



# Catering Menu



## Breakfast

All Breakfast Buffets Come With a Selection of Juice,  
Coffee, Decaffeinated Coffee, and Premium Tea

### Breakfast Buffet

(For groups of 10 or more)

### Continental - \$17

Assorted Individual Yogurts  
House Made Granola with Toasted Nuts and Sundried Fruits  
Seasonal Sliced Fruit and Berries  
New England Bakers Basket-Danish, Croissants and Seasonal Muffins  
Whipped Butter and Local Preserves

### Envio Breakfast - \$24

Choice of:

Country Breakfast Sausage or Nitrate Free Bacon  
Breakfast Potatoes

Choice of: Cage Free Scrambled Eggs or Challah French Toast, New England Maple Syrup

Assorted Individual Yogurts  
House Made Granola with Toasted Nuts and Sundried Fruit  
Seasonal Sliced Fruit and Berries  
Whipped Butter

### Wholesome Breakfast - \$21

Yogurt and House made Granola-Berry Parfaits  
Steel Cut Oatmeal, Traditional Accompaniments  
Seasonal Sliced Fruit and Berries  
Hard Boiled Eggs

Select One:

Egg White Frittata, New Hampshire Roasted Mushrooms, Baby Spinach, Melted Leeks  
Spa Breakfast Wrap, Avocado, Egg White, Tomato, Spinach and  
Whole Wheat Wrap with Salsa Verde  
Quinoa and Roasted Vegetable Egg Strata

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## Breaks

(For groups of 10 or more)

### Coffee Break

Freshly Brewed Regular and Decaffeinated Coffee, Premium Teas, Hot Chocolate

Half Day Break (4 hours) - \$10

Full Day Break (7 hours) - \$15

### Hot and Cold Beverage Break

Freshly Brewed Regular and Decaffeinated Coffee, Premium Teas, Hot Chocolate

Assorted Soft Drinks, Individual Juices, Spring Water and Flavored Seltzers

Half Day Break (4 hours) - \$12

Full Day Break (7 hours) - \$17

Beverage Break Enhancement – NOBL Coffee Cold Brew Draft - \$4

Aqua VitaTea Kombucha Draft - \$5

### Coffee Pastries - \$11

Muffin Doughnut Holes, Assorted Biscotti

### FIT - \$15

Assorted Granola and Protein Bars

Whole Assorted Seasonal Fruit

Display of Smoothies, Juices and Vita-Tea Kombucha

Assorted Farm Fresh Vegetables with Traditional Hummus

### “Shipyard” Nuts & Bolts Trail Mix - \$11

Build Your Own

House Made Port Granola

Selection of Dried Fruit and Berries

Toasted Nuts

M&M Candies

Chocolate Chips

Sunflower Seeds

Chia Seeds

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## Farmers Board Break - \$16

Selection of Assorted Local Cheese and Charcuterie, Marinated Olives,  
Toasted Nuts, Quick Pickles, Crisps, Crackers and Grissini

### A la Carte Beverage

(Maximum 2 hrs.) Based on Per Person

-Freshly Brewed Regular and Decaffeinated Coffee, Premium Tea - \$6

-Artesian Water Still and Sparkling - \$6

-Old Fashioned Soda - \$6

-Spindrift Seltzer - \$5

-Naked Juice and Smoothies - \$7

-NOBL Cold Brew - \$8

-Full Throttle and Energy Drinks - \$9

-AquaVita-Tea Kombucha - \$9

-Coconut water - \$7

-Assorted Soft Drinks - \$5

-Assorted Bottled Juices - \$5

## A La Carte Break Items

Priced Per Person

-Seasonal Sliced Fruit and Berry Display - \$8

-Whole Assorted Seasonal Fruit - \$5

-Chips and Salsa with Sour Cream and Guacamole - \$8

-Assorted Individual Greek Yogurt - \$5

-Assorted Chips, popcorn and Pretzels - \$7

-Assorted Jumbo Cookies - \$6

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## Boxed Lunches - \$24

(For groups of 10 or more)

Choice of 3 Selections

All Box Lunches Served with Bottled Water, Local Kettle Chips, Whole Fruit, Mediterranean Pasta Salad, and a Jumbo Chocolate Chip Cookie

### USS Albacore

Tuna Salad, Wheat Tortilla, Shaved Cucumber, Sprouts, Marinated Tomatoes, All White Tuna

### Tom Turkey

Slow Roasted Turkey Breast, Sharp Cheddar, Lettuce, Backyard Tomato, Onion, Cranberry Mayo, Multigrain Ciabatta

### Delicatessen

Nitrate Free North Country Smokehouse Ham, Maple Mustard, Blythedale Farms Brie, Sprouts, Jumbo Croissant

