

# *TD BBQ*

## **COCKTAIL DISPLAYED HORS D' OEUVRES**

Snip Top Carrots, Celery, Red Pepper, Broccoli, Buttermilk Ranch  
Domestic & Imported Market Cheeses, Berries, Grape Clusters, Dijon, Preserves  
Garlic Hummus, Grilled Asparagus, Roasted Roma Tomatoes with Flatbreads & Crackers

## **SERVED SALAD SELECTIONS CHOICE OF ONE**

### **CAPRESE TOMATOES**

Fresh Mozzarella Cheese on Bed of Boston Lettuce and Basil Pesto Finish, Balsamic Drizzle

### **FARMER'S CAESAR**

Romaine Lettuce, Radicchio, Shaved Parmesan, Frizzled Onion,  
Pretzel Croutons, Creamy Caesar Dressing

### **FARMER'S GARDEN**

Baby Lettuce, Rainbow Carrot, Scallion, Garden Tomato, English Cucumber,  
Balsamic Vinaigrette, Pesto Buttermilk, or Green Goddess

## **SERVED ENTRÉE SELECTIONS CHOICE OF TWO**

### **BUTTERMILK FRIED CHICKEN**

"Bone in" Chicken, Country sage Gravy

### **MARINATED BONELESS CHICKEN BREAST**

### **BROWN SUGAR RUBBED FLANK STEAK**

Chimichurri Sauce

### **PULLED PORK**

Dry Rubbed, Slow Cooked, Served with Slider Rolls, BBQ Sauce

### **GRILLED SHRIMP SKEWERS**

Red Onions, Bell Peppers & Center Square Brewery Ale Sauce

### **GRILLED STEAK BURGER**

Potato Rolls, Traditional Toppings

### **SMOKED BEEF BRISKET**

Grilled on Site

### **GRILLED SWEET ITALIAN SAUSAGE**

Onions, & Peppers

BRAISED SHORT RIBS "BONELESS" +4.00 per person

BROILED SEAFOOD CAKE +4.00 per person

## **VEGETABLE & STARCH SELECTIONS- CHOICE OF TWO**

Creamy Broccoli Salad – Creamy Coleslaw – Smoked Baked Beans – Baked Corn Custard – Street Corn on the Cob  
Red Skin Potato Salad – Pasta Salad – White Cheddar Baked Macaroni – Baked Potatoes - House Made Chips

**\$45.00 PER PERSON**

**PLUS 6% SALES TAX & 20% SERVICE CHARGE**

# Grand Package

## COCKTAIL DISPLAYED HORS D' OEUVRES

Snip Top Carrots, Celery, Red Pepper, Broccoli, Buttermilk Ranch  
Domestic & Imported Market Cheeses, Berries, Grape Clusters, Dijon, Preserves  
Garlic Hummus, Grilled Asparagus, Roasted Roma Tomatoes with Flatbreads & Crackers

-OR-

Choose Three Passed Hors d'oeuvres (please see page 6)

## SERVED SALAD SELECTIONS

### CHOICE OF ONE

#### GORGONZOLA PEAR

Field Greens, Crumbled Gorgonzola, Sugared Pecans, Poached Pears,  
House Merlot Vinaigrette

#### FARMER'S CAESAR

Romaine Lettuce, Radicchio, Shaved Parmesan, Frizzled Onion,  
Pretzel Croutons, Creamy Caesar Dressing

#### FARMER'S GARDEN

Baby Lettuce, Rainbow Carrot, Scallion, Garden Tomato, English Cucumber,  
Balsamic Vinaigrette, Pesto Buttermilk, or Green Goddess

## SERVED ENTRÉE SELECTIONS

### CHOICE OF TWO

#### TUSCAN CHICKEN

Mozzarella, Roasted Tomatoes, Spinach, Artichokes

#### APPLE JACK PORK LOIN

Sauteed Apples, Brandy Cream Sauce

#### CHICKEN CORDON BLEU

Jarlsberg Swiss, Applewood Smoked Ham, Herbed Panko, Mornay Sauce

#### HERB CRUSTED TOP ROUND OF BEEF

Traditional Filling, Natural Demi

#### SMOKEHOUSE CHICKEN

Applewood Smoked Bacon, Sharp Cheddar, BBQ Glaze

#### BISTRO STEAK MEDALLIONS

Grilled Portobello, Red Wine Demi Glaze

#### STUFFED CHICKEN BREAST

Sausage Apple Stuffing, Cider Glaze OR Bread Filling, Pan Gravy

#### FILLET OF HADDOCK

Panko and Parmesan Encrusted, Lemon Beurre Blanc

## VEGETARIAN OPTIONS

#### GARDEN PARCEL

Roasted Vegetable & Black Bean Quinoa  
Stuffed Red Bell Pepper, Charred Green &  
Yellow Squash Ribbon, Chipotle Marinara

#### EGGPLANT PARMESAN TOWER

Tomato Fennel Dressing, Fresh  
Mozzarella

#### GRILLED VEGETABLE CHEESE

TORTELLINI  
Seasonal Vegetable, House Alfredo, Shaved  
Parmesan, Herbed Breadcrumbs

## VEGETABLE & STARCH SELECTIONS- CHOICE OF TWO

Broccoli Florets – Garlic Buttered Green Beans - Snip Top Baby Carrots – Baked Corn  
Scalloped Potatoes - Rosemary Roasted Red Potatoes - Rustic Red Skin Potato Mash – Wild Rice Pilaf

