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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.

BREAKFAST BUFFET | 44 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

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
cherry tomato-caper chutney

Optional Brunch Add-Ons:

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

LIGHT LUNCHEON | 34 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
Pasta Salad
House Potato Chips
Coffee, Tea + Soda

Turkey Wraps applewood-smoked bacon, lettuce,
tomato, avocado, pesto mayo
Vegetable Wraps roasted vegetables, mixed greens,
balsamic reduction
Italian Wraps sliced Italian meats, mozzarella,
hot peppers, lettuce, tomato, onion

Optional Enhancement:

New England Clam Chowder oyster crackers +6pp

'CHEF'S SIGNATURE' BUFFET | 48 per person

Includes:

Caesar Salad romaine, parmesan, croutons, creamy caesar dressing

Baked Mac + Cheese applewood-smoked bacon, sharp cheddar, cavatappi pasta, breadcrumbs
add buffalo chicken +\$7pp

Seared Chicken 🌱 apple-rosemary bbq sauce, grilled onion

Signature Steak Tips 🌱 house marinade, grilled onion, grilled bell pepper

Creamy Mashed 🌱 sour cream + chive

Roasted Brussels Sprouts 🌱 pickled red onion, pine nuts, lemon-garlic aioli

'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

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

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 🌱

MAINS

Chicken + Broccoli penne, garlic cream sauce, parmesan

Pasta Primavera cavatappi, white wine sauce, garlic, roasted tomato

Chicken Piccata capers, lemon, white wine sauce

New England Baked Haddock buttered Ritz® crumb, lemon

Pan-Seared Salmon 🌱 cherry tomato-caper chutney

Sliced Sirloin 🌱 mushroom-red wine sauce

Herb-Rubbed Turkey Breast sage gravy, cranberry sauce

Garlic-Rubbed Beef Tenderloin 🌱 red wine sauce + \$6pp

DESSERT DISPLAYS | price per person | minimum 20 guests

Assorted Cookies + Brownies | 6

Assorted European Miniature Pastries | 10

Assorted Gluten Free Miniature Pastries 🌱 | 12.5

Coffee + Tea Station | 3

Dessert Table | 16

donut holes, mini cannoli, mini whoopie pies,

petit chocolate chip cookies, s'mores mousse cups,

strawberry shortcake trifle

Outside Dessert Fee +\$2pp

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

HORS D'OEUVRES select five

Chicken Bites

plain or buffalo

Coconut Chicken

sweet chili

Steak + Cheese

Spring Rolls

truffle aioli

Vegetable Spring Rolls

sweet + sour sauce

Teriyaki Beef

Mini Crab Cakes

citrus aioli

Shrimp Cocktail 🌱

house cocktail sauce

Caprese Skewers 🌱

basil oil, aged balsamic

Mini Brie en Croûte

raspberry

Mini Bacon

Cheeseburgers

american, bacon, special sauce

add french fry cone +\$2pp

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

FOOD STATIONS select one

'The Concession Stand'

Includes:

Cheeseburger Sliders

american, lettuce, pickle, special sauce

Chicken Wings

choice of plain or buffalo

Meatball Sliders

marinara, parmesan, garlic toast

Fried Mozzarella Bites

house marinara

'Taco Stand'

Includes:

Ground Beef

Grilled Chicken

Soft Flour Tortillas

Crunchy Corn Shells

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

Mezza Rigatoni

broccolini, garlic oil

Parmesan Cheese

Focaccia

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

Chicken Bites | 3
plain or buffalo

Coconut Chicken | 3.5
sweet chili

**Steak + Cheese
Spring Rolls** | 4
truffle aioli

**Vegetable Spring
Rolls** | 3
sweet + sour sauce

**Mini Bacon
Cheeseburgers** | 4.5
american, bacon,
special sauce
add french fry cone +\$2pp

**Bacon-Wrapped
Scallops** | 4.5
maple glaze

Coconut Shrimp | 4.5
sweet chili

Teriyaki Beef | 4

Mini Crab Cakes | 4.5
citrus aioli

Shrimp Cocktail | 4
house cocktail sauce

Caprese Skewers | 3
basil oil, aged balsamic

Mini Brie en Croûte | 3.5
raspberry

Risotto Fritter | 3
san marzano tomato sauce

Truffle Fry Cone | 3.5
garlic aioli

Bruschetta | 3
tomato, parmesan, basil,
extra virgin olive oil, balsamic

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

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

FOOD STATIONS | price per person | minimum 25 guests

'THE CONCESSION STAND' | 20

Includes:

Cheeseburger Sliders
american, lettuce, pickle,
special sauce

Chicken Wings
choice of plain or buffalo

Meatball Sliders
marinara, parmesan,
garlic toast

Fried Mozzarella Bites
house marinara

'TACO STAND' | 18

Includes:

Ground Beef

Grilled Chicken

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

Soft Flour Tortillas

Crunchy Corn Shells

'PASTA STATION' | 16

Includes:

Caesar Salad

Cheese Tortellini
tomato, parmesan cream
sauce

Penne san marzano
tomato sauce, parmesan,
extra virgin olive oil

Mezza Rigatoni
broccolini, garlic oil

Parmesan Cheese

Focaccia

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

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.