



## The Platinum Menu Collection

### Stationary Displays

- Vegetable Antipasto Display
- Fresh Seasonal Fruit Display
- Imported Cheese & Cracker Board

### Passed Hors D'oeuvres

- Bacon Wrapped Scallops
- Coconut Shrimp
- Beef Wellington
- Spanakopita
- Vegetable Quiche

### First Course

- Strawberry Salad
- Strawberry, Candied Walnuts, Goat Cheese, Grapes, Baby Spinach with a Honey Vinaigrette
- Caprese
- Sliced Local Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil, Balsamic Reduction
- Garden Salad
- Iceberg Lettuce, Cucumber, Radicchio, Red Onion, and Tomatoes
- Classic Caesar
- Romaine Lettuce, House made Croutons, Parmesan Cheese, Caesar Dressing

### Entrees

- Vegetable Terrine with Tomato Coulis
- Stuffed Chicken DeFlorenca
- Boston Baked Scrod
- 8 oz. Filet Mignon
- Duet of 2 Stuffed Shrimp and Chicken Piccata
- Duet of 2 Stuffed Shrimp and 10 oz. Sirloin Steak

### Starches

- Roasted Garlic Mashed Potatoes
- Roasted Fingerling Potatoes
- Delmonico Potatoes
- Seasonal Vegetable Risotto

### Vegetables

- Green Beans Almandine
- Baby Carrots
- Vegetable Medley

*Prices subject to change.*

*Above prices subject to a 20% administrative fee and Massachusetts State Tax*