**\$55.00 PER PERSON**

PLUS 6% SALES TAX & 20% SERVICE CHARGE

# Signature Package

## COCKTAIL DISPLAYED HORS D' OEUVRES

Table Display of Strawberries, Pineapples, Watermelon, Cantaloupe, Honey Yogurt Dipper  
Domestic & Imported Market Cheeses, Berries, Grape Clusters, Dijon, Preserves  
Garlic Hummus, Grilled Asparagus, Roasted Roma Tomatoes with Flatbreads & Crackers

&

Choose Three Passed Hors d'oeuvres (please see page 6)

## CHAMPAGNE TOAST

### SERVED SALAD SELECTIONS

#### CHOICE OF ONE

##### BERRY

Baby Lettuce, Strawberries, Blueberries, Toasted Almonds, Goat Cheese  
Raspberry Vinaigrette

##### FARMER'S CAESAR

Romaine Lettuce, Radicchio, Shaved Parmesan, Frizzled Onion  
Pretzel Croutons, Creamy Caesar Dressing

##### APPLE HARVEST

Greens, Sliced Apples, Smoked Cheddar, Chopped Walnuts, Dried Cranberries  
House Honey Vinaigrette

### SERVED ENTRÉE SELECTIONS

#### CHOICE OF TWO

##### PARMESAN CRUSTED CHICKEN

Herbed Breadcrumbs, Vodka Cream Sauce

##### CHOCOLATE PORTER BRAISED BEEF MEDALLIONS

Rich Porter Jus

##### APPLE & BRIE STUFFED CHICKEN

Frangelica Glaze, Toasted Almonds

##### PRIME LORK LOIN

Apple cider marinade, whiskey bacon jam

##### PRETZEL CRUSTED CHICKEN

Maple Honey Drizzle

##### COVERED PORK SCHNITZEL

Gouda cream

##### BROWN SUGAR & CHILI CRUSTED FLANK STEAK

Chimichurri

##### HOUSE MADE CRAB CAKE

Old Bay aioli

##### NEW YORK STRIP STEAK

Bourbon Garlic Butter, Frizzled Onion Straws

##### BOURBON GLAZED SALMON

Northern Atlantic, Oven Seared

### VEGETABLE & STARCH SELECTIONS

#### CHOICE OF TWO

Grilled Asparagus Spears - Broccoli Florets - Bacon Green Beans - Sautéed Seasonal Vegetables - Lemon Oil Snip Top Carrots  
Parmesan Herb Risotto - Honey Butter Whipped Sweet Potatoes - Smoked Gouda Mashed Potato - Twice Baked Potato

### LATE NIGHT SNACK

Your Choice of One (please see page 6)

**\$75.00 PER PERSON**

PLUS 6% SALES TAX & 20% SERVICE CHARGE

# Premiere Package

## COCKTAIL DISPLAYED HORS D'OEUVRES

Display of Cured Meats, Market Cheeses, Berries, Grapes, Dijon Mustard, Orange Marmalade  
Tomato Mozzarella Bruschetta, Mixed Olives  
Garlic Hummus with Flatbreads, Crackers

&

Choose Three Passed Hors d'oeuvres (please see page 6)

## CHAMPAGNE TOAST

### SERVED SALAD SELECTIONS-

#### CHOICE OF ONE

##### BOSTON BIBB & SPINACH

Hard Boiled Eggs, Mushrooms, Warm & Creamy Bacon Dressing

##### STRAWBERRY PECAN

Bibb Lettuce, Sliced Strawberries, Sugared Pecans, Sharp Cheddar, Strawberry Balsamic Vinaigrette

##### ENGLISH GARDEN

Mesclun Blend, Peas, Baby Carrots, Grape Tomatoes, Cucumbers, Parsley, Grated Pecorino, Lemon Mint Vinaigrette

### SERVED ENTRÉE SELECTIONS

#### CHOOSE TWO

##### CHICKEN NAPOLEON

Layered Boursin Whipped Potatoes, Spinach,  
Wonton Crisps, Natural Pan Jus

##### CHICKEN OSCAR

Lump crabmeat, asparagus, hollandaise sauce

##### PAN SEARED ROCKFISH

Ginger butter, honey soy glaze

##### PRIME RIB

Au jus, horseradish cream

##### SHRIMP STUFFED FLOUNDER

Cajun Creole Sauce

OR

#### CHOOSE ONE

##### HERB ROASTED TENDERLOIN &

##### STUFFED PORTOBELLO

Chef Carved Beef, Natural Demi & Spinach,  
Parmesan Stuffing

##### FILET & CRAB CAKE

Horseradish Cream & Red Pepper Basil Aioli

##### LOBSTER TAIL & CHICKEN ROULADE

Chablis Butter Sauce & Spinach, Ricotta, Herb Panko

##### BRAISED BEEF SHORT RIB & SEARED SEA SCALLOPS

Red Wine Demi & Chimichurri Sauce

### VEGETABLE & STARCH SELECTIONS

#### CHOICE OF TWO

Bacon Bundled Asparagus - Balsamic Brussels Sprouts - Green Bean Almondine - Honey Thyme Carrots - Broccolini Truffle Mash  
Tri-Colored Roasted Potatoes - Asiago Pistachio Risotto Lemon Parsley Pearl Cous-Cous - Wild Mushroom Risotto - Potatoes Anna

### LATE NIGHT SNACK

Your Choice of One (please see page 6)

**\$95.00 PER PERSON**

PLUS 6% SALES TAX & 20% SERVICE CHARGE