

BREAKFAST BUFFETS

The Continental Breakfast (For 25 or More)

Assorted Juices
Assorted Breakfast Bakeries
Served with Butter and Fruit Preserves
Coffee, Decaf & Tea

\$6.95 per Person

Subject to 5% Massachusetts Tax plus 18% Administrative Fee

The Post Time Breakfast Buffet (For 25 or More)

Assorted Juices
Assorted Breakfast Bakeries
Served with Butter and Fruit Preserves
Display of Sliced Fresh Fruit
Farm Fresh Scrambled Eggs
Choice of Bacon or Breakfast Sausages
Hash Browns
Coffee, Decaf and Tea

\$9.95 per Person

Subject to 5% Massachusetts Tax and 18% Administrative Fee

The Topsider Brunch Buffet (For 25 or More)

Assorted Juices
Assorted Breakfast Bakeries
Served with Butter and Fruit Preserves
Display of Fresh Fruit

Farm Fresh Scrambled Eggs

(Choice of Two)

Hickory Smoked Bacon or Breakfast Sausages
Hash Browns or French Toast with Maple Syrup

Fresh Garden Green Salad
Served with Choice of Dressings

Carved to Order

Pineapple Glazed Baked Country Ham
Served with a Fruit Sauce

Oven Roasted Potatoes and Vegetable du Jour
Rolls & butter
Coffee, Decaf and Tea

\$23.95 per Person

(Subject to 5% Massachusetts Tax and 18% Administrative Fee)

The Deli Express
(Lunch Only For 25 or More)

Display of Sliced Deli Meats and Cheeses
(Roast Beef, Baked Ham, Smoked Turkey Breast, Pastrami, Cheddar and Swiss Cheeses)

Relish Platter & Appropriate Condiments
Assorted Breads and Rolls

Pasta Salad and Potato Salad
Gourmet Cookies and Brownies
Coffee & Tea

\$15.95 per Person
Subject to 5% Massachusetts Tax and 18% Administrative Fee

Family Style Luncheon or Dinner
(For 25 or More)

Fresh Garden Green Salad with Cherry Tomatoes, Onion and Cucumber Slices
Served with Choice of Dressings

Entrees
(Choice of One)

Ziti Pasta and Italian Style Meatballs
Served in a Marinara Sauce, Topped with Freshly Grated Parmesan Cheese

Penne Pasta "Primavera"
Penne Pasta served in a Light Cream Sauce with Fresh Seasonal Vegetables, topped with Freshly Grated
Parmesan Cheese

Chicken, Broccoli and Ziti Pasta
Sliced Sautéed Chicken, Broccoli Florets and Ziti Pasta tossed in a Garlic, White Wine and Butter Sauce,
topped with Freshly Grated Parmesan Cheese

Rolls & Butter

Chef's Choice of Dessert

Coffee, Decaf and Tea

\$15.95 per Person
Subject to 5% Massachusetts Tax and 18% Administrative Fee

The Daily Double
(Buffet Menu for 25 or More)

Tossed Garden Green Salad with Cherry Tomatoes, Onion and Cucumber Slices Served with Choice of Dressings

Entrees
(Choice of Two)

Chicken "Piccata"
Sautéed Chicken Breast in a Lemon, White Wine and Caper Sauce

Grilled BBQ Sauce Marinated Chicken Breast
Served with Julienne Vegetables

Grilled Beef Sirloin Tips
Served in a Burgundy Wine Sauce with Glazed Pearl Onions

Traditional Baked Boston Scrod
Topped with Ritz Cracker Crumbs then Baked in a Lemon Butter Sauce

Penne Pasta "Primavera"
Penne Pasta Tossed in a Light Cream Sauce with Fresh Seasonal Vegetables

Served With

Choice of Mashed Potatoes, Oven Roasted Potatoes or Rice Pilaf **(Choice of One)**

