Breakfast Menus
Breakfast Buffets

All American Buffet  |  $29
- Assortment of House Made Muffins, and Croissants
- Fruit Preserves, Sweet Butter, and Nutella
- Cold Breakfast Cereals, Milk, and House Made Granola
- Hot Steel Cut Oatmeal with Brown Sugar and Raisins
- Fresh Cut Seasonal Fruit and Berries
- Farm Fresh Scrambled Eggs
- Country Pork Sausage, Applewood Smoked Bacon
- Roasted Yukon Potatoes with Sweet Peppers and Onions

Sunrise Buffet  |  $32
- Assortment of House Made Muffins, Croissants and Fruit Filled Danish
- Fruit Preserves, Sweet Butter, and Nutella
- Stonyfield ® Yogurt with House Made Granola
- Hot Oatmeal with Brown Sugar and Raisins
- Fresh Cut Seasonal Fruit and Berries
- Cinnamon Brioche French Toast with Maple Syrup and Sweet Butter
- Farm Fresh Scrambled Eggs
- Chicken Apple Sausage, Applewood Smoked Bacon
- Roasted Yukon Potatoes with Sweet Peppers and Onions

All Breakfast Buffets include:
- Fruit Juices to Include Orange, Cranberry, Apple, and V8
- Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas

Buffet Enhancements

Belgian Waffle Station  |  $10 per person
- Warm Maple Syrup and Softened Butter with Fresh Cut Strawberries and Whipped Cream

French Toast Station  |  $10 per person
- Brioche, Cinnamon Raisin, Stone Ground Wheat Breads
- Warm Maple Syrup, Fresh Cut Strawberries, Mixed Berry Preserves, and Sweet Butter

Omelet Station  |  $10 per person
- Local Cheddar Cheese, Maple Smoked Ham, Sweet Peppers, Vine Tomatoes, Cremini Mushrooms, Spinach Greens, and Onions

Fresh Fruit Smoothie Station  |  $10 per person
- Stonyfield Yogurt ®, Fresh Strawberries, Blueberries, Raspberries, Mangoes, and Honey

European Meat Platter  |  $10 per person
- Assortment of Artisanal Cured Sausages and Meats, Stone Ground Mustard, and Fresh Baked Baguettes

Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.

Buffets are designated for a service time of two (2) hours.
Buffets require a minimum of 20 guests.
Additional $5 per person for groups less than 20.

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Brunch

Norumbega Brunch  |  $39
Smoked Salmon with Capers, Red Onion and Chopped Egg
Assorted NY Style Bagels, House Made Muffins, Croissants, Fruit Filled Danish
Fruit Preserves, Sweet Butter, Cream Cheese and Nutella
Stonyfield® Yogurt with House Made Granola
Hot Oatmeal with Brown Sugar and Raisins
Seasonal Fresh Cut Fruit with Berries
Farm Fresh Scrambled Eggs
New Hampshire Cobb Smoked Bacon
Chicken Apple Sausage
Maple Grilled Chicken Breast with Fresh Herbs
Locally Grown Seasonal Fresh Vegetables
Herb Roasted Fingerling Potato
Fresh Rigatoni Pasta with Asparagus, Roasted Peppers, Fennel, Spinach with a Pesto Butter Sauce
Freshly Made Dessert Pastries
Fruit Juices to include Orange, Cranberry, Apple, and V8 Juices
Freshly Brewed Seattle's Best Coffee ®  and Premium Tazo ®  Teas

Enhancements
Carved Maple Glazed Ham  |  $6 per person
Carved Herb Roasted Prime Rib with Horse Radish and Au Jus  |  $10 per person

Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.
Plated Breakfast

All Plated Breakfasts include:

- Assortment of House Made Muffins, Croissants and Fruit Filled Danishes
- Fruit Juices to Include Orange, Cranberry, Apple, and V8
- Freshly Brewed Seattle’s Best® Coffee and Tazo® Premium Teas

**All American | $23**

Farm Fresh Scrambled Eggs served with Roasted Yukon Potatoes, Sweet Peppers and Onions with choice of Applewood Smoked Bacon, Country Pork Sausage or Chicken Apple Sausage

**Omelet Breakfast | $25**

Maple Smoked Ham and Local Cheddar Cheese Omelet served with Roasted Yukon Potatoes, Sweet Peppers and Onions with choice of Applewood Smoked Bacon, Country Pork Sausage or Chicken Apple Sausage

* Please see your Event Manager for Additional Options

**Norwegian Smoked Salmon | $28**

With Fresh Baked N.Y. Bagels, Cream Cheese, Capers, Chopped Onion, and Vine Tomatoes

**Enhancements**

Turkey Sausage | $4 per person
Grilled Canadian Bacon | $4 per person
Maple Peppered Bacon | $4 per person
Sliced Seasonal Fruit with Stonyfield® Yogurt | $5 per person

*Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.*
Coffee Breaks Menus
Morning Breaks

**Coffee & Tea | $7**
Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas

**The Refresher | $9**
Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas
Bottled Spring Water

**Back to Basics | $16**
Assorted House Made Muffins
Assorted Stonyfield® Yogurts
Fruit Juices to Include Orange, Apple, Cranberry, V8

**Mid Morning Snack | $20**
*(Please Choose Two Food Items)*
Fruit Filled Turnovers, House Made Pecan Sticky Buns, House Made Granola and Yogurt Parfaits, Blueberry Crumble Coffee Bread, House Made Muffins
Stonyfield® Yogurt Smoothies
Fruit Juices to Include Orange, Apple, Cranberry, V8
Sweet Leaf Iced Teas
Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas

**Continental | $22**
Assorted House Made Muffins, Croissants and Fruit Filled Danish
NY Style Bagels with Cream Cheese, Sweet Butter and Fruit Preserves
Fresh Cut Seasonal Fruit and Berries
Assorted Stonyfield® Yogurts
Fruit Juices to Include Orange, Apple, Cranberry, V8
Bottled Spring Water
Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas

**Charles River Sunrise | $24**
Fruit Filled Turnovers, House Made Pecan Sticky Buns
House Made Granola and Yogurt Parfaits
Fresh Cut Seasonal Fruit and Berries
Fruit Juices to Include Orange, Apple, Cranberry, V8
Bottled Spring Water
Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas

*Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.*
Morning Enhancements

House Made Granola and Yogurt Parfaits  |  $4 each
Cold Breakfast Cereals with Milk  |  $4 each
Hot Oatmeal with Brown Sugar and Raisins  |  $4 each
Stonyfield Yogurt Smoothies  |  $4 each
Fresh Cut Seasonal Fruit and Berries  |  $4 per person
Assorted Breakfast Sandwiches  |  $5 per person
Assorted Quiches  |  $5 per person
Egg White and Vegetable Frittata  |  $6 per person

Baked Goods

Assorted House Made Muffins, Fruit Filled Turnovers, and Croissants  |  $30 per dozen
NY Style Bagels with Cream Cheese, Sweet Butter and Fruit Preserves  |  $32 per dozen
Assorted Scones and Filled Croissants  |  $34 per dozen

Beverages

Freshly Brewed Seattle’s Best® Coffee  |  $65 per gallon
Tazo® Premium Teas  |  $57 per gallon
Orange, Cranberry, Apple, V8 juices  |  $4 Each
Assorted Sweet Leaf Teas  |  $4 Each
Assorted Soft Drinks  |  $4 Each
Bottled Spring Water  |  $4 Each

*Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.*
Afternoon Breaks

All Afternoon Breaks include:
- Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas
- Assorted Flavored Sweet Leaf® Iced Teas
- Assorted Soft Drinks and Bottled Spring Water

From Our Bake Shop | $14
*All below items are made in our In House Bakery*
Orange Glazed Shortbread, Seasonal Whoopie Pie, Sugar Cookies, and Spicy Chex Mix

The Cookie Jar | $14
*Assorted Fresh Baked Cookies to include*
Chocolate Chip, Peanut Butter, Lemon Poppyseed, Double Chocolate, and Oatmeal Raisin
Locally Produced Milk to include Regular, Chocolate, and Strawberry

The Chocoholic | $16
Dark Chocolate Dipped Strawberry
Chocolate Caramel Ganache Tart
White Chocolate Crème Brulee Tart
Chocolate Raspberry Mousse
Chocolate Milk

Candy Store | $15
Caramel Bulls Eyes®, Sweet Tarts®, Jelly Belly® Jelly Beans, Hershey® Miniatures, Miniature Toblerone®, Snickers®, Twizzlers®

Apple Break | $15
*Available from September to November*
Cinnamon Apple Strudel, Apple Crisp Whoopie Pie, Dutch Apple Pie Bar
Warm Apple Cider Donuts
Caramel Apple Bread Pudding with Richardson's® Vanilla Bean Ice Cream
Warm and Chilled Apple cider

Fitness Break | $16
Fresh Whole Fruit
Fresh Cut Seasonal Fruit Skewers
Assorted Stonyfield® Yogurts
Protein Power Bars
Granola Bars
Stonyfield® Yogurt Smoothies

Fenway Park | $17
Dry Roasted Peanuts
Cracker Jacks
Baby Ruth Bars
Warm Jumbo Pretzels with Mustard
Miniature Beef Franks with Ketchup and Mustard
Italian Sausage, Peppers and Onion Sliders on a Pretzel Roll
Ice Cream Bars

Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.
Afternoon Enhancements

Fresh Seasonal Whole Fruit  |  $3 each
Assorted Stonyfield® Yogurts | $4 each
Frozen Gourmet Ice Cream Bars | $4 each
Trail Mix  |  $4 per bag
Roasted Peanuts in Shell  |  $4 per bag
Fresh Cut Seasonal Fruit and Berries  |  $4 per person
Stonyfield® Fruit Smoothies | $4 each
Warm Salted Pretzels  |  $5 each

Smoked Salmon, NY Style Bagels, Capers, Red Onions, and Cream cheese  |  $10 per person
Chocolate Chip Cookies  |  $26 per dozen
Chocolate Fudge Brownies  |  $26 per dozen
Seasonal Whoopie Pies  |  $28 per dozen
Assorted Cupcakes  |  $28 per dozen
Assorted Mini Pastries  |  $30 per dozen

Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.
Perfect Agenda Package

Perfect Agenda Packages include:

- Freshly Brewed Seattle’s Best® Coffee and Tazo® Premium Teas
- Assorted Soft Drinks, Bottled Spring Water

Perfect Agenda Package | $40

Continental
Fresh Cut Seasonal Fruit
Assorted Housed Made Muffins, Croissants, and Fruit Filled Danish
NY Style Bagels with Cream Cheese, Sweet Butter and Fruit Preserve
Fruit Juices to Include Orange, Cranberry, Apple, and V8

Mid Morning Snack
Fruit Filled Turnovers, House Made Pecan Sticky Buns
Assorted Sweet Leaf® Iced Teas

Mid Afternoon Snack
Assorted Seasonal Cupcakes
Assorted Seasonal Whoopie pies
Assorted Sweet Leaf® Iced Teas

Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.
Energize Menus
Breakfast

Fit for you items have been selected to meet the diverse dietary needs of our guests. Your Event Manager can answer any questions you may have.

Breakfast

**Crunchy French Toast**  |  $19  
(low cholesterol)  
Wheat bread coated with Corn Flakes®  
Garnished with Strawberries, Bananas, and Light Maple Syrup

**Vegetable Egg White Frittata**  |  $19  
(low fat)  
Peppers, Onions, Tomatoes, and Spinach nestled in Egg Whites  
Accompanied with Turkey sausage and Fresh Sliced Fruit

**Breakfast Mixed Grill**  |  $20  
(low carb)  
Grilled Sirloin, Sausage, Bacon Strips, and Tomatoes

Buffet Options

**Grilled Sirloin**  |  $12 per person (low carb)

**Grilled Tomato**  |  $4 per person (low carb)

**Crunchy French toast**  |  $3 per person (low cholesterol)

**Coffee Break A La Carte**

(low carb)

**Raspberry and Cream Yogurt**  |  $4 each

**Strawberry and Cream Yogurt**  |  $4 each

**Hard Boiled Eggs**  |  $2 per person

**Cubed Pepperoni Plate**  |  $4 per person

**Macadamia Nuts**  |  $3 per person

**Walnut Halves**  |  $3 per person

**Mixed Nuts**  |  $3 per person

**Unsweetened Iced Tea**  |  $3 each

**Pepsi One**  |  $3 each

*Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.*
Lunch

Fit for you items have been selected to meet the diverse dietary needs of our guests. Your Event Manager can answer any questions you may have.

