

# FUNDRAISER PACKAGE

\$38 per person



## OPTION ONE: BUFFET STYLE

### SALADS (SELECT 1)

**CAESAR SALAD** crisp romaine, sourdough croutons, shaved pecorino, lemon garlic dressing

**CHOPPED GREEK SALAD** mixed greens, diced olives, chick peas, tomatoes, cucumbers, feta cheese, citrus oregano vinaigrette

**GARDEN SALAD** mixed greens, tomatoes, carrots, cucumbers, sourdough croutons, creamy parmesan-peppercorn dressing

**CHEF'S SEASONAL** chef's selection of seasonal ingredients and greens

### ENTRÉES (SELECT 2)

**CHICKEN PICATTA** lemon caper and wine sauce, artichokes, sundried tomatoes, angel hair with garlic and oil

**CHICKEN PARMESAN** lightly breaded cutlet, marinara, mozzarella

**PASTA PRIMAVERA** julienne vegetables, pecorino romano cheese sauce, penne pasta

**STUFFED NEW ENGLAND CHICKEN BREAST** cape cod, cranberry and cornbread stuffed chicken breasts, creamy chicken gravy

**RIGATONI BOLOGNESE** rigatoni, braised veal, beef and pork, mushrooms, tomato sauce and cream

**BEEF SAUTÉ** beef tenderloin medallions, portobello mushrooms, red peppers, asparagus, bordelaise sauce

### DESSERTS AND COFFEE

Our pastry chef presents an assortment of handmade cookies and brownies.

Selection of regular and decaffeinated gourmet coffee, assorted Harney and Son's teas.

## OPTION TWO: COCKTAIL STYLE

### GREETING STATION

**INTERNATIONAL CHEESES, CRACKERS, CRUDITÉS AND ANTIPASTO**

### PASSED HORS D'OEUVRES (SELECT 4)

1½ hours (additional hour \$12/pp)

**ASSORTED GRILLED PIZZAS**

**FIG & GOAT CHEESE CROSTINIS**

**VEGETABLE SPRING ROLLS** baby bok choy, carrots and bean sprouts, sesame soy sauce

**THAI CHICKEN BITES** peanuts, sweet chili sauce

**BACON WRAPPED SCALLOPS** pineapple & ginger chutney

**CARIBBEAN BARBEQUE CHICKEN SKEWERS** panko coated chicken, spicy caribbean

**MINI ITALIAN EGGROLLS** hot italian sausage, mushrooms, peppers, onions, marinara

**MINI BEEF WELLINGTON** pastry wrapped tenderloin, mushroom, horseradish cream sauce

### DESSERTS AND COFFEE

Our pastry chef presents an assortment of handmade cookies and brownies.

Selection of regular and decaffeinated gourmet coffee, assorted Harney and Son's teas.

## BEVERAGE SERVICE

House wines: \$30-40 per bottle; premium wines available. See wine list for options.  
Open bar and cash bar based on actual consumption.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Prices do not include gratuity, 5% administrative fee, 7% state and local tax, and \$4/pp event setup, breakdown and cleaning fee. 12052023