

# 2019 NORTHERN LIGHTS BRUNCH BUFFET

Serves: 20-140 in warm weather

Serves: 20-100 in cold weather



Vegetarian












Gluten Free





Contains Seafood

\$34/Guest

**Course 1** Assorted muffins, scones and tarts   
Selection of sliced fruit (seasonal)    
New York bagels and herbed cream cheese   
Freshly brewed coffee

**Course 2** Bourbon smoked bacon  
Chicken apple sausage  
Tarragon and chive home fries    
Greek scramble with feta cheese, spinach, heirloom tomatoes    
Waffle Station, maple syrup, cinnamon roasted apples (add \$8/person)   
Nova Scotia smoked salmon platter (add \$5/person) +

**Course 3** Freshly baked cookie selection   
Cinnamon apple maple bread pudding 

*Consuming raw or under cooked poultry, beef, eggs, or seafood may increase your risk of food borne illness.*

*Please inform the chef about any allergies someone in your party may have before placing your order.*

Chef Nick Clanton 508-560-2546 [nickclanton@gmail.com](mailto:nickclanton@gmail.com)

# 2019 NORTHERN LIGHTS LUNCHEON MENU

Serves: 20-140 in warm weather

Serves: 20-100 in cold weather



Vegetarian



Gluten Free



Contains Seafood

\$28/Guest

## Sandwiches

(Choose 3)


Roast beef with spicy horseradish aioli and tomatoes

Chicken caesar wrap

Italian style grinder with hot pepper relish

BLTA: Bacon, lettuce, tomato, and avocado with herb aioli

Curry chicken salad with dried cranberries


Tomato, mozzarella, and balsamic on baguette 

Boston style lobster roll (add \$14/person) +

Make any sandwich gluten free (add \$3/person) 

## Sides

Mixed green salad with caramelized pecans, goat cheese, and vinaigrette  

Northern Lights fruit display  

Assorted Kettle Chips  

Assorted baked cookies 

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# 2019 NORTHERN LIGHTS STATIONARY HORS D' OEUVRES

## STATIONARY ITEMS

Choose 2 Platters for \$26/guest  
Choose 3 Platters for \$36/guest  
Choose 4 Platters for \$49/guest  
Two passed items at an additional \$15/guest



Vegetarian

Gluten Free



Contains Seafood

Northern Lights Fruit Platter 

*Selection of seasonal fruits*

Spinach & Artichoke Dip 

*Freshly made dip with toasted flat breads*

Crudité 

*Assorted fresh vegetables with a creamy dip*

Chilled Tuna Poke Cup +

*Fresh yellowfin tuna, seaweed salad, sesame, soy dressing*

Mediterranean Platter 

*Pine nut hummus, Kalamata olives, roasted red peppers, pita wedges*

Lamb Chop Lollipops

*Marinated in hoisin sauce with fresh herbs*

Shrimp Cocktail + 

*Cucumbers, lemongrass poached shrimp, cocktail sauce*

Charcuterie Board

*Assorted cured meats, cornichons, whole grain mustard, fresh bread*

Cheese Board 

*Imported and domestic artisan cheeses, fig jam, sliced apples, fresh bread*

Chicken and Beef Satays

*Skewered chicken and beef, peanut sauce, cilantro, and Asian slaw*

Broiled Meatballs 

*Pork and veal meatballs broiled with basil marinara sauce*

Coconut Shrimp +

*Breaded shrimp served with chili garlic sauce*

Brownie Dessert Board 

*Assorted bite-sized brownies and blondies*

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# 2019 NORTHERN LIGHTS CLASSIC BUFFET DINNER MENU

Serves: 20-140 in warm weather

Serves: 20-100 in cold weather



Vegetarian



Gluten Free



Contains Seafood

\$56/Guest


## Course 1

(Choose 1)

Arugula salad with candied pecans, dancing goats cherve, and pickled cherries  

Fall squash salad, roasted squash, baby gem lettuce, toasted pepitas  

Buratta salad, fresh creamy buratta cheese, roasted tomatoes, basil, with balsamic reduction  

Served with bread and honey butter 

## Course 2



(Choose 2)

Seared flat iron steak, horseradish cream

Braised short ribs, natural pan reduction

Roasted chicken breast, garlic confit

Grilled Massachusetts striped bass, saffron broth +

Vegetable pave, goat cheese, chunky tomato sauce  

## Sides

(Choose 2)

Crispy brussel sprouts, lemon, pine nuts  

Roasted fingerling potatoes, fresh herbs  

Artichoke ragout, cipollini onions, saffron  

Couscous, roasted tomatoes 

Potato puree, white cheddar  

## Course 3

(Choose 1)

Chocolate cake, coffee cream, and cherries 

Lemon cake, fresh berries, with lemon anglaise 

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