



DINNER SELECTIONS

eventi

A KIMPTON HOTEL

PLATED DINNER

Served with rolls

SOUPS

Please Select One

New England Clam Chowder

Wild Mushroom Consomé

Lobster Bisque

APPETIZERS

Please Select One

Diver Scallop Sashimi, Yuzu, Truffle Oil, Chive

Tuna Two Ways, Spicy Yellowfin Tuna in a phyllo shell; Tataki, Wasabi Tobiko

Roast Winter Vegetable Salad with Pecorino and Lavender Honey

Beet Salad with Marcona Almonds and Goat Cheese Brulee

Terrine Forestiere with House Mustard

Duck Confit with Frisée Bleu Cheese and Poached Pear

Satur Farms Mesclun Greens with Shaved Vegetables and Lemon Herb Vinaigrette

Brie and Apple Tart Topped with Grilled Chicory, Candied Walnuts and Walnut Vinaigrette

Beef Cheek Manicotti with Demi Glace and Horseradish Sour Cream

Seared Diver Scallops with Celery Root Puree and Crispy Shallots



ENTREE

Please Select One

Miso Black Cod

with Baby Bok Choy and Japanese Mushrooms on Crisped Sushi Rice with Soy Ginger Brown Butter

Seared Sustainable Chilean Sea Bass

Leek Cauliflower Ragout, Tomato Jam, Truffle Risotto

Jumbo Tiger Prawn

Grilled in Shell with Garlic Butter and Orzo Risotto

Butter Poached Maine Lobster

With Asparagus, Purple Peruvian Potatoes

\$15 per person supplement

Pepper Crusted Wild Salmon

Lentils du Puy, Pickled Mushrooms, Radish salad, Red Wine Fume

Crisped Breast of Chicken

with Sweet Onion and Bacon Polenta Cake, Ratatouille Vegetables, Tarragon Jus

Char Sui Duck Breast

with Mooshu Pancake, Cucumber, Scallions, Asian Pear, Bean Djan

Braised Bone Beef Short Rib

with Roasted Baby Beets, Cipollini Onions and Truffle Mashed Russet Potatoes

Grilled Filet of Beef

With Whipped Potato, Herb Salad

Rack of Colorado Lamb

with Mustard Herb Crust, Baby Artichoke Ragout Roasted Garlic and Cauliflower Gratin

\$15 per person supplement

Berkshire Pork Chop

Roasted Brussles Sprouts; Parsnip Puree and Apple Brown Butter



COMBINATION PLATES

**Includes a choice of one appetizer from the above choices, one combination plate and one dessert*

Tornado of Beef with Butter Poached Maine Lobster Tail
with Whipped Potato and Mélange of Baby Vegetables

Breast of Chicken and Blue Crab Jumbo Lump Crab Cake
with Asparagus Tips and Mustard Cream

Pork Chop Seared Scallop
with Braised Endive and Leeks, Garlic Roasted Red Potatoes and Red Wine Glaze

DESSERTS

Please Select One

Vanilla and Berry Crepe with a Passionfruit Coulis

Flourless Chocolate Cake with Pistachio Brittle

Dark Chocolate Crème Brulee with Candied Ginger

Raspberry and White Chocolate Millefeuille with Blackberry Coulis

Caramelized Pineapple, Coconut and Macadamia Nut Napoleon

Apple Tarte Tartin

Jamaican Rum Bread Pudding with Spiced Vanilla Sauce

White Chocolate Bread Pudding with Spiced Vanilla Sauce

Seated Dinner, \$110 per person

Includes choice of one appetizer, one main course, one dessert all served with assorted breads, organic coffee and herbal teas

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A KIMPTON HOTEL
DINNER BUFFETS

