton

Chicken Florentine

Madeira wild mushroom

Hot and sour

5.00 per person

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WORLD THEME DINNER TABLES

All theme dinner tables include freshly brewed Starbucks® coffee, decaffeinated coffee and a variety of Tazo® specialty hot tea

New England Classic Clam Bake

Tossed baby field green salad with chianti vinaigrette
 Apple slaw
 1 ¼ pound Maine steamed lobster
 Local steamers with broth and melted butter
 New England clam chowder
 Garlic and herb roasted chicken
 Sweet native corn on the cob (seasonally)
 Roasted red bliss potatoes with fresh herbs
 Honey corn bread with sweet cream butter
 Warm apple crisp with fresh whipped cream

Market price

Mediterranean

Cucumber Tzatziki salad
 Green spinach salad with Feta and balsamic vinaigrette
 Warm pita bread
 Marinated lamb Souvlaki with onions, peppers and Tzatziki sauce
 Lemon herb grilled chicken
 Mediterranean eggplant with tomatoes, spinach and white beans
 Greek style green beans
 Traditional rice pilaf
 Baklava
 Apple yogurt cake with hone lemon syrup

34.00 per person

Italian

Italian antipasto display
 Classic Caesar salad
 Plum tomato and fresh mozzarella salad with balsamic vinaigrette
 Chicken with sundried tomato, spinach and parmesan
 Sweet and hot Italian sausage and peppers
 Baked manicotti Florentine
 Savory garlic bread
 Tiramisu and white chocolate mousse filled cannoli's

34.00 per person

Mexican

Vegetarian black bean Ancho chili
 Corn and black bean salad with tri-colored tortilla chips
 Baja green garden salad with chipotle lime vinaigrette
 Marinated beef fajitas
 Spicy Mexicali chicken
 Cheese enchiladas
 Mexican rice
 Churros

34.00 per person



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ACTION CARVING STATIONS

All action carving stations are subject to a 75.00 chef attendant fee based upon one chef per 75 guests

Guarantee of action station items must be 75 % of final attendance

Crusted Beef Tenderloin

Prepared with black pepper and Dijon crust, served with signature miniature rolls, imported mustard and sauce Béarnaise

305.00 per 25 guests

Roast Prime Rib of Beef au Jus

Choice cut of beef served accompanied by creamed horseradish and signature miniature rolls

275.00 per 25 guests

Garlic Pepper Studded New York Strip Loin

Served with a cabernet shallot demi-glace and creamed horseradish and signature miniature rolls

250.00 per 35 guests

Roasted Honey Turkey Breast

Served with orange cranberry relish, mayonnaise and signature miniature rolls

210.00 per 35 guests

Apricot Ginger Smoked Ham

Served with buttermilk biscuits, creamed horseradish, mayonnaise and imported mustard

210.00 per 35 guests

Salmon En Croute

Whole salmon filet with Boursin cheese, roasted red peppers and leeks, wrapped with puff pastry and baked golden brown

255.00 per 25 guests

Grilled Chicken & Ricotta En Croute

Boneless chicken breast with ricotta cheese, Prosciutto ham and fresh spinach wrapped in puff pastry and baked gold brown

200.00 per 25 guests

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FOOD STATIONS

Guarantee of action station items must be 75 % of final attendance

Soup and Salad Station

Served with warm ciabatta rolls and butter

7.00 per person

Select One Soup

New England clam chowder
Asparagus with fine herbs
Chilled gazpacho
Curried butternut squash
Broccoli Gruyere
Tomato Boursin with Asiago crouton
Chicken Florentine
Madeira wild mushroom
Hot and sour soup

Select Two Salads

California field green salad with Chianti vinaigrette
Classic Caesar salad
Baby spinach salad with chevre, pralines and dried cranberries with a maple pommeray vinaigrette
Caprese salad with balsamic vinaigrette

Pasta Station

Served with garlic bread

7.00 per person

Select Two

Penne pasta with classic marinara sauce
Fettuccine with alfredo sauce
Linguini with Bolognese sauce
Orecchiette pasta with carbonara sauce
Penne pasta with olive oil, sun-dried tomato, spinach, lemon and pecorino cheese
Tri-colored rotini primavera

Fajita Station

Served with side accompaniments including tortilla wraps, sautéed onions and peppers, sour cream, garden salsa, guacamole, Cheddar cheese and Iceberg lettuce

Grilled marinated chicken

10.00 per person

Marinated skirt steak

12.00 per person

Marinated Shrimp

15.00 per person

Combination of any two of the above items 14.00 per person

Mashed Potato Bar

Served with accompaniments including butter, sour cream, bacon bits, Cheddar cheese and fresh chives

7.00 per person

Select Two

Boursin mashed potato
Red bliss mashed potato
Yukon gold and turnip mashed potato
Sweet potato

Seasonal Vegetable Station

4.00 per person

Select One

Green beans with dried cranberries and almonds
Asparagus with lemon herb butter
Spring garden medley
Whipped maple butternut squash
Summer squash, zucchini and cherry tomato with brown butter

