

Winter Menu

Breakfast

Prestige Breakfast Platter (V, 16 pieces)

\$70

Featuring Le Petit Four Bakery "mini" pâtisserie, Needham, MA - croissant, pains au chocolat, almond croissant, seasonal danish, cinnamon roll

*48 hour notice required

Prestige Savory Platter (16 pieces)

\$70

Featuring Le Petit Four Bakery "mini" pâtisserie, Needham, MA - croissant, ham and cheese croissant, roasted tomato and pistou tart, spinach and feta danish *48 hour notice required

Oatmeal Bar (GF, VGN)

\$72 serves 16

cooked with oat milk and maple syrup, toppings includes toasted almonds, golden raisins, banana chips, sliced apricots

88 Acres Granola Bars (GF, VGN)

\$2.25 / ea

apple ginger , chocolate sea salt , triple berry

Vegan Chorizo Potato Burrito (GFA, VGN)

\$7 / \$8 (GF)

Vegan chorizo crumbles, breakfast potato, tortilla

Chorizo and Potato Breakfast Burrito (GFA)

\$7 / \$8 (GF)

Chorizo, breakfast potato, scrambled eggs, cheese

Appetizers

Pimento Cheese (V)

\$37 full portion

Cheddar cheese dip, roasted red pimento peppers, sesame crostini

Chicken Wings (GF)

\$70 half pan (serves 8-10) | \$130 full pan (serves 16-20)

(hot or for reheat) buffalo, bbq, sweet chili, dry rub, includes sides platter of carrot, celery, blue cheese, ranch

Philly Steak Calzone

\$65 serves 10

shaved steak, sauteed peppers & mushrooms, provolone

Pork Shank Wings

\$55 / dozen

hoisin bbq, pickled cucumbers

Wild Mushroom Quesadillas (V)

\$22 / dozen

portobello, caramelized onion, swiss, goat cheese, salsa

Caramelized Pineapple and Chicken Quesadillas

\$24 / dozen



Soups & Salads

Chili Bar (Beef, Chicken or Vegetarian Chili) (GF)

\$95 gallon serves 16 | add cornbread \$19.25/dozen
scallions, shredded cheese, sour cream, guacamole,
crispy tortilla strips (not GF)

Pasta Fagioli (V)

\$59.25 gallon | \$15.95 quart

Classic Beef Stew

\$79.60 gallon | \$19.90 quart

French Onion Soup

\$59.25 gallon | \$15.95 quart

Winter Panzanella Salad (VGN)

\$4.25 pp

Roasted squash, roasted cauliflower, red chilies,
toasted baguette, roasted tomato vinaigrette

Moroccan Chickpea Salad (GF, V)

\$5.25 pp

carrots, raisins, red peppers, tomato, feta,
chopped kale, mint, scallion

Tortellini Pesto Salad (V)

\$5 pp

tri-colored tortellini, shaved parmesan, sun dried
tomatoes, scallions, pesto dressing

Spicy Nashville Salad Topper

\$135 small (8-10) | \$199 med (12-15) | \$260 large
(16-20)

Nashville crispy chicken, bbq crispy chicken, tomato,
gouda, house spicy peppers, crispy onion, spicy quick
pickled cucumbers, romaine, ranch

Soups & Salads continued

Superfood Topper (GF, VGN)

\$105 small (serves 8-10) | \$135 med (serves 12-15) |
\$170 large (serves 16-20)

Broccoli slaw, edamame, seasoned quinoa, avocado,
roasted cauliflower, blueberries, chopped
romaine-kale blend, pomegranate orange vinaigrette

Winter Mesclun Salad (GF, V)

\$50 small (serves 8-10) | \$75 medium (serves 12-15) |
\$95 large (serves 16-20)

arugula, shaved fennel, oranges, honey-lemon
vinaigrette

Specialty Sandwiches

The Winner (GFNA)

\$12.95 / ea

Roasted chicken breast, green goddess dressing,
lettuce, tomato, bacon, french baguette

Never Gonna Give You Up (GFNA)

\$12.95 / ea

Turkey breast, spicy mayo, pepper jack cheese, dill
pickles, arugula, french baguette

