



# The Lawn On D 2024 Event Menus\*



\* Menus subject to change.





## About Us



Rebel Restaurants is our food and beverage service provider. Since 2011, Rebel Restaurants has served a range of Boston's top corporate clientele along South Boston's waterfront.

Our innovative menus contain a wide array of offerings and themes to help you create a truly unique experience for your guests for events ranging from casual to black-tie. We can also customize our menus to meet your needs. Rebel Restaurants hand-picks the freshest ingredients

New England has to offer every day, and works diligently to find the finest local purveyors available to ensure your events are talked about for many years to come.



Remarkable experiences.  
Imagination realized.™

The Massachusetts Convention Center Authority owns and operates the Boston Convention & Exhibition Center (BCEC), the John B. Hynes Veterans Memorial Convention Center and The Lawn On D. Signature Boston represents all of the unique benefits and advantages of bringing your event to one of our award-winning facilities. Through Signature Boston, we have created a seamless experience for our clients and guests, from sales to event execution. It's not just about our venues and event services; it's about working together to deliver remarkable experiences. We partner with you to bring your ideas to life.

To us, your success is everything.

**For more information, call us at 877-393-3393  
or email us at [sales@SignatureBoston.com](mailto:sales@SignatureBoston.com).**





# Alcoholic Beverages

## BEERS, SELTZERS & TEAS

### 12 OZ

- Corona Extra *Mexican Lager* **8.50**
- Allagash White *Belgian Wheat* **9**
- Sam Summer *American Wheat* **9**
- Nightshift Whirlpool **9.50**  
*New England Pale Ale*
- Harpoon IPA *New England IPA* **8.50**
- Jack's Abby House Lager **8.50**  
*New England Pale Ale*
- Nightshift Nite Lite **9**  
*Light Lager*
- Michelob Ultra *Light Lager* **8.25**
- Kona Big Wave *Golden Ale* **8.50**
- Truly Wildberry *Malt Seltzer* **9**
- Angry Orchard *Cider* **9**
- Dunkins Spiked Ice Tea **8.50**
- NUTRL *Vodka Seltzer* **10**
- Viva *Tequila Seltzer* **11**

### 14 & 16 OZ

- Pabst Blue Ribbon *Lager* **7.50**
- UFO Blueberry *Blueberry Wheat* **9**
- Southie Lager *Golden Lager* **8**

## WINE | by the glass

### WHITE

- CHARDONNAY Grayson, *California* **11**
- PINOT GRIGIO Bianco, *California* **11**
- SAUVIGNON BLANC Villa Maria, *New Zealand* **13**
- PROSECCO Gambino, *Italy* **12**
- SANGRIA Capriccio **13**

### ROSÉ

- ROSÉ Coppola, *California* **11**
- BBQ, *Argentina* **15**

### RED

- PINOT NOIR Noble Vines, *California* **11**
- SANGRIA Capriccio **13**

## SPIRITS | 13

- BOURBON Jim Beam
- GIN Bombay
- RUM Bacardi & Captain Morgan
- TEQUILA Old Mexican
- VODKA Tito's
- WHISKEY Jack Daniels

## COCKTAILS 13

- Tito's Peach Lemonade  
*Tito's, lemonade, peach puree*
- Seaport Mule  
*vodka, ginger beer, lime juice*
- Southie-Rita  
*tequila, triple sec, simple syrup, grapefruit juice, soda*
- Summer Street Sipper  
*whiskey, strawberry, lemon juice, soda water*
- Frosé  
*frozen strawberry rosé with raspberry vodka and lemon juice*

