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Bar & Grille

Catering Guide

GLUTEN FRIENDLY*



*MANY OTHER ITEMS MAY BE SPECIALLY PREPARED OR MODIFIED TO BE GLUTEN FREE. ASK YOUR SALES MANAGER FOR DETAILS.

BRUNCH BUFFET | 46 per person with one main

Includes:

Assorted Muffins + Danish

Individual Fresh Fruit Cups

Scrambled Eggs

Brioche French Toast maple syrup

One (1) Main

Roasted Breakfast Potatoes

Choice of Bacon or Maple Sausage Both +\$4pp

Coffee + Tea

Optional Enhancements:

Juice +3pp

orange, cranberry, grapefruit

Mixed Greens Salad +\$5pp

tomato, cucumber, onion, balsamic vinaigrette

Caesar Salad +\$5pp

romaine, parmesan, croutons, caesar dressing

Vegetable Medley +\$5pp

zucchini, summer squash, carrot, red pepper, brussels sprouts

Yogurt Parfaits +\$4pp

yogurt, granola, fresh berries

MAINS

Chicken + Broccoli

penne, garlic cream sauce, parmesan

Chicken Piccata

capers, lemon, white wine sauce

New England Baked Haddock

buttered Ritz® crumb, lemon

Pan-Seared Salmon

heirloom tomato, citrus butter

Spinach + Cheddar Souffle +\$7pp

Quiche Lorraine +\$7pp

caramelized onion, bacon, gruyere

Smoked Salmon Board +\$250 serves 25 guests

chopped egg, capers, red onion, cucumber, tomato, dill lemon, whipped cream cheese, miniature bagels

Waffle Station +\$12pp

strawberry, blueberry, banana, Hershey's chocolate syrup, whipped butter, Vermont maple syrup, bacon crumbles, whipped chantilly cream *add Buttermilk Fried Chicken +\$6pp*

BRUNCH BEVERAGE STATIONS *priced per person*

ICED COFFEE BAR | 7

iced cold brew coffee, milk, cream, sweeteners

Garnishes: whipped cream, cold foam, caramel, Hershey's chocolate syrup, chocolate chips, maraschino cherries, sea salt, cinnamon, cocoa powder, oreo cookie crumbles

Boozy Enhancements: vanilla vodka, jameson, kahlua, frangelico, molly's irish cream *alcohol charged on consumption*

BLOODY MARY BAR | 7 plus alcohol charged on consumption

house bloody mary mix

Garnishes: celery, cucumber, cornichon, pepperoncini, lemon, lime, bleu cheese-stuffed olives, bacon, horseradish, worcestershire sauce, tabasco®

Spirits: deep eddy vodka, patron silver tequila *alcohol charged on consumption*

BUBBLE BAR | 7 plus alcohol charged on consumption

minimum four (4) bottles

Juices + Purees: orange juice, cranberry juice, ruby red grapefruit juice, peach puree, raspberry puree

Garnishes: fresh strawberries, fresh raspberries, fresh blueberries

Wine + Spirits: chloe prosecco *charged by the bottle on consumption*

Spritz it Up: add aperol, st. germain, limoncello *charged on consumption*

LIGHT LUNCHEON | 36 per person | gluten-free wrap option available +3pp

Includes:

Choice of Mixed Greens or Caesar Salad

Caesar

romaine, parmesan, croutons, creamy caesar dressing

Mixed Greens 🌱

tomato, cucumber, onion, balsamic vinaigrette

WRAPS + SANDWICHES

Turkey Wrap

applewood-smoked bacon, lettuce, tomato, avocado, pesto mayo

Vegetable Wrap

roasted vegetables, mixed greens, balsamic reduction

Caprese Sandwich

fresh mozzarella, vine-ripened tomato, arugula, nut-free pesto, extra virgin olive oil, balsamic, focaccia
add prosciutto +\$2pp

Optional Enhancement:

New England Clam Chowder oyster crackers +6pp

Choice of Three (3) Wraps or Sandwiches

Choice of Pasta Salad or Potato Salad

House Potato Chips 🌱

Coffee + Tea

Italian Sandwich

sliced Italian meats, mozzarella, hot peppers, lettuce, tomato, onion, baguette

Chicken Salad Wrap

cranberry, pecan, lettuce

Tuna Salad Wrap

celery, lettuce

Lobster Salad Sliders +\$12pp

mayo, lettuce, hawaiian bun

'THE RANGE' BUFFET 46 per person with two mains | 50 per person with three mains

Includes:

