

FUNCTION MENU



International Cheese Board

A variety of cheeses to reflect all tastes and distinctions, served with artisan crackers and seasonal garnish

Crudités

Garden fresh vegetables sliced for dipping in our Herb Crème Fraîche

Mediterranean

Hummus, Grilled Tuscan Vegetables, Marinated Artichokes, Kalamata Olives & Warm Pita Bread

Fresh Fruit

Assorted Melons, Pineapple, Grapes & Strawberries to name a few. Served with Honey Mascarpone Dipping Sauce.

Taco Station

Seasoned beef and chicken with tortillas, cheese, sour cream and all the vegetable accompaniments

Mashed Potato Bar

Creamy mashed potatoes with a selection of cheeses, gravy and other toppings for your guests to create their own masterpiece

Slider Station

A display of your selection of our signature sliders

Cheese burger

Crab Cake

Lobster Salad

Raw Bar

With cocktail, lemon and mignonette

Blue Point Oysters

Colossal Shrimp Cocktail

Chatham Cherrystones

Chef fee associated with raw bar

Choice of 4

Chicken Satay with Thai Peanut Sauce

Assorted Bruschetta

Perfect Nacho Chip

Antipasto Skewers

Tiny Monte Cristos

Smoked Salmon Mousse Canapé

Asparagus Wrapped with Prosciutto

Fig & Gorgonzola Phyllo

Miniature Chicken Taco

Bite Sized Shepards Pie

Scallops wrapped in Bacon

Buffalo Chicken Fingers with Cool Blue Cheese

Mozzarella Sticks with Marinara Sauce

Jalapeno Poppers with Pico Da Gallo

Vegetable Samosas

Potato Skins with Chive Sour Cream

Miniature Quiche Tartlets

Southwestern Vegetable Quesadilla

Southwestern Chicken Quesadilla

Crispy Asparagus with Asiago

Coconut Shrimp with Raspberry Drizzle

Crispy Vegetarian Spring Rolls

Stuffed Button Mushrooms ~ Sausage or Vegetarian

Mini Crab Cakes with Cilantro Lime Aioli

Caesar

Crisp Romaine, Shredded Imported Parmesan Cheese, Garlicky Croutons all tossed in our robust Caesar Dressing

Citrus

Baby Greens with Sliced Pears, Oven Roasted Pistachios, & Sweet Citrus Vinaigrette

Farmhouse

Mixed Baby Greens with Sour Green Apples, Vermont Cheddar & Balsamic Vinaigrette

Caprese

Hand Crafted Mozzarella, Garden Fresh Tomatoes & Basil Sprigs topped with Extra Virgin Olive Oil & Balsamic Reduction

Buffets are available, pricing will vary.

Wild Mushroom Ravioli

Caramelized Onions, Tomatoes, Basil & Boursin Cream

Butternut Squash Ravioli

Sage butter with Pan Roasted Granny Smith Apples, Cranberries & Caramelized Onions

Boneless Stuffed Chicken

Filled with a Mushroom and Pancetta Stuffing

Rosemary Statler Chicken

Seared Chicken Breast with Lemon Cognac Sauce

Chicken Piccata

Seared Chicken Breast with a Citrus Caper Butter Sauce

Chicken Marsala

Seared Chicken Breast with a Portabella Marsala Sauce

Atlantic Fresh Salmon

Seasonally Prepared

Baked Haddock

Covered with Lobster Crumb Topping

Char Crusted New York Aged Sirloin

Topped with Truffle Butter

Prime Rib Au Jus

Slow Roasted and Tender, Complimented by Horseradish Cream

Grilled Filet Mignon

Complimented by our port wine demi-glace

All entrees are served with seasonal vegetable and choice of mashed or rice

Roasts

We cook our roasts slow and low, keeping all the flavor and juice where it belongs. Professionally carved by a Michael's chef to order. Prices based on 6oz portion.

Prime Rib Au Jus with Horseradish Cream

Tenderloin on Beef with Horseradish Cream

Peppery Sage Turkey with Sweet Maple Dijon



GF means the dish can be prepared gluten free.

* Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition. Before placing your order, please inform your server if a person in your party has a food allergy.