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# Specialty Wine

*Whites & Rosé by the Bottle*

## WHITE BLEND

Conundrum – Fairfield, California **42**

## RIESLING

Dr. Loosen (2020) – Mosel, Germany **72**

## PINOT GRIGIO

Jermann–Friuli – Venezia Giulia, Italy **46**

Zenato – Veneto, Italy **42**

Santa Margherita – Trentino-Alto Adige, Italy **52**

## SAUVIGNON BLANC

Jacques Dumont – Sancerre, France **38**

Stoneleigh – Marlborough, New Zealand **48**

Rombauer Vineyards – Napa, California **54**

## CHARDONNAY

Francis Ford Coppola “Diamond Collection” – Monterey, California **40**

Simi – Sonoma, California **45**

Sonoma-Cutrer – Sonoma, California **55**

Grgrich Hills Estate – Napa Valley, California **70**

## SPARKLING

Chloe Prosecco – Veneto, Italy **48**

Aria Cava Brut – Catalonia, Spain **44**

Francis Ford Coppola  
“Diamond Collection” Prosecco - Veneto, Italy **45**

BBQ White – Quinta de São Roque, Portugal **52**

Domaine Carneros Brut – Napa, California **60**

Veuve Clicquot Brut – France **135**

## ROSÉ

Segura Viudas Sparkling – Catalonia, Spain **40**

Whispering Angel – Provence, France **68**

BBQ Rosé – Quinta de São Roque, Portugal **52**

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## Specialty Wine (cont.)

### *Reds by the Bottle*

#### **RED BLEND**

Stag's Leap 'Hands of Time' – *Napa Valley, California* **70**

#### **MERLOT**

Francis Ford Coppola "Diamond Collection" –  
*Central Coast, California* **45**

Chateau Ste. Michelle "Indian Wells" – *Columbia Valley, Washington* **48**

Rutherford Hill – *Napa, California* **98**

#### **PINOT NOIR**

La Crema – *Monterey, California* **48**

Z. Alexander Brown – *Santa Lucia Highlands, California* **55**

EnRoute – *Russian River Valley, California* **60**

#### **CABERNET SAUVIGNON**

Bonterra – *Mendocino, California* **45**

Imagery – *Sonoma, California* **48**

Liberty School Reserve – *Paso Robles, California* **48**

Silverado – *Napa Valley, California* **85**

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# Non-Alcoholic Beverages

Water **4**

Pepsi, Diet Pepsi, Starry **4.50**

Lemonade, Brisk Iced Tea **4.50**

Red Gatorade **5**

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## Kid's Menu

*Served as a Boxed Meal for 12 and under*

### **MAINS** | *Select two*

- Hamburger or Cheeseburger\*
- Grilled Cheese Sandwich
- Chicken Tenders
- Jumbo Hot Dog
- Peanut Butter & Jelly

### **SIDES** | *Select two*

- Potato Chips **VG**
- Fresh Fruit Salad **VG GF**
- Pasta Salad **VG**
- Macaroni & Cheese **V**
- Garden Salad **VG GF**
- French Fries **VG**

### **SWEET ENDINGS**

- Chocolate Chip Cookie

### **DRINKS** | *Select one*

- Apple Juice Box
- Water Bottle

**\$16 per guest**

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# Passed Hors D'oeuvres

*Priced Per Piece, 50 Piece Minimum*

## FROM THE LAND

**Grilled Skirt Steak Tostada\* GF 6**

*Crispy rosemary tortilla chips, mango slaw, chipotle aioli, scallions*

**Pork Belly GF 5**

*Agave candied pork belly, sushi rice crispy, avocado crema, tajín*

**Boston Franks 4**

*Puff pastry, with spicy ketchup*

**Short Rib Arancini 5**

*Parmigiano, ragu, au jus aioli*

**Mediterranean Kofta GF 5**

*Tahini lemon yogurt, mint*

**BLT Bite 5**

*Bacon, lettuce, tomato, thousand island*

**New York Sirloin\* GF 6**

*Belgian endive, mango salsa, jalapeño, avocado mousse*

**Reuben Toast 5**

*Corned beef, sauerkraut, swiss cheese, thousand island*

**Empanadas 5.50**

*Short rib, jalapeño, chihuahua cheese, chipotle aioli*

**Bao Buns 6**

*Gua pork belly, cilantro, carrots, scallions*

**Beef Tartare\* 7**

*Capers, horseradish crema, brioche, mustard seed, cured egg*

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## Passed Hors D'oeuvres (cont.)