Asian Station

12.00 per person

Vegetarian Lo Mein and pork fried rice served in Chinese take-out containers with chopsticks along with two Asian inspired selections

Select Two Options

Vegetarian spring rolls with hot mustard
Crab Rangoon's
Steamed dumplings with dipping sauce
Vegetable pot stickers with hot mustard



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FOOD STATIONS

Guarantee of action station items must be 75 % of final attendance

Viennese Dessert Station

Assorted cakes, tortes, mini pastries, petit fours and dessert mousse duos. Freshly brewed Starbucks® coffee, decaffeinated coffee and a variety of Tazo® specialty hot tea
10.00 per person

Ice Cream Sundae Station

Annabelle's local artisan ice cream, hot fudge and caramel sauce, assorted toppings, fresh whipped cream and a variety of nuts
8.00 per person

Fast Food Station

Mini cheeseburger sliders
Chicken fingers with honey mustard and barbeque sauces
Beef hot dogs with side accompaniments
Hand cut French fries
Root beer floats
12.00 per person

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DESSERT

Individual dessert selections available for all plated dinner entrees.

Chocolate Trilogy Mousse Torte

Individual mousse torte with white chocolate, milk chocolate and dark truffle mousse layers served with fresh whipped cream

Ice Cream Profiterole

Vanilla bean ice cream between choux pastry with hot fudge and fresh whipped cream

Individual Boston Cream Torte

Yellow cake layered with Bavarian cream, glazed with chocolate ganache and rolled in toasted almonds slices

New York Style Cheesecake

Smooth and creamy New York style cheesecake served with fresh berry compote and fresh whipped cream

Pineapple Upside-Down Cake

A refined version of an American classic. Topped with a caramelized pineapple ring and fresh whipped cream

Sachretorte

Rich flourless chocolate torte with chocolate layers, apricot jam and rich chocolate icing served with fresh whipped cream

Apple Blossom Tart

Cinnamon sugar apples baked in a shortbread crust served with warm caramel and fresh whipped cream

Seasonal Fruit Martini

Served with seasonal berries and fresh mint

Chocolate Mousse Martini

Rich milk chocolate mousse served with red raspberries and fresh whipped cream

White Chocolate Mousse Martini

Velvety white chocolate mousse served with red raspberries and fresh whipped cream

Farmhouse Apple Crisp

Classic warm apple crisp with brown sugar topping served with fresh whipped cream

Maine Blueberry Cobbler

Fresh Maine blueberries combined with sweet dough crust topped with fresh whipped cream

Key Lime Pie

American dessert selection made with key lime juice and condensed milk with meringue



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PRIVATE LIMITED DINNER
MENU

Maximum service of 25 people

Please contact your catering representative about limited dining options from our onsite dining room 250 Market as dinner menus vary per season

Our Executive Chef will be willing to customize a menu for your special event.

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ALCOHOLIC BEVERAGES

Cash Bar

House brand liquor, selection of imported, domestic and craft beer, house wine and assorted soft drinks
Current hotel pricing applies

Hosted Bar by Consumption

House brand liquor or premium brand liquor, selection of imported, domestic and craft beer, house or premium wine and assorted soft drinks

Charges based upon the number of drinks consumed during the specified time period

Hosted House Bar Packages

House brand liquor, selection of imported, domestic and craft beer, house wine and assorted soft drinks
21.00 per person - One Hour
27.00 per person - Two Hours

Hosted Premium Bar Packages

Premium brand liquor, selection of imported, domestic and craft beer, premium wine and assorted soft drinks
25.00 per person - One Hour
31.00 per person - Two Hours

Alcoholic Sparkling Punch

45.00 per gallon

Non Alcoholic Sparkling Punch

25.00 per gallon

A bartender is required for all groups of 20 or more guests

A bar setup fee of 50.00 applies to all serviced bars with less than 350.00 in beverage sales

Events with less than 20 guests, a cocktail server may be requested at 40.00 per server

House Brands

7.00 per service

Liquor – Smirnoff, Cruzan rum, Jim Beam, Seagram 7, Dewars White Label, Beefeater, Bacardi, Sauza, Kapali. Bailey's Irish Cream, House Amaretto and Malibu

Premium Brands

8.25 per service

Liquor – Absolut, Absolut Citron, Grey Goose, Amaretto Di Saronno, Bombay Sapphire, Captain Morgan, Chivas, Cuevo Gold, Johnny Walker Red Label, Jack Daniels, Jameson, Kahlua and Sambuca

Domestic Beer

5.00 per service

Budweiser, Coors Light, Bud Light, St. Paulie Girl

Local and Imported Beer

5.25 per service

Sam Adams, Sam Adams Seasonal, Heineken, Heineken Light, Corona, Corona Light, Blue Moon, Smuttynose IPA, Additional Seasonal Selections

Craft Beer

6.50 per service

Selections Change Regularly

“Featured” Wine Selections

7.00 per service

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon and Merlot

“Featured” Wine Selections by the Bottle

31.00 per bottle

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon and Merlot

Signature Wine Selections by the Bottle

Please ask your Catering Manager for our full wine list of signature options

Featured Champagne

28.00 per bottle