



BREAKFAST MENU

Breakfast Available until 11am for a minimum of 20 guests or a minimum order value of \$200

BUFFET-STYLE

All breakfast buffets are served with fresh fruit, Nantucket Baking Co. pastries and muffins, orange juice, regular and decaf coffee, and appropriate disposables

CONTINENTAL BREAKFAST. . . .9.00 per person

fresh fruit, assorted Nantucket Baking Co. pastries and muffins, orange juice, and coffee

MARTHA'S BREAKFAST SUPREME. . . .14.00 per person

choice of quiche or breakfast sausage burrito, Martha's breakfast potatoes, and choice of applewood-smoked bacon or breakfast sausage

SAVORY BREAKFAST. . . .12.00 per person

scrambled eggs, Martha's breakfast potatoes, and choice of applewood-smoked bacon or breakfast sausage

START HEALTHY BREAKFAST. . . .11.00 per person

hard-boiled eggs, Nantucket Baking Co. bagels and cream cheese, yogurt, and Nantucket Baking Co. granola

À LA CARTE

FRUIT

Apple *\$1 each*

Banana *\$1 each*

Fruit Cup *\$1.25 per person*

Yogurt with Berries and Granola *\$3 per person*

STARCH

Bagel with Cream Cheese *\$3 each*

Croissant *\$3.5 each*

Breakfast Potato *\$2 per person*

Scone *\$4 each*

PROTEIN

Bacon *\$4 per person*

Breakfast Burrito *\$5 each*

Quiche or Frittata *\$3 slice*

Sauage Link *\$3 per person*

DRINK

**includes sweeteners and cream*

Coffee - Regular and Decaf *\$20 serves ten**

Hot Tea*

Juice Drink *\$2.25 per person*



LUNCH MENU

FRESH BOXED SANDWICHES

Available for a minimum of 10 guests or a minimum order value of \$100

All sandwich luncheons are served on Nantucket Baking Co. breads with lettuce and tomato, choice of two sides served to all guests, Nantucket Baking Co. cookie, bottle of water, condiments, and disposables

Gluten-Free bread options available on request (add \$1 per Person)

All orders are limited to 3 sandwich choices per 10 guests (one additional sandwich option per additional 10 guests)

Boxed lunches are not served with plates (add \$1 per person for buffet-style sandwich service)

STANDARD SANDWICH SELECTION. . . .10.00 per person

Black Forest Ham with Swiss
Cajun Chicken Breast
Chicken Salad
Roast Beef with Cheddar
Smoked Turkey with Havarti
Tuna Salad

PREMIUM SANDWICH SELECTION. . . .12.00 per person

Chicken Caesar Wrap
Grilled Veggie Wrap with Hummus
Italian with Provolone – *ham, salami, and prosciutto*
Martha's Tuscan – *fresh mozzarella, sun-dried tomato, pesto, and fresh spinach on focaccia bread*
Turkey Club

SANDWICH SIDES SELECTIONS

(please select 2 for all guests)

Bag of Kettle Chips
Fresh Fruit Cup (GF)
House Garden Salad (GF)
Seasonal Pasta Salad

LUNCH SANDWICH BUFFET

Available for a minimum of 20 guests or a minimum order value of \$250

BUILD-YOUR-OWN SANDWICH BUFFET. . . 13.00 per person
(add a soup for \$2.00 per person)

Buffet Selection Includes:

gourmet smoked turkey
Black Forest ham
tender roast beef
sliced cheddar, swiss, havarti, and provolone cheeses
Nantucket Baking Co. breads
lettuce, tomatoes, and sliced onions
choice of two sides
Nantucket Baking Co. cookie
bottle of water
condiments
disposables

SOUP AND SALAD COMBO. . . 13.00 per person
(plus chafer rental if not individually plated)

