



Sheraton®
PORTSMOUTH
HARBORSIDE
HOTEL

Breakfast

TABLES

Minimum service of 15 people

All breakfast tables served with freshly brewed Starbucks® coffee, decaffeinated coffee, and a variety of Tazo® specialty hot tea and assorted chilled fruit juices

Harborside

Fresh cut seasonal fruit
Country scrambled eggs with fresh herbs
Crispy bacon, country sausage
Breakfast potatoes
Assorted breakfast pastries and bagels
22.00 per person

Rockingham

Fresh cut seasonal fruit
Country scrambled eggs with fresh herbs
Crispy bacon, country sausage
French toast
Breakfast potatoes
Assorted breakfast pastries and bagels
Hot oatmeal with brown sugar and dried fruit
26.00 per person

Healthy Beginning

Fresh cut seasonal fruit
Egg scramble with fresh vegetables
Turkey sausage
Greek yogurt parfait bar
Hot oatmeal with brown sugar and dried fruit
House made bran muffins & fruit breads
28.00 per person

Enhancements

Breakfast Sandwiches
6.00 per person

Breakfast Burritos
6.00 per person

Hard Boiled Eggs
3.00 per person

Warm Cinnamon Buns
6.00 per person

Belgian Waffles
5.00 per person

Yogurt Smoothies
6.00 each

Greek Yogurt Parfait Bar
7.00 per person

Starbucks Bottled Beverages
6.00 each

Vegetable Swiss Quiche
7.00 per person

Quinoa Porridge
with almond milk & honey
8.00 per person

Breakfast Pizza
with meat or vegetarian
8.00 per person

Omelet Station Chef Attended
10.00 per person
+ 75.00 chef fee (per chef)

Food and Beverage items are subject to 21% Service Charge plus 9% NH state Meal Tax. Guarantees are required 72 hours prior to event day.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness.
Any guest consuming alcohol must be of legal drinking age.

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Sheraton®
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Brunch

TABLE

*Minimum service
of 25 people*

Spinach salad
mushrooms, onions, tomato, sunflower seeds, provencal
vinaigrette

Assorted bakery scones and buttery croissants

Ricotta blintzes with fresh berry sauce

Fresh cut seasonal fruit

Bananas foster style French toast

Classic eggs benedict

Cottage potatoes

Fresh north Atlantic baked haddock with sherry lobster cream
sauce

Sautéed chicken with lemon basil caper sauce

Assorted chilled fruit juices

Freshly brewed Starbucks® coffee, decaffeinated coffee, and a
variety of Tazo® specialty hot tea

38.00 per person

Enhancements

Bloody Mary & Bellini Bar
10.00 per drink

Non-Alcoholic Sparkling Punch
25.00 per gallon

Alcoholic Sparkling Punch
45.00 per gallon

Chef attended
carved Virginia apricot and ginger glazed ham
10.00 per person + 75.00 chef fee (per chef)

Chef Attended omelet station
10.00 per person + 75.00 chef fee (per chef)



Sheraton[®]
PORTSMOUTH
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HOTEL

Breakfast

Continental

All continental breakfasts served with freshly brewed Starbucks[®] coffee, decaffeinated coffee, and a variety of Tazo[®] specialty hot tea and assorted chilled fruit juices

Signature Continental

Fresh cut seasonal fruit
Assorted breakfast pastries
Bagels with plain and flavored cream cheese
16.00 per person

Deluxe Continental

Fresh cut seasonal fruit
Bagels with plain and flavored cream cheese
Assorted breakfast pastries
Greek yogurt parfait bar
Hot oatmeal with brown sugar and dried fruit
20.00 per person

Enhancements

Breakfast Sandwiches
6.00 per person

Breakfast Burritos
6.00 per person

Hard Boiled Eggs
3.00 per person

Warm Cinnamon Buns
6.00 per person

Yogurt Smoothies
6.00 each

Greek Yogurt Parfait Bar
7.00 per person

Starbucks Bottled Beverages
6.00 each

Breakfast Pizza
With meat or vegetarian
8.00 per person

Quinoa Porridge
with almond milk & honey
8.00 per person

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Sheraton[®]
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Breaks

Create your own break

Select two beverages and two food items for one single time period of your choice

Beverage Selections

Freshly brewed Starbucks[®] coffee, decaffeinated coffee and a variety of Tazo[®] specialty hot tea
Milk and chocolate milk
Iced teas and lemonade
Assorted soft drinks
Bottled water
Bottled fruit juices
Honest Tea
Yogurt smoothies
Assorted sparkling water
Starbucks bottled beverages
Iced coffee

