



GLUTEN-FRIENDLY



CONTINENTAL BUFFET | 12 per person

*AVAILABLE UNTIL 11 A.M

Includes:

Assorted Muffins, Danish + Coffee Cake
Individual Fresh Fruit Cups 🌾

Coffee + Tea

Enhancements:

Juice +3pp
orange, cranberry, grapefruit
Scrambled Eggs 🌾 +\$5pp
Brioche French Toast +\$6pp

Breakfast Potatoes 🌾 +\$4pp
Bacon 🌾 +\$6pp
Maple Sausage 🌾 +\$6pp

BRUNCH HORS D'OEUVRES | price per piece | minimum 25 pieces per selection

Chicken + Waffles | 4
maple glaze

Petit Parfaits | 4
vanilla greek yogurt, fresh
berries, gluten free granola 🌾

Mini Pancake Stack | 4
fresh blueberries, maple
syrup

Shrimp Cocktail | 4
house cocktail sauce
🌾

Deviled Eggs | 4
🌾

BRUNCH BUFFET | 46 per person

Includes:

Assorted Muffins + Danish
Individual Fresh Fruit Cups 🌾
Scrambled Eggs 🌾
Brioche French Toast fresh berries, maple syrup

Breakfast Potatoes 🌾
Choice Bacon + Maple Sausage 🌾 +\$4pp to include both
Choice of One (1) Main
Coffee + Tea

MAINS

Pan-Seared Salmon 🌾
heirloom tomato, citrus butter

Baked Haddock
ritz crumb, lobster cream

Sliced Sirloin 🌾 +\$3pp
roasted mushroom, red wine demi

Chicken Piccata 🌾
capers, lemon, white wine sauce

Herbed Chicken + Cheese Tortellini
fire-roasted tomato, spinach,
parmesan cream sauce

BRUNCH ADD-ONS

Juice +\$3pp

orange, cranberry, grapefruit

Yogurt Parfaits 🥄 +\$4pp

yogurt, gluten-free granola, fresh berries

Berries + Cream 🥄 +\$4pp

fresh berries, whipped cream, mint

Waffle Station +\$12pp

strawberry, blueberry, banana, Hershey's®
chocolate syrup, whipped butter, vermont maple,
bacon crumbles, whipped chantilly cream
add chicken +\$6pp

Chef Attended Omelet Station 🥄 +\$14pp*

ham, bacon, caramelized onion, mushroom,
bell pepper, baby spinach, mozzarella, cheddar
Chef Attendant Fee \$150

Smoked Salmon Board +\$250 *serves 25*

chopped egg, capers, red onion, cucumber,
tomato, dill, lemon, whipped cream cheese,
miniature bagels

Caesar Salad +\$5pp

crisp romaine, parmesan, herb croutons,
house caesar dressing

Mixed Greens Salad 🥄 +\$5pp

cherry tomatoes, cucumber, carrot, vinaigrette

Roasted Vegetables 🥄 +\$5pp

zucchini, summer squash, carrot, red bell pepper,
brussels sprouts, balsamic

LIGHT LUNCHEON | 36 *per person*

Includes:

Choice of Mixed Greens or Caesar Salad

Three (3) Types of Wraps/Sandwiches

Pasta Salad

House Potato Chips

Coffee + Tea

WRAPS/SANDWICHES *select three (3)*

Turkey Wrap

bacon, lettuce, tomato, avocado, pesto mayo

Chicken Salad Wrap

shredded chicken, mayonnaise, mixed green,
grapes, apple

Italian Sandwich

italian meats, mozzarella, hot peppers, lettuce,
tomato, onion, ciabatta

Grilled Chicken Sandwich

apple, brie, honey mustard, sourdough

Chicken Caesar Wrap

romaine, parmesan, herb croutons, house caesar
dressing

Caprese Sandwich

tomato, mozzarella, arugula, evoo, balsamic,
baguette
add prosciutto +\$4pp

SALADS

Caesar Salad

crisp romaine, parmesan, herb croutons,
house caesar dressing

Mixed Greens Salad 🥄

cherry tomatoes, cucumber, carrot,
balsamic vinaigrette

Optional Enhancement:

New England Clam Chowder oyster crackers +\$4pp

PLATED LUNCH + DINNER *priced per person*

Per person price determined by 'Main' course price

Includes:

