



## Facilities

### The Dillon Room & Bar



Seated reception for 60 guests  
Mingling and Hor's D'Ourves Reception  
up to 100 guests  
Prix fix three course menus and buffets available

### The Conkling Room



Seated reception for up to 40 guests  
Prix fix three course menus and buffets available

# Beverages

**Unlimited Non-Alcoholic Beverages are \$3.00 per guest.**

• tea • sodas • coffee

## Alcoholic Beverage Options

- Based on Consumption • Cash Bar
- Based on Consumption with a price cap

# Hors D'oeuvres & Platters

## 50 Piece Hors D'oeuvres

### Seafood

#### Bacon Wrapped Scallops (\$150)

Diver scallops wrapped in applewood smoked bacon

#### Shrimp Cocktail (\$135)

Jumbo shrimp steamed with Old Bay, served with cocktail sauce

#### Crab Cake Balls (\$MP)

Jumbo lump crab broiled, served with Creole sauce

#### Prosciutto Wrapped Shrimp (\$150)

Jumbo shrimp wrapped in Prosciutto di Parma

#### Crab Dip (\$115)

Jumbo lump crab, cheese, herbs & spices, served warm with garlic crostini

#### Shrimp Cheviche (\$95)

Lime, onion, and corn tortilla chips

### Meat

#### Smoked Pork Tenderloin (\$85)

Lime crema, corn salsa

#### Thai Beef Skewers (\$100)

Marinated in garlic, soy and Thai spices, grilled, served with chili lime dipping sauce

#### Southwestern Chicken Spring Rolls (\$90)

Grilled chicken, black beans, corn, cheese, wrapped and deep fried

#### Thai Chicken Skewers (\$90)

Marinated in garlic, soy and Thai spices, grilled, served with chili lime dipping sauce

#### Veal Meatballs (\$80)

Bite size veal, pork and beef, baked in a basil marinara sauce

### Buffalo and Blue Cheese Chicken

#### Bites (\$100)

Point Reyes blue cheese, buffalo sauce, chicken rolled in Panko crust

#### Philly Cheese Steak Rolls (\$115)

American cheese dipping sauce

### Vegetarian

#### Mozzarella Caprese Skewers (\$80)

D.O.C mozzarella, cherry tomatoes, basil, aged balsamic drizzle

#### Mac and Cheese Bites (\$80)

Creamy jack cheese, parmesan crust, and deep fried

#### Wild Mushroom Risotto Balls (\$85)

Wild mushrooms, creamy risotto, parmesan cheese, deep fried (not available in half orders)

#### Spanakopita (\$75)

Sautéed spinach, feta cheese, spices, wrapped and baked in phyllo dough

#### Mini Quiches (\$100)

An assortment of bite size quiches.

#### Bruschetta Platter (\$50)

Tomatoes, onion, basil, garlic and EVOO, served with garlic crostini

#### Spinach and Artichoke Dip (\$85)

Sautéed spinach and artichokes, cheese, herbs, spices, served with garlic crostini

#### Chipotle Guacamole (\$75)

Chunky avocado, chipotles in adobo, tomatoes, garlic, cilantro, lime juice, served with fried corn chips

**Black Bean Hummus (\$75)** Black beans, tahini, garlic, spices, served with fried corn chips, celery and carrots

### Domestic Cheese Platter

(\$75)

Assortment of aged cheddar, baby Swiss, smoked provolone and mozzarella, served with dried fruit and nuts.

#### Vegetable Crudités (\$75)

Assortment of carrots, celery, broccoli, cherry tomatoes and red bell pepper, served with Point Reyes blue cheese dressing

#### Mixed Fruit Platter (\$75)

Assortment of pineapple, melon, cantaloupe, honeydew, berries and seasonal fruit, served with a honey yogurt dipping sauce



Spanakopita



# Prix Fixe Three Course Dinner

(\$65) Beverages, gratuity and tax not included

**First Course (under 25 people choose two, over 25 choose one)**

**Seasonal Soup**

Tomato and Roasted Red Pepper Soup or Butternut Squash Bisque

**Caesar Salad**

Baby romaine, parmesan cheese, garlic crouton, tossed in a creamy Caesar dressing

**Mixed Green Salad**

Spring mix greens, Roma tomatoes, red onion, cucumber, tossed in a red wine vinaigrette

**Thai Salad**

Spring mix greens, cilantro, lime, peanuts, tossed in a sweet chili lime vinaigrette

**Chopped Salad**

Spring mixed greens, romaine, sun dried tomatoes, feta cheese, kalamata olives, red onion, cucumber, tossed in a red wine vinaigrette

**Scallops (+ \$5.00)**

Seared diver scallops, roasted corn salsa, microgreens

**Mushroom Gnocchi (+ \$5.00)**

Shiitake, cremini and oyster mushrooms, roasted vegetable demi glaze, cream, parmesan cheese

**Entrée Course (under 25 people choose three, over 25 choose two)**

**Scottish Salmon**

7oz. filet, seared with a brown butter sauce, served with a starch and a vegetable

**Half Chicken**

Sous vide and roasted, rosemary, herb mustard sauce, served with a starch and a vegetable

**Seared Mahi-Mahi**

Tropical salsa, grilled pineapple, white wine bueree blanc served with starch and vegetable

