



## **HORS D' OUEVRES**

(Passed or Stationed)

Priced per piece, minimum of 50 pieces

### **FROM THE GARDEN**

- Spanikopita \$2.50
- Vegetable Spring Rolls \$2.50
- Artichoke and Spinach in Herbed Phyllo \$2.75
- Sweet Potato & Zucchini Fritter, Honey Balsamic Drizzle \$2.50
- Fried Ricotta Ravioli, Spicy Marinara \$3.25
- Wild Mushroom & Blue Cheese Tarts \$2.75
- Jalapeño Cheddar Hushpuppies, Creole Aioli \$2.50
- Zucchini "Bruschetta", Herbed Goat Cheese & Oven Dried Tomatoes \$3.00
- Tomato Tartlet, Ricotta Cheese, Oven Dried Tomatoes, Fresh Basil \$3.00

### **FROM THE LAND**

- Chorizo Sausage Stuffed Mushroom Wrapped in Bacon \$3.50
- Teriyaki Chicken Skewers \$2.75
- Philly Spring Rolls \$2.50
- Honey Garlic Beef Skewers \$3.50
- Buffalo Chicken Rangoons \$2.75
- Prosciutto & Jersey Mozzarella Crostini \$2.75
- Crispy Pork Belly Skewer, Mustard Sauce \$3.75
- Crispy Arancini, Pancetta, Parmesan, Basil, Pomodoro Sauce \$3.50
- Candied Bacon Wrapped Pineapple, Honey Sriracha \$3.25

### **FROM THE SEA**

- Shrimp & Corn Fritters with Jalapeño Dijon BBQ Sauce \$3.50
- Scallops Wrapped in Crispy Bacon \$4.00
- Lump Crab Meat Stuffed Mushrooms \$3.00
- Scallop BLT \$4.00
- Mini Crab Cakes, Chipotle Aioli \$3.50
- Seared Ahi Tuna on Wonton Crisps \$3.75
- Tempura Shrimp, Sweet Chili Sauce \$3.75
- Lobster Tempura \$6.50
- Mini Spicy Salmon Taco, Avocado, Pickled Onion \$3.25
- Tuna Tartare, Wonton Cup \$3.75
- Lobster Salad, Puff Pastry \$4.75
- Jumbo Shrimp Cocktail \$4.50

Pricing Subject to Change, Tax & 21% Service Charge Additional



## **ADDITIONAL OFFERINGS**

### **RED LANTERN SUSHI BOATS**

#### **CLASSIC RED LANTERN BOAT**

(9 Total Rolls, 10 Slices Of Each Sashimi Serves 10-18 Guests)

Spicy Tuna Rolls, Shrimp Tempura Rolls, California Rolls  
Salmon & Tuna Sashimi

\$190 per boat

#### **SIGNATURE RED LANTERN BOAT**

(9 Total Rolls, Servers 10-18 Guests)

Lobster Rolls

Tempura Lobster Tail, Two Tobikkos, Avocado, Wasabi Mayo

Red Dragon Rolls

Spicy Tuna, Red Chili, Miso-Sake, Ginger, Garlic, Daikon Sprouts

Crunchy Rolls

Bana Salmon Toro, Tobikko, Crabstick, Crunchy Bits

\$210.00 per boat

#### **SCORPION BAR**

##### **MEXICAN CHIPS AND DIP**

Guacamole & Salsa, with House Cooked  
Tortilla Chips and Mexican Spice Dust

\$5 per person

##### **QUESADILLA PLATTER**

(16 pieces)

Chicken Quesadillas, Vegetable Quesadillas & Carne Asada Quesadillas  
Served with Sour Cream & Salsa

\$55 per platter



## **VEGETABLE CRUDITÉ**

(Serves 25)

Fresh Vegetables served with Assorted Dips  
\$75

## **FRUIT PLATTER**

(Serves 25)

Seasonal Fresh Fruits served  
a Yogurt Dipping Sauce  
\$100

## **CHEESE BOARD**

(Serves 25)

Selection of Gourmet Cheeses with Assorted Breads and Crackers  
\$130

## **ANTIPASTO PLATTERS**

(Serves 25)

Asiago, Parmesan Reggiano & Manchego Cheeses  
Prosciutto, Capicola & Soppressata  
Kalamata Olives, Marinated Artichokes, Oven Dried Tomatoes  
Bread Sticks & Crostinis  
\$195

## **CHILLED GRADE A AHI TUNA - 3 WAYS**

(25 of each, ½ oz. Slices)

Sesame Seared Tuna, Wasabi Cucumber Sauce  
Szechwan Tartare Wontons, Ginger Soy Dipping Sauce  
Sashimi, Srircha Honey Dipping Sauce  
\$300.00