All Boxed Lunches include:
- Bag of Terra Chips
- Seasonal Fresh Whole Fruit
- Low Fat Cookie

Boxed Lunch

Oven Poached Breast of Chicken  |  $30
(low fat)
With Sweet Potato Strings, Leaf Lettuce, and Vine Ripe Tomatoes
Served with Garlic Bean Spread on a Spinach Tortilla

Grilled Vegetable Wrap  |  $30
(low cholesterol)
With Leaf Lettuce, Tomato, and Hummus
Wrapped in a Flour Tortilla
Served with Sweet Potato Salad

Plated Lunch

Seared Swordfish  |  $32
(low carb)
Seared Swordfish served over Sweet Potato Fries
With Sautéed Zucchini & Yellow Squash Noodles

Chilled Citrus Poached Shrimp  |  $31
(low cholesterol)
Poached Salmon Fillet with Cranberry Vinaigrette
Basmati Blend Pilaf and Zucchini & Yellow Squash Noodles

Chilled Sliced Tenderloin Plate  |  $35
(low fat)
Sliced Tenderloin of Beef with Black Bean and Tomato relish Served with Roasted Green Bean Salad

Buffet Options

Sweet Potato Frits  |  $3 per person (low carb)

Zucchini & Yellow Squash Noodles  |  $4 per person (low carb)

Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.
Boxed Lunches include:
Cape Cod Potato Chips

(choice of one of the below salads)
Country Potato Salad, Pasta Salad, or Mozzarella and Tomato Salad
Cape Cod Potato Chips
Seasonal Whole Fruit

Boxed Lunch  |  $33

For groups under 20 please select two sandwiches
For groups over 20 please select three sandwiches

Oven Roasted Turkey
Applewood Smoked Bacon, Avocado, Vine Ripened Tomatoes, Arugula, Chipotle Mayonnaise in a
Garlic Herb Wrap

Maple Smoked Ham
Vine Ripened Tomatoes, Bib Lettuce, Cabot® Cheddar, Herbed Maple Mustard on a
Multi Grain Bulkie Roll

North End Sandwich
Prosciutto, Salami, Capicola, Provolone Cheese, Banana Peppers, Red Onion, Oil and Vinegar, on Fresh
Ciabatta Bread

Slow Roasted Beef
Vine Ripened Tomatoes, Bib Lettuce, Caramelized Onions, Aged Gouda, Chipotle
Mayonnaise on Crusty French Bread

Roasted Vegetable Sandwich
Roasted Sweet Peppers, Mushrooms, Zucchini, Squash, Eggplant, Caramelized Onion, Salad Greens, Roasted
Tomato Spread on Herb Focaccia

Grilled Chicken Caprese Wrap
Marinated Grilled Chicken Breast, Vine Ripened Tomatoes, Fresh Mozzarella, Arugula, Fresh Basil, with a
Balsamic Glaze

Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax
All Express Lunches include:

- Freshly Brewed Seattle’s Best® Coffee and Tazo® Premium Teas
- Assorted Soft Drinks and Bottled Spring Water

Express Lunch is designed exclusively for groups of 15 guests and under

Express Lunch | $31

Chef’s Crafted Soup
Locally Grown Salad Greens, Rainbow Carrots, Vine Tomatoes, Sweet Peppers, Herbed Croutons, Shaved Romano Cheese and Mustard Vinaigrette

Assorted Fresh Baked Cookies and Brownies

Please Choose Two Sandwiches

Oven Roasted Turkey Club Wrap, Bib Lettuce, Vine Tomatoes, Smoked Bacon, Mayonnaise in a Garlic Herb Wrap

Tuna Fish Salad with Bib Lettuce, Vine Tomatoes, Salad Greens on County White Bread

Roasted Sweet Peppers, Mushrooms, Zucchini, Squash, Eggplant, Caramelized Onion, Salad Greens, Roasted Tomato Spread on Herb Focaccia

Avocado Caprese Wrap, Fresh Avocado, Vine Tomatoes, Fresh Mozzarella, Salad Greens, Arugula, Fresh Basil and Balsamic Dressing

Herbed Grilled Chicken, Prosciutto, Provolone Cheese, Arugula,

Rosemary Mayonnaise on Ciabatta Bread

Slow Roasted Beef, Vine Ripened Tomatoes, Bib Lettuce, Caramelized Onions, Aged Gouda, Chipotle Mayonnaise on Crusty French Bread

Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.
Sandwich Buffet

All Luncheon Buffets include:

- Freshly Brewed Seattle’s Best® Coffee And Tazo® Premium Teas
- Assorted Soft Drinks and Bottled Spring Water

Cold Sandwich Wrap Buffet | $38

Chef’s Crafted Soup

Boston Bib Salad, Sweet Cherry Tomatoes, Ricotta Salata Cheese, Blueberries and Toasted Sunflower Seeds with Balsamic Vinaigrette

Tortellini Salad with Roasted Peppers, Broccoli, Artichokes and Italian Dressing

Country Style Potato Salad

Oven Roasted Turkey, Applewood Smoked Bacon, Avocado, Vine Ripened Tomatoes, Arugula and Chipotle Mayonnaise in a Garlic Herb Wrap

Mediterranean Salad Wrap, Kalamata Olives, Red Onion, Cucumber, Feta Cheese, Vine Tomatoes and Salad Greens with Oregano Vinaigrette in a Spinach Wrap

Thai Style Chicken Wrap, Shredded Chicken Red Cabbage and Peanut Sauce in a Flour Tortilla

Kettle Style Chips

Dessert Bars

Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax
Hot & Cold Sandwich Buffet  |  $41

