



Cocktail Reception

Passed Hors D'oeuvres

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

Stationary Platters

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

**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.



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

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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

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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

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Sweet Caroline Buffet

For a minimum of 35 guests only

First Course

(select one)

Caesar Salad *GF*

Mista Salad *GF*

Kale Salad *GF*

Entrees

(select three)

Steak Tips *GF*

Turkey Tips *GF*

Herb Roasted Chicken *GF*

Grilled Salmon *GF*

Chicken Conigliaro

Four Cheese Ravioli

Pasta Primavera

Orecchiette *w/Italian sausage*

Sides

(select two)

Garlic Mashed Potatoes *GF*

Basmati Rice *GF*

Broccoli with garlic *GF*

Seasonal Vegetable Medley *GF*

Mac & Cheese

Roasted Brussel Sprouts *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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