



## Catering Guide

### CONTINENTAL BUFFET | 12 per person

\*AVAILABLE UNTIL 11 A.M

*Includes:*

Assorted Muffins, Danish + Coffee Cake  
Individual Fresh Fruit Cups

Coffee + Tea

*Enhancements:*

Juice +3pp  
orange, cranberry, grapefruit  
Scrambled Eggs +\$5pp  
Brioche French Toast +\$6pp

Breakfast Potatoes +\$4pp  
Bacon +\$6pp  
Maple Sausage +\$6pp

### BRUNCH BUFFET | 46 per person

*Includes:*

Assorted Muffins + Danish  
Individual Fresh Fruit Cups  
Scrambled Eggs  
Brioche French Toast maple syrup

Breakfast Potatoes  
Choice of Bacon or Maple Sausage  
Choice of One (1) Main  
Coffee + Tea

#### MAINS

**Pan-Seared Salmon**  
cherry tomato-caper chutney

**Chicken Piccata**  
capers, lemon, white wine sauce

**Baked Cod**  
buttered panko crumb, lobster cream

**Herbed Chicken + Cheese Tortellini**  
fire-roasted tomato, spinach, parmesan cream sauce

*Brunch Add-Ons:*

Juice +3pp  
orange, cranberry, grapefruit

**Yogurt Parfaits +\$4pp**  
yogurt, granola, fresh berries

*Brunch Add-Ons (continued):*

**Waffle Station +\$10pp**  
strawberry, blueberry, banana, Hershey's®  
chocolate syrup, whipped butter, vermont maple,  
bacon crumbles, whipped chantilly cream  
*add chicken +\$6pp*

**Chef Attended Omelet Station +\$12pp\***  
ham, bacon, caramelized onion, mushroom,  
bell pepper, baby spinach, mozzarella, cheddar  
*Chef Attendant Fee \$150*

**Caesar Salad +\$5pp**  
crisp romaine, parmesan, herb croutons,  
house caesar dressing

**Mixed Greens Salad +\$5pp**  
cherry tomatoes, cucumber, carrot, vinaigrette

**Vegetable Medley +\$5pp**  
zucchini, summer squash, carrot, red bell pepper,  
brussels sprouts

## LIGHT LUNCHEON | 34 per person

### Includes:

Choice of Mixed Greens or Caesar Salad

Three (3) Types of Wraps

Pasta Salad

House Potato Chips

Coffee, Tea + Soda

### SALADS

#### Caesar Salad

crisp romaine, parmesan, herb croutons,  
house caesar dressing

#### Mixed Greens Salad

cherry tomatoes, cucumber, carrot,  
balsamic vinaigrette

### Optional Enhancement:

New England Clam Chowder oyster crackers +6pp

### WRAPS

#### Turkey Wraps

bacon, lettuce, tomato, avocado, pesto mayo

#### Vegetable Wraps

roasted vegetables, mixed greens,  
balsamic reduction

#### Italian Wraps

italian meats, mozzarella, hot peppers,  
lettuce, tomato, onion

## LUNCH + DINNER BUFFET 46 per person with two mains | 50 per person with three mains

### Includes:

One (1) Starter

Two (2) or Three (3) Mains

Two (2) Sides

### STARTERS

#### Caesar Salad

crisp romaine, parmesan, herb croutons,  
house caesar dressing

#### Mixed Greens Salad

cherry tomatoes, cucumber, carrot,  
balsamic vinaigrette

### SIDES

#### Vegetable Medley

zucchini, summer squash, carrot,  
red pepper, brussels sprouts

#### Green Beans + Carrots

garlic butter

#### Roasted Potatoes

#### Red Bliss Mashed Potato

#### Herb Rice Pilaf

### MAINS

#### Macaroni & Cheese

parmesan, chive crumb

#### Chicken Piccata

capers, lemon, white wine sauce

#### Herbed Chicken + Cheese Tortellini

fire-roasted tomato, spinach,  
parmesan cream sauce

#### Baked Cod

buttery panko crumb, lobster cream

#### Pan-Seared Salmon

cherry tomato-caper chutney

#### Sliced Sirloin

mushroom-red wine sauce

#### Herb-Rubbed Turkey Breast

sage gravy, cranberry sauce

#### Garlic-Rubbed Beef Tenderloin Carving Station

red wine sauce + \$12 pp

#### Slow Roasted Prime Rib Carving Station

au jus, horseradish crema +\$10pp

\*Carving Station Chef Attendant Fee \$150

## PLATED LUNCH + DINNER *priced per person*

*Per person price determined by 'Main' course price*

### *Includes:*

#### **One (1) 'Starter' course**

*to be served to each of your guests*

#### **Up to two (2) 'Main' courses**

*for your guests to choose from in advance\**

#### **One (1) 'Dessert'**

*to be served to each of your guests*

#### **Warm Dinner Rolls**

#### **Coffee + Tea Service**

*\*Individual Main Course selections must be submitted two (2) weeks prior to your event.  
Add an additional Starter Course +\$8pp*

### **STARTERS**

*select one (1):*

#### **New England Clam Chowder**

#### **Caesar Salad**

crisp romaine, parmesan, herb croutons,  
house caesar dressing

#### **Mixed Greens Salad**

cherry tomatoes, cucumber, carrot,  
house vinaigrette

#### **Signature Wedge Salad**

candied bacon, cherry tomato, crispy onion  
ring, great hill bleu cheese dressing +\$2 pp