Food Selections

Assorted house made breakfast pastries, scones, and croissants
Individual low fat yogurts
Greek yogurt parfait bar
Fresh whole fruit
Individual bags of mixed nuts
Granola bars and trail mix
Assorted freshly baked cookies
Rich chocolate brownies
Dessert bars
Chocolate dipped strawberries
Vegetables and pita chips with hummus
Assorted bakery cupcakes
Warm jumbo soft pretzels with whole grain mustard
Tri-colored tortilla chips and salsa
Individual bags of chips, peanuts, and popcorn
Chocolate dipped pretzel rods
Biscotti
18.00 per person

Beverage Break

Serviced at three dedicated time periods throughout the day

Bottled water
Assorted soft drinks
Freshly brewed Starbucks[®] coffee, decaffeinated coffee and a variety of Tazo[®] specialty hot tea
16.00 per person

The Executive

Your all day break service at three dedicated time periods of your choice throughout the day

Pre Meeting

Assorted chilled juices
Assorted breakfast pastries
Bagels with plain and flavored cream cheese
Fresh cut seasonal fruit
Freshly brewed Starbucks[®] coffee, decaffeinated coffee, and a variety of Tazo[®] specialty hot tea

Mid-Morning

Freshly brewed Starbucks[®] coffee, decaffeinated coffee, and a variety of Tazo[®] specialty hot tea
Bottled water

Afternoon

Freshly baked cookies and brownies, dessert bars
Assorted soft drinks
Freshly brewed Starbucks[®] coffee, decaffeinated coffee, and a variety of Tazo[®] specialty hot tea
29.00 per person

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Sheraton[®]
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Breaks

Signature Breaks

Served with an assortment of soft drinks and bottled water, and freshly brewed Starbucks[®] coffee, decaffeinated coffee and a variety of Tazo[®] specialty hot tea

Ultimate Treat

Freshly baked cookies
Rice Crispy treats
Chocolate fudge brownies
Chocolate dipped strawberries
18.00 per person

Indulgence

Annabelle's ice cream
Hot fudge and hot caramel sauce
Assorted toppings, fresh whipped cream and a variety of nuts
18.00 per person

Energize

Chef's recipe energy bars with oats, dried fruit
peanut butter
Fresh whole fruit
Yogurt smoothies
Trail mix
20.00 per person

Harvest

A basket of fresh apples
Warm apple crisp with cinnamon whipped cream
Pumpkin spice squares with cream cheese icing
18.00 per person

Ballpark

Soft jumbo pretzels with spicy brown mustard
Cracker Jacks[®]
Tortilla chips and house made cheese sauce
17.00 Per person

Dip

Warm spinach artichoke dip
French onion dip
Hummus & salsa
Potato chips, pita, flatbread
17.00 per person

Tea Time

Assortment of tea sandwiches
Freshly baked scones, tea breads
Tea cookies & shortbreads
17.00 per person



Sheraton®
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Lunch

Plated Luncheon Entrees

All Luncheon entrees include salad course served with warm rolls and creamy butter, Chef's potato or rice, seasonal vegetable selection, chef's dessert, lemonade or iced tea, freshly brewed Starbucks® coffee, decaffeinated coffee and a variety of Tazo® specialty hot tea

For more than one selection please add \$2.00 per person

Salad Selections

Select one of the following

California field green salad with a chianti vinaigrette

Caesar salad

Crisp romaine lettuce, creamy Caesar dressing, herbed croutons and Parmesan cheese

Entrée Selections

Sautéed Boneless

Chicken Breast with lemon, basil, caper sauce
30.00 per person

Herb Crusted Sirloin

with a mushroom herb jus
33.00 per person

Sesame Seared Salmon

finished with a Thai chili sauce
32.00 per person

Baked Haddock

Traditional baked haddock with Ritz cracker crumbs and lobster sauce
33.00 per person

Roasted Garden Vegetable Ragout

(Gluten free/vegan entrée selection)

Roasted seasonal garden vegetable ragout with fresh basil and quinoa
29.00 per person

Stir Fried Tofu

(Gluten free/vegan entrée selection)

Stir fried tofu and seasonal garden vegetables in a sweet Thai chili sauce over steamed basmati rice
29.00 per person

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Chilled Salad Plates

All Chilled Salads Plates include

*Cup of Soup du Jour, served
with warm rolls and creamy
butter, chef's dessert,
lemonade or iced tea, freshly
brewed Starbucks[®] coffee,
decaffeinated coffee
and a variety of Tazo[®]
specialty hot tea*

