



Samberg's Spring Menu

PASSED HORS D'OEUVRES

Selection of four for one hour	\$17.50 per guest
Selection of six for one hour	\$23.50 per guest
Selection of six for two hours	\$40.00 per guest

Artichoke Heart and Bell Pepper Crostini
(Contains Gluten, Made without Dairy)

Yukon Gold Potato Vichyssoise, Vidalia Onion and Chives
(Contains Dairy, Made without Gluten)

English Pea and Pecorino Arancini, Lemon Crema
(Contains Gluten and Dairy)

Smoked Chicken, Avocado, Pea Shoot Crepe, Harissa Aioli
(Made without Dairy)

New Zealand Lamb Crostini, Garam Masala, Olives and Black Garlic
(Contains Gluten)

Fava Bean, Whipped Ricotta Cracker, & White Truffle Oil
(Contains Gluten and Dairy)

Asparagus Soup Sip
(Contains Dairy)

Cucumber Cup with Artichoke Ratatouille
(Made without Gluten and Dairy)

Pan Seared Scallop, Citrus Salsa
(Contains Shellfish, Made without Gluten)



RECEPTION STATIONS

Spring Custom Buffet

\$45.00 per person

Spring Asparagus Soup, Lemon Crème Fraiche

(Contains Dairy)

Local Spring Green Salad, Shaved Watermelon Radish, Cara Cara Orange, Fennel, Buttermilk Croutons, Shaved Pecorino and Meyer Lemon Vinaigrette

(Contains, Gluten, Dairy and Egg)

Select two main entrees:

Herb Crusted Statler Chicken Breast, Spring Mushrooms and Thyme Jus *(Made without Gluten)*

Artichoke and Chickpea Curry Stuffed Portabella Mushrooms *(Made without Gluten and Dairy)*

Roasted Cod Loin, Sauteed Spinach and Pea Tendrils, Sweet Peppers *(Made without Gluten, Contains Fish)*

Tri Color Marble Potatoes, Spring Onion and Rosemary *(Made without Gluten and Dairy)*

French Beans with Shallot Oil *(Made without Gluten and Dairy)*

Chefs Assorted Mini Pastries *(Contains Gluten and Dairy)*

Spring Potato Martini Bar

\$25.00 per person

Okinawa, Yukon and New England Red Potatoes

(Contains Dairy)

Served with Asparagus, Artichokes, English Peas, Fava Bean, Spring Onion, Smoked Chicken, Hickory Bacon Lardons, Chevre, Vermont Cheddar, and Fried Shallot Rings

(Contains Dairy Made without Gluten)





RECEPTION STATIONS

North End Stromboli

\$16.00 per person

Choose Two: (Made with Gluten and Dairy)

Italian Cold Cuts and Provolone

Roasted Garlic Chicken, Spinach and Mozzarella

Roasted Eggplant and Fontina

Broccoli and Cheddar

Chicken Cordon Blue, Black forest Ham, Mozzarella and Provolone

Lemony Broccoli Rabe, and Vegan Cheese (Made without Dairy)

Pepperoni and mozzarella

Sauces:

Spicy Tomato (Made without Gluten and Dairy)

Arugula Pesto (Made without Gluten and Nuts)

Middle East Station

\$18.00 per person

**Ufra Biber Lamb Kebob, Dukkah Dusted Swordfish Kebob,
Pomegranate Molasses**

Black Eyed Pea Falafel Tahini Sauce (Contains Sesame)

**Fattoush, Cucumber, Tomato, Onion, Olives and Feta, Mint, Basil
Vinaigrette (Contains Dairy)**

Tabbouleh (Contains Gluten and Sesame)

Roasted Beet and Pistachio Salad (Contains Tree Nuts)

Served with Fresh and Toasted Pita (Contains Gluten)



RECEPTION STATIONS

New England Mini Soup and Sandwich Station

\$27.00

Spring Asparagus Soup, Brioche Grilled Cheese and Tomato

(Contains Gluten and Dairy)

English Pea Soup, Black Forest Ham and Mint

(Contains Gluten and Dairy)

Spring Mushroom Soup and Gruyere Melt

(Contains Gluten and Dairy)

New England Clam Chowder, Oyster Crackers Maine Lobster Roll, Lemon Dill Crème Fraiche

(Contains Gluten, Dairy, Egg and Shellfish)

Smoky Vine Ripe Tomato, and Vermont Cheddar Sourdough Bite

(Contains Gluten and Dairy)





RECEPTION STATIONS

Spring Into Flatbreads

\$18.00 (Select Two)