Mini Chicken Taquito **5**

*Buffalo, crispy tortilla, avocado ranch, pico de gallo*

Spicy Chicken Shell **4.50**

*Guacamole, pico, buffalo*

Chicken Salad Boat **GF 5**

*Endive, kewpie, baby corn, grapes, togarashi*

Tamari Gyoza **5**

*Chicken, broccoli, cheddar, dumpling, tamari*

Shallot Pâté **GF 6**

*Charred petals, liver pâté, sea salt, fig*

Sweet & Sour Chicken **GF 4.50**

*Chicken tenderloin, sweet and sour sauce, scallions*

Seared & Steam Wontons **6**

*Mushroom truffled chicken, crispy garlic chili oil*

Chicken & Waffle **6**

*Karaage chicken, buttermilk waffles, miso maple, scallions*

Pork Katsu **6**

*Japanese curry, nori tempura, seasoned sushi rice, scallions, black sesame*

Chicken Croquettes **4.50**

*Heirloom tomato concasse, basil oil, balsamic reduction*

Chipotle Chicken Meatballs **4.50**

*Salsa verde, cilantro*

Chicken Satay **GF 5**

*Honey ginger peanut sauce*

Chicken Souvlaki **GF 5**

*Tzatziki sauce, tahini, lemon, fresh oregano*

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## Passed Hors D'oeuvres (cont.)

### FROM THE SEA

Maryland-Style Crab Cake **5**

*Corn, radish, tartar sauce*

Bacon Wrapped Scallop **6**

*Panko crust, miso maple*

Grilled Shrimp & Watermelon **GF 5**

*Basil oil, balsamic reduction, feta crema*

Lobster Guacamole Chalupa\* **7**

*Pico de gallo*

Shrimp Cocktail\* **GF 5**

*Jumbo shrimp, cocktail sauce, lemon zest, meyer lemon aioli, radish*

Lobster Toast **8.50**

*Meyer lemon aioli, celery, brioche*

Lobster or Crab Rangoon\* **6**

*Wonton, cream cheese*

Aqua Chile **GF 5**

*Shrimp, cucumber, pickled onions, cilantro*

Potato Caviar **GF 8**

*Potatoes, fire roasted heirloom tomatoes, horseradish crema, caviar*

Cod Fritters **5.50**

*Corn, celery, peppers, garlic aioli*

Mini Sushi Taco\* **7**

*Tuna, ponzu sushi rice, meyer lemon aioli, crispy nori*

Deviled Eggs **GF 7**

*Egg, mustard seed, caviar, togarashi*

Beet Cured Salmon Sashimi\* **6**

*Nori tempura chip, miso aioli*

Lox Bite\* **7**

*Bagel bites, smoked salmon, caper, onions, heirloom tomatoes*

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## Passed Hors D'oeuvres (cont.)

### FROM THE FARM

Heirloom Caprese **V GF 5**

*Ciliegine, basil oil, micro basil, balsamic reduction*

Veggie Spring Roll **V 5**

*Spring vegetables, cabbage, sweet chili*

Tomato Mozzarella Bruschetta **V 4**

*Baguette, basil, balsamic reduction*

Arancini **V 5**

*Fontina, gochujang aioli*

Guacamole Cup **VG 4**

*Guacamole, pico de gallo*

Macaroni & Cheese Bite **V 4.50**

*Vermont cheddar, miso tofu aioli, togarashi*

Watermelon **V GF 4**

*Feta, mint, olive tapenade*

Charred Maitake **V GF 6**

*Sage, garlic, chipotle aioli, parmesan crisp*

Falafel Bite **V GF 4**

*Chickpea, cumin crème fraiche, fresh oregano*

Brie Triscuit **V 5.50**

*Torched brie, guava paste*

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## Passed Hors D'oeuvres (cont.)

