

The Chef's Table

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Parties to Go Menu - 2009

This menu is designed for self-service parties. Reheating directions can be provided for all items. Staff and rental equipment are available upon request.

HORS D'OEURVE

(the following are selections from our Hors d'Oeuvre menus that can be pre-assembled for delivery to your event. If you will be having staff at your event please ask to see our full list of hors d'Oeuvre which will include items that our staff can assemble immediately prior to serving) All Hors d'Oeuvre are priced per dozen unless otherwise noted.

Seafood

Prosciutto and Rosemary wrapped shrimp with Aioli 31.00
Coconut and Pistachio Crusted Shrimp with Apricot Dipping Sauce 31.00
Maple Glazed Sea Scallops with Bacon 20.00
Crab Cakes with Jay's Chipotle Aioli 24.00

Meat/Game

Chicken Pot Stickers with Sweet Soy Reduction and Shaved Scallions 18.00
Beef Teriyaki Saté with Soy Glaze and Toasted Sesame Seeds 21.00
Chicken Saté with Peanut Sauce 20.00
Miniature Beef Wellingtons with Mushroom Duxelle and Mustard Cognac Béarnaise 22.00
Sausage and Fresh Fennel Filled Mushroom Caps 20.00

Vegetarian

Warm Smoked Pear Tart with Blue Cheese and Pecans 16.00
Vegetable Spring Rolls with Nuoc Chaum Dipping Sauce 19.00
Asiago filled Mushroom Caps with Truffle Essence 19.00
Corn, Red Pepper and Cilantro Fritters with Roasted Red Pepper Coulis 18.00

STATIONARY HORS D'OEUVRES

Cheese Display - Domestic and Imported Cheeses with Water Biscuits, Baguettes and Seasonal Fresh Grapes and Fruits 2.50 per serving – 15 serving minimum

Crudité Display Vegetables to include assorted bell peppers, celery, carrots, and tomatoes and blanched baby broccoli, cauliflower and sugar snap peas (seasonal) and Dips 2.75 per serving – 15 serving minimum

Bruschetta Display an array of Grilled Breads accompanied by Roasted Tomatoes, Marinated Olives, Red Onion, Garlic, Fresh Basil, Olive Tapenade and Fresh Mozzarella Cheese 5.00 per serving – 15 serving minimum

Caramelized Onion and Spinach Dip served with Water Biscuits 22.00, serves 15-16

Crab, Brie and Artichoke Dip served with Water Biscuits 30.00, serves 15-16

French Cream Brie in Puff Pastry w/ Dried Fruit and Toasted Almonds with Water Biscuits 40.00 serves 25

Sun Dried Tomato-Artichoke Six Layer Mascarpone Torte with Grilled Breads 45.00 serves 25

Chicken or Beef Warm Taco Dip with Crisp Flour and Corn Tortilla Chips 19.00 –serves 10

SALADS

Arugula and Goat Cheese Salad with Red Onion, Red Bell Pepper and Smoked Almonds. Served with Tangerine Dressing. 4.00

Field Green Salad with Diced Cucumbers, Tomatoes, Peppers, Spun Carrots and Balsamic Vinaigrette 3.00

Field Green Salad with Smoked Pears, Dried Cranberries, Toasted Pecans and Cranberry Vinaigrette 3.50

Fresh Seasonal Fruit Salad 15.00 per quart serves 4-6

Wild Rice Salad with Toasted Pecans and Sun Dried Cranberries, 15.00 per quart, serves 4-6

Sliced Vine Ripe Tomato Salad with Fresh Mozzarella, Extra Virgin Olive Oil & Aged Balsamic Vinegar 4.50

Lomein Noodles with Julienne Vegetables, Chiffonade Bok Choy and Toasted Peanuts in a spicy Peanut Sauce. 2.50
Tortellini Salad with Herb Vinaigrette 15.00 per quart, serves 4-6
White Balsamic Potato Salad with New Potatoes and Fine Herbs 10.00 per quart, serves 4-6

HOMEMADE SOUPS – all priced per quart

Wild Mushroom Puree 10.00
Butternut Puree 10.00
Carrot and Ginger 10.00
Tomato and Basil Puree 10.00
Beef Chili 10.00
New England Clam Chowder (5 quart min) 12.50

HEARTY FINGER SANDWICHES

Sandwiches are available, minimum 1 dozen per item, minimum 3 dozen for whole order.

