



Celebrate with The Event Center

*A warm Events Center Hospitality Team Welcome awaits your guests!
In expertly appointed private event space, celebrate in style, enjoying our signature personal touch
that evokes remarkable care and a sense of casual sophistication, setting the
tone for a successful event.*

*When planning for a Buffet Style Dining, you as the host are able to offer a wider variety of food
selections and give your guests the opportunity to taste dishes they maybe would not have ordinarily
thought to try. Buffet Style dining also gives your event a more casual feel and promotes more
interaction between your guests.*

Customize Your Buffet Style Lunch of Dinner by selecting the following:

UPON ARRIVAL

Mediterranean Display and Vegetable Crudit  Shooters
Select Two Starters
Artisan Breads & Rolls
Hot Dishes - Select Two
Accompanied by Chef Selected Starch and Seasonally Prepared Vegetables
Dessert & Coffee
Assorted Soft Drinks
Additional Entr e (4 per person)

34 per person

EVENT CENTER SIGNATURE EVENING

Mediterranean Display and Vegetable Crudit  Shooters
Three Passed Hot Hors D'Oeuvres
One Pasta Selection
Select Two Starters
Artisan Breads & Rolls
Hot Dishes - Select Two
Accompanied by Chef Selected Starch and Seasonally Prepared Vegetables
Dessert & Coffee
Assorted Soft Drinks
Additional Entr e (4 per person)

49 per person

BUFFET STARTER SELECTIONS

Garden Salad

Mixed Field Greens, Tomatoes, Carrots, Cucumbers and Shaved Red Onion

Tomato Mozzarella Salad

Plum Tomatoes, Fresh Mozzarella, Balsamic Reduction, Fresh Basil and Olive Oil

New England Salad

Baby Spinach, Mandarin Oranges, Sliced Red Onion, Spiced Walnuts and Goat Cheese, tossed in Champagne Vinaigrette

Caesar Salad

Crisp Hearts of Romaine, House Made Croutons and Parmesan Cheese in a Tuscan Caesar Dressing

Harvest Salad

Mixed Field Greens, Grape Tomatoes, Dried Cranberries, Sunflower Seeds and Crumbled Blue Cheese in a Strawberry Vinaigrette

Farro Salad

A Heart Healthy Option with Asparagus Tips, Sugar Snap Peas, Grape Tomatoes, Red Onion and Sherry Dill Vinaigrette

Chef Seasonal Soup

A Creation from Our Chef, Utilizing Farm Fresh Seasonal Ingredients

New England Clam Chowder

Rich, Creamy, Authentic Flavor (Add 1)

HOT BUFFET SELECTIONS

Pasta Selections

- * Roasted Vegetable Potato Gnocchi tossed in Red Pepper Pesto
- * Pasta Pomodoro with Fresh Basil, topped with Shaved Parmesan Cheese
- * Wild Mushroom Ravioli with Spinach and Roasted Red Peppers tossed in a Cognac Cream
 - * Butternut Squash Ravioli Tossed in a Bourbon Sage Cream Sauce and topped with Amaretti Crumble
 - * Tortellini Carbonara
 - * Penne ala Vodka

Chicken Classics

- * Marsala - Sautéed Mushrooms, Garlic and Fresh Herbs
- * Picatta - Lightly Battered and Pan Fried, topped with Traditional Lemon Caper Sauce
 - * Dijonnaise - Lightly Battered and Pan Seared, finished with Dijon Cream

New England Chicken

Chicken Breast Stuffed with a Sage and Raisin Bread Stuffing, finished with Maple Brandy Sauce

Vegetable Lasagna

Slow Roasted Garden Vegetables, Delicately Layered with Ricotta, Slowly Baked and finished with Pomodoro Sauce

Beef Tournedos

Balsamic Marinated and Grilled Medallions of Beef, finished with a Cabernet Wine Reduction and Chipotle Hollandaise Sauce

Haddock a la....