### FROM THE GARDEN

Onigiri **VG GF 4**

*Seasoned sushi rice cake, tamari, nori*

Avocado Crisp **VG GF 6**

*Sushi rice, nori komi furikake, tamari, miso tofu aioli*

Chopped Salad Bite **VG GF 5**

*Cucumber, chickpea, corn salsa*

Thai Fritters **VG 5.50**

*Corn, Thai basil, carrot crema*

White Bean Toast **VG 5**

*Artichoke, basil oil, sun-dried tomatoes, baguette*

Charred Brussels **VG GF 6.50**

*Miso maple, mustard seed, pickled onions*

Hummus **VG GF 4.50**

*Cucumber, red pepper hummus, mint*

Golden Beet **VG GF 6**

*Watercress, orange segments, whipped miso tofu*

Asparagus **GF 6**

*Fire torched, chives, gochugaru, orange marmalade, oregano*

King Trumpet **VG GF 6**

*Pan-seared, garlic whipped miso tofu, sage, fig jam*

Shishito Peppers **VG GF 4**

*Charred cauliflower tofu mousse*

Enoki Mushroom Tempura **VG 6**

*Tofu garlic avocado mousse, furikake, tain*

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## Stationary Platters

### COLD DISPLAYS

*Serves 50 Guests*

#### Vegetable Crudité **V 300**

*Fresh seasonal vegetables & savory ranch*

#### Cheese Board **V 375**

*Served with an assortment of local and regional artisanal cheese, bread crisps & crackers*

#### Charcuterie Board **425**

*Cured meats, aged cheese, fruit jams & bread crisps*

#### Mediterranean Mezze Platter **V 325**

*Sliced cucumbers, marinated vegetables, roasted peppers, olives, feta cheese, hummus, bread sticks & fresh pita chips*

#### Guacamole Bar **V GF 525**

*Served with fresh chips, jalapeños & pico de gallo*

#### Assorted Dips **300**

*French Onion, Maple Bacon & Garlic Herb Dips; served with fresh pita, potato chips & sliced carrots, celery, peppers, radish*

#### Raw Bar\* **GF 1700**

*Oysters, clams, shrimp, lobster tail, Jonah crab or Alaska king crab legs (market availability), mignonette, tabasco, horseradish, pickled onion, lemons, cocktail sauce*

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## Stationary Platters (Cont.)

### HOT DISPLAYS

*Serves 50 Guests*

Slider Bar\* **500**

*Your choice of three*

*Beef, buffalo chicken, veggie, guacamole, meatball or pulled pork*

Chicken Wing Bar **GF 400**

*Crispy chicken served with buffalo & honey BBQ sauce & ranch for dipping*

Freshly Popped Popcorn **GF V 225**

Warm Pretzels **V 325**

*Served with mustard & cheese dipping sauce*

Hot Dog Cart **400**

*Served with traditional fixings*

Sausage Cart **450**

*Served with peppers & onions*

Flatbread Pizza Party **400**

*Cheese, pepperoni, BBQ chicken & wild mushroom*

Assorted Hot Dips **450**

*Served with pita chips, bread crisps, tortilla chips, celery & carrots*

Nacho Bar **GF V 400**

*Served with fresh chips, homemade salsas, pico de gallo & warm queso fundido*

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# Chef Attended Stations

*Priced Per Person*

Grilled Tenderloin of Beef\* **GF**  
Roasted Yukon Potatoes **GF VG**, and Roasted Asparagus **GF VG** **55**

Roasted Pork Loin\* **GF**  
Apple Cranberry Stuffing **VG**, and Honey Glazed Carrots **GF** **45**