Chef's Choice of Vegetable

Rolls and Butter

Choice of Carrot Cake or Apple Crisp

Coffee, Decaf and Tea

\$19.95 per Person
Subject to 5% Massachusetts Tax and 18% Administrative Fee

Italian Themed Luncheon or Dinner Menu
(Buffet Menu for 25 or More)

Salads

(Choice of One)

Antipasto Salad
A Selection of Italian Deli Meats and Cheese
Assorted Breads

Tri-Color Tortellini and Roasted Vegetable Salad
Tossed in an Italian Vinaigrette Dressing

Fresh Garden Green Salad
Served with Italian Vinaigrette Dressing

Hot Entrees

(Choice of Two)

Italian Style Lasagna
(Choice of Vegetable Lasagna or Meat Lasagna)

Italian Sausage or Chicken “Cacciatore”
Served with a side of plain Ziti Pasta

Ziti Fra Diavolo
Marinara Sauce, Fresh Garlic and Spicy Red Pepper

Chicken Tenders “Parmigiana”
Served with a side of plain Ziti Pasta

Ziti Pasta and Italian Style Meatballs
Served in a Marinara Sauce, Topped with Freshly Grated Parmesan Cheese

Penne Pasta “Primavera”
Penne Pasta served in a Light Cream Sauce with Fresh Seasonal Vegetables, Topped with Freshly Grated
Parmesan Cheese

Served with

Rolls and Butter

Dessert

Tiramisu
Coffee, Decaf and Tea

\$17.95 per Person
Subject to 5% Massachusetts Tax and 18% Administrative Fee

Mexican Themed Luncheon or Dinner Menu
(Buffet Menu for 25 or more)

Assorted Corn Tortilla Chips
Displayed with Guacamole, Spicy or Mild Salsa and Sour Cream

Southwestern Salad
Garden Green, Diced Red and Black Peppers, Corn and Diced Tomatoes served with a Roasted Red Pepper Ranch Dressing

Entrees
(Choice of Two)

Chicken or Beef Fajitas
Marinated Strips of Chicken or Beef with Peppers and Onions, served with Flour Tortillas, Sour Cream and Pico De Gallo

Hot Taco Salad
(Build Your Own)

An Over-Sized Taco Shell
Spicy Ground Beef, Diced Tomatoes, Shredded Lettuce, Shredded Cheese, Jalapeno Peppers, Diced Onions, Guacamole, Salsa and Sour Cream

Vegetarian or Beef Chili
Served with Tortilla Chips, Sour Cream and Shredded Cheese

Served With

Colache
Zucchini, Squash, Sweet Corn and Tomato Casserole

Southwestern Style Red Beans and Rice
Refried Beans

Dessert

Bananas Foster Chimichangas

Coffee, Decaf and Tea

\$18.95 per Person
Subject to 5% Massachusetts Tax and 18% Administrative Fee

Rustic Mediterranean Feast
(Buffet Menu for 25 or More)

Appetizers

Classic Italian Bruschetta
Topped with Roasted Red Peppers, Fresh Mozzarella and Basil

Classic Hummus, Tapenade, Roasted Pepper Pesto and Toasted Pita Points

Salads
(Choice of One)

Greek Salad

Mixed Greens, Feta Cheese, Tomato Wedges,

Cucumber Slices, Black Olives and Greek Dressing

Red and Yellow Tomato Platter with Fresh Mozzarella, Fresh Basil Balsamic Vinaigrette and Olive Oil

Entrees
(Choice of Two)

Three Cheese Ravioli
Served in a Creamy Tomato Dill Sauce

Sautéed Lemon Chicken with Artichoke Hearts and Portobello Mushrooms

Italian Sausage or Chicken “Cacciatore”

Served With

Ziti Pasta

Sautéed Italian Green Beans, Almond Slivers and Diced Tomatoes

Dessert
(Choice of One)

Baklava
Tiramisu
Strawberry Amaretto Torte

Coffee, Decaf and Tea

\$21.95 per Person
Subject to 5% Massachusetts Tax and 18% Administrative Fee

The Clubhouse Turn
(Buffet Menu for 25 or More)