Includes Choice of Two Salads:

grilled skirt steak
Mediterranean
Seville
Sante Fe

And One Soup:

broccoli cheddar
chicken noodle
minestrone
split pea

squash bisque
tomato basil
white bean chili
vegetable beef

HOT LUNCH BUFFET

Available for a minimum of 20 guests or a minimum order value of \$200

All lunch buffets are served with disposable chafers, plates, forks, and napkins

Available as dinner buffet for an additional \$2 per person

AMERICAN #1 . . . 12.00 per person

Traditional meatloaf, whipped potatoes, green beans, house garden salad with choice of dressing, and Nantucket Baking Co. dinner rolls with herb butter

AMERICAN #2 . . . 13.00 per person

Grandma's pot roast, served with carrot and potato, house garden salad with choice of dressing, and Nantucket Baking Co. dinner rolls with herb butter

ASIAN #1 . . . 14.00 per person

Vegetable eggrolls, white rice, and choice of beef *or* chicken stir-fry, including carrots, peas, water chestnuts, mushrooms, and peppers served with soy sauce

ASIAN #2 . . . 13.00 per person

Butter chicken, served with rice and vegetable egg roll

ASIAN #3 . . . 13.00 per person

Korean barbecue pork, served with Korean corn cheese casserole, hoagie bun, and spicy Korean slaw

ASIAN #4 . . . 14.00 per person

Mongolian beef, served with rice and vegetable egg roll

IRISH . . . 12.00 per person

Traditional cottage pie, topped with whipped potatoes, house garden salad with choice of dressing, and Nantucket Baking Co. dinner rolls with herb butter

ITALIAN #1 . . . 12.00 per person

Choice of traditional *or* vegetarian lasagna, classic Caesar salad, and garlic bread

ITALIAN #2 . . . 13.50 per person

Chicken parmesan, served over linguini, classic Caesar salad, and garlic bread

ITALIAN #3 . . . 13.00 per person

Smoked Gouda chicken pasta with bacon, served with Romaine salad (tomato, cucumber, olives, Italian dressing), and roll with butter

MEXICAN. . . .13.00 per person

Choice of ground beef *or* shredded chicken *or* pulled pork, flour tortillas, tortilla chips, Spanish rice, black beans, sautéed onions and peppers, shredded cheese, tomatoes, lettuce, sour cream, and salsa

(add guacamole for \$1 per person)

RUSSIAN. . . .13.00 per person

Beef Stroganoff, served over egg noodles, with house salad, two dressings, and roll with butter

SIGNATURE BOXED LUNCH SALADS

Available for a minimum of 10 guests or a minimum order value of \$100

All salad luncheons are served with a Nantucket Baking Co. cookie and a dinner roll with herb butter, bottled water, and disposables

BLACK & BLUE SALAD. . . .14.00 per person

Romaine lettuce and sliced blackened top sirloin with crumbled blue cheese dressing, tomatoes, avocado, and petite green beans

CLASSIC CAESAR GRANDE WITH CHICKEN. . . .12.00 per person

(with salmon add \$3)

Romaine lettuce and fresh Nantucket Baking Co. croutons with classic Caesar dressing, parmesan cheese, Kalamata olives, and grape tomatoes

COBB SALAD. . . .14.00 per person

Mixed salad greens and turkey breast with blue cheese, hard-boiled eggs, bacon, tomatoes, avocado, shredded carrots, and green onion served with ranch dressing

GRILLED CHICKEN SALAD WITH PESTO YOGURT DRESSING. . . .12.00 per person

Mixed greens, tomatoes, red onion, and fresh mozzarella

GRILLED SKIRT STACK SALAD. . . .13.00 per person

Romaine, tomatoes, red onion, feta, and bacon bits with balsamic vinaigrette

MEDITERRANEAN SALAD. . . .12.00 per person

Kale and grilled chicken with roasted lemon vinaigrette, feta cheese, chickpeas, broccoli florets, red onion, Kalamata olives, and parsley

SALAD SEVILLE. . . .14.00 per person

Baby organic field greens and mesquite honey-glazed chicken with white balsamic citrus vinaigrette, dry jack cheese, bacon, mandarin oranges, and Michigan dried tart cherries