Honey Thyme-Marinated Turkey Breast **GF**  
Roasted Sweet Potatoes with Brown Butter Glaze **V**, and Broccolini **GF VG** **45**

Rosemary Encrusted NY Sirloin\* **GF**  
with Red Wine Demi Glaze & Horseradish Sauce, Roasted Yukon  
Potatoes **GF VG**, and Broccolini **GF VG** **50**

Statler Chicken Breast **GF**  
with Mustard Cream Sauce & Lemon Thyme Jus, Honey Glazed  
Carrots **GF** and Wild Rice **GF VG** **45**

Bone-In Ham **GF**  
with Honey Mustard & Herb Mayo,  
Baked Macaroni & Cheese **V**, and Roasted Green Beans **GF VG** **45**

Herb Roasted Leg of Lamb\* **GF**  
with Red Chili Chimichurri **GF VG**  
& Miso Aioli, Wild Rice, and Broccolini **VG** **55**

*Stations will require additional attendants at \$150 per attendant.*

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## Sweet Treats

### DESSERT PLATTERS

*50 piece per platter*

Fresh Sliced Watermelon **GF VG 175**

Fresh Fruit Salad **GF VG 200**

Fresh Fruit Platter **GF 275**

*Fresh sliced, seasonal fruit & honey yogurt dipping sauce*

Cookies & Brownies **V 255**

Mini Cannoli **V 275**

Chocolate Covered Strawberries **V GF 375**

Tiramisu **V 400**

Assorted Mini Cheesecakes **V 400**

Churros **V 255**

Baklava **V 275**

Assorted Pastries **V 425**

Ice Cream Cart **V GF 400**

Novelties Cart **V GF 350**

Wild Pops Cart **V GF 450**

Sundae Bar **V 650**

*Select 3 flavors:*

*Vanilla, Chocolate, Strawberry, Coffee, Oreo or Chocolate Chip*

### TARTLETTES

*50 piece per platter*

Banana Cream **V 300**

Chocolate Mousse **V 325**

Key Lime **V 300**

Peach Cobbler **V 300**

S'mores **V 350**

Apple Crisp **V 300**

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LOVE LIFE!



# D Street Carnival

2 Hour Carnival Stations Setup Style

## FIRST COURSE | Select one

- Pretzel **V**
- Popcorn **V**
- Walking Taco

## MAINS | Select three

- Boston Burger\*
- Fenway Sausage
- Seaport Dog
- Vegetarian Burger **V**
- Turkey Leg **GF**

## ON THE SIDE | Select two

- Potato Chips **GF VG**
- Street Corn **V GF**
- Fried Pickles **V**
- Fried Cheese Curds

## SWEET ENDINGS | Select two

- Fresh Sliced Watermelon **GF VG**
- Cotton Candy **V GF**
- Caramel Apple **V**

**\$44 per guest**

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# Mexicali On D

*2 Hour Banquet Style Buffet*

## FIRST COURSE | Choose one

Guacamole **VG GF**

Corn Salad **VG GF**

## SECOND COURSE | Your choice of one salad & two dressings

Kale **GF V** - arugula, quinoa, pomegranate, red onion, almond, cotija cheese

Chopped Salad **GF V** - bib lettuce, Pico de Gallo, tortilla strips, chickpea, cucumber, cotija cheese

*Cilantro Lime, Toasted Cumin, Citrus Vinaigrette, Chipotle*

## MAINS | Your choice of three

Tacos

*Chicken, Shrimp, or Beef Birria*

Enchiladas

*Chicken enchilada with salsa roja, or salsa verde*

1/4 Chicken Mole **GF**

Vegan Chile Rellenos **VG GF**

Ancho Pork Tenderloin **GF**

## ON THE SIDE | Your choice of two

Grilled Street Corn **GF V**

Quinoa **GF VG**

Mexican Rice **GF V**

Black Beans **GF V**

## SWEET ENDINGS | Choose one

Churros **V**

Flan **V**

Tres Leche Cake **V**

**\$55 per guest**

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# North End Eatery

2 Hour Banquet Style Buffet

## INSALATE

Select one salad & two dressings

Arugula **V** - onions, olives, tomatoes, shave parmigiano cheese

Endive **V** - arugula, orange segment, purple cabbage, apple, candied pecans, blue cheese