Classic Caesar Salad
with Grilled Chicken
24.00 per person

Classic Caesar Salad
with Grilled Shrimp
26.00 per person

***For more than one
selection please add \$2.00
per person***

Chef Salad
with Provencal Vinaigrette
25.00 per person

Traditional Cobb Salad
with Grilled Chicken
26.00 per person

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Hot Lunch Tables

Minimum service of 20 people

All hot lunch tables include assorted soft drinks, bottled water, and freshly brewed Starbucks® coffee, decaffeinated coffee and a variety of Tazo® specialty hot tea

Signature

California field green salad with chianti vinaigrette

Balsamic tomato and cucumber salad

Chef's selection of rice or potato and seasonal vegetable

Fresh rolls and butter

Selection of cakes & tortes

Selection of Two Entrees:

Braised short ribs with burgundy and root vegetables

Herb roast sirloin with cabernet mushroom demi-glace

Sautéed chicken with lemon, basil, caper sauce

Grilled chicken with roasted shallot jus

New England style baked haddock

Sesame seared salmon with Thai chili sauce

Roast turkey with apple sage dressing

Penne with sun dried tomato, portabello mushroom, spinach, and roasted garlic

36.00 per person

Asian Table

Thai peanut chop salad

Sesame cold noodle salad

Korean barbeque short ribs

Hunan chicken

Vegetarian fried rice

Fried vegetable spring rolls

Pineapple sorbet

34.00 per person

South of the Border

Baja green salad with lime chipotle vinaigrette

Carne asada, char grilled flank steak marinated with lime, garlic, cumin, and chili powder

Chicken Tinga, braised chicken with chipotle peppers, onion, and tomato

Grilled peppers & onions

Cheese and scallion quesadilla

Sonoran Mexican style rice

Tres leche cake

34.00 per person

Little Italy

Minestrone soup

Classic Caesar salad

Penne pasta with marinara sauce

Italian meatballs

Chicken Marsala

Sausage & peppers

Warm garlic bread

White chocolate mousse cannolis and chocolate dipped biscotti

33.00 per person

Southern Comfort

California field green salad with chianti vinaigrette

Fresh baked cornbread

Potato salad

Country cole slaw

Barbeque pulled pork

Country fried chicken

Roasted potatoes

Peach crisp with fresh whipped cream

35.00 per person

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Lunch

Cold Lunch Tables

Minimum service of 20 people

All cold lunch tables include assorted potato chips, assorted cookies, brownies and dessert bars along with assorted soft drinks, bottled water, and freshly brewed Starbucks® coffee, decaffeinated coffee, and a variety of Tazo® specialty hot tea

Portsmouth Deli

Soup du jour
Tossed garden salad with chianti vinaigrette
Pasta salad
Sliced roast beef, turkey, ham, and Genoa salami
Assorted cheeses, breads, and wraps
24.00 per person

Soup & Salad Table

Choose one soup

Minestrone
Beef Barley
Butternut squash
Broccoli Gruyere
Tomato Boursin
Chicken Florentine
Vegan Hot and sour

Chopped Market Salad-mesclun lettuce mix with tomato, bleu cheese, hardboiled egg, red onion, cucumber

Baby spinach salad with mushrooms, onions, tomato, sunflower seeds
Rustic rolls

Selection of Two

Accompaniments:

Grilled marinated chicken
Grilled marinated flank steak
Grilled whole salmon
Grilled marinated vegetables
30.00 per person

Enhancements

Grilled marinated chicken breast
6.00 per person

Barbeque pulled pork
5.00 per person

Italian meatballs
5.00 per person

Curried mango chicken salad
6.00 per person

Lobster salad
12.00 per person

Shrimp salad
10.00 per person

Curried mango chicken salad
6.00 per person

Lobster salad
12.00 per person

Shrimp salad
10.00 per person

Award winning New England clam chowder
7.00 per person

House Made Soups

Minestrone
Beef barley
Butternut squash
Broccoli Gruyere
Tomato Boursin
Chicken Florentine
Vegan hot and sour
6.00 per person

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Lunch

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Corporate Sandwich

Selection of two salads

California field green salad
Classic Caesar salad
Spinach Salad
Pasta primavera salad

Selection of Two Sandwiches:

26.00 per person

Selection of Three Sandwiches:

30.00 per person

French ham & cheese
Cornichons, gruyere, tarragon mustard,
on a sliced baguette

Roasted pork
With pickled vegetables, Dijon
mustard, on a bulkie roll

Medium rare roast beef with thin
Bermuda onion, cheddar cheese, and
horseradish mayonnaise on a
Kaiser roll

Turkey salad
Roasted turkey, sun dried cranberries,
mayonaise, and multigrain bread

Roasted eggplant
Red peppers, white bean spread,
spinach, on focaccia

Albacore white tuna wrap with lettuce
and tomato

Italian hoagie with fresh basil
mayonnaise

Enhancements

Grilled marinated
chicken breast
6.00 per person

Barbeque pulled pork
5.00 per person

Italian meatballs
5.00 per person

Curried mango chicken salad
6.00 per person

Lobster salad
12.00 per person

Shrimp salad
10.00 per person

Award winning New England clam
chowder
7.00 per person

House Made Soups

Minestrone
Beef barley
Butternut squash
Broccoli Gruyere
Tomato Boursin
Chicken Florentine
Vegan hot and sour
6.00 per person

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Sheraton[®]
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Reception

TABLES

Artisan Cheese

with local and regional cheese selections
Served with savory crackers
10.00 per person

Traditional Vegetable Crudit 

Fresh vegetables served with a garlic herb dip
8.00 per person

Caramelized Brie en-Croute

Imported brie cheese wrapped with puff pastry and baked golden brown with brown sugar and walnuts. Served with seasonal berries, sliced French baguette
9.00 per person

North End Antipasto Display

Marinated mushrooms, Kalamata olives, provolone cheese, mortadella, Genoa salami, anchovies, vinegar peppers, mozzarella, tomatoes and Chianti vinaigrette
10.00 per person

Whipped Feta & Vegetables

Whipped feta drizzled with extra virgin olive oil, black pepper, served with toasted pita, and fresh vegetables
9.00 per person

Spreads and Breads

Variety of house made spreads & dipping oils with toasted pita, and sliced baguettes
8.00 per person

Charcuterie Display

Imported cured meat selections, cornichons, and grilled sourdough bread
12.00 per person

Classic Raw Bar

Shrimp, crab claws and oysters featured on ice display
(Market price)

Perfectly Paired

Choose two Items from our hors d'oeuvres options
Pair them with 2oz samplings of craft beer & wine for a special tasting station.
14.00 per person



Sheraton[®]
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Reception

HORS D'OEUVRES

COLD CANAPES

Shrimp Cocktail

Asparagus wrapped in prosciutto
with raspberry vinaigrette

Shrimp with avocado salad

Curried chicken, raisin and peanut salad
on toasted baguette

Beef carpaccio, pecorino, truffle oil with crostini

SPECIALTY HOT HORS D' OEUVRES

Grilled baby lamb chops with apple mint jelly

Scallops wrapped in bacon

House made crab cakes

Chicken kefta

Tomato eggplant crisp

Chicken adobo

Shrimp casino

Mushroom tarts

Short rib panini

Mini potato skins

Edamame dumplings

Raspberry brie phyllo

Beef empanada

Beef teriyaki

Mini beef wellington

175.00 PER 50 PIECES

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Sheraton
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HOTEL

Dinner

ENTREES

All dinner entrees include salad course served with warm rolls and creamy butter, roasted potatoes, seasonal vegetable selection, specialty dessert selection and freshly brewed Starbucks® coffee, decaffeinated coffee and a variety of Tazo® specialty hot tea

Salad Selections

Select one of the following

California Field Green Salad
with chianti vinaigrette

Baby Spinach Salad
with mushrooms, onions, tomato,
sunflower seeds
with a Provencal vinaigrette

Classic Caesar Salad
Crisp romaine lettuce, creamy Caesar
dressing, herbed croutons and
Parmesan cheese

Wedge Iceberg Salad
with diced tomato, bacon
and blue cheese dressing

Chicken Kalamata

Boneless chicken with sundried tomato
Kalamata olive stuffing, with supreme
sauce
37.00 per person

Garlic and Herb Statler Chicken

Classic Statler chicken breast roasted
with fresh herbs and a sun-dried
cranberry glaze
37.00 per person

Roast Prime Rib of Beef au Jus

14 ounce choice cut of beef served
with natural juices
40.00 per person

Herb Crusted Sirloin

with a mushroom herb jus
42.00 per person

Filet Mignon

Char grilled center cut tenderloin of
beef topped with a gorgonzola demi-
glace
50.00 per person