Chicken Salad with Grapes and Pecans
Smoked Turkey with Cranberry-Sage Aioli and Sprouts
Honey Ham with Swiss and Orange-Dijon Aioli
45.00 per dozen
Beef Tenderloin with Roasted Red Peppers and Field Greens, Horseradish Sauce
Grilled Vegetables with Goat Cheese and Field Greens
55.00 per dozen

BRUNCH

Fresh Sliced Seasonal Fruit and Berries with Honey-Lime Yogurt
4.75 per serving (minimum 8 servings)

French Toast – all served with Vermont Maple Syrup

Texas French Toast – 4.00 per person
French Toast Sticks (kid friendly) 12.00 per dozen, served with individual syrup cups

Assorted Strata ½ pan serves 10-12

Sausage, Potato and Cheddar
Red Pepper, Scallion and Feta
Ham with Swiss and Asparagus or Broccoli
Bacon with Swiss and Asparagus or Broccoli
Roasted Vegetable and Gruyere
Roasted Red Pepper or Mushroom and Goat Cheese
28.00 each

Lobster, Camembert and Asparagus
65.00 each

Frittata Galettes – minimum of 10 – all served with Roasted Tomato Sauce and cut into rounds

Broccoli and Swiss Cheese 5.50

Roasted Pepper and Goat Cheese 6.00
Mushroom and Goat Cheese 6.00

Fresh Baked Jumbo Muffins and Large Tea Breads

Choose from Lemon-Poppy, Bourbon-Pumpkin-Pecan, Cranberry-Pistachio, Date-Nut, Blueberry, Raspberry-Lemon, Caramel-Apple, Corn, Oatmeal-Raisin, Carrot, Chocolate Chip, Banana with or without Walnuts
Muffins: 28.00 per dozen (min ½ dozen per variety) Tea Bread: 18.00 each

French Crêpes

Chicken, Mushroom, Caramelized Onion and Grapes with Brandy-Thyme Cream

Ham with Swiss, Mushroom, Roasted Red Peppers and Asparagus

Turkey, Smoked Gouda, Tomatoes and Fresh Spinach

35.00 per dozen

Shrimp and Sautéed Vegetable with Lemon Cream

Crab, Mushroom and Asparagus with Brie

45.00 per dozen

Maple Glazed Breakfast Sausages, 14.00 per dozen

ENTREES

Entrees are priced either by serving or by tray size. A half tray will generally serve 8 - 10 adults and a full tray will serve 18 - 20.

Poultry

Chicken Romano 50.00 half tray 85.00 full tray

Chicken Fricassee w/ Sautéed Shallots, Mushrooms, Artichokes and Parmesan Cheese

Roasted Chicken tossed with Porcini Cream Sauce, Fettuccine, Peas and Corn 45.00 half tray/85.00 full tray

Chicken, Broccoli and Penne 30.00 half tray/55.00 full tray

Baked Chicken and Penne w/ Roasted Tomato Sauce Topped w/ Mozzarella and Herbs 35.00 half tray/60.00 full tray

Chicken Roulade Stuffed w/ Roasted Red Peppers, Spinach and Goat Cheese and Served w/ a Balsamic Beurre Blanc. 120.00 (serves 20-25)

Double Stuffed Chicken with Asparagus Mousse 120.00 (Serves 20-25) 70 (Serves 10-12)

Double Stuffed Chicken with Mushroom Mousse 120.00 (Serves 20-25) 70 (Serves 10-12)

Double Stuffed Chicken with Artichoke and Prosciutto inlay 120.00 (Serves 20-25) 70 (Serves 10-12)

Double Stuffed Chicken with Ham and Cheese 120.00 (Serves 20-25) 70 (Serves 10-12)

Cranberry Turkey Breast Roulade with Cider Mustard Jus Lie 60.00 serves 12

Honey and Rosemary Glazed Boneless Breast of Turkey with Cranberry Citrus Relish and Pan Gravy
50.00 (serves 12) 90.00 (serves 24)