SANTE FE SALAD. . . .12.00 per person

Romaine lettuce, southwest-seasoned grilled chicken, cilantro, diced tomatoes, black beans, corn, red onions, avocado, and Jack cheese, served with chipotle ranch dressing

SALAD DRESSING SELECTIONS

Ranch · Italian · French · Bleu Cheese · Thousand Island · Creamy Watercress · Balsamic Vinaigrette
· Raspberry Vinaigrette · Cumin Vinaigrette · Chipotle Ranch · White Balsamic Citrus Vinaigrette



HORS D'OEUVRES MENU

Hors D'Oeuvres Tray Displays, Specialty Carving Stations, Cold and Hot Selections Gluten-Free (GF) or Vegan (V) as noted

TRAY DISPLAYS

ARTISANAL CHEESE TRAY. . . .5.00 per person

Selection of hard and soft artisan cheeses from around the world, served with a variety of Nantucket Baking Co. breads and gourmet crackers; cheeses include, but are not limited to Manchego (Spain), Double Gloucester (England), Stilton (England), Havarti (Denmark), and Boursin (France)

DOMESTIC CHEESE TRAY. . . .3.50 per person

Domestic cheese selections include cheddar, swiss, dill Havarti, smoked Gouda, and pepper jack, served with Nantucket Baking Co. breads and gourmet crackers

FRESH FRUIT PLATTER (GF). . . .3.50 per person

Served with chocolate mint crème chantilly

HOUSE-SMOKED WILD SALMON

\$75 each (priced to serve 35 guests)

Side of salmon, smoked and served with capers, minced onions, lemon, chopped egg, cream cheese, a horseradish Dijon sauce, and Nantucket Baking Co. rye bread

MARTHA'S SIGNATURE ANTIPASTI. . . .5.00 per person

A flavorful mix of prosciutto, salami, smoked provolone, fresh mozzarella, feta cheese, roasted peppers, marinated artichoke hearts, gourmet olives, and Nantucket Baking Co. breads

MEZZE PLATTER. . . .4.50 per person

Mom's original-recipe traditional garlic hummus, served with Al-Shams Bakery pita, gourmet mixed olives, feta, and pickled vegetables

MOM'S RECIPE HUMMUS. . . .3.00 per person

Mom's original-recipe traditional garlic hummus served with Al-Shams Bakery pita and raw vegetables

ROASTED BEEF TENDERLOIN

\$45 per pound

Sliced thin, with horseradish sauce, whole grain mustard, and Nantucket Baking Co. artisan rolls

ROASTED PORK LOIN

\$16 per pound

Sliced thin, with sweet pickles, gourmet mustard, and Nantucket Baking Co. artisan rolls

ROASTED TURKEY BREAST

\$17 per pound

Sliced thin, with Dijon mustard, cranberry chutney, and Nantucket Baking Co. artisan rolls

WOOD-GRILLED VEGETABLE CRUDITÉS (GF). . . .3.00 per person

Grilled vegetables served chilled with spinach & onion dip and Mom's garlic hummus

SPECIALTY CARVING STATIONS

Prices do not include culinary staff hours or carving station equipment

ROASTED BEEF TENDERLOIN. . . .11.00 per person

Chef-carved roasted tenderloin, served with a mushroom bordelaise, a horseradish sauce, and assorted Nantucket Baking Co. artisan breads

ROASTED PORK LOIN. . . .7.00 per person

Chef-carved garlic and herb pork loin, served with apple chutney, Dijon mustard, and assorted Nantucket Baking Co. artisan breads

ROASTED PRIME RIB. . . .9.00 per person

Chef-carved roasted prime rib served au jus with horseradish sauce

SESAME SEARED TUNA. . . .13.00 per person

Chef-carved tuna loin served with wasabi, ginger soy, and fried wontons

COLD HORS D'OEUVRES

ANTIPASTI SKEWERS (GF)