Chef’s Crafted Soup
Locally Grown Salad Greens, Rainbow Carrots, Vine Tomatoes, Sweet Peppers, Herbed Croutons and Shaved Romano Cheese with Mustard Vinaigrette
German Style Yukon Potato Salad with Smoked Bacon
Cavatelli Pasta Salad with Roasted Vegetables and Fresh Basil Dressing
Half Sour Dill Pickles
Chef’s Dessert Selections

Choice of three (3) sandwiches:

Chilled Sandwich Selections
Buffalo Style Fried Chicken, Bib Lettuce, Vine Tomatoes and Blue Cheese Dressing
Roasted Sweet Peppers, Mushrooms, Zucchini, Squash, Eggplant, Caramelized Onion, Salad Greens and Roasted Tomato Spread on Herb Focaccia
Maple Smoked Ham, Vine Ripened Tomatoes, Bib Lettuce, Cabot® Cheddar and Herbed Maple Mustard on a Multi Grain Bulkie Roll

Warm Sandwich Selections
Corned Beef Rueben, Swiss Cheese, Sauerkraut, Thousand Island Dressing, Thick Cut Marble Rye Bread
Oven Roasted Turkey, Coleslaw, Cabot® Cheddar Cheese, Ranch Dressing, Smoked Bacon on Sourdough Bread
House Smoked Brisket, Aged Gouda Cheese, Caramelized Onion, on a Sea Salted Pretzel Roll
Grilled Salmon, Maple Peppered Bacon, Vine Tomatoes, Bib Lettuce and Lemon Mayonnaise, on Grilled Sourdough Bread

Upgrade to a choice of four (4) sandwiches for an additional $3 per person

Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax
Luncheon Buffets

Buffets are designated for a service time of two (2) hours.
Buffets require a minimum of 20 guests.
Additional $5 per person for groups less than 20.

All Luncheon Buffets include:

- Freshly Brewed Seattle’s Best® Coffee and Tazo® Premium Teas
- Assorted Soft Drinks and Bottled Spring Water

Taste of New England | $45

New England Clam Chowder
Fresh Baked Anadama Bread
Locally Grown Salad Greens, Goat Cheese, Fresh Strawberries, Sweet Peppers, Candied Walnuts with Maple Spice Vinaigrette
New England Style Country Potato Salad
Maple Glazed Grilled Chicken Breast
Grilled and Marinated Teres Major Beef Tips with Citrus Barbecue Sauce
Fresh New England Lobster Rolls
Molasses Baked Beans
Fresh seasonal vegetables
Miniature Boston Cream Pies and Warm Apple Hand Pies

New England Style Barbecue | $43

Chef’s Crafted Soup
Iceberg Lettuce Sweet Tomatoes, Apple Wood Smoked Bacon and Great Hill Blue Cheese with Ranch Dressing
Shell Pasta Salad, Broccoli, Roasted Red Pepper, Tomato, Artichokes and Fresh Basil Dressing
House Smoked Pork Ribs, Sausage, and Chicken Breast
Grilled Vegetable Skewers with Fresh Herb Marinade
Fresh Grilled Corn on the Cob
Chef’s Choice of Desserts

Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.
Luncheon Buffets

All Luncheon Buffets include:

- Freshly Brewed Seattle’s Best® Coffee and Tazo® Premium Teas
- Assorted Soft Drinks and Bottled Spring Water

Buffets are designated for a service time of two (2) hours. Buffets require a minimum of 20 guests. Additional $5 per person for groups less than 20.

Italian Buffet | $43

Pasta Fagioli

Herb Focaccia and Crusty Italian Bread with White Bean and Artichoke Spreads

Traditional Caesar Salad, Herbed Croutons, Caesar Dressing and Shaved Pecorino Romano

Fresh Mozzarella and Vine Ripened Heirloom Tomato Salad with Fresh Basil and Balsamic Dressing

Cremini Mushroom, Eggplant, Artichoke and Roasted Red Pepper Salad

Fresh Rigatoni, Roasted Tomatoes, Spinach Greens, Roasted Fennel, Sweet Peppers with Pesto Cream Sauce

Pan Seared Chicken Marsala with Sweet Florio® Marsala Wine and Wild Mushrooms

Roasted Zucchini, Squash, Peppers, Eggplant, Fennel and Carrots

Rosemary and Parmesan Risotto

Assortment of Panna Cotta and Cannoli’s

The Commonwealth Deli | $40

Chef’s Crafted Soup

Farro Salad with Roasted Vegetables, Tomato and Ricotta Salata Cheese with Oregano Dressing

Romaine Lettuce, Field Greens, Fresh Sliced Apples, Sweet Tomatoes and Peppers, with Mustard Vinaigrette

Slow Roasted Beef, Oven Roasted Turkey, Maple Smoked Ham and Dry Cured Salami

Sliced Cabot® Cheddar, Provolone Cheese and Swiss Cheese

Vine Ripened Tomato, Bib Lettuce, Red Onion, and Half Sour Pickles

Country White and Wheat Bread, Pretzel Roll, Garlic and Herb Wrap

Kettle Chips

Assorted Miniature Cupcakes and Dessert Bars

Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.
Luncheon Buffets

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*Buffets require a minimum of 20 guests.*
*Additional $5 per person for groups less than 20.*

**All Luncheon Buffets include:**

- Freshly Brewed Seattle’s Best® Coffee and Tazo® Premium Teas
- Assorted Soft Drinks and Bottled Spring Water

**Flavors from the Southwest | $43**

- Chipotle and Fire Roasted Corn Chowder
- Romaine Lettuce, Avocado, Vine Cherry Tomatoes, Red Onions, Sweet Peppers, Cotija Cheese with a Chili Cream Dressing
- Nopale Salad with Roasted Red Pepper and Red Onions with Smoked Serano Vinaigrette
- Spanish Rice
- Roasted Corn, Black Bean, Hominy, Tomato and Arugula Salad with Cilantro Lime Vinaigrette
- Ancho Chili Rubbed Char Grilled Skirt Steak, with Salsa Roja
- Chili Lime and Cilantro Grilled Chicken Breast
- Fire Roasted Poblano Pepper Stuffed with vegetables and Cotija Cheese
- Caramel Flan and Cinnamon Churros

*Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.*
Plated Lunches

All Plated Lunches served with:

- Fresh Baked Rolls with Sweet Butter
- Salad, Entrée, and Dessert
- Freshly Brewed Seattle’s Best® Coffee and Tazo® Premium Teas
- Assorted Soft Drinks and Bottled Spring Water

Please Choose One Salad

Garden Green Salad
Locally Grown Salad Greens, Rainbow Carrots, Vine Tomatoes, Sweet Peppers, Herbed Croutons and Shaved Romano with Mustard Vinaigrette

Butterhead Lettuce Wedge Salad
Cave Aged Cheddar, Applewood Smoked Bacon, Heirloom Cherry Tomatoes and Shaved Fennel with Buttermilk Ranch Dressing

Traditional Caesar
Romaine Lettuce, Herbed Croutons, Caesar Dressing, and Shaved Pecorino Romano Cheese

Spinach and Arugula Salad
Candied Pecans, Dried Cranberries, Sweet Peppers and Ricotta Salata Cheese with House White Balsamic Dressing

**Higher menu price prevails for split menu service

Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.
Lunch Entrees

All Entrées come with Locally Grown Seasonal Vegetables and One Accompaniment

**Chicken Selections**

Citrus Brined Chicken Breast | $35
Shallot and Apricot Orange Glaze

Herb Grilled Chicken Breast | $35
White Balsamic and Herb Grilled

Stuffed Chicken Breast | $35
Fresh Apples, Walnuts, Fennel, Eggplant with Apple Cider Demi Glace

**Beef Selections**

Teres Major Steak | $38
Grilled and Smoked Teres Major with Herbed Butter

6oz Corn Fed Filet Mignon | $41
Char Grilled with Crispy Onions and Roasted Shallot Sauce

**Vegetarian**

Wild Mushroom Strudel | $35
Seasoned Wild Mushrooms in Pastry served over Rosemary Braised Lentils

Vegan Lasagna | $35
Local Eggplant, Squash, Zucchini, Peppers in a Fire Roasted Tomato Sauce

**Seafood Selections**

Atlantic Salmon | $37
Pan-seared with Mustard Vinaigrette

New England Cod | $37
Locally Sourced Cod, Oyster Cracker Crust and Lemon Butter Sauce

Lobster Stuffed Fluke | $37
Fresh Lobster and Tarragon Stuffing

**Accompaniments**

Yukon Gold Mashed Potato, Herb Roasted Fingerling Potato, Sweet Potato Puree, Parmesan and Sweet Pea Risotto, Quinoa Pilaf

**Higher menu price prevails for split menu service**

*Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.*
Dinner Menus
Dinner Buffet

Buffets are designated for a service time of two (2) hours.
Buffets require a minimum of 20 guests.
Additional $5 per person for groups less than 20.

Newton Dinner Buffet | $50
Chef’s Crafted Soup
Fresh Baked Rolls and Sweet Butter
Chopped Cobb Salad, Romaine, Iceberg, Blue Cheese, Hard Cooked Egg, Sweet Tomatoes, Avocado, Smoked Bacon and Cucumber with Ranch Dressing
Quinoa, Sundried Tomato, Roasted Eggplant and Kale Salad
Green Bean, Shaved Fennel, Heirloom Tomato and Fresh Herb Salad
Yukon Gold Whipped Potatoes
Locally Grown Seasonal Vegetables
Chef’s Seasonal Dessert Selections

Please Choose Three Entrees

- Herb Grilled Chicken with Roasted Tomato, Fennel, and Fresh Herb Relish
- House Smoked Ancho Rubbed Short Rib with Pickled Vegetables
- Maple Glazed Grilled Salmon with Fresh Herbs
- Pan Seared Locally Sourced Haddock with Caramelized Onion Buerre Blanc
- Spinach and Garlic Tortellini, Spinach Greens, Artichokes, Vine Tomatoes with a Fresh Basil Cream Sauce
- Grilled and Marinated Flank Steak with Fresh Chimichurri Sauce
- Potato Gnocchi, Spinach, Sundried Tomatoes, Pine Nuts and Fresh Herbs
- Wood Grilled Maple Chicken Breast

Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.
Plated Dinner

Additional Course Enhancements
New England Clam Chowder | $6 per person
Tuscan Kale and Italian Sausage Soup | $6 per person
Maple Smoked Sea Scallop with Lobster Saffron and Fennel Relish | $7 per person
Colossal Shrimp Scampi | $7 per person
Garlic, Tomatoes, and White Wine Sauce
Fresh Peekytoe Crab Cake with Fresh Shellbean Succotash Salad | $7 per person
Fresh Lobster Ravioli with Roasted Fennel, Tomato, Jicama with a Saffron Cream Sauce | $7 per person
Pan Seared Risotto Cake with a Sweet Red Pepper Coulis and Crispy Shallots | $7 per person

Salad Course
(Please Choose One)
Locally Grown Salad Greens
Grilled Pears, Aged Gouda, Sweet Peppers, Vine Tomatoes with Mustard Vinaigrette
Roasted Beet Salad
Fresh Basil, Micro Arugula, Goat Cheese, Toasted Sunflower Seeds with Blood Orange Vinaigrette
Traditional Caesar Salad
Fresh Cut Romaine Lettuce, Herbed Croutons with Caesar Dressing and Shaved Pecorino Romano
Spinach and Arugula Salad
Candied Pecans, Dried Cranberries, Sweet Peppers, Ricotta Salata Cheese with House White Balsamic Dressing

All Dinner Entrees served with:
- Fresh Baked Rolls with Sweet Butter
- Salad, Entrée, Dessert
- Freshly Brewed Seattle’s Best® Coffee and Tazo® Premium Teas

