



Cocktail Reception

Hors D'Oeuvres | *to be passed, please select five*

Tomato and Mozzarella Bruschetta with Balsamic Drizzle on Crostini

Curry Chicken Salad with Red Grapes on Wonton Crisps

Whipped Bleu Cheese Mousse on Pecan Bread with Poached Fig

Skirt Steak Tacos with Orange Chipotle Salsa

Coconut Shrimp with Sweet Chile Dipping Sauce

Grilled Artichoke and Leek Tarts

Tomato Soup Shooter with Mini Grilled Cheese Garnish

Maine Crab Cakes with Chipotle Aioli

Grilled Baby Lamb "Pops" with Jalapeno Mint Glaze

Sea Scallops wrapped in Apple Smoked Bacon

Display Stations

Create Your Own Salad Station

Bowls of: Baby Spinach, Baby Arugula, Chopped Romaine & Mixed Field Greens

Mix Ins to Include: Cucumbers, Shaved Carrots, Cherry Tomatoes, Chopped Raw Beets, Chickpeas,

Candied Pecans & Red Grapes

Cheeses to Include: Goat Cheese, Bleu Cheese and Shaved Cheddar Cheese

Dressings: Balsamic Vinaigrette, Maple Vinaigrette, Ranch, Thousand Island or Olive Oil and Vinegar

Slider Station

"The Gobbler" Turkey, Cranberry Sauce and Stuffing

Mini Grass Fed Kobe Beef Burgers, BBQ Pulled Pork & Veggie Burgers

*Served with French Fries or Onion Rings

Chicken Wing Station

Chef to toss freshly prepared chicken wings in your choice of the following sauces:

Buffalo, Honey BBQ, Teriyaki, Sweet Chili & Honey Mustard

Dipping Sauces: Blue Cheese, Ranch & Honey Mustard

*Served with Tater Tots

85.00 per person

Winter Dinner Buffet

Butler Passed Cocktail

The Ruby:

Pom Juice, Ginger Syrup, Champagne

First Course

Roasted Squash Soup

Waldorf Salad | Bibb Lettuce, Golden Raisins, McIntosh Apples, Walnuts, Green Goddess Dressing

Main Course

Chicken Picatta with Tarragon & Capers White Wine Sauce

Stuffed Local Sole with Shrimp, Caramelized Onions and Fresh Herbs

Roasted Whole Sirloin with Green Peppercorn Sauce

Accompaniments

Yukon Whipped Mashed Potatoes

Sautéed Baby Carrots

Desserts

New York Style Cheesecake with Berry Sauce Individually Sliced Chocolate Cake

85.00 per person







Winter Plated Dinner

Pre-Set Cocktail

The Ruby:

Pom Juice, Ginger Syrup, Champagne

First Course | Select One

New England Clam Chowder | Salt Cod Fritters, Annatto Oil

Sweet Potato Gnocchi, Swiss Chard, Duck Confit & Walnuts

Simple Greens Salad | Baby Lettuce, Shaved Fennel, Roasted Cherry Tomatoes, Rooftop Honey Vinaigrette

Main Course | Select Two

Herb Crusted Chicken Breast, Natural Pan Jus | Herb Risotto & Roasted Brussels Sprouts

Seared Berkshire Pork Chop, Apple Demi-Glace | Warm Dijon Potatoes, Fennel Salad

Grilled Beef Sirloin, Red Wine Sauce | Smoked Gouda Gratinee potatoes, Broccoli Rabe

Seared Filet of Salmon, Ginger Lemongrass Beurre Blanc | Black Rice, Sesame Green Beans

*Vegetarian and Vegan Options Available Upon Request

Desserts | Select One

Dulce de Leche Cheesecake

Chocolate Lava Cake with Vanilla Chantilly

In Season Fruit Tart Paired with Whipped Cream

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

95.00 per person