\$24 per dozen

Salami, fresh mozzarella, marinated artichokes, kalamata olives, and grape tomatoes

ASPARAGUS PROSCIUTTO WRAPS (GF)

\$21 per dozen

Grilled asparagus wrapped in thinly sliced prosciutto

BACON & BRUSSELS SPROUT CANAPÉS

\$20 per dozen

Bacon and Brussels sprout leaves topped with Sriracha aioli on a crostini

BEEF TENDERLOIN CANAPÉS

\$25 per dozen

Served medium-rare, with horseradish sauce and roasted red pepper on a crostini

BLACK AND BLUE BITES

\$19 per dozen

Blackened strip loin cubes topped with roasted sweet potato and Gorgonzola

BRUSCHETTA

\$15 per dozen

Traditional tomato-basil served with Nantucket Baking Co. crostini

CAPRESE SKEWERS (GF)

\$22 per dozen

Fresh mozzarella, grape tomatoes, and basil

DUCK CONFIT CANAPÉS

\$18 per dozen

Braised duck topped with cucumber garnish on a crostini

FRESH FRUIT KABOBS (GF)

\$24 per dozen

Mixed fresh fruit on a skewer

GAZPACHO SHOOTERS

\$17 per dozen

Chilled vegetable soup served with a cheese straw garnish

GOAT CHEESE GRAPE TRUFFLES (GF)

\$20 per dozen

Grapes coated in goat cheese and rolled in your choice of pistachios, cranberries, or bacon

GRAPE LEAVES (V)

\$12 per dozen

Stuffed grape leaves

GRILLED SHRIMP & ANDOUILLE SAUSAGE BITES

\$33 per dozen

Shrimp and Cajun andouille topped with aioli

JUMBO SHRIMP COCKTAIL (GF)

\$3 each

Served with cocktail sauce, roasted bell pepper aioli, and lemon wedges

MINIATURE AHI TUNA TACOS

\$28 per dozen

Ginger soy tossed tuna tartare in a sesame wonton shell topped with avocado

PETITE FRUIT SKEWERS (GF)

\$19 per dozen

Mixed fresh fruit on a short stick

RICOTTA, FIG, AND PROSCIUTTO CANAPÉS

\$18 per dozen

Thin-sliced Prosciutto with Ricotta and fig on a crostini

ROASTED PORK CANAPÉS

\$18 per dozen

Slow-roasted pork with pimento onion chutney on a crostini

ROASTED TOMATO BRUSCHETTA CANAPÉS

\$17 per dozen

Roasted Roma tomatoes, basil, and balsamic reduction

SMOKED SALMON SPREAD

\$55 per half gallon (priced to serve 40 guests)

Smoked salmon, cream cheese, lemon, capers, red onion, and dill

SPINACH, ARTICHOKE, AND GOAT CHEESE CANAPES (GF)

\$19 *per dozen*

Sesame seed crackers topped with wilted spinach, artichokes, and goat cheese

STUFFED BELGIAN ENDIVE LEAVES (GF)

Choose from the following options:

Port-poached pears, gorgonzola mousse, and smoked almonds (\$23 per dozen)

Roasted red pepper hummus (\$15 per dozen)

Smoked salmon mousse (\$16 per dozen)

Chicken salad (\$13 per dozen)

Ahi tuna (\$27 per dozen)

California quinoa (\$19 per dozen)

STUFFED STRAWBERRY BITES (V)

\$19 per dozen

Fresh strawberries filled with vegan-nut cheese, basil, and a touch of garlic

WILD MUSHROOM & GOAT CHEESE CANAPÉS

\$18 *per dozen*

Soft goat cheese topped with sautéed mushrooms on a crostini

HOT HORS D'OEUVRES

BACON-WRAPPED CHORIZO STUFFED DATES (GF)

\$23 *per dozen*

Applewood-smoked bacon in a sweet tomato sauce

BACON-WRAPPED SEA SCALLOP (GF)

\$31 *per dozen*

Applewood-smoked bacon in a honey glaze

BACON-WRAPPED SHRIMP (GF)

