

Hors d'oeuvres

(priced per piece)

Tuna Tartar, Wonton Chip, Seaweed Salt	\$4.00
Shrimp Cocktail, Smoked Cocktail Sauce	\$3.75
Seared Foie Gras, Brioche, Caramel Apple	\$5.25
Pesto Grilled and Chilled Shrimp	\$3.75
California Rolls, Crab, Avocado, Cucumber, Wasabi	\$3.00
Chilled Beef, Red Onion Jam, Herb Aioli, Toasted Baguette	\$3.00
Smoked Salmon and Boursin Pinwheel, English Cucumber	\$2.75
Miniature Crab Cake, Lemon Caper Aioli	\$3.50
Spanikopita	\$2.75
Tomato and Fresh Mozzarella Bruschetta	\$2.50
Miniature Quiche Lorraine	\$2.50
Scallops Wrapped in Bacon, Sweet Mustard Glaze	\$3.25
Chicken Skewers, Thai Peanut Sauce	\$3.00
Vegetable Spring Rolls, Duck Sauce	\$3.00
Lobster and Vegetable Spring Rolls, Duck Sauce	\$4.25
Sesame Crusted Teriyaki Beef Satay	\$3.25
Mushroom Duxelle, Gruyere Cheese Puff	\$2.75
Tomato Basil Parmesan Risotto Cake	\$3.00
Lobster and Ricotta Pot Sticker	\$4.25
Duck Confit and Goat Cheese Quesadilla	\$3.50
Asparagus in Puff Pastry, Prosciutto, Fontina Cheese	\$3.50
Smoked Chicken Rangoon, Sweet and Sour Sauce	\$2.75
Coconut Shrimp, Ginger Pineapple Dipping Sauce	\$3.75
Pan Seared Lollipop Lamb Chop, Pine Nut Pesto	\$4.50
Hoisin Glazed Boneless Spareribs	\$3.50
Grilled Truffled Cheese on Brioche	\$3.75

Reception Enhancements

Chef's Selection of American and International Artisan
Farmstead Cheeses with English Biscuits and Baguette
\$6.75 per person

Vegetable Crudite with your choice of 2 of the following Dips:
Caramelized Onion, Herb Sour Cream or Blue Cheese
\$3.50 per person

Roasted Antipasto Vegetables, Handmade Cured Meats, Buffalo Mozzarella,
Marinated Olives and Crostini
\$8.75 per person

Baked Brie with Caramelized Apples and Herbs Wrapped in Puff Pastry,
Crackers and Baguettes \$125.00
(Serves 20-25 Guests)

*Consuming Raw or Undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.

Prices are subject to change. All Food Items Subject to a Combined State & Local Tax of 7% and 20% Service Charge/Administrative Fee 01/17

Reception Enhancements

From the Sea....

Atlantic Smoked Salmon with Garnishes and Toasts
\$ 125.00 per side

Atlantic Smoked Salmon, Rainbow Trout and Sturgeon with
Horseradish Cream, Garnishes and Toasts
\$9.50 per person

Chilled Gulf Shrimp \$3.75 each
Wellfleet Oysters market price
Count neck Clams market price
Baby Scallops in the Half Shell market price
Kiwi Greenlip Mussels market price
Served with Cocktail Sauce, Pepper Vodka Mignonette and
Lemon-Chile Vinaigrette

Caspian Sea Caviar with Garnishes and Toasts
Sevruga market price
Osetra market price
Beluga market price

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Buffet Menu #1

(minimum 25 guests)

*Seasonal Vegetable Soup
Organic Mixed Greens with Shaved Tri Colored Carrots, Beets and Pear Tomatoes,
Chamomile Vinaigrette*

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*Grilled Mustard Crusted Pork Tenderloin
Poached Salmon with Citrus Butter
Pan Roasted Organic Chicken Breast with Fresh Herbs
Sour Cream & Chive Whipped Potatoes
Seasonal Vegetables*

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*Crème Brulee
\$52.00*

Buffet Menu #2

(minimum 25 guests)

