

Special Events



Reception Menu

HOT HORS D'OEUVRES

Falafel

Cucumber Tzatziki, Tahini

Spinach & Feta Spanakopita

Phyllo, Spinach, Feta

Buttermilk Chicken Tenders

Ranch

Cheese Quesadillas

Sharp Cheddar, Jack, Tomato, Scallion,
Lime Crema

Vegetarian Spring Rolls

Teriyaki

Polpette di Carne

Ground Beef, Veal, Pork, Parmesan,
Tomato Gravy, Nutmeg

Loaded Stuffed Red Bliss Potato

Bacon, Cheddar Jack, Scallions, Sour Cream

Vegetarian Arancini

Pecorino, Peas, Marinara Sauce

Smoked Chicken Quesadillas

Sautéed Peppers, Onions, Colby

Coconut Battered Shrimp

Cajun Marmalade

Chicken Broccoli Alfredo Meatballs

Rapini, Garlic Cream Reduction, Chili Flakes

Short Rib Arancini

Sage jus, Cracked Pepper Aioli

Buffalo Chicken Spring Rolls

Buttermilk Blue Cheese

Lamb Meatballs

Honey Mint Yogurt, Cumin Oil

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Grilled Andouille Sausage Kabobs

Bell Peppers, Red Onions, Honey Dijon

Short Rib Quesadillas

Caramelized Onion Jam, Exotic Mushrooms,
Manchego

Sea Scallops

Hickory Bacon, Maple Dijon

Devils on Horseback

Bacon, Medjool Dates, Berkshire Blue, Hazelnuts

Petite Crab Cake

Ancho Citrus Aioli

Beef Wellington

Sirloin, Puff Pastry, Mushroom Duxelles



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COLD HORS D'OEUVRES

Gazpacho Shooter

Sweet Corn Puree, Cilantro, Smoked Jalapeno

Mini Tropical Fruit Skewer

Mango Mint Glaze

Caprese Skewers

Fresh Mozzarella, Heirloom Cherry Tomatoes,
Torn Basil, Balsamic Syrup

Mini Roasted Vegetable Wraps

Spinach Tortilla, Herb Cream Cheese,
Garden Vegetables

Shrimp Cocktail

Cocktail Sauce

Roasted Eggplant Profiterole

Shrimp Canape

English Cucumber, Boursin, Tarragon, Chili Oil

Crab Phyllo Cup

Maine Crab, Lime, Tomato Concasse, Onion

Marinated Artichoke Cannoli

Imported Mascarpone

Flatiron Steak Crostini

Balsamic Glazed Onions, Great Hill Blue

Smoked Salmon Potato Gaufrette

Tuna Tartare

White Soy, Pickled Ginger, Ponzu Vinaigrette,
Fried Wonton

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SLIDERS AND PETITE SANDWICHES

Cubano

Pork shoulder, Ham, Swiss, Pickle, Dijon

Muffaletta

Salami, Hot Capicola, Provolone, Giardiniera

BBQ Pulled Pork

Creamy Slaw, Smoked Gouda

Classic Cheeseburger

American, Dill Pickle, Ketchup



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DISPLAY BOARDS

Market Crudite

Garden Vegetables, Roasted Garlic and Onion Dip

Prosciutto di Parma and Melon

Watercress, Shaved Parmesan

Grilled Vegetables

Marinated Zucchini, Yellow Squash, Bell Peppers,
Mushrooms, Eggplant, Asparagus

Local and Imported Cheese Board

Crackers, Fresh and Dried Fruit, Nuts, Honey

Hummus

Marinated Cucumbers, Tomatoes, Feta,
Festive Olive Blend, Za'atar Spiced Pita Crisps

Chef's Board

Imported Salami, Prosciutto, Mortadella, Capicola,
Soppressata, Provolone, Mozzarella Olives, Pickled
and Roasted Vegetables, Garlic Crostini

Misty Knoll's Roasted Turkey Breast (served ambient)

Cranberry Compote, Seasoned Mayonnaise, Dijon,
Assorted Rolls

Marinated Flank Steak (served ambient)

Chimichurri, Assorted Rolls

Baked Brie (serves 30 guests)