\$31 *per dozen*

Applewood-smoked bacon in a chipotle barbecue sauce

BACON-WRAPPED WATER CHESTNUTS (GF)

\$18 *per dozen*

Applewood-smoked bacon in a sweet tomato sauce

BAKED BRIE

\$70 *each (serves 20 guests)*

Served with fresh berries, praline almonds, and Nantucket Baking Co. artisan breads

BLACK BEAN LAYERED DIP

\$35 per half gallon (serves 40 guests)

Layers of spicy black beans, cheddar cheese, guacamole, salsa, and sour cream, served with tortilla chips

BLACK BEAN SLIDERS

\$22 per dozen

Served on a Nantucket Baking Co. miniature bun, with lettuce, tomato, and avocado *aioli* on the side

BRIE AND LEEK TARTLETS

\$25 per dozen

Petite pie shells filled with creamy brie and sautéed leeks

CARIBBEAN JERK BBQ SLIDERS

\$23 per dozen

Pulled pork and banana chips on a Nantucket Baking Co. miniature bun, served with banana ketchup on the side

CHIPOTLE CHICKEN SLIDERS

\$23 per dozen

Served on a Nantucket Baking Co. miniature bun, with lettuce, tomato, and avocado *aioli* on the side

CLASSIC BEEF MEATBALLS

\$18 per pound (approximately 25 per pound)

Choose from:

Barbecue

Italian

Swedish

FAJITA SIRLOIN KEBABS

\$24 per dozen

Beef, bell peppers and onion marinated in lime, cilantro, garlic, and cumin

GRILLED VEGETABLE QUESADILLAS

\$16 per dozen

Served with cilantro pesto and sour cream

KOREAN PORK EGGROLLS

\$18.00 per dozen

Eggrolls filled with barbecued Korean pork and Asian slaw

LOLLIPOP LAMB CHOPS

\$4.00 *each*

New Zealand lamb chops marinated in olive oil, garlic, and rosemary, and served with demi-glace

MARYLAND CRAB DIP

\$60 *per half gallon (serves 40 guests)*

Lump crab, cream cheese, fresh herbs, Riesling reduction, and served with gourmet crackers

MARYLAND-STYLE CRAB CAKES

\$31 *per dozen*

Served with roasted red pepper aioli

PETITE BEEF KEBABS

\$27 *per dozen*

Marinated beef with grilled vegetables

PETITE BLACK ANGUS SLIDERS

\$30 *per dozen*

Topped with cheese on a Nantucket Baking Co. miniature bun, served with lettuce, tomato, ketchup, mustard, and mayonnaise on the side

PETITE CHICKEN KEBABS

\$25 *per dozen*

Grilled cubed chicken with bell peppers, mushrooms, and onions

PETITE COCONUT CHICKEN SKEWERS

\$19 *per dozen*

Served with mango chutney

PETITE COCONUT SHRIMP SKEWERS

\$33 *per dozen*

Coconut-crusting shrimp on a stick

PETITE PESTO CHICKEN SKEWERS

\$19 *per dozen*

Served with tomato *aioli* (*our Pesto is made without nuts*)

PETITE PINEAPPLE PORK SKEWERS(GF)

\$19 per dozen
Grilled pineapple and ancho chili powder-rubbed pork

POLENTA BITES (GF)

\$17 per dozen

With avocado, butternut squash, and jalapeno jelly

REUBEN SLIDERS

\$25 per dozen

Choice of corned beef or turkey, with sauerkraut and Swiss cheese on a Nantucket Baking Co. miniature rye bun

SANTA FE-STYLE EGG ROLLS

\$18 per dozen

Filled with black beans, pepper jack, corn, and spices, and served with salsa

SMOKED SALMON SPREAD

\$55 per half gallon (priced to serve 40 guests)

Smoked salmon, cream cheese, lemon, capers, red onion, and dill

SPANAKOPITA

\$23 per dozen

Greek-style phyllo triangle filled with spinach and feta cheese

STEAK PINWHEELS (GF)

