

## Breakfast

*All breakfast options include a selection of Juices, Coffee, Tea & Infused Water*

### **FRESH START** \$14

*Freshly Baked Pastries  
Assorted Muffins & Croissants  
Apple Danish  
Fresh Seasonal Fruit & Berries\**

### **THE HEALTHY START** \$16

*Assorted Muffins  
Steel Cut Oatmeal  
Greek Yogurt\* with House made Granola, Brown Sugar,  
Coconut, Raisins, Fresh Berries, Dried Cranberries  
Fresh Seasonal Fruit & Berries\**

### **CHELSEA BUFFET** \$19

*Freshly Baked Pastries  
Assorted Muffins & Croissants  
Scrambled Eggs, Fresh Herbs, Jack  
Cheese\*  
Choice of:  
Crisp Farmhouse Bacon\*  
Or Country Breakfast Sausage\*  
Seasoned Potatoes\*  
Fresh Seasonal Fruit & Berries\**

# Brunch

## **CHAMPAGNE BRUNCH** \$35 (25 person minimum)

*Passed Champagne & Mimosas Upon Arrival*

*NY Style Bagels with Cream Cheese, Whipped Butter & Fruit Preserves*

*Freshly Baked Pastries, Assorted Muffins & Croissants*

*Quiche Lorraine*

*Seasoned Potatoes\**

*Choice of Crisp Farmhouse Bacon or Breakfast Sausage\**

*Choice of Cinnamon French Toast or Pancakes*

*NY Strip Steak with Horseradish Butter & Au Jus\**

*Chicken Kale Ravioli with Tomato-Shallot Confit, Oven Roasted Vegetables\* (based on availability)*

*Chef's Choice Seasonal Desserts*

*Selection of Juices, Coffee, Tea & Infused Water*

## *Enhancements*

*Added to already planned menu*

*NY Style Bagels with Smoked Salmon, Capers, Onions, Chives, Chopped Eggs & Cream Cheese | \$8*

*NY Style Bagels with Cream Cheese, Whipped Butter & Fruit Preserves | \$3*

*Freshly Baked Croissants with Fruit Preserves | \$3*

*Freshly Baked Pastries | \$4*

*French Toast | \$7*

*Steel Cut Oatmeal, Brown Sugar, Coconut, Raisins & Dried Cranberries | \$3*

*Greek Yogurt\*, House made Granola with Brown Sugar, Coconut, Raisins, Fresh Berries & Dried Cranberries | \$6*

*Fresh Fruit Smoothies\* | \$6*

*Fresh Seasonal Fruit & Berries\* | \$7*

*Iced Coffee | \$4*

## **SANDWICHES**

*Sausage Breakfast Burritos | \$4*

*Egg Whites, Swiss & Spinach on English Muffin | \$4*

## **OMELET STATION\*** | \$8 (20 person minimum)

*Eggs, Egg Whites, Spinach, Tomatoes, Mushrooms, Onions, Peppers, Jack Cheese,*

*Goat Cheese, Feta, Sausage, Country Bacon & Ham*

*Chef Attendant Fee \$125*

## *A La Carte*

*Selection of Juices | \$3*

*Lemonade & Iced Tea | \$4*

*Sparkling Water | \$3*

*Individual Soft Drinks | \$3*

*Coffee, Tea, Infused Water | \$4 per person*

*NY Style Bagels with Cream Cheese, Whipped Butter, Fruit Preserves | \$30 per dozen*

*Homemade Croissants | \$30 per dozen*

*Fresh Baked Pastries, Assorted Muffins, Apple Danish | \$35 per dozen*

*Energy & Protein Bars | \$5*

*Prices are per person. 7% tax, 17% service charge & 4% admin fee will be added to food and beverage prices. All prices are subject to change. \*Gluten Free Item*

# Breaks

Prices Are Per Person Minimum of 15

## MID-MORNING BOOST \$12

Granola Bars

Whole Fresh Fruit\*

Fruit Smoothies\*

Coffee, Tea, Infused Water

## THE PRETZEL BAR \$12

Soft Pretzels with Cheese Sauce, Mustard, Peanut Sauce, Chocolate Sauce, Caramel Sauce, Coconut & Crushed Nuts  
Assorted Soft Drinks, Sparkling Water

