**Cocktail Reception**

### Passed Hors D’oeuvres

<table>
<thead>
<tr>
<th>Item</th>
<th>SM</th>
<th>LG</th>
</tr>
</thead>
<tbody>
<tr>
<td>Philly Wontons</td>
<td>80</td>
<td>150</td>
</tr>
<tr>
<td>shaved steak, Tony’s secret sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Buffalo Chicken Taquitos</td>
<td>50</td>
<td>90</td>
</tr>
<tr>
<td>Tony’s Sliders</td>
<td>60</td>
<td>110</td>
</tr>
<tr>
<td>choice of beef, turkey, or buffalo chicken</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tuna Crostini</td>
<td>80</td>
<td>150</td>
</tr>
<tr>
<td>Grilled Shrimp &amp; Watermelon Skewers</td>
<td>60</td>
<td>110</td>
</tr>
<tr>
<td>GF</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Caprese Skewers</td>
<td>50</td>
<td>90</td>
</tr>
<tr>
<td>GF</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Stuffed Mushrooms</td>
<td>70</td>
<td>130</td>
</tr>
<tr>
<td>Scallops &amp; Bacon</td>
<td>80</td>
<td>150</td>
</tr>
<tr>
<td>GF</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Crab Cakes</td>
<td>95</td>
<td>185</td>
</tr>
<tr>
<td>Chicken &amp; Cheese Quesadilla</td>
<td>50</td>
<td>90</td>
</tr>
<tr>
<td>Shrimp Cocktail</td>
<td>70</td>
<td>130</td>
</tr>
<tr>
<td>GF</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Stationary Platters

<table>
<thead>
<tr>
<th>Item</th>
<th>SM</th>
<th>LG</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Crudite GF</td>
<td>40</td>
<td>80</td>
</tr>
<tr>
<td>assorted fresh seasonal vegetables and dip</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cheese &amp; Fruit Board</td>
<td>75</td>
<td>150</td>
</tr>
<tr>
<td>served with an assortment of fresh bread &amp; crackers</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Spinach Dip</td>
<td>50</td>
<td>90</td>
</tr>
<tr>
<td>with crispy tortilla chips</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Clam Chowder or Chili</td>
<td>90</td>
<td>170</td>
</tr>
<tr>
<td>Assorted Sandwiches &amp; Wraps</td>
<td>80</td>
<td>150</td>
</tr>
<tr>
<td>Turkey club, chicken bruschetta &amp; chicken Caesar</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Caesar Salad</td>
<td>90</td>
<td>170</td>
</tr>
<tr>
<td>Parmesan crisps &amp; romaine lettuce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mista Salad GF</td>
<td>80</td>
<td>150</td>
</tr>
<tr>
<td>garden greens, tomato, cucumber, shaved fennel, champagne vinaigrette</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Kale Salad GF</td>
<td>95</td>
<td>185</td>
</tr>
<tr>
<td>Red quinoa, pomegranate, shaved Brussels sprouts, Parmesan cheese, cranberry vinaigrette</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*Small serves approx. 25 guests  
*Large serves approx. 50 guests  
*GF – Items donated with this symbol can be prepared gluten free. Please inform if you would like the dish to be prepared gluten free.

All pricing is subject to 7% tax, 3% administrative fee and 18% suggested gratuity

Before placing your order, please inform your server of any food allergies. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
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Batter Up Menu

First Course
(Select One)
Mista Salad GF
    garden greens, tomato, cucumber, shaved fennel, champagne vinaigrette

Caesar Salad GF
    Parmesan, frizzled onions, romaine lettuce

Main Course
Classic Cheese Burger GF
    with Vermont cheddar on toasted sesame brioche with hand cut fries

Turkey Club
    roasted in house, bacon, lettuce, tomato, cheddar, mayonnaise, honey wheat bread

Chicken Bruschetta GF
    fresh mozzarella, basil, balsamic drizzle on toasted ciabatta

Dessert
(Select One)
Warm Chocolate Brownie
Assorted Ice Cream GF

$25 per person
Includes soda, iced tea & American coffee
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Home Run Menu

**First Course**
*(Select Two)*
- Mista Salad *GF*
  - garden greens, tomato, cucumber, shaved fennel, champagne vinaigrette
- Caesar Salad *GF*
  - Parmesan, frizzled onions, romaine lettuce
- New England Clam Chowder *GF*
- Home Run Chili *GF*

**Main Course**
*(Select Three)*
- Grilled Turkey Tips *GF*
  - Italian herb marinade, roasted Brussel sprouts with bacon lardons
- Orecchiette
  - Orecchiette pasta, Italian sausage, broccoli, spinach, garlic, parmesan cheese
- Fresh Fish Tacos
  - crisp fried, mango slaw, pico de gallo, chipotle aioli, basmati rice
- Chicken Conigliaro
  - scallopini style with angel hair pasta in a lemon wine caper sauce

**Dessert**
*(Select One)*
- Cheesecake
- Warm Chocolate Brownie

**$32 per person**
*Includes soda, iced tea & American coffee*
*All pricing is subject to 7% tax, 3% administrative fee and 18% suggested gratuity*
Grand Slam Menu

First Course

Thai Calamari
jalapeño, sweet chili sauce
Caesar Salad GF
Home Run Chili GF

Main Course
(Select Three)

Grilled Steak Tips GF
Teriyaki marinade, roasted garlic mashed potatoes
Cedar Plank Salmon GF
roasted Brussel sprouts with bacon lardons
Herb Roasted Chicken GF
chicken au jus with roasted garlic mash
Honey Glazed Tuna GF
ginger soy miso with basmati rice

Dessert

Apple Crisp
Warm Chocolate Brownie

$39 per person
Includes soda, iced tea & American coffee
All pricing is subject to 7% tax, 3% administrative fee and 18% suggested gratuity
Hometown Heat Buffet

For a minimum of 35 guests only

First Course
(select one)
Caesar Salad GF
Mista Salad GF
Kale Salad GF

Entrees
(select three)
Chicken Broccoli & Ziti
Turkey Tips GF
Blackened Chicken Alfredo
Chicken Parmesan
Chicken Piccata
Chicken Marsala
Spaghetti & Meatballs
Assorted Sandwiches & Wraps
Macaroni & Cheese

Sides
(select two)
Garlic mashed Potatoes GF
Basmati Rice GF
Broccoli with garlic GF
Roasted Brussel Sprouts GF
Seasonal Vegetable Medley GF

$35 per person
Includes soda, iced tea & American coffee
All pricing is subject to 7% tax, 3% administrative fee and 18% suggested gratuity

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Sweet Caroline Buffet
For a minimum of 35 guests only

First Course
(select one)
Caesar Salad \textit{GF}
Mista Salad \textit{GF}
Kale Salad \textit{GF}

Entrees
(select three)
Steak Tips \textit{GF}
Turkey Tips \textit{GF}
Herb Roasted Chicken \textit{GF}
Grilled Salmon \textit{GF}
Chicken Conigliaro
Four Cheese Ravioli
Pasta Primavera
Orecchiette \textit{w/Italian sausage}

Sides
(select two)
Garlic Mashed Potatoes \textit{GF}
Basmati Rice \textit{GF}
Broccoli with garlic \textit{GF}
Seasonal Vegetable Medley \textit{GF}
Mac & Cheese
Roasted Brussel Sprouts \textit{GF}

Dessert
Assorted Cookies & Brownies

$42 per person
Includes soda, iced tea & American coffee
All pricing is subject to 7\% tax, 3\% administrative fee and 18\% suggested gratuity

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