\$28 per dozen

Flank steak rolled with bacon, spinach, and feta, served with a grilled tomato sauce

STUFFED MUSHROOM CAPS

\$16 per dozen

Choose from:

Spinach and smoked Gouda (GF)

Italian sausage

Chorizo and lump crab

TURKEY & CORN QUESADILLAS

\$18 per dozen

Served with guacamole and sour cream

WARM ARTICHOKE DIP

\$50 per half gallon (serves 35 guests)

Served with Nantucket Baking Co. crostini



ENTRÉES MENU

Entrée Selections Martha's Signature Entrées include: Nantucket Baking Co. breads with herb butter
Choice of house salad with two dressing selections, or classic Caesar salad with Creamy Caesar dressing
Choice of one starch and one vegetable Family-style dinner service add \$2 per person
Plated dinner service add \$2 per person

BEEF

BEEF KEBABS (GF) . . .26.00 per person

beef tenderloin cubes with southwestern spice rub, grilled medium-rare to medium, with bell peppers, onions, and mushrooms

BEEF TENDERLOIN GORGONZOLA TORTELLINI . . .20.00 per person

sautéed tenderloin medallions served over cheese-filled tortellini with a Gorgonzola Alfredo sauce

BLACK ANGUS BEEF TOP SIRLOIN STEAK 8OZ (GF) . . .22.00 per person

rubbed with smoked morel seasoning and char-grilled to medium-rare

FORESTIERE TENDERLOIN 8OZ . . .31.00 per person

beef tenderloin roasted to medium-rare, then finished with a wild mushroom veal demi-glace

HICKORY SMOKED NEW YORK STRIP 10OZ . . .22.00 per person

char-grilled center cut New York strip topped with sautéed button mushrooms

HICKORY-SMOKED RIB EYE STEAK 12OZ . . .23.00 per person

rib eye steak char-grilled to medium-rare and finished with Zinfandel gravy

PETITE FILET MIGNON

6oz - \$24.00 *per person* / 8oz - \$27.00 *per person*

choice beef tenderloin atop crostini, finished with a port demi-glace

SAUERBRATEN . . .17.00 per person

top round roast marinated six days, slowly braised *au jus*

SHERRY BEEF TIPS. . . .21.00 per person

beef tenderloin sautéed with mushrooms and onions in a cream sherry demi-glace

SPICY BEEF TIPS. . . .20.00 per person

beef tenderloin with sautéed mushrooms, onions, bell pepper, and jalapeno, finished with a tangy demi-glace

ADDITIONAL TOPPINGS FOR ALL STEAKS

(add \$1.00 each per person)

port demi-glace · caramelized onions · sauteed mushrooms · garlic butter · cilantro pesto · Zinfandel demi-glace · wild mushroom cream sauce · chimichurri · Italian *salsa verde* · mango peach salsa · peppercorn sauce · smoked tomato sauce

PORK

BARBECUE BABY BACK RIBS (HALF RACK). . . .21.00 per person

hickory-smoked, then slowly roasted, fall-off-the-bone ribs, in sweet and tangy barbecue sauce

BEER-BRAISED BARBECUE COUNTRY SPARERIB. . . .18.00 per person

seasoned with lager beer, bacon, garlic, onion, and spices for 24 hours prior to cooking in a Dutch oven

CHORIZO STUFFED PORK CHOP. . . .19.00 per person

boneless pork chop filled with chorizo, tomatoes, onion, and garlic stuffing

PORK TENDERLOIN WITH HERBS. . . .19.00 per person

char-grilled pork tenderloin seasoned with herbs and spices, finished with a pork demi-glace

POULTRY

BOURSIN-STUFFED CHICKEN (GF). . . .19.00 per person

stuffed with garlic herb Boursin cheese and walnuts, served with tangy raspberry sauce

BRUSCHETTA CHICKEN (GF). . . .18.00 per person

char-grilled chicken breast topped with diced tomatoes, green onion, basil, Parmesan cheese, and balsamic