## **RECEPTION STATIONS**

### **SALAD STATION**

Romaine, Field Greens, Cherry Tomatoes, Cucumbers, Red Onions, Garbanzo Beans, Croutons, Bacon, Diced Chicken, Shredded Cheeses, Blue Cheese Crumbles, Walnuts, Bacon  
Balsamic Vinaigrette & Ranch Dressings  
\$12 per person

### **FAJITA STATION**

(Must be ordered with a minimum of 1 other food station or a full buffet, excludes dessert stations)

Marinated, Grilled Flank Steak & Grilled Chicken  
Flour Tortillas, Lettuce, Tomato, Shredded Cheese, Sour Cream, Guacamole, Black Olives, Grilled Peppers and Onions  
\$17 per person

### **BRICK OVEN PIZZA STATION**

(Must be ordered with a minimum of 2 other food stations or a full buffet, Excludes dessert stations)

#### **CLASSIC TOMATO MOZZARELLA**

Jersey Mozzarella, House Cheese Blend, Marinara

#### **CLASSIC ZESTY PEPPERONI**

#### **GRILLED VEGETABLE**

Goat Cheese, Roasted Peppers, Zucchini, Smokey Onions

#### **BUFFALO CHICKEN PIZZA**

House Made Hot Sauce, Blue Cheese, BBQ Chicken, Celery Salad

#### **CHEESEBURGER PIZZA**

Secret Sauce, Bacon, Onion, Chopped Lettuce, Burger Meat

Choose (2) \$10 per person

Choose (3) \$12 per person



## **ACTION STATIONS**

### **\*RED LANTERN SUSHI STATION**

Spicy Tuna Roll, California Roll, Philadelphia Roll, Shrimp Tempura Roll,  
Rainbow Rolls, Tuna Tartare Shooters, Salmon Sashimi & Tuna Sashimi

\$32 per person

\*Sushi Chef (required)

\$200 for up 2 hours

### **\*GUACAMOLE STATION**

Fresh Guacamole Made to Order

Avocado, Jalapeño, Tomato, Onion, Sun-dried Tomato & Cilantro

House Made Tortilla Chips

\$9.00 per person

\*requires server attendant fee of \$75 per station, 1 hour maximum

### **\*CAPRESE STATION**

Baby Green, Arugula, Assorted Sliced Heirloom Tomatoes, Fresh Basil, Narragansett  
Creamery Mozzarella, Prosciutto de Parma, Olive Tapenade, Extra Virgin Olive Oil,

Balsamic Vinegar

PTM

\*requires server attendant fee of \$75 per station, 1 hour maximum

### **\*PASTA STATION**

(1 chef attendant per 50 guests required)

(Must be ordered with a minimum of 1 other food station or a full buffet,  
excludes dessert stations)

(Choice of 2 pastas)

Penne, Orechiette, 3 Cheese Tortellini, Farfalle, Mushroom Ravioli

(Choice of 3 sauces)

Light Pomodoro, Arugula Pesto, Traditional Bolognese, Vodka Cream Sauce,  
Creamy Alfredo, Garlic Herb Butter

Includes: Julienne Vegetable, Mushrooms, Roasted Garlic, Spinach, Sausage and  
Chicken

Sliced Italian Bread and Garlic Butter

\$19 per person

ADD: Meatballs \$3 per person

ADD: Caesar Salad \$5 per person



### **\*TOMATO SOUP & GRILLED CHEESE BAR**

(1 chef attendant per 40 guests required, Must be ordered with a minimum of 1 other food station or a full buffet, excludes dessert stations)

Homemade Tomato Bisque Served with the Following Gourmet Grilled Cheeses  
Tuscany with Rustic Bread, Jersey Mozzarella, Sliced Tomato, Arugula Pesto & Prosciutto

Braised Short Rib, Caramelized Onion & Cheddar Cheese on Sourdough

Eggplant Parmesan Melt, Pomodoro, Fresh Mozzarella, Fresh Basil, Focaccia Bread

\$18 per person

### **MACARONI & CHEESE STATION**

(1 chef attendant per 40 guests required, Must be ordered with a minimum of 1 other food station or a full buffet, excludes dessert stations)

Chef's Decadent Cheese Sauce

Guest Choice of:

Grilled Chicken, Country Baked Ham, Cajun Grilled Shrimp, Sweet Corn, Petite Peas, Chopped Red Onion, Spinach, Blistered Tomatoes

\$14 per person

### **SEAFOOD PAELLA**

(1 server attendant per 40 guests required, Must be ordered with a minimum of 1 other food station or a full buffet, excludes dessert stations)