## AFTERNOON ENERGIZER \$12

Roasted Pepper Hummus\*, Basil Pesto\* & Pita Chips

Carrots & Celery Sticks\*

Assorted Roasted Nuts\*

Whole Fruit\*

Lemonade & Iced Tea

## SWEET AND SALTY \$12

Homemade Trail Mix

Popcorn & Kettle Chips

Assorted Brownies & Cookies

Lemonade & Iced Tea

## ALL DAY BEVERAGE BREAK \$14

### HALF DAY BEVERAGE BREAK \$8

Coffee, Tea, Infused Water

A Selection of Juices

Assorted Soft Drinks

Sparkling Water

## THE EXECUTIVE ALL DAY BREAK \$27

### CONTINENTAL

Freshly Baked Pastries, Assorted Muffins & Croissants  
Steel Cut Oatmeal, Brown Sugar, Coconut, Raisins & Dried Cranberries

NY Style Bagels with Cream Cheese, Whipped Butter &

Fruit Preserves

Selection of Juices

Coffee, Tea, Infused Water

### MORNING REFRESH

House made Granola, assorted Greek Yogurt\*

Granola Bars

Fresh Seasonal Fruit & Berries\*

Coffee, Tea, Infused Water

### AFTERNOON REFRESH

Soft Pretzels with Stone Ground Mustard

Chocolate Chip Cookies

Assorted Soft Drinks & Sparkling Water

Coffee, Tea, Infused Water

## A La Carte Break Items

Fresh Seasonal Fruits & Berries\* | \$7

### BEVERAGES

Assorted Soft Drinks, Sparkling Water | \$3

Assorted Energy Drinks | \$5

Coffee, Tea, Infused Water | \$4

Lemonade & Ice Tea | \$4

### FROM THE BAKERY

House Baked Sweets, Choice of:

Chocolate Chip Cookies | \$30 per dozen

Oatmeal Raisin Cookies | \$30 per dozen

Chocolate Fudge Brownies | \$30 per dozen

# Plated Lunch

## ALL PLATED LUNCHES INCLUDE:

*Freshly Baked Breads, Coffee, Tea, Infused Water*

*Please ask if you would like a custom plated menu*

*For split menu, higher price prevails- Minimum of 25 guests; less than 25 add \$3 per person*

### CHOICE OF SOUP OR SALAD choose one

*Mixed Baby Greens, Garden Vegetables, Creamy Strawberry Vinaigrette\**

*Spinach Salad with Gorgonzola, Shaved Red Onion & Dried Tart Cape Cod Cranberries\**

*Caesar Salad with Crisp Romaine, Creamy Dressing & Garlic Crouton*

*New England Clam Chowder*

*Chef's Soup of the Day*

### ENTREES choose one

**Chicken Primavera** | \$28

*Choice of Red Sauce, Cream Sauce, or Roasted Garlic & Olive Oil, Penne Pasta*

**Herb Crusted Chicken Breast** | \$30

*Roasted Red Pepper Cream Sauce with Seasonal Vegetable & Starch*

**Marinated Steak Tips\*** | \$35

*Whipped Red Bliss Potato & Seasonal Vegetable*

**Shrimp Scampi** | \$29

*Penne Pasta tossed with Roasted Garlic & White Wine Lemon Sauce*

**Grilled Atlantic Salmon\*** | \$35

*Basil Bruere Blanc, Roasted Fingerling Potato Hash & Seasonal Vegetable*

**Baked Haddock** | \$29

*Herbed Panko Crumbs, Lemon Butter Sauce with Seasonal Vegetable & Starch*

**Vegetarian Option** | \$24

*Chef's Choice*

### DESSERT choose one

*Cocoa Dusted Tiramisu*

*Fresh Apple Tart With Cinnamon Whipped Cream*

*Chef Seasonal Cheesecake With Strawberry Sauce*

*Chocolate Flourless Torte\**

*Fresh Berries with Vanilla Mousse\**

# *Make Your Own Boxed Lunch* \$22

## *ALL BOXED LUNCHES INCLUDE*

*Kettle Style Potato Chips, Chocolate Chip Cookies, Chef's Choice Salad,  
Red Delicious Apple & Assorted Soft Drink*

*More than 15 add \$5 per person*

### **CHICKEN CAESER SALAD WRAP**

*Grilled Chicken, Fresh Romaine, Creamy Dressing,  
Asiago & Cherry Tomatoes*

### **MARINATED & GRILLED VEGETABLE WRAP**

*Grilled Seasonal Vegetables, Roasted Red Pepper  
Hummus & Mixed Greens*

### **HAM & CHEESE**

*Thinly Sliced Black Forest Ham, Brie Cheese Spinach,  
Roasted Peppers with Whole Grain Dijonnaise  
On Focaccia Bread*

