

Groton Publick Hall Catering Menu

All menu items will have 18% gratuity & 4% administrative fee added

Town Meeting

Continental Breakfast \$10

Assorted Breakfast Pastries
Butters & Jams
Fresh Sliced Fruit
Coffee, Decaf, Tea
Assorted Juices

Hot Breakfast Buffet \$16

Breakfast Pastries
Scrambled Eggs
with cheddar cheese & chives
OR
Frothingham's Famous French Toast
Bacon & Breakfast Sausage
Crispy Bliss potatoes
with caramelized onions
Coffee, Decaf, Tea
Assorted Juices

Add to any buffet

Yogurt Parfait Station \$6
Greek Yogurt, Fresh Berries, Granola

Lox & Mini Bagels Station \$8
Fresh Lox, capers, chive cream cheese

Brunch Buffet

\$28 per person
(minimum of 25 guest)

Starters

Assorted breakfast pastries
Scrambled eggs *with cheddar cheese & chives*
Bacon & Breakfast Sausage
Crispy Bliss potatoes *with caramelized onions*

Salads (select one)

Seasonal Fruit salad
Chopped Caesar with parmesan, house dressing
Baby Arugula with parmesan & balsamic vinaigrette
Spinach Salad with cider vinaigrette, candied nuts, goat cheese

Breakfast Main (select one)

Quiche Lorraine with ham & bacon with Cheese
Quiche with asparagus & goat cheese
Vegetable frittata with peppers, onions, mushrooms & asparagus
Frothingham's Famous French Toast

Lunch Main (select two)

Roast Scottish Salmon with beurre blanc
New England Baked Haddock
Chicken Piccata, capers, tomatoes, lemon butter
Dijon & parmesan Crusted chicken breast with mustard crème
Tortellini with Pesto & Parmesan Cheese
Spaghetti Squash & Quinoa "Meat Balls" with marinara sauce **
**Vegan & Gluten Free

Beverages

Assorted Juices
Drip Coffee, assorted teas

Dessert (not included)

Add on Cookies & Brownies \$3
Specialty Cake or Cupcakes from Concord Tea Cakes (\$50 delivery fee)
Outside sourced cakes: \$1.75 per person slicing/serving fee
Outside sourced cupcakes: Set Up Fee varies based on number of guests

Farmers & Cooks Deli Buffet \$20

Soup (select one)

Chef's Seasonal Soup
Chili with sour cream & chives
New England Clam Chowder +\$2

Salad (select one)

Chopped Caesar *with romaine, croutons
& parmesan cheese*
Garden Salad *with cherry tomatoes,
cucumbers & red wine vinaigrette*

Make Your Own Sandwich (select three)

Roast Beef, Turkey, Ham, Chicken Salad, Tuna Salad, Falafel
Lettuce, Tomato, Onion
Assorted Breads & Condiments

Cape Cod Chips
Pickles

Dessert

Cookies & Brownies

Beverages

Drip Coffee, Assorted Teas

Farmers & Cooks Pressed Panini Buffet \$25

(Minimum of 15 guests, Maximum of 40 guests)

Soup (select one)

Chef's Seasonal Soup
New England Clam Chowder +\$2

Salad (select two)

Chopped Caesar with romaine, croutons & parmesan cheese
Garden Salad with cherry tomatoes, cucumbers & red wine vinaigrette
Pasta Salad with celery, onions, carrots & ranch
Potato Salad with herbs, bacon, white balsamic vinaigrette & mayonnaise

Warm Pressed Paninis (select three)

Reuben with corned beef, coleslaw, swiss cheese & thousand island
Turkey with avocado, red onion, cheddar cheese & GPH aioli
Roast Beef with cheddar cheese, red onion & horseradish sauce
Cuban with dualing ham, pickles, cheese & spicy mustard
Tuna Melt with Vermont cheddar & tomato
Caprese with house mozzarella, tomato & pesto aioli

Cape Cod Chips
Pickles

Beverages

Drip Coffee, Assorted Teas

Dessert

Cookies & Brownies

Add Soft Drink Station + \$2 per person

9th Hole Hot Buffet

LUNCH \$32 per person

DINNER \$38 per person

(minimum of 20)

Soup or Salad (select one)

for two options + \$3

Classic New England Clam Chowder <\$2>

Chefs Seasonal Soup

Chopped Caesar with romaine, croutons & parmesan cheese

Baby Arugula Salad with parmesan & balsamic vinaigrette

Garden Salad with cherry tomatoes, cucumbers & red wine vinaigrette

Spinach Salad with candied nuts, goat cheese & cider vinaigrette

Entrees (select two)

Chicken Piccata with capers, tomatoes & lemon butter sauce

Dijon & Parmesan Baked chicken breast with mustard crème

Chicken, Broccoli & Ziti with alfredo sauce

Roast Scottish salmon with beurre blanc

New England Baked Haddock

Cheese tortellini with pesto & parmesan cheese

Grilled bavette steak tips with demi sauce OR peppers & onions

Spaghetti Squash & Quinoa "Meat Balls" with marinara sauce **

*Vegan & Gluten Free

Sides (select two)

Green Beans

Bourbon Glazed Carrots

Street Corn (seasonal)

Asparagus (seasonal)