Classic Spanish Preparation Clams, Mussels, Shrimp, Chicken & Chorizo, Saffron Infused Rice

\$21 per person

Add Lobster Tails for an additional \$12 per person

\*requires server attendant fee of \$75 per station

### **RISOTTO STATION**

(1 chef attendant per 40 guests required, Must be ordered with a minimum of 1 other food station or a full buffet, excludes dessert stations)

Italian Arborio Rice, Prepared to Order

Shrimp, Lobster, Asparagus, Shiitake Mushrooms, Petite Peas and Chives  
Finished with Fresh Grated Parmesan Cheese

\$16.00 per person



## **CARVE STATIONS**

### **\*TURKEY**

(Serves 25 Guest, 4 oz. portions)

Slow Roasted, Served with Cranberry Chutney, House made Cheddar Biscuits  
\$375

### **\*TENDERLOIN OF BEEF**

(Serves 20 Guest, 4 oz. portions)

Herb Roasted, Served with a Port Wine Demi Glace and Horseradish Cream  
Silver Dollar Rolls  
\$525

### **\*BACON WRAPPED BROWN SUGAR PORK LOIN**

(Serves 20 Guest, 4 oz. portions)

Honey Demi Glacé and Silver Dollar Rolls  
\$225

### **\*STEAMSHIP ROUND**

(Serves 150 Guest, 3 oz. portions)

Slow Roasted Steamship Round of Beef with a Fresh Herb Au Jus  
And Silver Dollar Rolls  
\$925

### **\*PRIME RIB**

(Serves 30 Guest, 6 oz. portions)

Encrusted with Horseradish, Salt & Pepper with a Fresh Au Jus  
And Silver Dollar Rolls  
\$525

**ADD: Roasted Garlic Mashed Potatoes or Au Gratin Potatoes and  
Seasonal Vegetable \$9 per person  
ADD: Caesar Salad \$5 per person**

### **\*CHEF ATTENDANT**

(Required for all actions stations, \$120 for up to 2 hours)

Pricing Subject to Change, Tax & 21% Service Charge Additional



## **DESSERT STATIONS**

### **WHOPPIE PIE STATION**

Build your own

Chocolate & Vanilla Whoppie Pies

Fillings to include: Whipped Cream, Cinnamon Pumpkin Cream,

Salted Caramel Cream, Raspberry Cream

Sliced Strawberries, Sliced Almond, Candied Walnuts & Chocolate Chips

\$12 per person

### **CANDY STATION**

House made Truffle Pops, Assorted Hard Candies, Chocolate Bars, Reece Peanut

Butter Cups, Lollipops and other Candy Favorites

\$14 per person

### **SUNDAE STATION**

Vanilla Ice Cream, Chocolate Ice Cream, Pineapple Chunks, Sprinkles, Brownie

Chunks, Whipped Cream, Chocolate Fudge, Caramel Sauce, Maraschino

Cherries, M&Ms, Heath

Bar Pieces, Peanut Butter Cups and Sugar Cones

\$12 per person

\*requires server attendant fee of \$75 per station, 1 hour maximum

### **SWEET TOOTH**

Bittersweet Chocolate Mousse Berry Trifle, Assorted Macaroons, Chocolate

Dipped Oreos and Chocolate Covered Strawberries and Chocolate Covered

Cherries

\$15.00 per person

### **DESSERT ENHANCEMENTS**

(Minimum order of 4 dozen per item)

Coconut Macaroons- \$36 per dozen

House made Chocolate Chip Cookies- \$26 per dozen

Chocolate Covered Strawberries- \$32 per dozen

Cake Pops- Assorted Flavors- \$36 per dozen

Mini Bittersweet Chocolate Mousse Berry Trifles-\$42 per dozen

Cheesecake Spring Rolls- \$42 per dozen

Raspberry Lemon Bars- \$36 per dozen

Mini Pineapple Upside Down Cakes-\$46 per dozen

Assorted Chocolate Covered Pretzels-\$32 per dozen

Mini Oreo Smores' Trifles- \$42 per dozen

Mini Banana Cream Cookie Pie- \$38 per dozen

Cinnamon Sugar Apple Strudel- \$50 each

Caramel Bread Pudding- \$95 per pan

Cobbler- Fruit of the Season- PTM







## **NORTH END**

### **CLASSIC CAESAR SALAD**

Romaine Hearts, Croutons, Parmigiano, Lemon

### **BUTCHER CUT NY STRIP**

Peppercorn Demi

### **PENNE VODKA SAUCE**

Sun-Dried Tomatoes, House Made Marinara, Cream & Parmigiano Cheeses

### **CHICKEN & SAUSAGE**

Sautéed with Hot and Sweet Italian Sausage, Cherry Peppers, Yellow and Red Bell Peppers in White Wine Sauce