**Higher menu price prevails for split menu service

Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.
Dinner Entrees

All Entrées come with Locally Grown Seasonal Vegetables and One Accompaniment

Chicken Selections

Maple Smoked Chicken Breast | $42
With Apple Cider Glaze

Grilled Chicken Breast | $42
With Tomato Caper Relish and Garlic Butter Sauce

Herb Roasted Chicken | $42
Seasoned With Lemon and Garlic

Apricot Stuffed Chicken | $42
With Apricot, Shallot and Orange Glaze

Beef Selections

Char Grilled Corn Fed Bone-In Rib Eye | $58

Char Grilled Corn Fed New York Sirloin | $60

Char Grilled Corn Fed Filet Mignon | $64

Chops Selection

Seared Australian Lamb Chop | $54
With Soft Polenta, Fig, and Shallot Marmalade

Herb Crusted Veal Chop | $56
With Blackberry Gastric

Seafood Selections

Pan Seared Atlantic Salmon | $44
with Maple Syrup Glaze

Pan Seared Atlantic Halibut | $44
with Fennel and Apple Salad

Locally Harvested Sea Scallops | $44
with Roasted Corn and Leek Risotto

Vegetarian Selections

Wild Mushroom Strudel | $42
Seasoned Wild Mushrooms in Pastry served over Rosemary Braised Lentils

Vegan Lasagna | $42
Local Eggplant, Squash, Zucchini, Peppers in a Fire Roasted Tomato Sauce

Accompaniments

Yukon Gold Mashed Potato, Herb Roasted Fingerling Potato, Sweet Potato Puree, Parmesan and Sweet Pea Risotto, Quinoa Pilaf

**Higher menu price prevails for split menu service

Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.
Combination Plates

Herb Roasted Lemon and Garlic Chicken Breast and Lobster Crab Cake | $58
Petite Filet Mignon and Lobster Crab Cake | $62
Petite Filet Mignon and Colossal Shrimp Scampi | $62

Other combinations available upon request

**Higher menu price prevails for split menu service**

*Please add 15% Service Charge, 12% Taxable Administrative Fee, 7%*
Dessert Menus
Dessert Enhancements

Cupcake Station  |  $9 per person ($6 as dessert substitute)
Assorted Gourmet Cupcakes to include, Chocolate, Vanilla, Strawberry Shortcake, Lemon Meringue, Carrot Cake, Red Velvet and Double Chocolate (Varieties May Change)

Fresh Donuts Fried to Order  |  $14 per person
75 Guest Minimum
Fresh Brioche and Cake Donuts with Assorted Gourmet House Made Jellies, Milk Chocolate Ganache, Honey Glaze, Salted Caramel and Assorted Toppings

The Chocoholic  |  $10 per person
Chocolate Dipped Strawberries, Chocolate Caramel Ganache Tart, White Chocolate Crème Brûlée Tart and Chocolate Raspberry Mousse

Deluxe Viennese Table  |  $15 per person
Fresh Sliced Seasonal Fruit, Assorted Mousses, Chocolate Covered Strawberries, Miniature Cakes and Tarts, Assorted Cannoli’s, Napoleon’s and Cream Puffs,
Freshly Brewed Coffees and Premium Teas

Gourmet Sundae Bar  |  $10 per person
Richardson's® Premium Vanilla, Chocolate and Strawberry Ice Cream, served with Hot Fudge, Fresh Strawberry Sauce, Caramel Sauce, Crushed Oreos®, Brownie Pieces, Toasted Coconut, M&M’s, Fresh Blueberries, Freshly Whipped Cream and Maraschino Cherries

Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.
Reception Menus
Action Stations

**Made to Order Noodles**

**Italian Inspired | $17 per person**
Fresh Rigatoni, Bucatini and Gluten Free Gemelli Pasta
Marinated Grilled Chicken, Local Scallops, Shrimp, Fennel, Roasted Tomatoes, Vine Heirloom Tomatoes, Artichokes, Sweet Peppers and Spring Onion
Herb Pesto, Fire Roasted Tomato Ragout and Romano Cream Sauce

**Asian Inspired | $17 per person**
Pad Thai, Rice, Udon and Soba Noodles
Spicy Shrimp, Grilled Chicken, Tofu, Bok Choy, Lemongrass, Cilantro, Peanuts and Thai Chili's
Coconut Sauce, Garlic Chili Sauce, Soy and Teriyaki Sauce

**New England Seafood Station | $22 per person**
New England Clam Chowder served with Corn Bread and Oyster Crackers
Traditional Corn Flour Dusted Fried Clams and Calamari served with House made Tartar Sauce and Fire Roasted Tomato Sauce
Maine Lobster Rolls on Toasted Buttered Brioche with Fried Potato Wedges and Coleslaw

**Globally Inspired Rice Station | $18 per person**
Risotto, Jasmine and Basmati Rice's
Seasoned Shrimp, Chicken Yakatori, Curried Lamb, Fennel, Asparagus, Mushrooms, Red Pepper, Seasoned Egg and Roasted Carrots
White Wine Butter Sauce, Sesame Soy and Cilantro Yogurt Sauce

**Maine Sea Scallops | $16 per person**
Smoked Bacon Risotto, Roasted Shallots and Asparagus

*Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax*
Carving Stations

From the Carvery

House Smoked Beef Brisket with Warm Potato Rolls  $18 Per Person

Slow Roasted Corn Fed Beef Tenderloin with Creamed Spinach  $22 Per Person

Herb Roasted Misty Knoll Turkey Breast with Cranberry Aioli  $20 Per Person

House Smoked Prime Rib with Warm Potato Rolls  $20 Per Person

Grilled Sweet Rubbed Pork Loin with Apple and Jicama Slaw  $18 Per Person

*Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.*
Display Stations

**Garden Vegetables | $6 Per Person**
Broccoli, Carrots, Celery, Cherry Tomatoes, and Sweet Peppers with Roasted Red Pepper Dip and Caramelized Onion Dip

**Artisanal Cheese Display | $8 Per Person**
Cave Aged Cheddar, Smoked Gouda, Local Jack Cheese, Blue Cheese, Locally Made Jams, Mixed Nuts, Fresh Baked Herb Crostini and Crackers

**Antipasto Display | $12 Per Person**
Artisanal Cured Meats, Hard Cheeses, Grilled Vegetables, Fresh Mozzarella, Heirloom Tomatoes, Artichokes with Grilled Ciabatta Slices