Beet **V** - cranberries, candied pecans, golden beets, arugula, spinach, feta cheese

Olive Oil, Cippolini al balsamic, Aceto balsamic, Limone

## PRIMO | Select two

Parmesan Risotto **V**

Orecchiette **VG**

Gnocchi Burro **V**

Fettuccini **VG**

Rigatoni Alio Olio **VG**

## SECONDO | Select two

Bolognese **GF** or Meatball

Gamberi Fra Diavolo **GF**

Short Rib **GF**

Caponata **GF VG**

Fruitti di Mare **GF**

Chicken Parmegiano

## CONTORNO | Select two

Grilled Summer Vegetables **GF VG**

Broccolini **GF VG**

Asparagus **GF VG**

Roasted Yukon Potatoes **GF VG**

## DOLCE | Select one

Cannoli **V**

Tiramisu **V**

Lemon Ricotta Cake **V**

**\$70 per guest**

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# Off the Grille

*2 Hour Banquet Style Buffet*

## FIRST COURSE

*Select one salad & two dressings*

Mixed Greens Salad **GF VG** - Romaine, carrots, cabbage, tomatoes, cucumber

Romaine **V** - romaine, focaccia croutons, shave parmigiano cheese

Arugula **V GF** - onions, olives, shave parmigiano cheese

Summer Salad **GF VG** - carrots, bell pepper, cabbage, arugula, mango

*Italian, Ranch, Caesar, Blue Cheese, soy ginger*

## MAINS | *Select two*

Grilled Steak Tips\* **GF**

Grilled Salmon **GF**

Garlic Herb Chicken Breast **GF**

Grilled Stuffed Mushroom **VG GF**

## ON THE SIDE | *Select two*

Potato Salad **GF V**

Fresh Pasta Salad **V**

Baked Macaroni & Cheese **V**

Grilled Summer Vegetables **GF VG**

## SWEET ENDINGS | *Select two*

Cookies & Brownies **V**

Assorted Pastries **V**

Fresh Fruit Salad **GF VG**

Fresh Sliced Watermelon **GF VG**

**\$50 per guest**

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# Backyard BBQ

2 Hour Banquet Style Buffet

## FIRST COURSE

Select one salad & two dressings

- Mixed Greens Salad **GF VG**- Romaine, carrots, cabbage, tomatoes, cucumber
- Romaine **V**- romaine, focaccia croutons, shave parmigiano cheese
- Arugula **V GF**- onions, olives, shave parmigiano cheese
- Summer Salad **GF VG**- carrots, bell pepper, cabbage, arugula, mango

*Buttermilk Ranch, BBQ Vinaigrette, Honey Mustard, Blueberry Dressing, Honey Shallot, Blue Cheese*

## MAINS | Select three

- Carolina Beef Brisket **GF**
- Baby Back Ribs **GF**
- Cedar Plank Salmon **GF**
- Half Roasted Chicken **GF**
- BBQ Glazed Pineapple Pork **GF**

## ON THE SIDE | Select two

- Collared Greens **GF V**
- Macaroni & Cheese **V**
- Corn Bread **V**
- Bacon Maple Brussel Sprouts **GF**
- Cole Slaw **GF V**
- Boston Baked Beans **GF V**
- Corn on the Cob **GF V**

## SWEET ENDINGS | Select two

- Fresh Sliced Watermelon **GF VG**
- Cookies & Brownies **V**
- Apple Pie Tartelette **V**
- Peach Cobbler Tartelette **V**
- Key Lime Tartelette **V**