**Shrimp and Scallop Risotto**

Seared scallops and jumbo shrimp, asparagus, parmesan cheese, seasonal risotto

**Pork Tenderloin**

Sous vide tenderloin, caramelized honey dijon sauce, served with Brussel sprouts and red potato hash

**Blackened Chicken Penne**

Seasoned vegetables, roasted garlic cream grana padana cheese

**Wild Mushroom Risotto**

Shiitake, oyster and chanterelle mushrooms, asparagus, creamy risotto, grana padana cheese

**Surf & Turf**

5oz. jumbo lump crab cake, 5 oz. petite filet mignon, served with a starch and a vegetable

**Duo of Crab Cakes**

Two jumbo lump crab cakes, served with corn and caper hash

**Filet Mignon**

8 oz. filet, truffle butter, BHT steak sauce, served with a starch and a vegetable

## Dessert Sampler

A duo of our most popular desserts:

**Seasonal Cheesecake** &

**Chocolate Candy Bar** with pretzel crust and chocolate ganache

## Sides

**Vegetables** - seasonal vegetables

**Starches** - garlic parmesan potatoes, mashed potatoes +\$2, au gratin potatoes +\$3



Mixed Green Salad

# Prix Fixe Three Course Lunch

**(\$40) Beverages, gratuity and tax not included**

## First Course (choose one)

### Seasonal Soup

Tomato and Roasted Red Pepper Soup or Butternut Squash Bisque

### Caesar Salad

Baby romaine, parmesan cheese, garlic crouton, tossed in a creamy Caesar dressing

### Mixed Green Salad

Spring mix greens, Roma tomatoes, red onion, cucumber, tossed in a red wine vinaigrette

### Thai Salad

Spring mix greens, cilantro, lime, peanuts, tossed in a sweet chili lime vinaigrette

## Entrée Course (choose two)

### Single Crab Cake (5 oz)

served with roasted potatoes and seasonal vegetables

### Filet Mignon (5 oz)

served with roasted potatoes and seasonal vegetables

### Seared Salmon

served with roasted potatoes and seasonal vegetables

### Roasted Chicken

served with roasted potatoes and seasonal vegetables

### Pork Tenderloin

served with roasted potatoes and seasonal vegetables

### Wild Mushroom Risotto

with seasonal vegetables

## Dessert Sampler

A duo of our most popular desserts:

### Seasonal Cheesecake &

### Chocolate Candy Bar

with pretzel crust and chocolate ganache



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# Dinner Buffet

Priced per guest, with a 20 order minimum.

Ask about interactive stations.

**Caesar Salad** (\$3.00)

Baby romaine, parmesan cheese, creamy

Caesar dressing, garlic croutons

**Mixed Green Salad** (\$3.00)

Spring mixed greens, Roma tomatoes, cucumbers, red onion, red wine vinaigrette

**Spinach Salad** (\$3.00)

Fresh spinach, shredded carrot, red onion, chopped bacon, bacon vinaigrette

**Chopped Salad** (\$3.50)

Spring mixed greens, romaine, sun dried tomatoes, feta cheese, kalamata olives, red onion, cucumber, tossed in a red wine vinaigrette.

**Pasta Primavera** (\$6.50)

Penne pasta, seasonal vegetables, parmesan cheese, garlic white wine sauce

ADD: Chicken (+4.00) Shrimp (+7.00)

**Penne Bolognese** (\$8.00)

House made sausage, oven roasted cherry tomatoes, broccolini, onions, grana padano cheese

**Roasted Chicken Breasts** (\$10.00)

Herb mustard sauce

**Chicken Saltimbocca** (\$12.00)

Grilled chicken, mozzarella, spinach, prosciutto

**Roast Beef in au jus** (\$19.00)

Slow roasted top round, rosemary au jus, horseradish cream

**Beef Tenderloin** (\$25.00)

Sous vide 3oz. pieces, green peppercorn sauce

**Mushroom Gnocchi** (\$9.00)

Wild mushrooms, garlic cream sauce, potato gnocchi, Parmesan cheese

**Shrimp and Grits** (\$10.00)

Stone ground grits, shrimp et tu fete, andouille sausage, parmesan cheese

**Filet of Salmon** (\$11.00)

Grilled 4oz portions, caper tomato beurre blanc sauce

**Mahi Mahi** (\$12.00)

Grilled 4oz portions, grilled pineapple & black bean salsa

**Crab Cakes** (\$MP)

5 oz cakes, roasted corn & potato hash

**Pork Tenderloin Medallions** (\$11.00)

Medallions, Brussel sprouts, red potato hash, sweet & sour dijon sauce

**Kobe Beef Sliders** (\$4.00)

2oz sliders, mini brioche buns, assortment of condiments and toppings

**Crab Cake Sliders** (\$MP)

2oz sliders, mini brioche buns, assortment of condiments and toppings

**50 Assorted**

**Finger Sandwiches** (\$100.00)

**4 Assorted**

**10 Inch Flatbreads** (\$50.00)

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**Sides: Seasonal Vegetables** (\$4.00)

**Au gratin Potatoes** (\$5.00)

**Mashed Potatoes** (\$4.00)

**Roasted Potatoes** (\$4.00)

**Mac & Cheese** (\$5.00)

**Roasted Brussel Sprouts** (\$5.00)