**Mediterranean Display | $9 Per Person**
Tabbouleh, Hummus, Roasted Eggplant Spread, Mixed Olives, Herbed Feta Cheese, Sea Salted Cashews, Grilled Pita Bread

**Seasonal Fruit Display | $7 Per Person**
Fresh Pineapple, Honeydew Melon, Cantaloupe, Watermelon, Fresh Berries

*Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.*
Hors D’oeuvres

**Cold Hors D’oeuvres Selection**

- Pear, Caramelized Onion, Ricotta Salata, on Herbed Toast Point
- Herbed Artichoke Spread, Kalamata Olive, Roasted Tomatoes on Herbed Toast Point
- Smoked Salmon, Caper, Dill, Lemon, Cream Cheese on a Crostini
- Roasted Garlic, Tomato and Grilled Vegetable Bruschetta on a Grilled Crostini

**Above Selection $5 Per Piece**

- Char Grilled Beef Tenderloin with Aged Gouda on Crostini
- Ahi Tuna on Cucumber Slaw and Wasabi Aioli on a Crispy Fried Wonton
- Colossal Shrimp Cocktail with Cocktail Sauce

**Hot Hors D’oeuvres Selection**

- New England Style Crab Cake with Tarragon Remoulade
- Miniature Beef Wellington with Béarnaise Sauce
- Spinach and Feta Phyllo, Cucumber and Dill Dipping Sauce
- Grilled Maple Bourbon Chicken Skewers
- Fried Artichoke Hearts with Roasted Garlic Aioli
- Edamame Quesadilla
- Balsamic Quinoa Stuffed Mushrooms

**Above Selections $5 Per Piece**

- Lamb Tenderloin Kabob, Fig, Apricot, Peppers
- Smoked Bacon Wrapped Sea Scallops
- Short Rib and Fontina Panini
- Grilled Salmon Satay with Red Berry Remoulade
- Char Grilled New Zealand Lamb Chop with Rosemary Aioli

**Above Selections $6 Per Piece**

Minimum order of 50 pieces per item

Additional $1 per piece for orders under the minimum

Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.
Small Plates

Crispy Chicken Cobb Salad | $8 per person
Mixed Lettuces, Vine Tomato, Bacon, Boiled Egg, Avocado, and Bleu Cheese

Fresh Gemelli Pasta | $10 per person
House Smoked Chicken, Artichokes, Prosciutto, Pecorino Romano Cheese

Fish & Chips | $14 per person
Boston Lager Batter Fried Atlantic Cod with Fried Potato Wedges

Shrimp Fried Rice | $13 per person
Baby Shrimp, Bok Choy, Carrots, and Bean Sprouts

Bacon Wrapped Meatloaf | $12 per person
Roasted Carrots with Cheddar Mashed Potatoes

Marinated Skirt Steak | $13 per person
with Cilantro, Onions, and Peppers

Lobster Roll | $16 per person
Fresh Maine Lobster Salad, Buttered Toasted Brioche with House Fried Chips and Cole Slaw

New England Style Lump Crab Cake | $14 per person
Old Bay Remoulade with Corn and Shell Bean Salad

Braised Short Ribs | $15 per person
Merlot Demi Glace with Cheddar Mashed Potatoes

Please add 15% Service Charge, 12% Taxable Administrative Fee, 7%
**For all sushi orders, please consult with the chef. The chef will gladly assist in a custom menu based on availability and seasonality of products.**

**Rolls | $22 Per Person**

*Based on 6 Pieces Per Guest*

- Cucumber roll
- Spicy tuna roll
- California roll
- Tuna roll
- Eel roll

*Served with Pickled Ginger, Wasabi, and Seaweed Salad*

**Nigiri | $25 Per Person**

*Based on 6 Pieces Per Guest*

- Tuna
- Salmon
- Squid
- Sweet Shrimp
- Crab Stick
- Sweet egg

*Served with Pickled Ginger, Wasabi, and Seaweed Salad*

*Sushi Displays designed for a minimum of 50 Guests*
Beverage Menus
## Bar Package Per Hour

### Premium Well
- One hour | $17 per person
- Two hours | $22 per person
- Three hours | $26 per person
- Four hours | $29 per person

### Top Shelf Cash Bar Service
- Mixed drinks | $7.50 per drink
- Domestic beers | $6 per bottle
- Craft/Imported beers | $6.50 per bottle
- Wine | $8.50 per glass
- Cordials | $12 per drink
- Martinis | $12 per drink
- Mineral water | $3.50 per bottle
- Soft drinks | $3 per bottle

### Top Shelf
- One hour | $20 per person
- Two hours | $25 per person
- Three hours | $29 per person
- Four hours | $32 per person

### Luxury
- One hour | $23 per person
- Two hours | $29 per person
- Three hours | $33 per person
- Four hours | $36 per person

### All Bar Packages Include
- Soft drinks, bottle water
- Cordials are additional
- ***Martinis are additional

*One bartender required per 100 guests
Additional $100 per bartender*

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*Please add 15% Service Charge, 12% Taxable Administrative Fee, 7%*
Beverage Arrangements

**Domestic Beer**
Bud Light, Budweiser, O’Doul’s NA

**Handcrafted/Imported Beer**
Heineken; Sam Adams; Harpoon IPA

**Premium Wine**
Beringer Stone Cellars Chardonnay, Cabernet Sauvignon, Merlot, and Pinot Grigio

**Top Shelf Wine**
BV Century Cellars Chardonnay; Cabinet Sauvignon, Merlot and Meridian Pinot Grigio

**Luxury Wine**
Clos du Bois Chardonnay, Estancia Cabernet Sauvignon, Clos du Bois Merlot, Pighin Pinot Grigio

**Premium Brands**
Beefeater Gin; Captain Morgan Spiced Rum; Smirnoff Vodka, Jim Beam Bourbon; Grants Reserve Scotch; Canadian Club Blended Whiskey; Kahlua; Smirnoff Twist Lemon; Rasp Stoli Vodka; Cruzan White Rum

**Top Shelf Brands**
Absolut Vodka; Tanqueray Gin; Bacardi Rum; Captain Morgan Spiced Rum; Jack Daniels Whiskey; Seagram’s V.O. Blended Whiskey; Kahlua; Dewar’s Scotch; Absolut Citron; Rasp Stoli Vodka

**Luxury Brands**
Grey Goose Vodka; Bombay Sapphire Gin; Bacardi Rum; Captain Morgan Spiced Rum; Maker’s Mark Bourbon; Crown Royal Whiskey; Kahlua; Johnnie Walker Black Scotch; Grey Goose Citron; Amaretto Di Saronno; Bailey’s Irish Cream; Sambucca Romana; Frangelico

*Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.*
Hosted Bars

Fully stocked bar(s) featuring Marriott’s premium well, top shelf, or luxury brands. Charges reflect the actual number of drinks consumed.