Served with Artisan Green Salad and Balsamic Vinaigrette

Classic Margarita Vine Ripe Tomato, Fresh Mozzarella and Basil
(Contains Dairy and Gluten)

Florentine Spinach, and Oven Cured Tomato Mozzarella, and Romano Cheese
(Contains Dairy and Gluten)

Spring Mushroom, Caramelized Onion, and Fontina
(Contains Dairy and Gluten)

Grilled Chicken Caesar Salad, Parmesan Cheese
(Contains Gluten, Dairy and Fish)

Artichoke, Tomato, Arugula and Nut Free Basil Pesto
(Contains Gluten and Dairy)

Chicken Parmesan- Breaded Chicken, Parmesan, Provolone and Mozzarella Basil
(Contains Gluten and Dairy)

Buffalo Chicken and Blue Cheese, Micro Celery
(Contains Gluten and Dairy)

Pub Grub

\$14.00

Buffalo Chicken Bites, Celery Sticks and Maytag Blue Cheese Sauce
(Contains Gluten and Dairy)

Potato Skins, Cheddar Cheese, Bacon and Chives & Sour Cream
(Contains Dairy)

Baked Nacho with Warm Cheese Sauce, Ground Chorizo, Salsa, Jalapeno, Avocado, Sour Cream and Olives
(Contains Dairy)





Plated Meal Options

Includes Rolls, Butter, Coffee Service,
Minimum of 12 Guests

\$62.00

FIRST COURSE

Salad of Spring Roasted Vegetables with Mache, Sorrel and Frisee, Marinated Feta, Prosciutto Crisp

(Contains Dairy, Made without Gluten)

Artisan Greens, Grilled Artichokes, White Asparagus, Meyer Lemon Vinaigrette, Ricotta Salata

(Contains Dairy, Made without Gluten)

Trio of Roasted Baby Beets with Vermont Goat Cheese Mousse, Pistachios, Spring Greens and Horseradish Vinaigrette

(Contains Dairy and Tree Nuts, Made without Gluten)

Chilled Garden Pea Soup, Mint , Crème Fraiche

(Contains Dairy, Made without Gluten)

Local Spring Green Salad with Shaved Watermelon Radish Cara Cara Orange Segment, Fennel Buttermilk Croutons Shaved Pecorino and Sherry Vinaigrette

(Contains Gluten, Dairy and Egg)





MAIN COURSE

Garlic Thyme Marinated Flank Steak, Tri Color Fingerling Potatoes, Roasted Spring Onion Chimichurri Sauce *(Made without Gluten)*

Roasted Atlantic Cod, Green Pea Potato Cake, Sautéed Pea Tendrils, Rainbow Carrots and Spring Garlic *(Contains Dairy and Fish)*

Slow Braised Short Rib, Parsnip Puree, Grilled Baby Vegetables, Port Reduction *(Contains Dairy, Made without Gluten)*

Herb Crusted Chicken Breast, Fava Bean & Spring Pea Risotto, & Meyer Lemon Nage, Micro Amaranth *(Contains Dairy, Made without Gluten)*

Roasted Chicken Breast, Orecchiette, Grilled Baby Squashes, Smoked Tomato Sauce, Kalamata Olives *(Contains Gluten)*

Pan Seared Wester Ross Salmon, Spring Onion Rice Cake, Sautéed Greens, Peperonata *(Contains Fish, Made without Dairy)*

Tajin of Spring Vegetables, Jeweled Basmati Rice, Black Eye Pea Falafel, Mint drizzle *(Made without Gluten and Dairy)*

Chickpea and Spinach Tofu, Braised Fennel and Herb Quinoa, Sunchoke, Scallion Puree, Herb Oil *(Made without Gluten and Dairy)*



PLATED DESSERTS

Carrot Cake, Caramel Sauce

(Contains Glute, Dairy and Egg)

Key Lime Pie, Strawberry Compote & Rhubarb Sorbet

(Contains Gluten, Dairy and Egg)

Cheesecake, Rum Roasted Pineapple

(Contains Gluten, Dairy and Egg)

Strawberry Cake, Lemon Sorbetto

(Contains Gluten, Dairy and Egg)

24 Karat Gold Flourless Chocolate Cake, Raspberry Coulis *(Contains Egg, Made without Gluten)*

Cappuccino Creme Brulee, Maple Cookie

(Contains Gluten, Dairy and Egg)

Banana and Gianduja Cake, Passion Fruit Sauce

(Contains Gluten, Dairy and Egg)

Chocolate Cake

(Made without Gluten and Dairy)