One (1) 'Starter' course

to be served to each of your guests

Up to two (2) 'Main' courses (+ a vegetarian option)

*for your guests to choose from in advance**

One (1) 'Dessert'

to be served to each of your guests

Warm Dinner Rolls

Coffee + Tea Service

**Individual Main Course selections must be submitted two (2) weeks prior to your event.
Add an additional Starter Course +\$8pp*

STARTERS

select one (1):

New England Clam Chowder

Caesar Salad

crisp romaine, parmesan, herb croutons,
house caesar dressing

Mixed Greens Salad

cherry tomatoes, cucumber, carrot,
house vinaigrette

Tomato Mozzarella Salad 🌿 +\$2pp

vine-ripened tomato, fresh mozzarella, basil,
balsamic reduction, evoo

DESSERTS

select one (1):

Flourless Chocolate Cake 🌿

whipped cream, raspberries

Carrot Cake

caramel drizzle

Ricotta Cheesecake

fresh berries

Apple Crostata

whipped cream

Berry Shortcake

sweet biscuit, seasonal fruit compote,
whipped cream

MAINS

select up to two(2):

Panko Chicken \$48pp

lemon-prosecco sauce, capers, charred tomato,
crispy fingerling potatoes, haricots verts

Stuffed Chicken 🌿 \$48pp

prosciutto, provolone, mushroom madeira sauce,
creamy mashed, haricots verts

Baked Haddock \$50pp

ritz crumb, lobster cream, mashed potato,
asparagus

Pan-Seared Salmon \$49pp

balsamic glaze, charred tomato, lemon fingerlings,
grilled broccolini

Vegetable Risotto 🌿 \$44pp

roasted seasonal vegetables, heirloom tomato,
parmesan

Vegetable Bolognese \$44pp

oven-roasted vegetables, garbanzo beans,
cremini mushroom, san marzano tomato, shaved
parmesan, zucchini noodles, extra virgin olive oil

Grilled Filet Mignon \$64pp

red wine sauce, mashed potato, asparagus,
crispy onion

Surf + Turf \$82pp

herb-roasted petite filet mignon, shallot confit
butter, poached lobster tail, mashed potato,
asparagus

LUNCH + DINNER BUFFET 48 per person with two mains | 52 per person with three mains

Includes:

One (1) Starter

Two (2) or Three (3) Mains

Two (2) Sides

Coffee + Tea

STARTERS

Caesar Salad

crisp romaine, parmesan, herb croutons,
house caesar dressing

Mixed Greens Salad 🥬

cherry tomatoes, cucumber, carrot,
balsamic vinaigrette

New England Clam Chowder +\$4pp

SIDES

Roasted Vegetables 🥕

zucchini, summer squash, carrot, red pepper,
brussels sprouts, balsamic

Green Beans + Carrots 🥕

garlic butter

Penne

marinara, evoo, parmesan

Mezza Rigatoni

grape tomato, baby spinach, lemon, garlic butter

Baked Yukon Potatoes 🥔

Mashed Potato 🥔

Herb Rice Pilaf

MAINS

Macaroni & Cheese

parmesan, chive crumb

Chicken Piccata 🍷

capers, lemon, white wine sauce

Herbed Chicken + Cheese Tortellini

fire-roasted tomato, spinach, parmesan cream sauce

Chicken Parmesan

marinara, mozzarella, shaved parmesan

Stuffed Shells

pomodoro, pesto, evoo, parmesan

Carbonara Style Chicken

seared chicken breast, crispy bacon, shaved
parmesan, sweet peas, garlic wine sauce

Baked Haddock

ritz crumb, lobster cream

Pan-Seared Salmon 🍷

heirloom tomato, citrus butter

Sliced Sirloin 🍷

roasted mushroom, red wine demi

Herb-Rubbed Turkey Breast

pan gravy, cranberry sauce

Garlic-Rubbed Beef Tenderloin +\$12pp

red wine sauce

Slow Roasted Prime Rib +\$10pp

au jus, horseradish crema

STATIONARY DISPLAYS price per person | minimum 25 guests

Raw Bar | 20

shrimp cocktail, local oysters, little neck clams,
house cocktail sauce, horseradish, lemon
add steamed + chilled half lobster tails +market price