### **HERB ROASTED BREAST OF TURKEY**

*Sliced Turkey with Cheddar, Field Greens, Pesto Mayo  
& Roasted Tomatoes on a Ciabatta Roll*

# Lunch Buffet

## Assorted Soft Drinks & Sparkling Water

Minimum of 15 guests: less than 15 add \$3 per person

### BEECH STREET SOUP & SALAD BAR \$19

*Chef's Soup of the Day*  
*Grilled Chicken, Sliced Sirloin, Romaine, Mixed Baby Greens, with Chef's Choice of Seasonal Accompaniments*  
*Add Shrimp- \$3*  
*Assorted Salad Dressings*  
*Freshly Baked Rolls*  
*Chef's Selection of Desserts*

### LOGAN'S DELI \$24

*Chef's Soup of The Day*  
*Orzo Salad with Feta & Roasted Tomatoes*  
*Sliced Roast Beef, Roasted Turkey Breast & Black Forest Ham\**  
*Select One: Chicken or Tuna Salad\**  
*Sliced Swiss, Cheddar & Provolone Cheese\**  
*Hummus, Assorted Artisan Breads*  
*Kettle Style Potato Chips\**  
*Chef's Selection of Desserts*

### PIZZERIA BUFFET \$22

*Assorted Flat Bread Pizzas*  
*Caesar Salad with Crisp Romaine, Creamy Dressing & Garlic Croutons*  
*Orzo Salad with Feta & Roasted Tomatoes*  
*Chef's Selection of Desserts*

### COMFORT ZONE \$27

*Creamy Tomato Bisque\**  
*Coleslaw\**  
*Mixed Baby Greens, Garden Vegetables, Creamy Strawberry Vinaigrette\**  
*Smothered Steak Tips with Onions, Peppers & Mushrooms\**  
*Fried Chicken*  
*Baked Macaroni & Cheese*  
*Chef's Selection of Desserts*

### FRONT PORCH BBQ \$27

*Chelsea Fire House Chili \**  
*Mixed Baby Greens, Garden Vegetables, Creamy Strawberry Vinaigrette\**  
*Red Bliss Potato Salad\**  
*Marinated Grilled Chicken Breast\**  
*BBQ Pulled Pork*  
*Chef's Selection of Desserts*

### OLD WORLD \$26

*Roman Minestrone Soup*  
*Caesar Salad with Crisp Romaine, Creamy Dressing & Garlic Croutons*  
*Cavatappi with San Marzano Marinara Sauce*  
*Creamy Chicken Marsala*  
*Old World Italian Meatballs*  
*Chef's Seasonal Vegetable\**  
*Freshly Baked Garlic Bread*  
*Chef's Selection of Desserts*

### RIVER'S EDGE \$29

*New England Clam Chowder*  
*Mixed Baby Greens, Candied Pecans, Dried Tart Cape Cod Cranberries, Creamy Strawberry Vinaigrette\**  
*Pan Seared Chicken Piccata, Lemon Butter, White Wine*  
*Local Caught Baked Haddock, Lemon Butter Sauce & Herbed Panko Crumbs, Wild Rice Pilaf*  
*Chef's Selection of Desserts*

# Receptions

## HORS D'OEUVRES

\$4.00 Per Piece (minimum of 50 pieces per selection)

- Grilled Chicken & Hummus with Roasted Tomato Chutney
- Santa Fe Chicken Egg Rolls
- Sesame Chicken
- Classic Bruschetta on Crostini
- Vegetable Quesadilla, Fiesta Sour Cream
- Short Rib Crostini, Horseradish Cream
- Baby Brie & Raspberry En Croute
- Spinach & Feta En Croute
- Vegetable Spring Rolls, Sweet Chili Sauce
- Chicken Grenaches
- Roasted Vegetable Samosas

\$6.00 Per Piece (minimum of 50 pieces per selection)

- Tuna Tartar on Wonton Crisp
- Smoked Atlantic Salmon on Rye
- Maine Lobster Salad Sliders
- Lamb Sliders
- Pulled Pork Sliders, Bacon Apple Chutney
- Day Boat Scallops & Bacon\*
- Crab Cakes, Caper Remoulade
- Mini Beef Wellington
- Shrimp Cocktail\*

## Buffet & Reception Enhancements

(Minimum of 15 guests, less than 15 add \$3.00 Per Person)