Puff Pastry, Grapes, Honey, Crostini, Zucchini Bread

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SEAFOOD DISPLAYS

Shrimp Cocktail

Lemon, Cocktail Sauce

Snow Crab Claws

Lemon, Cocktail Sauce

East Coast Oysters

Lemon, Cocktail, Horseradish, Mignonette

Grilled Atlantic Salmon

EVOO, Lemon

Smoked Salmon Board

Chopped Red Onion, Hard Boiled Egg, Capers,
Crème Fraiche, Rye Points



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SALADS

Baby Field Greens

Heirloom Cherry Tomatoes, English Cucumbers,
Bermuda Onions, Balsamic Vinaigrette

Watermelon

Smoked Feta, Basil, Yellow Beefsteak Tomatoes,
Basil, White Balsamic Vinaigrette

Caesar

Crisp Romaine, Garlic Herb Croutons, Shaved Parmesan,
White Anchovies, Caesar Dressing

Chopped

Iceberg, Cheddar & Jack Cheese, Diced Tomatoes,
Scallions, Carrots, Broccoli, Peppers, Champagne Vinaigrette

Baby Arugula

Candied Pecans, Chevre, Berries, Raspberry Vinaigrette



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CARVING STATIONS

Includes assorted rolls

Misty Knoll's Turkey Breast (serves 20 guests)

Cranberry Compote, Seasoned Mayonnaise, Dijon

Cider Brined Pork Loin (serves 30 guests)

Slow Roasted NY Strip (serves 20 guests)

Sauce Au Poivre

Herb Crusted Prime Rib (serves 20 guests)

Au jus

Beef Tenderloin (serves 20 guests)

Wild Mushroom Demi, Fresh Horseradish

Root Beer Ham (serves 40 guests)

Mustard Greens, Vinegar Peppers

Served by an Attendant- \$100.00 per



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HOUSE SPECIALTIES

Pasta

Farfalle with Marinara

Pasta Primavera

Spinach, Broccoli, Radicchio, Red Onion,
Capers, Lemon, White Wine

Pesto Farfalle

Sauteed Chicken, Roma Tomatoes, Baby Spinach

Baked Macaroni and Cheese

Fontina Béchamel, Roasted Garlic, Ritz Crumbs

Mushroom Ravioli

Marsala Cream, Shallots, Fines Herbes

Baked Penne

Sweet Italian Sausage, Chicken, Mushrooms,
Ricotta, Mozzarella

Jambalaya

Chicken, Andouille Sausage, Scallions, Jasmine Rice

Seasonal Risotto

Meat and Chicken

Rosemary Chicken Breast

Chicken Jus

BBQ Chicken Breast

Sweet BBQ

Braised Short Ribs

Roasted Cipollini Onions, Burgundy Demi

Seafood

Baked Haddock

White Wine, Lemon, Buttery Ritz Crumbs

Atlantic Salmon

Scampi Sauce

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SIDES

Buttermilk Biscuits

Jalapeno Rosemary Cornbread

Roasted Red Bliss Potatoes

Garlic, Rosemary Butter

Roasted Sweet Potatoes

Ginger, Tarragon

Mashed Yukon Gold Potato

Roasted Garlic, Chives

Grilled Asparagus

Lemon, EVOO

Roasted Brussels Sprouts

Warm Bacon Sherry Vinaigrette

Roasted Carrots and Parsnips

EVOO, Cracked Pepper

Creamed Corn

Slab Bacon

Corn and Fava Succotash

Bell Peppers, Thyme

Ratatouille

Garden Vegetables, Red Wine, Herbs



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DESSERT ITEMS

Assorted Homemade Cookies

Mini Pecan Pie Tarts

Toasted Pecans, Caramel

Mini Key Lime Pie Tarts

Whipped Cream, Meyer Lemon Zest

Chocolate Fudge Brownie

Assorted Fresh Fruit Tarts

Pastry Cream, Seasonal Berries and Fruit

Chocolate Peanut Butter Brownie

Caramel Sauce

Triple Chocolate Cheesecake

Raspberries, Whipped Cream

Assorted Cupcakes

Sliced Seasonal Fruit Display

Bourbon Bread Pudding

Bananas, White Chocolate, Bourbon Caramel Sauce,
Whipped Cream

COFFEE STATION

Coffee Station

Freshly Brewed Regular & Decaffeinated Coffee

Served with Cream, Sugar and Sweeteners

Premium Station

with Flavored Syrups, Whipped Cream, Chocolate Shavings
and Cinnamon Sticks

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