Cheese | 11

chef's selection gourmet cheeses, fig jam,
honey, red grapes, crackers, crostini

Enhance with:

Charcuterie chef's selection Italian meats +\$8pp

Mezze | 14

hummus, marinated feta cubes, roasted vegetables,
artichoke hearts, olive medley, tzatziki, toasted naan

Duo of Dips | 12

select two:

Caramelized Onion Dip house potato chips

Spinach + Artichoke tortilla chips

Whipped Feta olive tapenade, pita

Buffalo Chicken tortilla chips, celery

HORS D'OEUVRES *price per piece | minimum 25 pieces per selection*

Shrimp Cocktail | 4
house cocktail sauce



Crab Rangoon | 4
sweet chili sauce

Coconut Shrimp | 4.5
sweet chili sauce

Bacon-Wrapped Scallop | 5
maple drizzle

Mini Crab Cake | 5
red pepper aioli

Mini Lobster Roll | 6
fresh chive

Mini Bacon Cheeseburger | 5
american, bacon, special sauce
add french fry cone +\$2pp

Coconut Chicken | 4
sweet chili sauce

Teriyaki Beef | 4.5



Mini Brie en Croûte | 3.5
raspberry

Watermelon, Feta + Mint Skewer | 3.5
balsamic glaze

Mac + Cheese Cup | 3.5

Caprese Skewer | 3.5
basil oil, aged balsamic



Phyllo-Wrapped Spinach + Feta | 3.5
tzatziki

Vegetable Spring Roll | 3.5
sweet + sour sauce

Bruschetta | 3.5
tomato, parmesan, basil, evoo, balsamic

Beet Hummus Cup | 3.5
crumbled feta

Risotto Fritter | 4
san marzano tomato sauce

Truffle Fry Cone | 3.5
garlic aioli

Chicken + Waffle Bite | 4
maple-bacon glaze

Mini Grilled Cheese | 5
tomato soup shooter

Vegetable Dumpling | 3.5
ponzu



Chicken Quesadilla | 4
fire-roasted salsa

FOOD STATIONS *price per person | minimum 60% of guest count*

PIZZA STATION | 14

Includes:

Veggie
pizza sauce, cheddar + mozzarella blend, bell pepper, mushroom, onion

Pepperoni
pizza sauce, cheddar + mozzarella blend

Buffalo Chicken
cheddar + mozzarella blend, bleu cheese drizzle

Cheese
pizza sauce, cheddar + mozzarella blend

PASTA STATION | 18

Includes:

Penne
san marzano tomato sauce, parmesan, evoo

Cheese Tortellini
tomato, parmesan cream sauce

Mezza Rigatoni
broccolini, garlic oil

Caesar Salad

Accompaniments: parmesan cheese, focaccia

Optional Enhancements: Grilled Chicken +\$4 | Meatballs +\$5 | Seared Shrimp +\$6

TACO STATION | 18

Includes:

Ground Beef

Pulled Chicken

Soft Flour Tortillas

Crunchy Corn Shells

Accompaniments: monterey jack, lettuce, tomato, guacamole, sour cream, pickled jalapeño, corn salsa, pico de gallo, hot sauce

SLIDER STATION | 16

Includes:

Angus Beef Sliders
american cheese, brioche

Fried Chicken Sliders
slaw, pretzel bun

French Fries

Onion Rings

Accompaniments: assorted condiments, pickles

CARVING STATION *priced per person**

Herb-Rubbed Turkey Breast | 19
pan gravy, cranberry sauce

Roasted Beef Tenderloin | 29
red wine sauce

Prime Rib | 26
au jus, horseradish crema

Herb-Crusted Sirloin | 24
mushroom red wine sauce

Accompaniments: warm rolls + butter, choice of mixed greens or caesar salad

**Chef Attendant required \$150*

COCKTAIL-STYLE PACKAGE | 54 per person

Includes:

One (1) Stationary Display

Five (5) Passed Hors d'Oeuvres

One (1) Food Station

STATIONARY DISPLAYS

select one (1):

Cheese

chef's selection gourmet cheeses, fig jam, honey, red grapes, crackers, crostini

Optional Enhancement:

Charcuterie +\$6pp chef's selection italian meats

Mezze

hummus, marinated feta cubes, roasted vegetables, artichoke hearts, olive medley, tzatziki, toasted naan

PASSED HORS D'OEUVRES

select five (5):

Shrimp Cocktail 🍤
house cocktail sauce

Crab Rangoon
sweet chili sauce

Coconut Shrimp
sweet chili sauce

Bacon-Wrapped Scallop
maple drizzle

Mini Crab Cake
red pepper aioli

Mini Lobster Roll
fresh chive

Mini Bacon Cheeseburger
american, bacon, special sauce
add french fry cone +\$2pp

Coconut Chicken
sweet chili sauce

Teriyaki Beef 🍤
Mini Brie en Croûte
raspberry

Watermelon, Feta + Mint Skewer 🍤
balsamic glaze

Duo of Dips

select two:

Caramelized Onion Dip house potato chips

Spinach + Artichoke tortilla chips

Whipped Feta olive tapenade, pita

Buffalo Chicken tortilla chips, celery

Mac + Cheese Cup
Caprese Skewer 🍤
basil oil, aged balsamic

Phyllo-Wrapped Spinach + Feta
tzatziki

Vegetable Spring Roll
sweet + sour sauce

Bruschetta
tomato, parmesan, basil, evoo, balsamic

Beet Hummus Cup
crumbled feta

Risotto Fritter
san marzano tomato sauce

Truffle Fry Cone
garlic aioli

Chicken + Waffle Bite
maple-bacon glaze

Mini Grilled Cheese
tomato soup shooter

Vegetable Dumpling 🍤
ponzu

Chicken Quesadilla
fire-roasted salsa

FOOD STATIONS

select one (1):

PASTA STATION

Includes:

Penne san marzano tomato sauce, parmesan, evoo

Cheese Tortellini tomato, parmesan cream sauce

Mezza Rigatoni broccolini, garlic oil

Caesar Salad

Accompanied by: parmesan cheese, focaccia

Optional Enhancements:

Grilled Chicken +\$4 | Meatballs +\$5 | Seared Shrimp +\$6

SLIDER STATION

Includes:

Angus Beef Sliders american cheese, brioche bun

Fried Chicken Sliders pretzel bun, slaw

French Fries

Onion Rings

Accompanied by: assorted condiments + pickle

TACO STATION

Includes:

Ground Beef 🍤

Pulled Chicken

Soft Flour Tortillas

Crunchy Corn Shells 🍤

Accompaniments:

monterey jack, lettuce, tomato, guacamole, sour cream, pickled jalapeño, corn salsa, pico de gallo, hot sauce

PIZZA STATION

Includes:

Veggie pizza sauce, cheddar + mozzarella blend, bell pepper, mushroom, onion

Pepperoni pizza sauce, cheddar + mozzarella blend

Buffalo Chicken cheddar + mozzarella blend, bleu cheese drizzle

Cheese pizza sauce, cheddar + mozzarella blend

DESSERT DISPLAYS *price per person*

Assorted Dessert Cups | 10

chocolate mousse, tiramisu, raspberry vanilla,
lemon meringue

Gourmet Miniature Cupcakes | 10

select up to four (4):

- | | |
|----------------------|-------------------|
| Vanilla | Oreo® Cookie |
| Chocolate | Lemon |
| Red Velvet | Peanut Butter Cup |
| Salted Caramel | Carrot Cake |
| Strawberry Shortcake | |

Assorted Cookies + Brownies | 6

Assorted European Miniature Pastries | 10

Fresh Fruit Board 🍷 | 8 *minimum order of 25*

seedless red grapes, seasonal melon, pineapple, kiwi,
raspberries, blueberries, strawberries, coconut crema

Dessert Table | 16

cake pops, assorted mini dessert cups, mini cannoli,
chocolate covered strawberries, whoopie pies,
assorted mini european pastries + mini cheesecakes

Coffee + Tea Station | 3

Outside Dessert Fee +\$2pp

service, utensils, plates + napkins provided by Weathervane

Golf Club

Gluten-friendly, vegan and vegetarian options are available upon request. *Modifications and additional charges may apply.*

Room fees and minimums apply. Pricing is subject to a 7% state and local tax, 20% gratuity and 6% administrative fee.