**\$60 per guest**

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# Land & Seaport

2 Hour Banquet Style Buffet

## FIRST COURSE

Select one salad & two dressings

- Mixed Greens Salad **GF VG** - Romaine, carrots, cabbage, tomatoes, cucumber
- Romaine **V** - romaine, focaccia croutons, shave parmigiano cheese
- Arugula **V GF** - onions, olives, shave parmigiano cheese
- Spinach **V GF** - strawberries, blueberries, onions, feta cheese
- Summer Salad **GF VG** - carrots, bell pepper, cabbage, arugula, mango
- Endive **V GF** - arugula, orange segment, purple cabbage, apple, candied pecans, blue cheese
- Beet **V GF** - cranberries, candied pecans, golden beets, arugula, spinach, feta cheese

Italian, Ranch, Greek, Caesar, Blue Cheese, Balsamic Vinaigrette, soy ginger

## SURF N TURF MAINS | Select two from each column

- |  |                               |
|--|-------------------------------|
| Petite Filet Mignon <b>GF</b>            | Lobster <b>GF</b>             |
| Braised Short Rib <b>GF</b>              | Pan-Seared Scallops <b>GF</b> |
| Pan-Seared Chicken Statler <b>GF</b>     | Cedar Plank Salmon <b>GF</b>  |
| BBQ Glazed Pineapple Pork Chop <b>GF</b> | Grilled Shrimp                |

## ON THE SIDE | Select two

- |  |                                     |
|--|-------------------------------------|
| Green Beans <b>GF VG</b>               | Whipped Potatoes <b>GF V</b>        |
| Macaroni & Cheese <b>V</b>             | Roasted Yukon Potatoes <b>GF VG</b> |
| Grilled Summer Vegetables <b>GF VG</b> | Pasta Salad <b>V</b>                |

## SWEET ENDINGS | Select two

- Chocolate Covered Strawberries **GF**
- Assorted Mini Cheesecake **V**
- Tiramisu **V**
- Apple Crisp Tartelette **V**
- Chocolate Mousse Tartelette **V**
- Peach Cobbler Tartelette **V**

**\$90 per guest**

All pricing is subject to 23% house fee & 7% tax.

Before placing your order, please inform your server of any food allergies.

\* Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.





# New England Clam Bake

2 Hour Banquet Style Buffet

## FIRST COURSE

New England Clam Chowder

## SECOND COURSE

Select one salad & two dressings

Mixed Greens Salad **GF VG** - Romaine, carrots, cabbage, tomatoes, cucumber

Romaine **V** - romaine, focaccia croutons, shave parmigiano cheese

Arugula **V GF** - onions, olives, shave parmigiano cheese

Spinach **V GF** - strawberries, blueberries, onions, feta cheese

Summer Salad **GF VG** - carrots, bell pepper, cabbage, arugula, mango

Italian, Balsamic, Ranch, Caesar, Blue Cheese, citrus, soy ginger

## CLAM BAKE **GF** | Select one

1 1/4 Steamed Lobster

Red Bliss Potatoes

Corn on the Cob

Little Neck Clams

Mussels

## MAINS | Select one

Baby Back Ribs **GF**

Grilled Petite Filet Mignon **GF**

Roasted Half Chicken **GF**

Stuffed Peppers **GF VG**

## ON THE SIDE | Select two

Garlic Green Beans **GF VG**

Roasted Yukon Potatoes **GF VG**

Corn Bread **V**

Baked Macaroni & Cheese **V**

Grilled Summer Vegetables **GF VG**

Cole Slaw **GF VG**

## SWEET ENDINGS | Select one

Cookies & Brownies **V**

Strawberry Shortcake **V**

Peach Cobbler **V**

Apple Crisp **V**

Sliced Watermelon **GF VG**

**\$96 per guest**

All pricing is subject to 23% house fee & 7% tax.

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