

Bereavement Menu

THE DELI BUFFET

\$40 per person

Mixed salad greens, candied pecans, goat cheese, cherry tomato, orange tarragon dressing Fingerling potato salad, bacon and Dijon Cream Green bean and plum tomato, shallot vinaigrette Rosemary roasted beef Smoked breast of turkey Honey glazed ham Swiss cheese Cheddar cheese Smoked provolone Boston bibb lettuce Selection of olives and pickles Vine ripened tomato Dijon and whole grain mustard Horseradish cream Natural and herb mayonnaise Selection of sliced bread and rolls to include: baguettes, kaiser, focaccia rolls and sliced breads Miniature french style desserts Seasonal sliced fruits

THE RUSTIC NEW ENGLAND \$45 per person

Classic clam chowder Penne pasta salad with grilled vegetables, lemon and basil emulsion Cobb salad, boston bibb lettuce, bacon, tomato, blue cheese, chopped egg and a creamy buttermilk dressing Mustard crusted seared chicken with blistered tomato sauce Herb rubbed terez major steak, local mushroom ragout Rustic Vermont cheddar and chive whipped potato Seasonal roasted vegetable with balsamic glaze Chefs Choices of Assorted Mini Desserts Seasonal fruit salad

NORTH END BUFFET \$45 per person

Minestrone with arugula pesto soup Traditional caesar salad with focaccia crouton Tomato mozzarella salad, balsamic drizzle Roasted asparagus with pecorino cheese Tuscan seared chicken, artichokes, portobello mushrooms and madeira wine jus Line caught haddock, tomato, caper and lemon ragout Penne rigatoni, olive oil, spinach, cured red tomato and asiago cheese Mini assorted Italian desserts Seasonal fruit medley