One (1) Starter

Two (2) or Three (3) Mains

Two (2) Sides

STARTERS

Caesar Salad

romaine, parmesan, croutons, creamy caesar dressing

Mixed Greens Salad 🌱

tomato, cucumber, onion, balsamic vinaigrette

SIDES

Vegetable Medley 🌱

zucchini, summer squash, carrot, red pepper, brussels sprouts

Grilled Asparagus 🌱

Roasted Potatoes 🌱

Mashed Potato 🌱

Herbed Long Grain Rice

**Many 'MAINS' can be modified or prepared gluten free upon request. Ask your sales manager for more information.*

MAINS

Chicken + Broccoli

penne, garlic cream sauce, parmesan

Chicken Piccata

capers, lemon, white wine sauce

Pasta Primavera

cavatappi, white wine sauce, garlic, roasted tomato

New England Baked Haddock

buttered Ritz® crumb, lemon

Pan-Seared Salmon 🌱

heirloom tomato, citrus butter

Sliced Sirloin 🌱

roasted mushroom, peppercorn cognac sauce

Herb-Rubbed Turkey Breast

sage gravy, cranberry sauce

Slow Roasted Prime Rib 🌱 +\$10pp

au jus, horseradish crema

Garlic-Rubbed Beef Tenderloin 🌱 +\$12pp

red wine sauce

COCKTAIL-STYLE PARTY 50 *per person*

Includes:

One (1) Stationary Display

Five (5) Passed Hors d'Oeuvres

One (1) Food Station

STATIONARY DISPLAYS select one

Mezze Board 🌱

carrot, cucumber, grape tomatoes, assorted grilled vegetables, olives, marinated mozzarella pearls, feta, hummus, tzatziki, grilled naan

Cheese

chef's selection gourmet cheeses, fig jam, honey, red grapes, crackers, crostini

Range Raw Bar +\$15pp

oysters on the half shell, shrimp cocktail, house cocktail sauce, mignonette, horseradish

HORS D'OEUVRES select five

Chicken Bites

plain or buffalo

Coconut Chicken

sweet chili

Mini Bacon Cheeseburgers

american, bacon, special sauce

add french fry cone +\$2pp

Teriyaki Beef

Mini Crab Cakes

citrus aioli

Shrimp Cocktail 🌱

house cocktail sauce

Caprese Skewers 🌱

basil oil, aged balsamic

Mini Brie en Croûte

raspberry

Chicken + Lemongrass

Pot Sticker

ponzu

Steak + Cheese

Spring Rolls

truffle aioli

Vegetable Spring Rolls

sweet + sour sauce

Bacon-Wrapped

Scallops 🌱

maple glaze

Coconut Shrimp

sweet chili

Risotto Fritter

san marzano tomato sauce

Truffle Fry Cone 🌱

garlic aioli

Bruschetta

tomato, parmesan, basil, extra virgin olive oil, balsamic

Chicken Quesadilla

salsa verde

FOOD STATIONS select one

'The Concession Stand'

Includes:

Cheeseburger Sliders

american, lettuce, pickle, special sauce

All Beef Nathan's Famous® Hot Dogs

diced onion, relish, mustard, brioche roll

Add french fries +\$5pp

truffle parmesan fries +\$10pp

'Taco Stand'

Includes:

Ground Beef

Pulled Chicken

Accompaniments: monterey jack, lettuce, tomato, guacamole, sour cream, pickled jalapeño, corn salsa, pico de gallo, hot sauce

**A gluten free preparation of tacos available upon request. Ask your sales manager for more information.*

'Pasta Station'

Includes:

Caesar Salad

Cheese Tortellini

tomato, parmesan cream sauce

Penne san marzano

tomato sauce, parmesan, extra virgin olive oil

'Pizza Station' 🌱 gluten free cauliflower crust

Includes:

Classic Cheese

house marinara, mozzarella

Pepperoni

house marinara, mozzarella, pepperoni, hot honey

Meatball Sliders

marinara, parmesan, garlic toast

Chicken Wings or Tenders

choice of plain or buffalo

Fried Mozzarella Bites

house marinara

Soft Flour Tortillas

Crunchy Corn Shells

Mezza Rigatoni

broccolini, garlic oil

Parmesan Cheese

Focaccia

add Meatballs +\$6pp

add Chicken Parmesan +\$10pp

Roasted Vegetable

pesto, mozzarella

Sausage

peppers, onions, house marinara, mozzarella

STATIONARY DISPLAYS | price per person | minimum 20 guests

Mezze Board 🍴 | 12

carrot, cucumber, grape tomatoes, assorted grilled vegetables, olives, marinated mozzarella pearls, feta, hummus, tzatziki, grilled naan