Traditional-Baked in a White Wine Butter Sauce and with Seasoned Ritz Cracker Crumbs Florentine- Spinach, Cheese and Cream
Italia- Sliced Tomatoes, Peppers, Shaved Onions and Bread Crumbs

Roast Pork Loin

Garlic and Herb Crusted, topped with a Caramelized Apple and Onion Demi-Glace

Spiced Salmon

Smoked Spice Rubbed and Pan Seared, topped with a Warm Pineapple Salsa

Chicken Calvados

Panko and Walnut Crusted Chicken Breast, finished with an Amaretto Cream Sauce

Swordfish Classics

Greco- Marinated in Lemon and Oregano, topped with Puttanesca Sauce
Parmesan- Italian Breaded with a Lemon Caper Sauce

Take it up a Notch

Reception Style Station Additions
Add to your event cocktail hour or private dinner event.

CHEF ATTENDED CARVING STATIONS (Minimum of 50 guests required-priced per person)

Top Round of Beef

Herb Crusted and Slow Roasted, served with Horseradish Cream Sauce and Thyme Scented Au Jus 9

Honey Ham

Glazed and Roasted with Cinnamon and Honey, served with Raisin Sauce 8

Slow Roasted Prime Rib

Crusted in Fresh Chopped Garlic and Herbs, Slow Cooked for eight Hours, accompanied by Horseradish Cream Sauce and Au Jus 13

Herb Encrusted Pork Loin

Slow Roasted with Thyme and Lemon Slices, paired with a Dried Cranberry Bordelaise Sauce 8

Sliced Tenderloin

Everyone's Favorite Cut of Beef, cooked to Perfection and served with Au Poirve Sauce 16

Roast Turkey

Served with Cranberry Sauce and Pan Gravy 8

CHEF ATTENDED ACTION STATIONS (Minimum of 30 guests required-priced per person)

Pasta Station

One of Our Chefs will prepare this while you watch:

Choose from Penne or Tri Color Tortellini, Marinara and Alfredo Sauce and mix with all of the following Toppings: Tomatoes, Onion, Broccoli, Mushrooms, Baby Spinach, Black Olives, Red and Green Peppers, Banana Peppers, Grilled Chicken and Honey Ham.

Served with Baked Garlic Bread Sticks and Whipped Butter 13

Risotto Station

Creamy Risotto cooked to order by one of Our Chefs with your choice of fillings to include: Mushrooms, Sundried Tomatoes, Asparagus Tips, Fine Herbs, Baby Shrimp and Grilled Chicken.

Finish it off with a hint of Truffle Oil 14

Polenta Station

Soft Polenta mixed with your choice of sides featuring: Warm Ratatouille, Caramelized Onions, Roasted Red Peppers, Wild Mushroom Medley and Corn and Tomato Relish, mixed with your choice of Blue or Parmesan Cheese, served with Warm Garlic Bread Sticks 11

Flambe Station

Chef Flamed Fruit, served in miniature Martini Glasses with Vanilla Bean Ice Cream, Whipped Cream and Chopped Walnuts. Select one of the items below:

Romanoff: Fresh Strawberries, Brown Sugar, Myers Rum, Cinnamon and Butter

Banana Fosters: Sliced Bananas, Brown Sugar, Myers Rum, Cinnamon and Butter

Caramel Apple: Granny Smith Apples, Brandy and House Caramel Sauce

10

SMALL ACTION PLATES

(Minimum of 30 guests-priced per person)

Our Chef's will Prepare Individual Servings based on Attendance

Atlantic Salmon

Pan Seared Fillet, Scallion Rice, Stir Fried Vegetables and Teriyaki Glaze 11

Mushroom Ravioli

Wild Mushroom and Asiago Cheese Stuffed Pillows of Pasta and a Medley of Garden Vegetables with Steamed Spinach 10

Chicken Roulade

Chicken Breast Stuffed with Asparagus, Roasted Red Peppers, Spinach and Mozzarella Cheese, Basmati Rice and Basil Pesto Cream Sauce 11

Swordfish

Citrus Grilled Fillet, Parmesan Polenta Cake, Buttered Asparagus and a Dill Beurre Blanc 13