Chicken Piccata 7.00 per serving (min 6 servings)

Chicken Marsala 7.00 per serving (min 6 servings)

Beef

Sliced Filet of Beef Platter – serves 20 - 225.00

Served with Horseradish Cream, Caramelized Onions and Crusty Rolls

Whole Sirloin of Beef – serves 10-12 - 120.00 choice of seasoning:

Provençal – Extra Virgin Olive Oil with Herbs de Provence

Ginger and Sesame Glaze

Balsamic and Garlic Marinade

Beef Bourguignon over Egg Noodles w/ Mirepoix 50.00 half tray/95.00 full tray

Pork

Gingersnap and Dijon Crusted Spiral Ham

with Pommery Mustard and Orange Dijon Aioli 75.00/serves 15-20

Whole Loin of Pork with Cranberry and Candied Ginger Glaze \$180 serves 20

Dried Fruit Stuffed Loin of Pork with Sweet Madeira Sauce 85.00 per loin serves 8-10

Vegetarian

Mushroom Ravioli w/ Porcini Cream Sauce and Mushroom Ragout 80.00 half tray/135.00 full tray

Pasta Primavera 35.00 half tray/60.00 full tray

Seafood

Garlicky Shrimp and Bowtie Pasta with Fresh Herbs, Lemon and Asparagus 85.00 half tray/150.00 full tray

Spice Rubbed Grilled Salmon with Chipotle Aioli 9.00 per serving (min 6 servings)

Grilled Atlantic salmon w/ a Cherry Tomato Salsa 9.00 per serving (min 6 servings)

Grilled Shrimp and Scallop Arrabiata 75.00 half tray/140.00 full tray

Lasagne

Classic Meat and Cheese 30.00 (serves 10-12)

Roasted Vegetable Marinara 30.00 (serves 10-12)

Lasagne Bianco with Tomatoes, Fresh Spinach, Three Cheeses & Basil, Garlic Parmesan Cream 34.00 (serves 10-12)
with Grilled Chicken 38.00 with Grilled Shrimp 42.00

Kids Entrees

Homemade Chicken Fingers – 23.00 per dozen

Macaroni and Cheese 25.00 half tray

American Chop Suey – 40.00 half tray

SIDE DISHES

Vegetables – 14.00 per quart

Seasonal Vegetables Roasted with Olive Oil and Fresh Thyme

Green Beans Amandine

Oblique Cut Roasted Carrots with Honey Glaze

Roasted Root Vegetables with Rice Wine Vinegar and Herbs

Roasted Butternut Squash with Fresh Thyme and Vegetable Stock

14.00 per quart, serves 4-6

Balsamic Grilled Vegetable Platter 4.00 per guest

Starches – 12.00 per quart

Mashed Yukon Gold Potatoes

Roasted Garlic Smashed Red Bliss Potatoes

Potato and Cheddar Soufflé with Bacon ½ hotel pan 38.00 serves 15

Herb Roasted Red Creamer Potatoes

Basmati Rice

Confetti Cous Cous

French Style Dinner Rolls with Sweet Butter 8.00 per dozen

DESSERTS

Finger Desserts

Large Strawberries dipped in Dark and White Chocolate 20.00 per dozen

French Mini Pastries 18.00 per dozen

Holiday Sugar Cookies 10.00 per dozen

Brownies and Squares 16.00 per dozen

Brownie Truffles 17.50 per dozen

Petit Fours 24.00 per dozen

Seasonal Fruit Cobbler 29.00 serves 10-12

Specialty Occasion Cakes available upon requests for Birthdays, Graduations, Communion, etc..

Items as listed are minimum orders, if fewer quantities are required, please inquire for pricing. 48 hours notice is required for all orders. However, we are confident of our skill to be able to accommodate any last minute needs you may have. Let us know if we can help! A credit card or deposit will be needed when you order to hold reservation. All items are served on high quality plastic or oven ready disposable pans. All appropriate menu items come with complete re-heating instructions. Delivery is available. Please call for rates. All prices are subject to 5% Massachusetts tax