CAPRESE CHICKEN. . . .19.00 per person

chicken breast marinated in pesto and filled with fresh mozzarella, tomatoes, and garlic

CHICKEN FLORENTINE (GF) . . . **19.00** per person

chicken breast rolled with baby spinach, sun-dried tomatoes, and Parmesan, served with a smoked tomato cream sauce

CHICKEN VIN BLANC . . . **18.00** per person

sautéed with mushrooms, finished with a rich, white wine cream sauce

LEMON ROSEMARY ROASTED CHICKEN . . . **15.00** per person

half chicken seasoned with fresh rosemary, lemon, and spices

PESTO TURKEY STEAK . . . **16.00** per person

breast of turkey marinated in pesto, and broiled to sear in juices

RASPBERRY TURKEY STEAK . . . **16.00** per person

grilled turkey breast marinated in raspberry sauce, topped with cranberry-apple-pecan chutney

SMOKY MOUNTAIN CHICKEN . . . **17.00** per person

char-grilled in Southwest marinade, topped with tomatoes, cheddar-jack cheese, and homemade barbecue sauce

TURKEY ROULADE . . . **20.00** per person

turkey breast rolled with Italian sausage, fennel, and fig

SEAFOOD

COCONUT GROUPER . . . **26.00** per person

coated in coconut, sautéed, and topped with mango chutney

HERB-ENCRUSTED SALMON (GF) . . . **24.00** per person

fresh salmon filet topped with basil, chive, and cracked pepper, and finished with a Pinot Noir sauce

HONEY BARBECUE SALMON (GF) . . . **24.00** per person

char-grilled with a homemade honey jalapeno barbecue sauce

PARMESAN-ENCRUSTED HALIBUT . . . **26.00** per person

fresh filet of halibut topped with a creamy Parmesan breading and roasted golden brown

VEGETARIAN

Vegetarian entrée prices do not include a starch or vegetable

ACORN SQUASH RAVIOLI. . . .20.00 per person
finished with smoked eggplant Alfredo sauce

CASHEW CURRY BROCCOLI STIR-FRY. . . .14.00 per person
broccoli, bell pepper, cashew butter, coconut milk, curry, and tandoori cashews

GRILLED PORTOBELLO (V) (GF). . . .17.00 per person
cooked in black bean sauce, served with vegetable ragout

MUSHROOM RISOTTO MILANESE. . . .14.00 per person
classic creamy mushroom risotto with fresh herbs and Parmesan

PENNE FORESTIERE. . . .17.00 per person
tossed with spinach and Romano cheese in a rich, red wine and mushroom sauce

STUFFED PEPPERS (GF). . . .14.00 per person
choice of quinoa and curried eggplant (V) or Mediterranean couscous

TOFU AND VEGETABLES (V). . . .14.00 per person
mixed vegetables and tofu served over quinoa with peanut sauce

VEGETARIAN LASAGNA. . . .15.00 per person
grilled vegetables, spinach, mozzarella, ricotta, and Alfredo sauce



Side Selections

VEGETABLES AND STARCH

VEGETABLE DISHES

Asparagus - grilled (*add \$1 per person*)

Broccoli - steamed

Brussels Sprouts - caramelized

Green Beans - with bacon and smoked almonds

Kale- braised with garlic

Vegetable Medley - grilled - carrots, squash, zucchini, asparagus

Vegetable Medley - steamed - carrots, cauliflower, broccoli
Ratatouille

STARCH SELECTIONS

Couscous - with roasted garlic

Polenta - creamy herbed

Potatoes - au gratin - (*add \$1 per person*)

Potatoes - baked

Potatoes - petit - twice-baked

Potatoes - redskin - roasted with rosemary

Potatoes - whipped - with herbs

Rice Pilaf

Sweet Potato Mash - with brown sugar and cinnamon

Sweet Potato Mash - with Southwest chipotle

Wild Rice - premium blend

SIDE SALADS

\$3 per person with entrée | \$6 per person a la carte

CAESAR SALAD

romaine, parmesan, tomato, Kalamata olives, black pepper croutons, and creamy Caesar dressing