Tenderloin

Peppercorn Crusted Loin of Beef, Garlic Whipped Potatoes, Baby Carrots and Merlot-Demi Glace 16

Scallops

Pan Seared, Lemon Herb Risotto, Spring Peas and Romesco Sauce 15

Hors D'oeuvres & Displays

BUTLER PASSED

(\$250 Price per 100 pieces or by the hour)

- * European Style Cucumbers filled with a Roasted Red Pepper Herb Cream Cheese
- * Prosciutto Melons - Cantaloupe and Honey Dew Melon wrapped with Thin Sliced Prosciutto
 - * Miniature Chicken Cordon Bleu with Honey Mustard Dipping Sauce
 - * Teriyaki Beef or Chicken Skewers with Thai Peanut Sauce
 - * Asian Spring Roll with Sweet and Sour Sauce
 - * Mozzarella Sticks with Marinara Dipping Sauce
 - * Chicken Tenderloins with Honey Mustard
 - * Chicken Quesadilla with House Made Salsa
 - * Pork Pot Stickers with Maple Soy Reduction
 - * Spanakopita
 - * Jalapeno Poppers
 - * Stuffed Mushrooms - Choice of Vegetable or Sausage
 - * Assorted Miniature Quiche
 - * Mini Hot Dog Wrapped in Puff Pastry with Spicy Mustard
 - * Meatballs - Choice of Marinara, Swedish or Barbecue

(\$300 Price per 100 pieces)

- * Crab Rangoon with Duck Sauce
- * Miniature Crab Cakes with Chipotle Aioli
- * Coconut Chicken or Shrimp with Honey Mustard
 - * Scallops Wrapped in Bacon
 - * Miniature Beef Wellington
- * Smoked Salmon Canape - Thin Sliced Hickory Smoked Salmon with Dill Cream Cheese on Fresh Toast Points

INDIVIDUALLY PORTIONED DISPLAYS

(Serves 100 guests)

Jumbo Shrimp Cocktail

Grilled Cajun Style with Cocktail Sauce and Shaved Lemon Zest 300

Cucumber Linguini

Marinated in Red Wine Vinaigrette with Roasted Cherry Tomatoes and Capers 225

Shrimp Shooter

Spicy Gazpacho Filled Shooter Glass with Diced Shrimp 300

Caprese Skewers

Pesto Marinated Fresh Mozzarella, Vine Ripe Tomatoes, Fresh Basil and Balsamic Reductions 250

Our Chef's Seasonally Made Soup Shots 250

Fresh Vegetable Shooters

Red and Green Pepper, Carrot and Celery Sticks, European Cucumber, Grape Tomato and Broccoli Florets, served with House Ranch Dressing 250

Seafood Ceviche

Your Choice of Baby Shrimp or Bay Scallops, mixed with Tomato, Cucumber, Avocado, Fresh Lime and Cilantro 300

COLD STATIONED DISPLAYS

(Serves 100 guests)

Crostini Bar

Red Wine Roasted Garden Vegetables with Fine Herbs, Traditional Tomato Bruschetta Mix and Cajun Chicken and Corn Relish, served with French Baguette Toast Points 250

Antipasto

Capicola, Prosciutto, Fresh Mozzarella, Roasted Red Peppers, Herb Marinated Kalamata Olives, Grilled Asparagus and Eggplant, Balsamic Marinated Mushrooms and Pepperoncini's 275

Domestic and Imported Cheese Display

Variety of Imported and Local Cheeses, served with Fresh Berries, Assorted Crackers and Toast Points 275

Mediterranean Display

Tabouli, Hummus, Baba Ghanoush and Warm Spinach and Artichoke Dip, served Alongside Garlic Pita Chips 275

Roasted and Grilled Vegetable Display

Marinated and Grilled Zucchini, Summer Squash and Red Onions, Elegantly Displayed with Roasted Red Peppers, Button Mushrooms, Asparagus and Broccoli, garnished with Aged Balsamic Reduction 250

Fresh Sliced Fruit, Melon and Berry Display

Presented with Yogurt Dipping Sauce 250

Special Occasions

Impress your next guests at your next formal occasion with The Event Center's Private Dining Plated Options.