Sides

Truffled Parmesan Mashed Potatoes (GF, V)

\$4.95 pp

parmesan cheese, white truffle oil

Harissa Maple Rainbow Carrots (GF, VGN)

\$4.45 pp

Grilled Broccolini (GF, VGN)

\$5.25 pp

Roasted Garlic, Lemon

Herbed Couscous (V)

\$5.30 pp

peas, parmesan, fine herbs

Entrees

Grilled Swordfish Puttanesca (GF)

\$18 pp

olives, capers, garlic and spicy red pepper

Preserved Lemon Chicken Breast (GF)

\$12.65 pp

tomato, red onion, lemon jus

Shrimp and Chorizo Paella (GF)

\$100 half pan (10-12) | \$190 full pan (20-24)

Pan Seared Chicken

\$14.45 pp

Pommery mustard sauce

Vegetable Paella (GF, VGN)

\$65 half pan (10-12) | \$125 full pan (20-24)

artichokes and mushrooms

Short Rib Ravioli

\$16.50 pp

wild mushrooms, creamed leeks, roasted potatoes,
red wine reduction



Desserts

Cannoli Dip And Chips Platter (V)

\$49 (serves 10-12)

orange chocolate chip cannoli cream, cannoli crisps,
vanilla wafers, strawberries

Mini Oreo Cupcakes (V)

\$13.95 mini dozen

Gingerbread Whoopie Pie (V)

\$21 full size half dozen | \$21 mini dozen

Gluten Free Vegan Brownie (GF, VGN)

\$3.35 / ea

Individually wrapped featuring D's Bakeshop, Boston
MA

Gluten Free Vegan Chocolate Chip Cookie (GF, VGN)

\$2.45 / ea

Individually wrapped featuring D's Bakeshop, Boston
MA

Mini Vegan Gluten Free Lime Tarts (GF, VGN)

\$21 half dozen

Mini Pear And Salted Caramel Mousse Tarts (V)

\$21 half dozen

caramelized pears, salted caramel mousse

Pies (V)

\$32.90 (serves 8-10)

apple, blueberry, pumpkin, pecan

White Sugar Dusted Snowflake Cookies (V)

\$11.95 half dozen

Winter Dessert Box (V)

\$25 serves 4-6

includes sugar dusted snowflake cookies, white
chocolate cranberry cookie, chocolate chip cookie,
mini red velvet and chocolate whoopie pies (10 pieces
total)

Beverages & Mixers

Apple Cinnamon Infused Water (GF, VGN)

\$18.50 gallon

Hot Chocolate (GF, V)

\$24.75 small (serves 8-10) | \$39.75 medium (serves 13-16)

scratch made, splash of vanilla and cinnamon

Pomegranate Brown Sugar Mojito (GF, VGN)

\$18

fresh lime juice, mint brown sugar simple syrup, pomegranate juice, suggested mix with rum

House-Made Margarita (GF, VGN)

\$18

fresh lime juice, simple syrup, splash of orange juice

Cranberry Acai Sangria Mix (GF, VGN)

\$18

acai puree, cranberry juice, citrus juices, fresh strawberry

Wine Offerings

Whites

Casalini Pinot Grigio

\$11.99

Ch. Smith Kung Fu Girl Riesling

\$11.99

J. Lohr Chardonnay

\$13.99

Cambria Chardonnay

\$21.99

RouteStock Chardonnay

\$22.99

Craggy Range Sauvignon Blanc

\$25.99

Cloudy Bay Sauvignon Blanc

\$39.99

Wine Offerings Continued

Reds

Il Salare Montepulciano

\$11.99

Broadside Cab

\$15.99

Sharecropper's Cabernet

\$19.99

Catena Malbec

\$23.99

Routestock Pinot Noir

\$29.99

Leviathan Red

\$49.99

Jordan Cabernet Sauvignon

\$72.99

Rose

Sacha Lichine "Poussin" Rose

\$10.99

Houchart Rose

\$17.99

Whispering Angel Rose

\$28.99

Sparkling

Bollicini Prosecco

\$11.99

Bohigas Cava

\$16.99

Roederer Estate

\$29.99

Taittinger Brut la Francaise

\$48.99

C. Heidsieck

\$49.99