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Bar & Grille

Catering Guide

BREAKFAST BUFFET | 35 per person

Includes:

Assorted Muffins + Danish
Individual Fresh Fruit Cups
Scrambled Eggs
Brioche French Toast maple syrup

Roasted Breakfast Potatoes
Choice of Bacon or Maple Sausage
Coffee + Tea

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

Chicken + Broccoli +\$10pp
penne, garlic cream sauce, parmesan
Pasta Primavera +\$8pp
cavatappi, white wine sauce, garlic, roasted tomato
New England Baked Haddock +\$12pp
buttered Ritz® crumb, lemon
Signature Steak Tips +\$12pp
house marinade, grilled onion, grilled bell pepper

LIGHT LUNCHEON | 34 per person

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

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

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

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

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

Vegetable Crudités | 6
carrot, celery, cucumber, peppers, grape tomato, cauliflower,
radish, hummus, house ranch dip, bleu cheese dressing

Cheese | 9
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

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 5% administrative fee.