

## 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

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## 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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## Dinner

### Appetizers

- Wild Mushroom and Herb Cheese Strudel with Micro Greens and Balsamic Reduction \$12.00  
Asparagus Wrapped in Puff Pastry with Fontina Cheese,  
Prosciutto and Grainy Mustard Sauce \$13.50  
Grilled and Chilled Shrimp with Spicy Cocktail Sauce,  
Sweet Mustard and Lemon Herb Aioli \$14.00  
New England Style Crab and Lobster Cake with Micro Greens and  
Smoked Mustard Aioli \$14.50  
Tomato and Basil Risotto with Herb Oil and Shaved Parmesan \$12.50  
Caramelized Onion, Roasted Pepper, Goat Cheese Flat Bread  
with Frisee Salad and Balsamic Vinaigrette \$12.00  
Lobster Bisque \$9.50  
Butternut Squash Apple Soup with Crème Fraiche \$8.50  
Vegetable Beef and Barley Soup \$8.50  
New England Clam Chowder \$9.00  
Italian Wedding Soup, Tiny Meatballs, Escarole, Tomato Broth \$8.50  
Tomato Basil Bisque with Parmesan Crisps \$8.50

### Salads

- Classic Wedge Salad, Bacon, Blue Cheese and Tomatoes \$9.00  
Romaine Hearts Salad with Caesar Dressing, Focaccia Croutons \$9.50  
Spinach Salad with Warm Maple Bacon Vinaigrette, Sliced Eggs,  
Red Onion and Sliced Mushrooms \$9.50  
Stonehedge Inn Mixed Greens with Shaved Carrots, Cucumbers,  
Grape Tomatoes and Honey Dijon Vinaigrette \$8.50  
Warm Goat Cheese Salad, Baby Arugula, Granny Smith Apple and a  
Grilled Bermuda Onion Vinaigrette \$10.00  
Classic Caprese Salad, Vine Ripe Tomatoes, Fresh Mozzarella,  
Extra Virgin Olive Oil, Basil and Reduced Balsamic Vinaigrette \$9.50

### Entrees

- Herb Seared Atlantic Salmon Filet with Citrus Butter \$29.00  
Crispy Goat Cheese Stuffed Statler Chicken Breast with Honey, Vinegar and Thyme Sauce \$30.00  
Pan Seared Diver Scallops with Champagne Beurre Blanc \$33.00  
Mustard Crusted Pork Tenderloin with Shallot Demi Glaze \$28.00  
Stonehedge Inn Stuffed Chicken Breast, Focaccia Croutons,  
Broccoli and Herb Cheese, Sauce Supreme \$28.00  
Grilled Top Sirloin Steak with Brandy Green Peppercorn Sauce \$36.00  
Seared Day Boat Cod with Tomato, Olive, Caper and Onion Relish \$29.00  
Grilled Montreal Spice Rubbed NY Strip Steak with Smoked Tomato Compound Butter \$39.00  
Grilled Center Cut Fillet of Beef with Madeira Wine Thyme Jus \$39.00  
Herb Crumb Crusted Rack of Lamb and Lamb Stock Reduction \$40.00  
Chef's Selected Seasonal Vegetarian Entrée Market

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## **Accompaniments**

Crushed Red Potatoes with Sour Cream and Scallions

Herb Risotto

Classic Rice Pilaf

Yukon Gold Whipped Potatoes

Soft Parmesan Polenta

Rosemary and Garlic Roasted Potatoes

Medley of Seasonal Vegetables

Honey Mustard Roasted Tri-Colored Carrots

Brown Buttered Green Beans

Steamed Asparagus

Brown Sugar Roasted Butternut Squash

## **Desserts**

Warm Flourless Chocolate Cake with Pear and Cherry Compote, Cinnamon Whipped Cream \$11.00

Apple Crumb Crostada with Caramel, Calvados Cream and Chocolate Garnish \$9.50

Pumpkin Mousse and Ginger Bread Trifle \$10.00

Tiramisu Profiteroles \$10.50

Warm Brownie Pie with White Chocolate Caramel Sauce and Raspberry Whipped Cream \$10.00

All Dinners Include Coffee, Tea and Decaffeinated Coffee

A choice of 2 entrée selections may be offered with a count of each entrée provided 3 business days prior to the dinner.

Client must provide place cards denoting entrée choice for each guest.

Customized menus with a choice of 2 entrees may be offered for an additional charge of \$8.00 per person.

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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 Bourbon

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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