### Strawbery Banke Garden

Grilled Seasonal Vegetable Muffaletta, Olive Tapenade, Roasted Red Pepper Salad, Whole Wheat Sourdough

### Old Port

Shaved Angus Beef, Horseradish Aioli, Pickled Red Onions, Backyard Tomato, Seeded Roll

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## Lunch Buffets

(For groups of 10 or more)

All Lunch Buffets Include, Coffee, Decaffeinated Coffee, Premium Tea

### Deli-Style - \$26

Chef's Choice Pre-Made Traditional & Gourmet Sandwiches  
Tortellini and Vegetable Pasta Salad  
Colonial Garden Salad, Assorted Shaved Vegetables, Rye Croutons, Balsamic Vinaigrette  
Local Kettle Chips  
Jumbo Cookies, Chocolate Pecan Bars, Blondies

### Deli Enhancement

Minimum 10

-Mini Lobster Rolls - \$13

### Noodle Bar - \$30

Spicy Blend Lef Farm Lettuce, Shaved Radish, Curly Carrots, Sweet and Spicy Peanuts,  
Quick Pickled Cucumbers, Ginger and Lime Vinaigrette

### Noodle Broth: Select 1

Miso-Carrot

Kimchee Broth

Pork and Cilantro

Tom Yum

### Protein: Select 1

Braised Short Rib

Pork Belly

Tea Smoked Tofu

Chili Garlic Shrimp

Grilled Lemongrass Chicken Breast

Includes Ramen Noodles, Pickled Ginger, Bean Sprouts, Watercress, Soy Marinated Eggs,  
Maitland Farms Kimchi, Baby Bok Choy, Sambal, Sweet Soy Sauce, Fried Garlic

Mango Opera Tart, Jumbo Macadamia and White Chocolate Cookies

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(For groups of 10 or more)

## The Community Garden - \$28

Carrot Ginger Soup, Spiced Yogurt, Cashew Crumble  
LEF Farms Spicy Greens, Strawberries, Shaved Ricotta, Toasted Almonds,  
Strawberry-Balsamic Vinaigrette  
Roasted Haddock, Fingerling Potato Medley, French Bean and Tomato Salad,  
Stone Ground Mustard Vinaigrette  
Misty Knolls Chicken, Melted Onions, Foraged Mushrooms, Smoked Paprika Cream  
Carrot Cake Muffins, Cream Cheese Icing, Crumbled Walnuts  
Assorted Rolls and Whipped Butter

## The Seacoast - \$30

New England Clam Chowder, Fresh Dug Maine Potatoes, Topneck Clams, Kettle Cream  
Sweet and Bittersweet Field Greens and Seasonal Accompaniments  
Seasonal Vinaigrette, Creamy Herb Dressing  
Mini Lobster Rolls, Tarragon and Celery Leaves, Pea Greens, Buttered Brioche  
Maple Glazed Barbeque Chicken, Salt Crusted Potatoes with Parsley and Sea Salt  
Butter Braised Vegetables  
Smoked Flank Steak with Herb Chimichurri  
Assorted Petite Whoopie Pies  
Assorted Rolls and Whipped Butter

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(For groups of 10 or more)

## Envio Custom Buffet - \$28

Choice of Two Salads and Two Entrees

### Salads:

Backyard Tomato and Fresh Mozzarella Salad

Seasonal Market Salad, Baby Greens, Traditional Accompaniments, House Vinaigrette

Baby Kale Salad, Shaved Fennel, Baby Beets, Quinoa, Root Vegetable Chips

Ancient Grain Salad, Sun Dried Fruits, Toasted Almonds, Artichokes, Olive Oil

Caesar, Crisp Red and Green Romaine, Cucumber Croutons, Imported Parmesan, Anchovies

### Entrée Selections:

Grilled Citrus Brined Misty Knolls Chicken Breast, Ratatouille Vegetables, Wilted Chard

Toasted Penne Pasta, Smashed Heirloom Tomato Sauce, Spicy Shrimp, Basil, Leeks

Chicken Tikka Masala, Cumin Scented Basmati Rice, Grilled Heirloom Eggplant

Oven Roasted Pork Loin, Polenta Cakes, Marsala Sauce

Baked Haddock, Dijon and Herb Breadcrumbs, Vermouth and Herb Cream Sauce

Lemon Glazed Salmon, Citrus-Fennel Salad, White Wine Caper Sauce

Seasonal Vegetable Gratin, Smoked Tomato Ragout, Farmers Cheese

Chicken Rustica, Sautéed Eggplant, Grilled Artichokes, Roasted Peppers, Olive Jus

