



PREMIER PLATED 2-HOUR MENU

STARTER (CHOICE OF ONE)

GRILLED PEACH AND ARUGULA SALAD (G*)(V)

Red Grape Tomatoes | Fresh Mozzarella Cheese | Fresh Basil | Balsamic Vinaigrette

ROASTED RED PEPPER BISQUE (V)

Crispy Shallot | Cilantro Chimichurri | Cracked Black Pepper

MAIN (CHOICE OF ONE)

PAN-SEARED CHICKEN BREAST (G*)

Smashed Fingerling Potatoes | Baby Zucchini | Patty Pan Squash | Boston Lager Honey Orange Chicken Jus

SMOKED CHILI-RUBBED ATLANTIC SALMON (G*)

Vegetable Succotash | Yukon Gold Potatoes | North End Style Local Tomato Relish | Garlic Confit

SEASONAL POTATO GNOCCHI (G*)(V)(N)

Braised Summer Vegetables | Parmesan Cheese | Arugula Pistachio Pesto

DESSERT

SIGNATURE DESSERT STATION (V)(N)

Individual Desserts | Seasonal Fruit

PREMIER PLATED DINNER MENU

STARTER (CHOICE OF ONE)

GRILLED PEACH AND ARUGULA SALAD (G*)(V)

Red Grape Tomatoes | Fresh Mozzarella Cheese | Fresh Basil | Balsamic Vinaigrette

ROASTED RED PEPPER BISQUE (V)

Crispy Shallot | Cilantro Chimichurri | Cracked Black Pepper

LOCAL CHEESE AND CHARCUTERIE (N)

Lavash | Seasonal Fruit Compote | Pistachios

MAIN (CHOICE OF ONE)

PAN-SEARED CHICKEN BREAST (G*)

Smashed Fingerling Potatoes | Baby Zucchini | Patty Pan Squash | Boston Lager Honey Orange Chicken Jus

SMOKED CHILI-RUBBED ATLANTIC SALMON (G*)

Vegetable Succotash | Yukon Gold Potatoes | North End Style Local Tomato Relish | Garlic Confit

ZA'ATAR FLAT IRON STEAK (G*)

Tamari Marinade | Pommes Anna | Asparagus | Wild Mushroom Demi Glace

SEASONAL POTATO GNOCCHI (G*)(V)(N)

Braised Summer Vegetables | Parmesan Cheese | Arugula Pistachio Pesto

DESSERT (CHOICE OF ONE)

CHOCOLATE TOFFEE CRUNCH CAKE (V)

Kahlua | Chantilly Cream | Raspberries

SPANISH 'BASQUE STYLE' CHEESECAKE (V)

Cheesecake Souffle | Macerated Blueberries | Chocolate Sauce | Vanilla Bean Sauce

PINEAPPLE UPSIDE DOWN CAKE (V)

Rum Caramel Sauce | Whip Cream

MIXED BERRIES AND PINEAPPLE (G*)(VG)(V)

Fresh Mint | Lime Spritz