

2019 NORTHERN LIGHTS BRUNCH BUFFET

Serves: 20-140 in warm weather

Serves: 20-100 in cold weather



Vegetarian



Gluten Free



Contains Seafood

\$34/Guest

Course 1 Assorted muffins, scones and tarts 
Selection of sliced fruit (seasonal)  
New York bagels and herbed cream cheese 
Freshly brewed coffee

Course 2 Bourbon smoked bacon
Chicken apple sausage
Tarragon and chive home fries  
Greek scramble with feta cheese, spinach, heirloom tomatoes  
Waffle Station, maple syrup, cinnamon roasted apples (add \$8/person) 
Nova Scotia smoked salmon platter (add \$5/person) +

Course 3 Freshly baked cookie selection 
Cinnamon apple maple bread pudding 

Consuming raw or under cooked poultry, beef, eggs, or seafood may increase your risk of food borne illness.

Please inform the chef about any allergies someone in your party may have before placing your order.

Chef Nick Clanton 508-560-2546 nickclanton@gmail.com

2019 NORTHERN LIGHTS LUNCHEON MENU

Serves: 20-140 in warm weather

Serves: 20-100 in cold weather



Vegetarian



Gluten Free



Contains Seafood

\$28/Guest

Sandwiches

(Choose 3)

Roast beef with spicy horseradish aioli and tomatoes

Chicken caesar wrap

Italian style grinder with hot pepper relish

BLTA: Bacon, lettuce, tomato, and avocado with herb aioli

Curry chicken salad with dried cranberries

Tomato, mozzarella, and balsamic on baguette 

Boston style lobster roll (add \$14/person) +

Make any sandwich gluten free (add \$3/person) 

Sides

Mixed green salad with caramelized pecans, goat cheese, and vinaigrette  

Northern Lights fruit display  

Assorted Kettle Chips  

Assorted baked cookies 

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2019 NORTHERN LIGHTS STATIONARY HORS D' OEUVRES

STATIONARY ITEMS

Choose 2 Platters for \$26/guest
Choose 3 Platters for \$36/guest
Choose 4 Platters for \$49/guest
Two passed items at an additional \$15/guest



Vegetarian

Gluten Free



Contains Seafood

Northern Lights Fruit Platter 

Selection of seasonal fruits

Spinach & Artichoke Dip 

Freshly made dip with toasted flat breads

Crudité 

Assorted fresh vegetables with a creamy dip

Chilled Tuna Poke Cup +

Fresh yellowfin tuna, seaweed salad, sesame, soy dressing

Mediterranean Platter 

Pine nut hummus, Kalamata olives, roasted red peppers, pita wedges

Lamb Chop Lollipops

Marinated in hoisin sauce with fresh herbs

Shrimp Cocktail + 

Cucumbers, lemongrass poached shrimp, cocktail sauce

Charcuterie Board

Assorted cured meats, cornichons, whole grain mustard, fresh bread

Cheese Board 

Imported and domestic artisan cheeses, fig jam, sliced apples, fresh bread

Chicken and Beef Satays

Skewered chicken and beef, peanut sauce, cilantro, and Asian slaw

Broiled Meatballs 

Pork and veal meatballs broiled with basil marinara sauce

Coconut Shrimp +

Breaded shrimp served with chili garlic sauce

Brownie Dessert Board 

Assorted bite-sized brownies and blondies

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2019 NORTHERN LIGHTS CLASSIC BUFFET DINNER MENU

Serves: 20-140 in warm weather

Serves: 20-100 in cold weather



Vegetarian



Gluten Free



Contains Seafood

\$56/Guest

Course 1

(Choose 1)

Arugula salad with candied pecans, dancing goats cherve, and pickled cherries  

Fall squash salad, roasted squash, baby gem lettuce, toasted pepitas  

Buratta salad, fresh creamy buratta cheese, roasted tomatoes, basil, with balsamic reduction  

Served with bread and honey butter 

Course 2

(Choose 2)

Seared flat iron steak, horseradish cream

Braised short ribs, natural pan reduction

Roasted chicken breast, garlic confit

Grilled Massachusetts striped bass, saffron broth +

Vegetable pave, goat cheese, chunky tomato sauce  

Sides

(Choose 2)

Crispy brussel sprouts, lemon, pine nuts  

Roasted fingerling potatoes, fresh herbs  

Artichoke ragout, cipollini onions, saffron  

Couscous, roasted tomatoes 

Potato puree, white cheddar  

Course 3

(Choose 1)

Chocolate cake, coffee cream, and cherries 

Lemon cake, fresh berries, with lemon anglaise 

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