*One bartender required per 100 guests*

Additional cost of $100 per bartender

**Top Shelf**
- Mixed drinks | $7 per drink
- Domestic beers | $5.75 per bottle
- Imported beers | $6.25 per bottle
- Wine | $8.25 per glass
- Cordials | $11 per drink
- Martinis | $11 per drink
- Mineral water | $3.25 per bottle
- Soft drinks | $2.75 per glass

**Premium Well**
- Mixed drinks | $6.50 per drink
- Domestic beers | $5.75 per bottle
- Craft/ imported beers | $6.25 per bottle
- Wine | $7.75 per glass
- Martinis | $10 per drink
- Mineral water | $3.25 per bottle
- Soft drinks | $2.75 per glass

**Luxury**
- Mixed drinks | $9 per drink
- Domestic beers | $5.75 per bottle
- Imported beers | $6.25 per bottle
- Wine | $10 per glass
- Cordials | $15 per drink
- Martinis | $15 per drink
- Mineral water | $3.25 per bottle
- Soft drinks | $2.75 per glass

*Please add 15% Service Charge, 12% Taxable Administrative Fee, 7%*
White Wine

Sparkling Wine
Segura Viudas “Aria” Estate Brut
San Sadumi d’Anoia Spain | $32
Mumm Cuvee “Brut Prestige”
Napa Valley USA | $42
Moët & Chandon “Imperial”
Epernay France | $90
LaMarca Prosecco
Veneto. Italy | $38

Blush/Riesling
White Zinfandel, Beringer Vineyards
California USA | $30
Riesling, Chateau Ste. Michelle
Columbia Valley USA | $36

Pinot Grigio
Pighin
Grave del Friuli Italy | $40
Barone Fini
Valdadige Italy | $34

Sauvignon Blanc
Provenance Vineyards
Napa Valley, California | $50
Brancott
Marlborough New Zealand | $40
Kim Crawford
Marlborough New Zealand | $46

Chardonnay
Kunde
Sonoma Country, California USA | $38
Clos du Bois
North Coast, California USA | $42
Château St. Jean
North Coast, California USA | $36
Cakebread Cellars
Napa Valley USA | $80
Beaulieu Vineyard (BV)
Coastal Estates, California USA | $32
Sonoma Cutrer “Russian River Ranches”
Sonoma Coast, California USA | $48

Pinot Noir
Mark West
California USA | $42
Kim Crawford
Marlborough New Zealand | $48
Hob Nob
Languedoc-Roussillon France | $35

Merlot
Beaulieu Vineyards (BV)
“Coastal Estates” California USA | $32
St. Francis Vineyards
Sonoma County, California USA | $42
Clos du Bois (Special Select)
North Coast, California USA | $42

Red Specialties
Apothic, Red Blend
California USA | $38
Ravenswood Zen of Zin, Zinfandel
Sonoma County USA | $39
Alamos, Malbec
Mendoza, Argentina | $35

Cabernet Sauvignon
Beaulieu Vineyards (BV)
“Coastal Estates” California USA | $32
Aquinas
Napa Valley USA | $50
Estancia
Paso Robles, California | $46
Columbia Crest “H3”
Horse Heaven Hills, Washington St. | $32
Franciscan, Oakville Estates
Napa Valley, USA | $68

Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.
## Red Wine

**Pinot Noir**  
Mark West  
California USA  \$42  
Kim Crawford  
Marlborough New Zealand  \$48  
Hob Nob  
Languedoc-Roussillon France  \$35  

**Merlot**  
Beaulieu Vineyards (BV)  
“Coastal Estates” California USA  \$32  
St. Francis Vineyards  
Sonoma County, California USA  \$42  
Clos du Bois (Special Select)  
North Coast, California USA  \$42  

**Red Specialties**  
Apothic, Red Blend  
California USA  \$38  
Ravenswood Zen of Zin, Zinfandel  
Sonoma County USA  \$39  
Alamos, Malbec  
Mendoza, Argentina  \$35  

**Cabernet Sauvignon**  
Beaulieu Vineyards (BV)  
“Coastal Estates” California USA  \$32  
Aquinas  
Napa Valley USA  \$50  
Estancia  
Paso Robles, California  \$46  
Columbia Crest “H3”  
Horse Heaven Hills, Washington St.  \$32  
Franciscan, Oakville Estates  
Napa Valley, USA  \$68  

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White Wine

Sparkling Wine
Segura Viudas “Aria” Estate Brut
San Sadumi d’Anoia Spain  |  $32
Mumm Cuvee “Brut Prestige”
Napa Valley USA  |  $42
Moet & Chandon “Imperial”
Epernay France  |  $90
LaMarca Prosecco
Veneto. Italy  |  $38

Blush/Riesling
White Zinfandel, Beringer Vineyards
California USA  |  $30
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Napa Valley, California  |  $50
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Marlborough New Zealand  |  $40
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Sonoma Country, California USA  |  $38
Clos du Bois
North Coast, California USA  |  $42
Chateau St. Jean
North Coast, California USA  |  $36
Cakebread Cellars
Napa Valley USA  |  $80
Beaulieu Vineyard (BV)
Coastal Estates, California USA  |  $32
Sonoma Cutrer “Russian River Ranches”
Sonoma Coast, California USA  |  $48

Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.