*Traditional Gazpacho, Pimenton, Avocado Mousse
Baby Iceberg Wedge Salad with Blue Cheese, Grape Tomatoes & Scallions, Buttermilk Dressing*

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*Chicken Stuffed with Mozzarella and Basil
Roasted Sirloin of Beef with Wild Mushroom Bordelaise
Grilled Rainbow Trout with Tomato and Sage
Garlic Roasted Red Potatoes
Seasonal Farm Vegetables*

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*Tiramisu with Mocha Anglaise
\$55.00*

(All Buffet Dinners Include Coffee, Tea and Decaffeinated Coffee)

Buffet Set Up Fee on all Buffet Dinners \$75.00

There will be a surcharge of \$8.00 per person for buffets prepared less than 25 guests

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Buffet Menu #3

(minimum 25 guests)

Shrimp and Lobster Bisque

Caesar Salad with Focaccia Croutons and Gran Padano

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Herb Marinated Tenderloin of Beef with Red Wine Reduction

Wild Mushroom & Herb Cheese Stuffed Chicken, Madeira Sauce

New England Seafood Paella with Chorizo Sausage

Israeli Couscous with Tomato Confit, Peas and Pearl Onions

Roasted Seasonal Vegetables

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Flourless Chocolate Cake with Vanilla Ice Cream

\$62.00

Buffet Menu #4

Stonehedge Summer Grill

(minimum 25 guests)

Tomato & Mozzarella Salad with Basil and Balsamic

Grilled Fresh Corn Salad with Chili Lime Dressing

Hummus with Grilled Vegetables and Grilled Greek Pita

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Garlic & Rosemary Lamb Skewers

Grilled Sirloin Steaks with Chipotle Butter

Wild Canadian Salmon with Citrus Vinaigrette

Sweet Potato Wedges with Cumin

Eggplant and Beefsteak Tomatoes

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Strawberry Shortcakes

\$65.00

(All Buffet Dinners Include Coffee, Tea and Decaffeinated Coffee)

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Beverages

Hosted Bar

House Brand Bar \$8.00

Tito's Vodka
Beefeater Gin
Dewars Scotch
Seagram's 7
Jose Cuervo Gold Tequila
Jack Daniels Whiskey

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### Premium Brand Bar \$9.50

Absolut Vodka  
Tanqueray Gin  
Chivas Regal Scotch  
Seagram's V. O.  
Patron Tequilla  
Bakers Bourbon

All Bars include the following:

House Red Wine \$32.00 per bottle  
House White Wine \$32.00 per bottle  
Premium Sparkling Wine \$32.00 per bottle  
Selection of Cordials \$9.00 and up  
Brandies & Cognac \$10.50 and up  
Mineral Water \$3.25

Premium Red Wine \$38.00 per bottle  
Premium White Wine \$38.00 per bottle  
Artisan/Microbrew \$6.00  
Domestic Beer \$4.50  
Imported Beer \$5.50  
Soft Drinks \$3.00

There is a \$75.00 bar set up fee for all hosted bars  
One bartender is required per every 75 guests

Cocktails using two or more liquors will be priced accordingly

# Beverages

## Cash Bar

### House Brand Bar \$9.25

Tito's Vodka  
Beefeater Gin  
Dewars Scotch  
Seagram's 7  
Jose Cuervo Gold Tequila  
Jack Daniels Bourbon

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Premium Brand Bar \$11.50

Absolut Vodka
Tanqueray Gin
Chivas Regal Scotch
Seagram's V. O.
Patron Tequila
Bakers Bourbon

All Bars include the following:

House Red & White Wine \$8.50 per glass	Artisan/Microbrew \$7.50
Premium Red & White Wine \$9.50 per glass	Domestic Beer \$6.00
Sparkling Wine \$8.50 per glass	Imported Beer \$7.00
Selection of Cordials \$12.50	Soft Drinks \$3.75
Brandies & Cognac \$15.00	Mineral Water \$3.75

There is a \$100.00 bar set up fee for all cash bars
One bartender is required per every 75 guests