Range Raw Bar 🍴 | 20

oysters on the half shell, shrimp cocktail, house cocktail sauce, mignonette, horseradish

Cheese | 11

chef's selection gourmet cheeses, fig jam, honey, red grapes, crackers, crostini

Enhance with:

Charcuterie Board 🍴 chef's selection Italian meats +\$150
serves 25 guests

HORS D'OEUVRES | price per piece | minimum 25 pieces per selection

Chicken Bites | 4

plain or buffalo

Coconut Chicken | 4

sweet chili

Mini Bacon

Cheeseburgers | 5

american, bacon, special sauce

add french fry cone +\$2pp

Coconut Shrimp | 4.5

sweet chili

Bacon-Wrapped

Scallops 🍴 | 5

maple glaze

Chicken Quesadilla | 4

salsa verde

Steak + Cheese

Spring Rolls | 4

truffle aioli

Vegetable Spring

Rolls | 3.5

sweet + sour sauce

Teriyaki Beef | 4

Mini Crab Cakes | 4.5

citrus aioli

Shrimp Cocktail 🍴 | 4

house cocktail sauce

Caprese Skewers 🍴 | 3.5

basil oil, aged balsamic

Mini Brie en Croûte | 3.5

raspberry

Risotto Fritter | 3.5

san marzano tomato sauce

Truffle Fry Cone 🍴 | 4

garlic aioli

Bruschetta | 3.5

tomato, parmesan, basil, extra virgin olive oil, balsamic

Chicken + Lemongrass

Pot Sticker | 4

ponzu

FOOD STATIONS | price per person | minimum 25 guests

'The Concession Stand' | 20

Includes:

Cheeseburger Sliders

american, lettuce, pickle, special sauce

All Beef Nathan's Famous® Hot Dogs

diced onion, relish, mustard, brioche roll

Add french fries +\$5pp

Truffle Parmesan Fries +\$10pp

'PIZZA STATION' 🍴 | 18

gluten free cauliflower crust

Includes:

Classic Cheese

house marinara, mozzarella

Pepperoni

house marinara, mozzarella, pepperoni, hot honey

Meatball Sliders

marinara, parmesan, garlic toast

Chicken Wings or Tenders

choice of plain or buffalo

Fried Mozzarella Bites

house marinara

Roasted Vegetable

pesto, mozzarella

Sausage

peppers, onions, house marinara, mozzarella

'TACO STAND' | 18

Includes:

Ground Beef

Pulled Chicken

Accompaniments: monterey jack, lettuce, tomato, guacamole, sour cream, pickled jalapeño, corn salsa, pico de gallo, hot sauce

**A gluten free preparation of tacos available upon request. Ask your sales manager for more information.*

Soft Flour Tortillas

Crunchy Corn Shells

'PASTA STATION' | 16

Select Three (3):

Penne

san marzano tomato sauce, parmesan, extra virgin olive oil

Penne Alla Vodka

san marzano tomato sauce, cream, vodka, calabrian chiles, italian parsley, evoo, romano

Cheese Tortellini

tomato, parmesan cream sauce

Mezza Rigatoni

broccolini, garlic oil

Add Meatballs +\$6pp

Chicken Parmesan +\$10pp

Accompaniments: caesar salad, parmesan cheese, focaccia

DESSERT DISPLAYS | *price per person | minimum 20 guests*

Coffee + Tea Station | 3

Gourmet Miniature Cupcakes | 10

select four (4) flavors:

Vanilla	Salted Caramel	Oreo Cookie
Lemon	Red Velvet	Peanut Butter Cup
Chocolate	Carrot Cake	Strawberry Shortcake

Assorted Cookies + Brownies | 6

Assorted European Miniature Pastries | 10

Assorted Gluten Free Miniature Pastries | 12.5

Dessert Table | 16

cake pops, assorted mini dessert cups, mini cannoli, chocolate covered strawberries, mini boston cream pie, mini cheesecakes

Outside Dessert Fee +\$2pp

service, utensils, plate + napkins provided by The Range Bar & Grille

Gluten-friendly, vegan and vegetarian options are available upon request. *Modifications and additional charges may apply.*

Room fees and minimums apply. Pricing is subject to a 7% state and local tax, 20% gratuity and 6% administrative fee.