



Distinctive • Memorable • Delicious

Reception Menus

Menu I

Mezé Station with Toasted Pita Triangles, Chopped Tomato, Feta Cheese, Olive Tapenade, Tzatziki Sauce and Avocado Hummus

Portabella Penne with Portabella Mushrooms, Spinach and Roasted Red Bell Peppers in a Creamy Marsala Sauce

Waitstaff to Pass

Choice of Four (4) Hors D'oeuvres

At \$24.50 per Person plus 23% Catering Charge and 7% MA Tax

Menu II

Make your own Bruschetta Station with Grilled and Fresh Breads and assorted Dips and Spreads

Pasta Penne with Beets and Walnuts in a Gorgonzola Cream Sauce

Choice of:

Chef carved Applewood House Smoked Turkey Breast with Cranberry-Orange Relish, Honey Mustard and Garlic Dill Mayonnaise

or

Chef carved Roasted Herb Pork Loin with Port Orange Sauce and Pork Gravy Carved Tableside with Specialty Rolls

Waitstaff to Pass

Choice of Five (5) Hors D'oeuvres

At \$28.95 per Person plus 23% Catering Charge and 7% MA Tax



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Menu III

*Elaborate Display of International Cheeses, Fresh Sliced Fruit, Raw Vegetable Crudités
with Dip and Crackers*

*Gemelli California Luna prepared tableside with Spinach, Artichoke, Golden Raisins,
Pecans, Olive Oil, Lemon Juice and Garlic*

*Shrimp and Scallop Scampi with plump Shrimp and Sea Scallops sautéed in a light garlic
butter with fresh Tomatoes, Olives, Scallions, White Wine, Fresh Lemon Juice and Pepper
over Bow Tie Pasta*

*Chef carved Prime Rib of Beef with Portabella Demi-glaze, Horseradish Sauce and Red
Wine Bordelaise served with a selection of Fresh Rolls*

Waitstaff to Pass

Choice of Five (5) Hors D'oeuvres

At \$32.95 per Person plus 23% Catering Charge and 7% MA Tax

To Enhance your menu

Upgrade your carved item to Herb Crusted Tenderloin of Beef on Menus II and III

At \$5.50 per Person plus 23% Catering Charge and 7% MA Tax

Jumbo Cocktail Shrimp with Cocktail Sauce and Lemon Wedges

At \$20.95 per Dozen plus 23% Catering Charge and 7% MA Tax

Colossal Cocktail Shrimp with Cocktail Sauce and Lemon Wedges

At \$25.95 per Dozen plus 23% Catering Charge and 7% MA TAX

Shrimp Minimum Order of Three (3) Dozen

*Baked Wheel of Brie baked in Puff Pastry and served with Grapes and French Bread set up on a
separate station*

At \$70.00 plus 23% Catering Charge and 7% MA Tax

Coffee, Tea and Decaffeinated Coffee

Miniature Italian Pastries

At \$5.25 per Person plus 23% Catering Charge and 7% MA Tax

MINIMUM GUARANTEE OF 25 GUESTS REQUIRED

The Catering charge does not represent a tip for wait staff employees, Catering employees or Catering bartenders 413-734-9267 fax 413-734-4123 www.elegantaffairs-mass.com eaoffice@elegantaffairs-mass.com