

fundraiser package

\$30 per person



option one: buffet style

salads (select 1)

caesar salad crisp romaine, sour dough 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

mixed greens salad roma tomatoes, onions, crumbled blue cheese, balsamic vinaigrette

entrees (select 2)

chicken marsala sweet capicola, mushroom marsala sauce, parmesan risotto

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

option two: cocktail style

greeting station

international cheeses, crackers, vegetable crudite

passed hors d'oeuvres (select 4)

assorted grilled pizzas

artichoke crisps herbed boursin cheese garlic toast

vegetable spring rolls baby bok choy, carrots and bean sprouts, sesame soy sauce

caribbean barbeque chicken skewers panko coated chicken, spicy caribbean

wild mushroom tartlet wild mushroom, cheese, flaky pastry

mini beef wellington pastry wrapped tenderloin, mushroom, horseradish cream sauce

desserts and coffee (option 1 and 2)

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: \$28-34 per bottle; premium wines available. See wine list for options.
Open bar and cash bar based on actual consumption.

Prices do not include gratuity, 5% administrative fee, 7% state and local tax, and \$2pp room fee