THE NEW ENGLANDER

All Items Included

Classic New England Clam Chowder

Chopped Vegetable Salad with Ranch, Bleu Cheese, or Oil and Vinegar Dressings

Radicchio, Chinese Cabbage and Apple Slaw

Atlantic Oysters on the Half Shell Fresh Horseradish, Cocktail and Mignonette

Rhode Island Quahog Stuffies

Grilled Portuguese Chorizo Sausage with Onions and Peppers

Steamed or Grilled Maine Lobsters with Drawn Butter and Lemon

Boiled Corn on the Cob and New Red Potatoes

Batter Fried Onion Rings

DESSERTS

Apple Cranberry Crisp

Strawberry Rhubarb Pie

Maple and Chestnut Custard

Organic Coffee, Decaffeinated Coffee and Herbal Tea Service

\$142pp

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A KIMPTON HOTEL
DINNER BUFFETS cont

THE BIG EASY

All Items Included

Shrimp, Crab and Okra Gumbo

Italian Salad of Creole Tomatoes, Pickled Onions, Cauliflower, Olives and Sweet Peppers

Baby Artichoke Vinaigrette

Oysters Rockefeller

Crawfish Beignets with Creole Mustard Remoulade

Napoleon House Muffulettas

Chicken Oscar

Veal Grillades and Tasso Ham Grit Cakes

New Orleans Style BBQ Shrimp with Grilled Baguette

Chicken and Andouille Sausage Jambalaya

Eggplant Fries with Spicy Tomato Sauce

Bacon and Cheddar Spoon Bread

DESSERTS

Chocolate Bourbon Pecan Pie

Crepe's Suzette

Warm Bread Pudding with Whiskey Sauce

Organic Coffee, Decaffeinated Coffee and Herbal Tea Service

\$136pp

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A KIMPTON HOTEL
DINNER BUFFETS cont.

SOUTHEAST ASIAN & JAPANESE

All Items Included

White Miso, Tofu and Nori Soup

Assorted Sushi Maki with Wasabi, Pickled Ginger and Soy Sauce

Green Papaya and Shrimp Salad

Selection of Steamed and Fried Dim Sum with Dipping Sauces

Indonesian Chicken, Pork and Beef Sate with Spicy Peanut Sauce

Pork, Cabbage and Glass Noodle Spring Roll

Korean Kalbi Style BBQ Skirt Steak

Tamarind Glazed Duck with Thai Chili and Gingered Baby Bok Choy

Pine Cone Bass with Yuzu Ponzu Dipping Sauce

Bakmie Goreng, Malaysian Fried Egg Noodles with Chicken, Egg and Scallion

Wok Fried Chinese Long Beans

Jasmine Rice

DESSERTS

Chocolate Dipped Finger Bananas

Sweet Potato, Palm Sugar and Coconut Flan

Sticky Rice with Caramelized Mango

Organic Coffee and Herbal Tea Service

\$151pp

eventi

A KIMPTON HOTEL
DINNER BUFFETS cont

STEAKHOUSE

All Items Included

Lobster Bisque with Herbed Popovers
Tomato and Onion Salad
Baby Iceberg Wedges with Bleu Cheese or Thousand Island Dressing
Grilled Asparagus and Roasted Red Pepper with Balsamic Drizzle
Shrimp Cocktail with Spicy Cocktail Sauce
Blue Lump Crab Cakes with Two Mustard Creams
Roasted Lemon, Garlic and Oregano Free Range Chicken
Grilled New York Steaks with Herb Butter, Bernaise and Red Wine Demi
Wild Mushroom Ragout with Creamed Spinach and Darphine Potato
Corn and Truffle Gratin

DESSERTS

Hot Chocolate Cake
Tart Tartin
Crème Brulée
Organic Coffee, Decaffeinated Coffee and Herbal Tea Service
\$162pp

Tray Passed Mini Desserts

Please Select Two

Mini Doughnuts
Assorted Mini Cookies & Mini Oreos
Chocolate Covered Strawberries
Mini Cupcakes
Mini Fruit Tarts
Assorted Chocolate Truffles
Chocolate Mousse
Rice Krispie Treats
\$12pp