

You are welcome to create a totally custom menu with items that are not on the below lists. Our Chefs are highly trained and love to get out the norm and create wonderfully delicious dishes to suit your specific needs. If there is something you would like that doesn't appear in the below options, we'd be happy to discuss it with you.

#### **Soups**

Shrimp Bisque served from Champagne Coups
Crab Bisque served from Champagne Coups
Lobster Bisque served from Champagne Coups
New England Clam Chowder
Custom Soups available upon request

#### Passed/Butlered Appetizers/Hors' Devours:

(Pick 1 - 2)

\*Crispy Sweet Chili Shrimp Shooters

Mini Stuffed Crabs w/Lemon Herb Vinaigrette

\*Naan Bread Canapes w/Tomato Chutney & Hummus

\*Scallops Wrapped in Bacon

Shrimp Cocktail Served in Champagne Coups

Stuffed Mushrooms w/Crab Dip or Cheese

\*Peppers stuffed with buffalo chicken dip or cheese

\*Southwest Chicken Eggrolls w/Poblano Ranch & Avocado



#### Station Appetizers/Hors' Devours

(Pick 2-3)

Fruits, Cheese and Vegetable Cascade

\*Cheesesteak Eggrolls w/Aioli

\*Southwest Chicken Eggroll w/Poblano Avocado Ranch & Cheddar

\*Raspberry Brie in Phyllo

\*Bavarian Soft Pretzels w/Beer Cheese Fondue

Italian Meats, Peppers, Mushrooms and Olives

Swedish Meatballs

Baguette Bread w/Olive Oil, Fresh Herbs, and Asiago

\*Crab Dip Served w/Baguette Bread

Buffalo Chicken Dip w/Assorted Crackers

Spinach Artichoke Dip w/Assorted Crackers

Sliders- Cheese Burger or Pulled Pork

Guacamole w/Salsa & Chips

Quesadilla Bar or Taco Bar or Nacho Bar

### Cold Seafood (Can be an Ice Bar w/Ice Sculpture)

- Fresh Shucked Oysters
  - \*Snow Crab Claws
  - \*Shrimp Cocktail



(Main Course - Pick Two)

### Fresh Pasta

Our sauces are made fresh in house by our wonderful chef's

\*Farfalle w/Wild Mushroom Alfredo (Can be made w/out Mushrooms)

\*Penne w/Vodka Sauce & Fresh Cheeses

\*Penne in a Red Sauce w/Fresh Cheeses

Stuffed Ricotta Manicotti

Gnocchi w/Red Sauce & Fresh Parmesan & Romano Cheeses

Lasagna with meats, cheeses & marinara OR Vegetable Lasagna

Three Cheese Ravioli in a Red Sauce

Shrimp Scampi w/Linguini

# Poultry Entrée's

\*Roasted Stuffed Chicken Breast w/Pepper Corn Gravy

\*Lemon Chicken Piccata

\*Herb Roasted Italian Chicken

Carved Turkey w/Gravy

Chicken Florentine

Sautéed Chicken Marsala

Chicken Francesca

Wood Fired Slow Smoked Chicken Quarters



# Beef Entrée's

ALL our beef is Fresh, Certified Angus Beef, Upper 2/3rds choice & is wet aged for 21+ days

Carved Roast Beef w/Gravy

\*Prime Rib w/Au Jus

\*Blackened Flat Iron Steak w/Garlic Peppercorn

\*New York Strip Steak

Filet Mignon

### Pork & Lamb Entrée's

\*BBQ Smoked Pulled Pork (Can be Smoked on Site – Full Pig)

\*Bacon Wrapped Pork Filet (Teriyaki Sauce optional)

Herb Roasted Pork Tenderloin

Carved Ham w/Gravy

\*Ossobuco Braised w/White wine, Vegetables & Broth (Lamb)



### Fish Entrée's

\*Fresh Atlantic Salmon w/Garlic & Olive Oil
Pan Fried Jumbo Lump Crab w/Pasta
Baked Haddock w/Lemon Pepper
\*Crab Stuffed Flounder

### **Vegetable Selection**

(Pick One)

\*Sautéed Green & Yellow Squash w/Butter & Dill

\*Steamed Green Beans (Caramelized Onions can be added)

Glazed Carrots

Fresh Grilled Asparagus

Steamed Broccoli w/Lemon Butter

\*Steamed Mixed Vegetables w/Carrots, Green Beans, Yellow Squash & Zucchini

\*Root Vegetable Blend w/Roasted Sweet Potatoes, Carrots, Parsnips, Peppers, Onions & Kale



# Starch Selection

(Pick One)

\*Garlic Mashed Potatoes

\*Roasted Red Potatoes

Sautéed Potatoes w/Butter & Oregano

Stuffing w/Gravy

Rice Pilaf

Pasta Salad OR Potato Salad OR Cole Slaw

\*Baked Macaroni & Cheese

Baked Beans

# **Bread Selection**

(Pick One)

Baguette Bread

\*Fresh Baked Dinner Rolls w/Butter

# Salad Selection

(Pick One)

\*Market Fresh Salad

Cucumber Wrapped Bacon Salad

\*Caprese Salad



# Salad Dressing

(Pick One)

\*White Balsamic Shallot

Lemon Herb Vinaigrette

\*Olive Oil w/Balsamic Vinaigrette

House Italian Dressing

Buttermilk Ranch Dressing

### Station, Served or Passed Desserts

(Gluten Free Desserts available)

Banana's Foster Flambé

Fresh Baked Cookie Assortment

Fresh Baked Chocolate Brownies

Fruit Parfait's

Cannoli's

#### \*Assorted Cheesecake's

- Chocolate Peanut Butter, Blueberry, Pomegranate, Raspberry Swirl, New York, Chocolate

#### \*Assorted Petit Fours

- Bananas Foster, Caramel Macchiato, French Vanilla, Cappuccino

#### \*Mini Assorted Pastries

- Double Fudge, Carrot Cake, Chocolate Mousse, Hazelnut, German Chocolate, Italian Rum & Chocolate Macaroon



### Wedding Cakes, Cup Cakes or Cake Pops

Farrington Place does not currently bake cakes or cupcakes however our Chef's and servers are available to perform your ceremonial cake cutting

Most venues & caterers charge a cake cutting fee that ranges from \$2-5 per slice. Here at Farrington Place we perform your ceremonial cake cutting **FREE** of charge.