Appetizers

Fresh Garden Crudités
Served with Assorted Dips

International Cheese Display
Assorted Breads, Crackers and Seasonal Fruit Garnish

Salads
(Choice of Two)

Traditional Caesar Salad

Greek Salad
Mixed Greens, Feta Cheese, Tomato Wedges, Cucumber Slices, Black Olives and Greek Dressing

Southwestern Salad
Garden Greens, Diced Red and Green Peppers, Corn, and Diced Tomatoes, served with a Roasted Red Pepper Ranch Dressing

Fresh Mixed Garden Greens
Garnished with Cherry Tomatoes, Cucumber Slices, Sliced Black Olives, served with Choice of Dressing

Green Bean and Cherry Tomato Salad
Garnished with Sliced Black Olives, served with a Balsamic Vinaigrette Dressing

Carving Station
(Choice of One)

Oven Roasted Sirloin of Beef
Served with a Merlot Demi-Glace

Roasted Center-Cut Pork, Loin
Topped with a Caper and Roasted Red Pepper Relish

Oven Baked Turkey Breast
Served with Giblet Gravy, Cranberry Sauce and Mango Chutney

Country Style Baked Medes Ham
Served with a Warm Fruit Sauce

Entrees
(Choice of Two)

Sautéed Lemon Chicken with Artichoke Hearts and Portobello Mushrooms
Served with a Garlic, White Wine and Butter Sauce

Almond Crusted Salmon Filet
Served with a Capers and Lemon Butter Sauce

Baked Haddock Filet Au Gratin

Shrimp "Scampi"
Sautéed with Garlic, White Wine, Olive Oil, Parsley, Diced Tomatoes and
Tossed with Rotini Pasta

Sautéed Chicken Tenders, Sun-Dried Tomatoes and Ziti Pasta in a Garlic, Parmesan Cream Sauce

Served With

Oven Roasted Rosemary Potatoes, Garlic Mashed Potatoes or Rice Pilaf **(Choice of One)**

Chef's Choice of Vegetable

Rolls and Butter

Dessert
(Choice of Two)

Black and White Chocolate Mousse Torte
Raspberry Swirl Cheesecake
Lemon Meringue Pie
Strawberry Amaretto Torte

Coffee, Decaf and Tea

\$36.95 per Person
Subject to 5% Massachusetts Tax and 18% Administrative Fee

Hot Hors D'oeuvres
(Passed – Price Per Piece)

Shrimp Cocktail Spring Rolls with Soy Ginger Dipping Sauce	\$1.95
Mini Quiches	\$1.95
Spanikopita	\$1.95
Scallops Wrapped in Bacon	\$1.95
Mini Crab Cakes with Remoulade Sauce	\$2.25

Cold Hors D'oeuvres
(Passed – Price Per Piece)

Smoked Salmon Pinwheels on a Cucumber Round	\$1.95
California Rolls	\$2.25
Beef Tenderloin Canapé Topped with Horseradish Cream	\$2.25
Lobster Salad Stuffed Eggs	\$2.25
Jumbo Shrimp Cocktail	\$2.65

Gourmet Displays
(Price Per Person – Based in Minimum of 50 or more)

The Acapulco Express

(Blue, Yellow and Red Tortilla Chips)
Guacamole, Sour Cream, Shredded Jalapeno Jack Cheese, Salsa and Various Sauces
\$4.75 Per Person

International and Domestic Cheese Display

Assorted Imported and Domestic Cheeses
Served with Assorted Crackers and Breads
Fresh Seasonal Fruits
\$5.25 Per Person

Assorted Fresh Vegetable Crudités

Broccoli, Cauliflower, Celery Sticks, Carrot Sticks, Cucumber and Cherry Tomatoes
Served with Roasted Red Pepper Ranch Dressing and Parmesan Peppercorn Dressing
\$4.75 Per Person

Fresh Seasonal Fruit Display

Assorted Melons, Grapes, Pineapple and Kiwi Fruit
\$5.25 Per Person

All Prices Subject to 5% Massachusetts Tax and 18% Administrative Fee