Mashed Potatoes

Roasted Potatoes

Rice Pilaf

Mashed Sweet Potatoes

Dessert (select one)

Seasonal cheese cake

Assorted cookies & brownies

Seasonal Bread Pudding with whipped cream

Beverages

Drip Coffee, assorted teas

BBQ Tailgate Buffet

LUNCH: \$28 per person

DINNER: \$33 per person
(minimum of 20)

Soup or Salad (select one)

Chopped Caesar- parmesan, house dressing
Iceberg wedge- blue cheese dressing, red onion, bacon, tomato
Chili-corn chips, sour cream, scallion
New England Clam Chowder (+\$2)

Entrees (select three)

Classic Cheese burgers
Grilled hot Italian sausages, peppers & onions
Chicken wings, choice of buffalo, or BBQ
GPH Nachos
St Louis smoked ribs (+2)

BUILD YOUR OWN SLIDERS

Shaved sirloin
Smoked & pulled pork
Pulled chicken

Sides (select two)

Pasta Salad with celery, onions, carrots & ranch
Potato Salad with herbs, bacon, white balsamic vinaigrette & mayonnaise
Mac & Cheese
Baked Beans
Coleslaw

Includes cornbread & dinner rolls

Dessert

Cookies & Brownies

Beverages

Fountain sodas, Water, Iced Tea

STATIONARY HORS D'OEUVRES

(minimum of 15 people)

Mediterranean Platter \$7.50 per person

Hummus, marinated olives, baba ganoush, zaatar pita

Mexican platter \$7.50 per person

Fresh guacamole, pico de gallo, salsa verde, fresh corn tortilla chips

Cheese Board \$ \$9 per person

assorted local and imported cheeses, nuts, grapes, crackers, crackers

Alpine Picnic Board \$10 per person

Assorted Cheeses & Cured Meats, crusty bread, crackers, grainy mustard
& seasonal jam

Antipasto \$8 per person

Italian cured meats, olives, artichoke hearts, marinated mushrooms,
grilled vegetables, fresh mozzarella , grilled crostini

Shrimp Cocktail \$100 *per 25 pieces*

served with lemons & cocktail sauce

Raw Bar \$25 per person (15 of each pc.)

Shucked to order oysters, clams, and cocktail shrimp served with lemons,
cocktail sauce, horseradish & red wine peppercorn mignonette

PASSED HORS D'OEUVRES

The following are priced at 24 pieces

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|--|-------|
| Pretzel Bites <i>with cheese</i> | \$44 |
| Bruschetta <i>tomato, basil, red onion, balsamic, evoo</i> | \$44 |
| Truffled White bean puree <i>on grilled crostini</i> | \$44 |
| Pigs in a blanket <i>with honey mustard</i> | \$44 |
| Buffalo chicken blossom <i>in phyllo</i> | \$44 |
| Popcorn Chicken <i>(choose flavor)</i> | |
| <i>buffalo served with blue cheese, BBQ with ranch, Sweet Chili</i> | \$48 |
| Chicken satay <i>with peanut sauce</i> | \$48 |
| Arancini, <i>fried Italian rice balls with marinara</i> | \$54 |
| Stuffed Mushrooms <i>with boursin & panko</i> | \$54 |
| Assorted mini deep dish pizza; <i>cheese, pepperoni & veggie</i> | \$54 |
| Spicy Tuna tartare <i>on wonton chips</i> | \$90 |
| Spicy Shrimp & Hummus <i>on Pita</i> | \$90 |
| Steak tacos <i>with pico de gallo & chipotle aioli</i> | \$96 |
| Bacon wrapped scallops | \$102 |
| Philly cheese steak spring rolls <i>with spicy ketchup</i> | \$108 |

SLIDERS:

| | |
|--|-------|
| Shaved sirloin with cheese, caramelized onions | \$72 |
| Cheese burgers with GPH aioli | \$72 |
| Pulled Pork with coleslaw | \$72 |
| Caprese with tomato, mozzarella, pesto | \$72 |
| Lobster sliders with fresh lobster, mayo, chives, crushed potato chips | \$120 |

Serving suggestions:

cocktail hour prior to meal- 4-5 pieces per person

Reception only- 8-10 pieces per person for the first hour, 4-5 pieces for the second hour

BAR & BEVERAGE MENU

NON-ALCOHOLIC BEVERAGES

| | |
|---------------------|---------|
| Soda | \$2.50 |
| Bottled Water | \$2.25 |
| Pitcher of Iced Tea | \$12.00 |
| Coffee & Tea | \$2.75 |

ALCOHOLIC BEVERAGES

| | |
|--------------------|-----------------|
| Bottled beers | \$4.75-\$8.00 |
| Wine by the glass | \$8.00-\$14.00 |
| Mixed Drinks, well | \$8.00-\$12.00 |
| Martini, well | \$11.00-\$14.00 |

SPECIALTY DRINKS

Served by the gallon. Serves about 20 guests

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|----------------------------------|-------|
| Mimosa | \$90 |
| Bloody Mary or Caesar | \$90 |
| Seasonal Sangria | \$100 |
| Egg Nog spike with spiced rum | \$85 |
| Hot mulled cider with spiced rum | \$75 |