

The fireplace

Jim and Linda's 50th Wedding Anniversary



Cocktail Hour

Passed Hors'Doeuvres

*North Atlantic 'Very Rare' Tuna Salad with a Lemon Drizzle in a Crispy Cornmeal Cone
Grilled 'Bavette' Steak topped with Fresh Foraged Mushrooms in a Puff Pastry
Wellfleet Oyster Shooter with a Cranberry Mignonette
Wild Mushroom, Rosemary and Gruyere Tart
Rutabaga, Parsnip, Carrot and Tomato Puree on Toasted Brioche*

Stationary Appetizer

New England Baked Brie with Toasted Walnuts with Sliced Apples and Pear with Toasted Baguette



Buffet with Carving Station

Salad

Fig & Arugula Salad with RI Feta Cheese, Heirloom Radish, Toasted Pecans & Red Grape Vinaigrette

Entree

*Sweet Pea & Parmesan Ravioli with a Parsnip-Mint Sauce, Cherry Tomatoes
& Eva's Garden "Pan-Flashed" Pea Tendrils
Cornmeal Crusted Chatham Cod with Garlic Tarragon Vinaigrette
Carved to Order Roasted Herb Rubbed Sirloin served with Horseradish Cream Sauce and our Red Wine
Demi-Glace*

Sides

*Potato Gratin with Tarragon and Gruyere
Grilled Asparagus with Truffled Hollandaise*



Dessert and Coffee Buffet

*Plum & Pear Crisp with Dried Cherries, Gingerbread Topping & Vanilla Ice Cream
Warm Chocolate Fudge Cake with Peanut Butter Sauce & Vanilla Bean Ice Cream
Lemon Custard Tart in Blueberry Sauce w/ Graham Cracker Crust, Crunchy Pecan Brittle &
Lemony Whipped Cream
Organic Free Trade Regular and Decaffeinated Coffee with a Selection of Teas*

65\$ per person



Boston College Class of 2001 Alumni Dinner



Cocktail Reception

Passed Hors'Doeuvres

*Mustard Crusted Roasted Rack of Lamb 'Lollipop'
New England Grilled Summer Vegetables on Crostini with a Bleu Cheese Cream
Smoked Salmon Florets on Potato Gaufrette with Scallion Aioli*

Stationary Appetizer

Local Artisanal Cheese Plate with Fresh Berries and Melon served with Garlic Crackers



Dinner Buffet

Salad

Classic Caesar Salad with White Anchovies Shaved Asiago and Grilled Garlic Brioche Croutons

Entree

Fireplace *Signature Spit-Roasted, Maple-Glazed Half Chicken with Sage Brown Butter
New England Savory Braised Beef Brisket*

Sides

*Green Beans with Toasted Almonds
Dried Cranberry Wild Rice*



Dessert

*Assorted Homemade Cookies and Brownies
Organic Free Trade Regular and Decaffeinated Coffee with a Selection of Teas*

45\$ per person



Century 21 Top Boston Agents Dinner



Cocktail Reception

Passed Hors'Doevres

North Atlantic 'Very Rare' Tuna Salad with a Lemon Drizzle in a Crispy Cornmeal Cone

Grilled 'Bavette' Steak topped with Fresh Foraged Mushrooms in a Puff Pastry

Smoked Salmon Florets on Potato Gaufrette with Scallion Aioli

Stationary Appetizer

Local Artisanal Cheese Plate with Fresh Berries and Melon served with Garlic Crackers



Plated Dinner

First Course

Shrimp & Smoked Haddock Chowder w/New Hampshire Bacon

Second Course

Maine Crab & Artichoke Salad with Cherry Tomatoes, Boston Lettuce & Dijon Vinaigrette

Third Course

Mustard & Fresh Herb Crusted Lamb in a Tart Cherry Glaze with Potato Gratin and Baby Carrots

Fourth

Butterscotch Bread Pudding with Rum Drunken Raisins

Organic Free Trade Regular and Decaffeinated Coffee with a Selection of Teas



65\$ per person