### DISPLAY STATIONS

#### **Garden Vegetable Crudité**

Ranch Dressing & Hummus\* | \$6

#### **Local Artisan Cheese Station | \$9**

Assortment of New England Cheese, Fresh Berries & Assorted Crackers

#### **Antipasto Station | \$10**

Array of Dry Aged Meats, Cheeses & Marinated Seasonal Vegetables

#### **Mediterranean Station | \$9**

Hummus, Pita Chips, Falafel, Marinated Olives Red Pepper Pesto & Bread Sticks

#### **Dessert Station | \$15**

Chef's Selection of Assorted Desserts

### CHEF ATTENDED STATIONS

Attendant Required, Chef Fee of \$125

#### **Tenderloin of Beef | \$16**

Whole Roasted Filet Mignon, Mushroom Demi-glace & Assorted Rolls

#### **Pasta Station | \$13**

Four Cheese Ravioli, Garlic Cream Sauce Cavatappi with San Marzano Marinara with Roasted Vegetables

#### **Roasted Herb Breast of Turkey | \$11**

Cranberry Relish & Herbed Mayonnaise with Assorted Rolls

#### **Raw-bar Station \* | \$19**

Jumbo Shrimp Cocktail, Fresh Shucked Oysters, Crab Cilantro Ceviche, Fresh Lemons, Vodka Infused Cocktail Sauce, Tabasco & Horseradish

# Plated Dinners

ALL PLATED DINNERS INCLUDE

*Freshly Baked Breads, Chef's Selection of Seasonal Vegetable, Starch, Coffee, Tea, Infused Water*

*For Split Menu, Higher Price Prevails*

*Minimum of 25 Guests, Less Than 25 add \$5 per person*

## **SALAD COURSE** *choose one*

*Boston Bibb, Candied Pecans, Cape Cod Dried Tart Cranberries, Balsamic Vinaigrette\**

*Caprese Salad with Fresh Mozzarella, Basil, Heirloom Tomatoes, Olive Oil & Balsamic Drizzle\**

*Caesar Salad with Crisp Romaine, Creamy Dressing & Garlic Crostini*

*Spinach Salad with Gorgonzola, Shaved Red Onion & Dried Apricots\**

*Mixed Baby Greens Salad with Garlic Herb Vinaigrette\**

## **ENTREES** *choose one*

**Grilled Filet Mignon\*** | \$55

*Red Wine Demi-Glace, Horseradish*

*Cream Sauce*

**Crab Stuffed Jumbo Shrimp** | \$53

*Chardonnay Bruere Blanc Sauce*

**Stuffed Breast of Chicken** | \$48

*Manchego Cheese, Roasted Peppers & Mushrooms, Chive Cream Sauce*

**Herb Crusted Breast of Chicken** | \$44

*Roasted Tomato-Cilantro Salsa*

**Garlic Crusted Sirloin Steak\*** | \$52

*Roasted Red Pepper Salsa & Chimichurri*

**Surf and Turf\*** | \$62

*NY Strip and Jumbo Garlic Shrimp, Sauce Béarnaise*

**Local Baked Haddock** | \$46 *Herbed Panko*

*Crumbs, Lemon Butter Sauce*

**Seared Center Cut Pork Chop\*** | \$46

*Bacon Apple Chutney*

## **DESSERT** *choose one*

*Cocoa Dusted Tiramisu*

*Fresh Apple Tart With Cinnamon Whipped Cream*

*Chef Seasonal Cheesecake With Strawberry Sauce*

*Chocolate Flourless Torte\**

*S'mores Cake*

*Fresh Berries with Vanilla Mousse\**



# Dinner Buffet

## TOBIN DINNER BUFFET \$45

*Includes: Chef's Selection of Starch, Seasonal Vegetables, Coffee, Tea, Infused Water*

*Minimum of 25 guests: less than 25 add \$5 per person*

### **SOUP OR SALAD** *choose two*

*Caesar Salad Crisp Romaine, Creamy Dressing, Garlic Crouton*  
*Mixed Baby Greens, Candied Pecans, Tart Dried Cranberries,*  
*Creamy Strawberry Dressing\**  
*Baby Spinach, Gorgonzola, Shaved Red Onion with Dried Apricots\**  
*Three Cheese Tortellini Salad, Fresh Garden Vegetables, Country Olives,*  
*In a Balsamic Vinaigrette*  
*Caprese Salad with Fresh Mozzarella, Basil, Heirloom Tomatoes,*  
*Olive Oil & Balsamic Drizzle\**  
*Chef's Soup of the Day*  
*New England Clam Chowder*  
*Minestrone Soup*