SEVILLE SALAD

organic field greens, Manchego cheese, bacon, mandarin oranges, and Michigan dried cherries,
served with white balsamic citrus vinaigrette

SPINACH SALAD

baby spinach, smoked root vegetables, artisan goat cheese, crushed hazelnuts, and sun-dried
tomatoes, served with white balsamic citrus vinaigrette

WEDGE SALAD

iceberg lettuce, Stilton blue cheese, bacon, grape tomatoes, served with blue cheese dressing

WOOD GRILLED ASPARAGUS WITH FRESH MOZZARELLA SALAD

organic field greens, wood grilled asparagus, fresh mozzarella, and grape tomatoes, served with
balsamic vinaigrette

SALAD DRESSINGS

Ranch · Italian · French · Blue Cheese · Thousand Island · Creamy Watercress · Balsamic Vinaigrette
· Raspberry Vinaigrette · Cumin Vinaigrette · Chipotle Ranch · White Balsamic Citrus Vinaigrette

SOUPS

Cup \$3 | Bowl \$4

SOUPS

Choose from:

Tomato Basil

Chicken Noodle

White Bean Chili

Vegetable Beef

Squash Bisque

Broccoli Cheddar

Minestrone

Split Pea



Desserts By Nantucket Baking Company Snacks pricing subject to change based on availability and vendor

DESSERTS

CHEESECAKES

Mini-size \$2.50 | *6-inch* \$22 | *8-inch* \$33 | *10-inch* \$44

- Baileys
- Blueberry
- Blood Orange
- Chocolate
- Chocolate Hazelnut
- Chocolate Mayan
- Coconut
- Espresso
- Key Lime
- Lemon Blueberry
- New York
- Mayhem (Marbled)
- Mint Chocolate Chip
- Oreo
- Raspberry
- Peanut Butter Cup
- Strawberry
- Toffee
- Mango
- Vanilla Bean

CUPCAKES

Mini-size \$2.50 | *Full-size* \$4.00 | *With filling** \$4.50

- Carrot
- Chocolate

Lemon
Red Velvet
White
**Assorted filling options*

COOKIES

Half-size \$1.50 | Full-size \$2.00

Chocolate Chip
Espresso
Everything
M&M
Mexican Hot Chocolate
Molasses
Oatmeal Raisin
Peanut Butter
Snickerdoodle

DESSERT BARS

Mini-size bars \$1.75 each | Full-size bars \$4.50 each

Brownies
Kameelian Bars
Lemon Bars
Peanut Butter Bars
Toffee Bars
Seasonal Bars

MINIATURE DESSERTS

\$2.25 per person

Assorted Truffles
Cannolis
Chocolate Covered Strawberries
Cream Puffs
Flourless Chocolate Tortes
French Macarons

MOUSSE CUPS

\$2.75 each

Dark Chocolate
Milk Chocolate

Peanut Butter
Raspberry
White Chocolate

PIES

Mini-size \$2.50 | Vegan mini-size \$2.75

Whole \$17 | Vegan whole \$22

Apple
Blueberry
Cherry
Mixed Berry
Pecan
Peach Raspberry
Peach
Pumpkin
Strawberry Rhubarb

SNACKS

Snack prices are subject to change based on pricing and availability from local companies

SNACKS · ASSORTED VENDORS

Bag of Kettle Chips
Gourmet Marinated Olive Medley
Pretzels
Root Chips
Tortilla Chips & Salsa
Tortilla Chips & Guacamole

SNACKS · FERRIS COFFEE

Bar Mix Nuts
Gourmet Extra Fancy Nuts
Mixed Dried Fruit
Rocky Mountain Mix
Oriental Mix

SNACKS · NANTUCKET BAKING COMPANY

Granola
Soft Pretzels

Trail Mix or Granola Bars