

PAVILION

Included Stationary Apps (Choose Two)

**New England Cheeses**

Apple Butter | Asian Pear | Honeycomb | Almonds | Brioche  
Crostini

**Housemade Parker House Rolls**

Roasted Garlic & Herb Butter

**Crudite Display** v/GF

Selection of Fresh vegetables served with Roasted Bell Pepper  
Hummus and Green Goddess Dip

Add On's

**Shrimp Cocktail** GF - add \$4/pp

Head on Shrimp | Cocktail Sauce | Preserved Lemon

**Seafood Tower- Add on - MKT Price**

Poached Shrimp and Lobster, Oysters & Clams on the Halfshell,  
Crab Salad, Cocktail Sauce, Roasted Garlic Aioli, mignonette and  
lemon wedges

Add Caviar Supplement - MKT Price

Toasted Brioche, Sieved Egg, Diced Shallot, Creme Fraiche

Choose Two:

**Seasonal Soup**

Crispy Shallot | Herb Oil

**Roasted Beets** GF

Roasted Garlic Aioli | Caramelized Onion | Apple | Spiced Walnuts

**Mixed Greens** v/GF

Green Goddess | Radish | Carrot | Pepitas | Apple

**Caesar Salad**

Romaine | Caesar Dressing | Shaved Parmesan | Brioche Croutons

Choose Two: all GF

**Pan Seared Salmon**  
Romesco

**\*Roasted NY Strip**  
Black Truffle Jus

**Roasted Chicken Breast**  
Chimichurri

**Pan Seared Cauliflower** v  
Herb & Almond Puree

Choose One Starch: all GF

Roasted Garlic & Herb Mashed Potatoes  
Wild Rice with Mixed Vegetables v

Choose One Veg: all GF

Roasted Seasonal Vegetables v  
Sauteed Broccolini and Baby Carrots v

Choose One:

**Chocolate Cake**

Coffee Buttercream | Chocolate Cremeux | Candied Hazelnuts |  
Coffee Anglaise

**Bruleed Cheesecake**

Vanilla Bean Meringue | Coconut Anglaise | White Chocolate  
Cremeux

NORTHERN COMFORT  
Hospitality Group

GF: Gluten Free | V: Vegan

*If you have any questions regarding food allergies please alert your server prior to ordering.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*