### **ENTREES** *choose two*

*Local Caught Haddock, Herbed Panko Crumbs, Lemon Butter Sauce*  
*Atlantic Salmon with Roasted Tomato Veloute\**  
*Roasted Pork Loin with Bacon- Apple Chutney\**  
*Shrimp Scampi, Tossed with Roasted Garlic, White Wine Lemon Sauce\**  
*Grilled Marinated Steak Tips\**  
*Herb Crusted Chicken Breast*  
*Coconut Chicken with Grilled Pineapple Salsa\**  
*Spinach & Ricotta Ravioli with Tomato Cream Sauce*  
*New York Strip with Roasted Corn Salsa & Chimichurri\**  
*Old World Meatballs with Slow Cooked Marinara Sauce, Al Dente Pasta*  
*Roasted Chicken Primavera with Pasta & Seasonal Vegetables, Parmesan Cream Sauce or Traditional Marinara Sauce*

### **DESSERT** *choose one*

*Cocoa Dusted Tiramisu*  
*Fresh Apple Tart, Cinnamon Whipped Cream*  
*Chef Seasonal Cheesecake, Strawberry Sauce*  
*Chocolate Flourless Torte\**  
*S'mores Cake*  
*Fresh Berries with Vanilla Mousse\**

# Cocktail Reception

All guests consuming alcoholic beverages will be required to present a valid ID for service.

Please contact your Event Manager for availability of brands/labels not listed.

Bartenders: One Bar/Bartender at \$125 is required for every 75 guests.

If you would like additional Bar/Bartenders, they are \$125 each.

All pricing/brands are subject to change

## CALL BRANDS

**Vodka** - New Amsterdam Vodka  
- Smirnoff

**Rum** - Bacardi Superior

**Gin** - Beefeater

**Scotch** - Dewar's White Label

**Bourbon** - Jim Beam

**Whiskey** - Seagram's VO

**Tequila** - Jose Cuervo

## CALL WINES:

Canyon Road Chardonnay

Canyon Road Pinot Grigio

Canyon Road Merlot

Canyon Road Cabernet

Prosecco

## BEERS:

Bud Light

Michelob Ultra-Light

Sam Adams Boston Lager

Corona

Heineken

## HOSTED BARS ON CONSUMPTION OR CASH BARS

CALL BRANDS	HOSTED	CASH BAR
Call Wine:	\$8.00	\$8.50
Call Mixed Drink:	\$8.50	\$8.75
Call Martini:	\$11.50	\$12.25
Domestic Beer:	\$6.00	\$6.50
Imported Beer:	\$6.50	\$7.00
Soft Drinks:	\$4.00	\$4.25

## HOURLY PACKAGE BARS

All prices are per person and will be charged based on the guaranteed guest count of adults over 21 years of age.

### CALL BRANDS BEER & WINE ONLY

1 Hour \$15

2 Hours \$20

3 Hours \$24

### CALL BRANDS HOSTED BAR

1 Hour \$19

2 Hours \$27

3 Hours \$33

## PREMIUM BRANDS

**Vodka** - Absolut

- Titos

**Rum** - Bacardi Superior

- Captain Morgan Original Spiced Rum

**Gin** - Bombay Sapphire

**Scotch** - Johnnie Walker Black Label

**Bourbon** - Makers Mark

**Whiskey** - Jack Daniels Tennessee Whisky

- Seagram's VO

**Tequila** - 1800 Silver

## PREMIUM WINES:

Hess Shirltail Chardonnay

Chloe Pinot Grigio

Clos Du Bois Merlot

Mark West Pinot Noir

La Marca Prosecco

## BEERS:

Bud Light

Michelob Ultra-Light

Sam Adams Boston Lager

Corona

Heineken

## HOSTED BARS ON CONSUMPTION OR CASH BARS

CALL BRANDS	HOSTED	CASH BAR
Premium Wine:	\$9.50	\$10.25
Premium Mixed Drink:	\$10.00	\$10.75
Premium Martini:	\$13.00	\$13.75
Domestic Beer:	\$6.00	\$6.50
Imported Beer:	\$6.50	\$7.00
Soft Drinks:	\$4.00	\$4.25

## HOURLY PACKAGE BARS

All prices are per person and will be charged based on the guaranteed guest count of adults over 21 years of age.

### PREMIUM BRANDS BEER & WINE ONLY

1 Hour \$19

2 Hours \$26

3 Hours \$32

### PREMIUM BRANDS HOSTED BAR

1 Hour \$25

2 Hours \$33

3 Hours \$39