Land and Sea

6 oz. grilled petite filet mignon with
mushroom herb jus accompanied by
Maine crab stuffed shrimp
52.00 per person

Seared Salmon

Fresh North Atlantic salmon with
lemon herb vinaigrette
37.00 per person

New England Haddock

Traditional baked haddock with Ritz
cracker crumbs and lobster sauce
37.00 per person

Mediterranean Haddock

Fresh North Atlantic haddock filet with
a fresh tomato and caper relish
37.00 per person

Lobster Ravioli

with a spinach and
sherry cream sauce
38.00 per person

Roasted Garden Vegetable Ragout

(Gluten free entrée selection)
Roasted seasonal garden vegetable
ragout with fresh basil and quinoa
32.00 per person

Stir Fried Tofu (Gluten Free)

Stir fried tofu and seasonal garden
vegetables in a sweet Thai chili sauce
over steamed basmati rice
32.00 per person

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Desserts

Individual dessert selections available for all plated dinner entrees.

Please Select One of the Following

New York Style Cheesecake

Smooth and creamy New York style cheesecake served with fresh berry compote and fresh whipped cream

Pineapple Upside-Down Cake

A refined version of an American classic. Topped with a caramelized pineapple ring and fresh whipped cream

Tiramisu

A layer of creamy custard set atop espresso-soaked ladyfingers

Apple Crisp

Cinnamon sugar apples baked in a crisp served with warm caramel and fresh whipped cream

Black & White Chocolate Mousse Martini

Rich milk chocolate mousse served with red raspberries and fresh whipped cream with chocolate crisp pearls

Maine Blueberry Crisp

Fresh Maine blueberries traditional crisp topping with fresh whipped cream

Key Lime Pie

American dessert selection made with key lime juice and condensed milk with meringue

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Dinner

TABLES

All dinner tables includes, three salads, Chef's vegetable and Potato selection and seasonal dessert table along with freshly brewed Starbucks® coffee, decaffeinated coffee and a variety of Tazo® specialty hot tea

Two Entrée Dinner Table
42.00 per person

Three Entrée Dinner Table
46.00 per person

Four Entrée Dinner Table
50.00 per person

Salads

(All included in menu)

California field green salad
with Chianti vinaigrette

Baby spinach salad
with mushrooms, onions,
tomato, sunflower seeds,
with a Provencal vinaigrette

Vine ripened tomato
with fresh mozzarella
and balsamic vinaigrette

Dinner Table Entrée Selections

HERB ROASTED SLICED SIRLOIN
with a cabernet mushroom demi-glace

BONELESS SHORT RIBS OF BEEF
with merlot fine herb jus

Chicken Kalamata
Boneless chicken with sundried tomato
Kalamata olive stuffing, with supreme
sauce

Sautéed Chicken
with mushrooms and Marsala wine

Roast Vermont Turkey
With apple sage dressing and pan gravy

Roast Pork Loin
with a cider jus

Traditional New England Baked
Haddock
with Ritz cracker crumbs and lobster
sauce

Seared Salmon
Fresh North Atlantic salmon with
lemon herb vinaigrette

Lobster Ravioli
with wilted spinach and sherry cream
sauce

Wild Mushroom Ravioli
with a Madeira mushroom shallot
cream sauce

Lemon Basil Penne Primavera
Fresh seasonal vegetables tossed in a
light lemon basil sauce

Enhancements
Award winning New England clam
chowder
7.00 per person

House Made Soups
Minestrone
Beef barley
Butternut squash
Broccoli Gruyere
Tomato Boursin with Asiago crouton
Chicken Florentine
Vegan hot and sour
6.00 per person

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*All dinner tables include
freshly brewed Starbucks®
coffee, decaffeinated coffee
and a variety of Tazo®
specialty hot tea*

New England Classic
Clam Bake
Tossed baby field green salad
with chianti vinaigrette
Potato salad
1 ¼ pound Maine steamed lobster
Local steamers with broth
and melted butter
New England clam chowder
Garlic and herb roasted chicken
Sweet native corn on the cob
(seasonally)
Roasted red bliss potatoes
with fresh herbs
Honey corn bread with
sweet cream butter
Blueberry cobbler
(Market price)

Italian Dinner
Italian Sausage Soup
Orzo salad
Tuscan white bean salad
Asparagus salad with scallions and
Dijon vinaigrette
Porchetta traditional Italian style
roasted pork
Eggplant caponata
Chicken pesto penne with sautéed
onions and mushrooms
Garlic bread
Tiramisu
Italian cookie and cannoli platter
38.00 per person

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Any guest consuming alcohol must be of legal drinking age.