### **CHEF'S SEASONAL VEGETABLE**

### **GARLIC BREAD**

Crusty Italian Bread, Garlic Butter

### **TIRAMISU**

Shaved Chocolate, Coffee Soaked Lady Fingers, Mascarpone Cheese

**\$50.00 per person**

All buffets require a 25-person minimum unless otherwise noted  
All pricing subject to change, 6.35% sales tax & 21% service charge charged additional



## **LYON**

### **RADICCHIO SALAD**

Mixed Greens, Radicchio, Apples, Walnuts & Gorgonzola Cheese  
House Vinaigrette

### **CHICKEN FRANCAISE**

Garlic, White Wine & Butter

### **BEEF TENDERLOIN**

Mushrooms, Mustard & Wine Sauce

### **LYONNAISE POTATOES**

Russet Potatoes, Garlic, Onion, and Olive Oil

### **ZUCCHINI & TOMATO GRATIN**

Crushed Tomatoes, Fresh Basil, Bread Crumb, Goat Cheese

### **CRUSTY FRENCH BREAD Assorted Dipping Oils**

### **CHERRY CLAFOUTIS Amaretto Anglaise**

**\$60.00 per person**

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## **SANTE FE**

### **SOUTHWESTERN TORTILLA SALAD**

Mixed Greens, Tomato, Avocado, Black Beans, Black Olives, Tortilla Strips,  
Honey Lime Vinaigrette

### **FLANK STEAK**

Grilled & Sliced Served with Chimichurri Sauce

### **RED RICE & BEANS**

### **SWEET CORN & RED PEPPERS**

Roasted Peppers, Corn & Cilantro

### **BACON WRAPPED CHICKEN**

Jalapeno Corn Bread Stuffing

### **BANANA WONTONS**

Cinnamon and Sugar, Caramel & Chocolate Dipping Sauce

### **KEY LIME PIE CUPS**

Graham Cracker Crust

**\$48.00 per person**

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## **NEW ENGLAND**

### **TOMATO & MOZZARELLA SALAD**

Red & Yellow Cherry Tomatoes, Jersey Mozzarella Olive Oil & Fresh Basil

### **NEW ENGLAND CLAM CHOWDER**

Quahog Chowder, Cream, Bacon, Potatoes  
House-Made Bread Bowls

### **CHICKEN ROULADE**

Roasted Mushrooms, Sage Thyme Stuffing

### **DIJON CRUSTED SALMON**

Artichoke & Roasted Peppers, Armagnac Cream Sauce, Fried Leeks

### **BOILED BABY RED POTATOES**

Herb Butter

### **SEASONAL VEGETABLES**

### **GRILLED FOCCACIA BREAD**

Assorted Dipping Oils

### **WARM CARAMEL BREAD PUDDING**

Raisin Brioche & Vanilla Sauce

**\$55.00 per person**

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## **DOWN SOUTH**

### **MIXED GREEN SALAD**

Oven Roasted Tomatoes, Cucumber, Ranch Dressing

### **CARAWAY APPLE SLAW**

Granny Smith Apples, Red Cabbage, Napa Cabbage, Apple Cider Vinaigrette

### **BBQ PORK LOIN**

Honey BBQ Sauce, Crispy Fried Onions

### **COUNTRY FRIED CHICKEN**

Boneless Fried Chicken & Black Pepper Gravy

### **BACON & CHIVE MASHED POTATOES**

### **CREAMED SPINACH**

Garlic, Heavy Cream & Fresh Grated Nutmeg

### **FRESH BAKED BUTTERMILK BISCUITS Honey Butter**

### **SEASONAL FRUIT COBBLER**

**\$48.00 per person**

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## **THE CAPE COD**

### **GARDEN SALAD**

Mixed Greens, Tomatoes, Cucumber, Croutons  
Blue Cheese Vinaigrette

### **SHRIMP & ORZO SALAD**

Grilled Shrimp, Cucumbers, Feta, Lemon  
& Olive Oil

### **FLANK STEAK**

Caramelized Onion Butter

### **\*BUTTER POACHED LOBSTER TAIL**

Lemon Beurre Blanc, Red Smashed Potatoes

### **ROASTED CHICKEN**

Statler Chicken Breast, Rosemary & Thyme

### **DELMONICO POTATOES**

Cream, Butter, Parmesan Crust

### **GRILLED FOCCACIA BREAD**

Assorted Dipping Oils

### **CHEF'S SELECTION OF DESSERT**

Chocolate Truffle Pops, Raspberry Lemon Bars, Cheesecake  
Spring Rolls

**\$70.00 per person**

\*Menu Price Includes One Lobster Tail Per Person

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