This Full Course Menu offers creative culinary options and is presented by our expert Event Service Team in true style!

Welcoming Display - Vegetable Crudité Shooters
Full Course Dinner
One Starter
Fresh Baked Rolls and Artisan Breads with Signature Whipped Butters
Entrée / Two Choice
Chef Selected Starch and Seasonally Prepared Vegetable
Dessert Selection
Freshly Brewed Regular and Decaffeinated Coffee and Fine Quality Teas

STARTERS

Garden Salad

Mixed Field Greens, Tomatoes, Carrots, Cucumbers and Shaved Red Onion

Tomato Mozzarella Salad

Plum Tomatoes, Fresh Mozzarella, Balsamic Reduction, Fresh Basil and Olive Oil

New England Salad

Baby Spinach, Mandarin Oranges, Sliced Red Onion, Spiced Walnuts and Goat Cheese, tossed in Champagne Vinaigrette

Caesar Salad

Crisp Hearts of Romaine, House Made Croutons and Parmesan Cheese in a Tuscan Caesar Dressing

Harvest Salad

Mixed Field Greens, Grape Tomatoes, Dried Cranberries, Sunflower Seeds and Crumbled Blue Cheese in a Strawberry Vinaigrette

Chef Seasonal Soup

A Creation from Our Chef, Utilizing Farm Fresh Seasonal Ingredients

New England Clam Chowder

Rich, Creamy, Authentic Flavor (Add 1)

Tortellini ala Vodka

Tri Color Tortellini tossed in a Rose Sauce and topped with Shaved Parmesan Cheese

Penne Pomodoro

Tossed with Fresh Basil, topped with Shaved Parmesan Cheese

ENTRÉE SELECTIONS
(Offer Two Choice)

New England Chicken 26

Chicken Breast Stuffed with a Sage and Raisin Bread Stuffing,
finished with Maple Brandy Sauce

Chicken Classics 25

Marsala- Sautéed Mushrooms, Garlic and Fresh Herbs
Picatta- Lightly Battered and Pan Fried, topped with Traditional Lemon Caper Sauce
Dijonnaise- Lightly Battered and Pan Seared, finished with Dijon Cream

Vegetable Lasagna 25

Slow Roasted Garden Vegetables, Delicately Layered with Ricotta,
Slowly Baked and finished with Pomodoro Sauce

Beef Tournedos 25

Balsamic Marinated and Grilled Medallions of Beef, finished with a Cabernet
Wine Reduction and Chipotle Hollandaise Sauce

Baked Haddock 27

Baked in a White Wine Butter Sauce and with Seasoned Ritz Cracker Crumbs

Stuffed Pork Loin 27

Stuffed with Spinach, Prosciutto, Roasted Red Peppers and Provolone Cheese,
finished with a Dried Cranberry Sauce

Spiced Salmon 30

Smoked Spice Rubbed and Pan Seared, topped with a Warm Pineapple Salsa

Chicken Calvados 26

Panko and Walnut Crusted Chicken Breast, finished with an Amaretto Cream Sauce

Grilled Swordfish 30

Marinated in Lemon and Oregano, topped with Puttanesca Sauce

Steak and Shrimp Duo 35

Citrus Marinated Shrimp, Served Alongside a Petite Grilled Sirloin, topped
with a Garlic Herb Compound Butter

Wild Mushroom Ravioli 27

Semolina Pasta filled with Portobello and Crimini Mushrooms, Mozzarella and Parmesan
Cheeses, tossed in a Rich Roasted Red Pepper Cognac Cream Sauce

Peppercorn Encrusted Top Sirloin Filet 35

Grilled to Perfection. Served Over a Merlot Demi-Glace

Roast Prime Rib 36

Garlic & Herb Crusted Rib Eye, Slow Roasted and Cut into an 8 Ounce Portion,
served with a Thyme Au Jus

Classic Filet Mignon 40

Seasoned and Grilled Filet topped with a Tomato Tarragon Reduction