### **DESSERTS**

*select one (1):*

#### **Flourless Chocolate Cake**

whipped cream, raspberries

#### **Carrot Cake**

caramel drizzle

#### **Ricotta Cheesecake**

fresh berries

#### **Apple Crostata**

whipped cream

#### **Berry Shortcake**

sweet biscuit, seasonal fruit compote,  
whipped cream

### **MAINS**

*select up to two(2):*

#### **Pan-Roasted Chicken Breast \$46pp**

port-shallot reduction, roasted potato, asparagus

#### **Provolone + Prosciutto-Stuffed Chicken \$46pp**

madeira mushroom sauce, garlic mashed potato,  
haricots verts

#### **Baked Haddock \$48pp**

buttery panko crumb, lobster cream,  
mashed potato, asparagus

#### **Pan-Seared Salmon \$49pp**

lemon caper butter, herb pilaf, haricots verts

#### **Mushroom Risotto \$42pp**

parmesan, truffle oil, dressed arugula

#### **Vegetable Bolognese \$42pp**

oven-roasted vegetables, garbanzo beans,  
cremini mushroom, san marzano tomato, shaved  
parmesan, zucchini noodles, extra virgin olive oil

#### **Grilled Filet Mignon \$58pp**

red wine sauce, mashed potato, asparagus,  
crispy onion

#### **Surf + Turf \$75pp**

herb-roasted petite filet mignon, shallot confit  
butter, poached lobster tail, mashed potato,  
asparagus

## STATIONARY DISPLAYS *price per person | minimum 25 guests*

### Vegetable Crudités | 5

carrot, celery, cucumber, bell pepper, cauliflower, grape tomato, radish, hummus, house ranch dip, bleu cheese dressing

### Raw Bar | 20

shrimp cocktail, local oysters, little neck clams, house cocktail sauce, horseradish, lemon  
*add steamed + chilled half lobster tails +market price*

### Cheese | 9

chef's selection gourmet cheeses, fig jam, honey, red grapes, crackers, crostini

### Enhance with:

**Charcuterie** chef's selection Italian meats +\$6pp

## HORS D'OEUVRES *price per piece | minimum 25 pieces per selection*

**Shrimp Cocktail** | 4  
house cocktail sauce

**Crab Rangoon** | 4  
sweet chili sauce

**Coconut Shrimp** | 4.5  
sweet chili sauce

**Bacon-Wrapped Scallop** | 4.5  
maple drizzle

**Mini Crab Cake** | 4.5  
red pepper aioli

**Mini Bacon Cheeseburger** | 4.5  
american, bacon, special sauce  
*add french fry cone +\$2pp*

**Chicken Bite** | 3.5  
pink peppercorn-honey sauce

**Coconut Chicken** | 3.5  
sweet chili sauce

**Teriyaki Beef** | 4

**Mac + Cheese Cup** | 3

**Caprese Skewer** | 3  
basil oil, aged balsamic

**Mini Brie en Croûte** | 3.5  
raspberry

**Phyllo-Wrapped Spinach + Feta** | 3  
tzatziki

**Vegetable Spring Roll** | 3  
sweet + sour sauce

**Risotto Fritter** | 3  
san marzano tomato sauce

**Truffle Fry Cone** | 3.5  
garlic aioli

**Chicken + Waffle Bite** | 3.5  
maple-bacon glaze

**Mini Grilled Cheese** | 5  
tomato soup shooter

**Vegetable Dumpling** | 3.5  
ponzu

## FOOD STATIONS *price per person | minimum 60% of guest count*

### PIZZA STATION | 12

#### Includes:

**Veggie**  
pizza sauce, cheddar + mozzarella blend, bell pepper, mushroom, onion

**Pepperoni**  
pizza sauce, cheddar + mozzarella blend

**Buffalo Chicken**  
cheddar + mozzarella blend, bleu cheese drizzle

**Cheese**  
pizza sauce, cheddar + mozzarella blend

### PASTA STATION | 16

#### Includes:

**Penne**  
san marzano tomato sauce, parmesan, extra virgin olive oil

**Cheese Tortellini**  
tomato, parmesan cream sauce

**Mezza Rigatoni**  
broccoli, garlic oil

**Caesar Salad**

**Accompaniments:** parmesan cheese, focaccia

**Optional Enhancements:** Grilled Chicken +\$4 | Meatballs +\$5 | Seared Shrimp +\$6

## FOOD STATIONS *continued*

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### TACO STATION | 14

*Includes:*

**Ground Beef**

**Grilled Chicken**

**Soft Flour Tortillas**

**Crunchy Corn Shells**

**Accompaniments:** monterey jack, lettuce, tomato, guacamole, sour cream, pickled jalapeño, corn salsa, pico de gallo, hot sauce

### CARVING STATION *priced per person\**

**Herb-Rubbed**

**Turkey Breast | 19**

sage gravy, cranberry sauce

**Slow Roasted**

**Prime Rib | 26**

au jus, horseradish crema

**Garlic-Rubbed Beef**

**Tenderloin | 29**

red wine sauce

**Herb-Crusted Sirloin | 24**

cognac peppercorn sauce

**Accompaniments:** warm rolls + butter, choice of mixed greens or caesar salad

*\*Chef Attendant required \$150*

## DESSERT DISPLAYS *price per person*

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**Assorted Cookies + Brownies | 6**

**Assorted European Miniature Pastries | 10**

**Coffee + Tea Station | 3**

**Dessert Table | 16**

donut holes, mini cannoli, mini whoopie pies,  
petit chocolate chip cookies, s'mores mousse cups,  
strawberry shortcake trifle

Outside Dessert Fee +\$2pp

service, utensils, plates + napkins provided by Weathervane Golf Club

Gluten-friendly, vegan and vegetarian options are available upon request. *Modifications and additional charges may apply.*

Room fees and minimums apply. Pricing is subject to a 7% state and local tax, 20% gratuity and 6% administrative fee.