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Sheraton®
PORTSMOUTH
HARBORSIDE
HOTEL

Dinner

FOOD STATIONS

Soup and Salad Station

Served with warm rolls and butter

11.00 per person

Select One Soup

New England clam chowder

Butternut squash

Broccoli Gruyere

Tomato Boursin with Asiago crouton

Chicken florentine

Vegan hot and sour soup

Select Two Salads

California field green salad with Chianti vinaigrette

Classic Caesar salad

Baby spinach salad with mushrooms, onions, tomato, sunflower seeds, with a Provencal vinaigrette

Caprese salad with balsamic vinaigrette

Pasta Station

Served with garlic bread

12.00 per person

Select Two

Penne pasta with classic marinara sauce

Fettuccine with alfredo sauce

Penne with Bolognese sauce

Fettuccini with carbonara sauce

Penne pasta with olive oil, sun-dried tomato, spinach, lemon and pecorino cheese

Fusilli primavera

Late Night Munchies

Mini cheeseburger sliders

Chicken fingers with honey mustard and barbeque sauces

Beef hot dogs with side accompaniments

French fries

12.00 per person

Mashed Potato Bar

Boursin mashed potato

Yukon gold mashed potato

Served with accompaniments including butter, sour cream, bacon bits, Cheddar cheese and fresh chives

9.00 per person

Chef's Vegetable Station

5.00 per person

Select One of the Following

Green beans with dried cranberries and almonds

Asparagus with lemon herb butter

Spring garden medley

Whipped maple butternut squash

Summer squash, zucchini and cherry tomato with brown butter

Dessert Station

Assorted cakes, tarts, mini pastries, and tarts. Freshly brewed Starbucks® coffee, decaffeinated coffee and a variety of Tazo® specialty hot tea

14.00 per person

Ice Cream Sundae Station

Annabelle's local artisan ice cream,

hot fudge and caramel sauce,

assorted toppings, fresh whipped cream and a variety of nuts

Freshly brewed Starbucks® coffee, decaffeinated coffee and a variety of Tazo® specialty hot tea

17.00 per person

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Private Dinner

Maximum service of 25 people

Please contact your catering representative about limited dining options from our onsite dining room 250 Market as dinner menus vary per season

Our Executive Chef will be willing to customize a menu for your special event.

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Meet Me at the Bar...

Pretzel Bar

Hard & soft pretzels with assorted dipping mustards and sauces

9.00/person

Gourmet Burger Bar

4 oz burgers served with fresh rolls, mustards, aioli's, bacon, caramelized onions, cheeses, lettuce and tomato relish display

16.00 per person

Bagel Bar

Assorted bagels, whipped flavored cream cheeses, house smoked salmon with traditional accoutrements

13.00 per person

Mac & Cheese Bar

Homemade Mac & Cheese accompanied with bacon bits, chopped scallion, diced tomato, pepper jack and blue cheese crumbles.

13.00 per person

Taco Bar

Assorted salsa's, pico de gallo, sour cream, guacamole, ground taco beef, soft and hard taco shells, cheese, and traditional accoutrements

12.00 per person

Oyster Bar

Local oysters shucked to order with homemade mignonette & cocktail sauces

(Market price, per oyster)

Cookies & Milk Bar

Fresh baked cookies, milk & chocolate milk

9.00 per person

Wing Bar

Wings your way, tossed with buffalo, Thai chili, or barbeque

12.00 per person

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Action Carving Stations

All action carving stations are subject to a 75.00 chef attendant fee based upon one chef per 75 guests

Guarantee of action station items must be 75% of final attendance

Crusted Beef Tenderloin
Prepared with black pepper and Dijon crust, served with miniature rolls, imported mustard and sauce bernaise
16.00 per person

Roast Prime Rib of Beef au Jus
Choice cut of beef accompanied by creamed horseradish and miniature rolls
14.00 per person

Garlic Pepper Studded New York Strip Loin
Served with a cabernet mushroom demi-glace, creamed horseradish and miniature rolls
14.00 per person

Roasted Honey Turkey Breast
Served with orange cranberry relish, mayonnaise, and miniature rolls
11.00 per person

Apricot Ginger Smoked Ham
Served with buttermilk biscuits, mayonnaise and imported mustard
11.00 per person

Salmon en Croute
Whole salmon filet with boursin cheese, roasted red peppers, leeks, wrapped in puff pastry and baked golden brown
12.00 per person

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