Chicken Saltimbocca, Heirloom Tomato, Spinach, Purple Sage Jus

Wild Mushroom Ravioli, Parmesan Cream, Wilted Spinach, Eva's Pea Sprouts

Assorted Rolls and Whipped Butter

### Envio Dessert Display

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## Receptions

### Hors D' Oeuvres

Minimum 2 dozen

### Cold \$5 Each

- Tuna Poke, Crispy Wonton Chip, Chili Flake, Macadamia Nut, Soy, Toasted Sesame, Scallion
- Oyster Shooter, Bloody Mary Cocktail, Pickled Celery, Old Bay
  - Cucumber & Pickled Vegetable Bahn Mi, Spicy Mayo
- Tomato, Watermelon and Fresh Mozzarella Skewer, Basil Oil
  - Traditional Bamboo Skewered Shrimp Cocktail
  - Beef Carpaccio Crostini, Truffle Aioli, Shaved Parmesan
  - Country Ham and Dijon Deviled Egg
- Corn Blini, Red Pepper Jelly, Shaved La Quercia Ham, Sweet Corn Chow Chow
  - Lobster and Fennel Slaw Profiterole
- Petite Avocado Toast, Radish and Pea Shoot Salad, Ginger Vinegar

### Hot \$6 Each

- Bacon Wrapped Scallops, Pickled Pepper Tartare
- Jumbo Lump Crab Cake, Meyer Lemon-Honey Aioli
- Crispy Japanese Eggplant, Tomato Jam, Mozzarella
- Tributary Barbeque Pork Sliders, Cole Slaw, Pretzel Bun
  - Vegetable Spring Roll, Yuzu-Ponzu Dipping Sauce
  - Bacon and Leek Baked Oyster, Vermouth Cream
  - Smoked Salmon Croque Monsieur
- Pork Belly Steamed Buns, Pickled Onions, Cucumber-Radish Slaw, Miso Aioli
  - Duck Confit Tostada, Mole Verde, Cotija Cheese

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## Stationary Hors D' Oeuvres

Minimum 15

- Mezze Platter, Grilled, Roasted and Pickled Vegetables, Baba Ganoush, Harissa-Hummus, Cucumber and Feta Dip, Tabbouleh, Grilled Pita - \$11
- Imported and Domestic Cheese, Spiced Mixed Nuts, Cured Olives, Grape Clusters, Herb Scented Honey, Crisps, Baguette and Water Crackers - \$14
- Charcuterie, Selection of Cured and Smoked Meats from New England Charcuterie, Mustard, Hot Pepper Jelly, Quick Pickles and Cured Olives - \$15
- Farmers Block, Assortment of Charcuterie and Hand Selected Cheeses, Traditional Accompaniments, Selection of Breads and Crisps - \$16

## Sushi Display

\$300 for 50 pieces

Hand Crafted Sushi, Assortment of Traditional Rolls,  
Pickled Ginger, Seaweed Salad, Wasabi, Aged Soy Sauce

## Traditional Street Foods- \$18

Crab Cake Sliders, Traditional Tartar Sauce and Slaw  
Jamaican Jerk Chicken Wings, Vegetable Samosas, Cilantro Chutney

## Carving Stations

Minimum 25 People

- Fennel & Garlic Crusted Pork Loin, Marsala Jus, Roasted Apple & Mustard Seed Compote - \$15
- Porcini Powder Rubbed Strip Loin, Horseradish and Vt. Mascarpone Crème, Focaccia - \$20
- Mojo Marinated Braised Pork Shoulder, Biscuits, Caramelized Onions, Sweet Pepper Jelly - \$15
  - Hawaiian Spice Dusted Tuna Loin, Green Papaya Slaw, Tortillas - \$19
  - Cedar Planked Salmon, Cucumber and Chervil Salsa, Citrus Aioli - \$18
- Garlic and Dill Studded Roast Leg of Lamb, Pomegranate Molasses, Pickled Onions, Pita - \$21
  - Roasted Vegetable Butchery, Roasted Cauliflower, Maple Sugar Dusted Butternut Squash, Spaghetti Squash, Harissa-Honey, Salsa Verde, Tomato-Truffle Vinaigrette - \$15
- Misty Knolls Tom Turkey, Rosemary Brine, Cranberry Sauce, Garlic Aioli, Mini Croissant - \$17
  - Exotic Wild Mushroom Strudel, Truffle Vinaigrette, Herb Salad - \$14

**Chef Attendant Fee \$125**

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(For groups of 10 or more)

## Plated Dinner

Select: 1 Duet or 2 Entrees Plus Chef's Choice Seasonal Vegetarian Entrée  
Plated Dinner Served with a Selection of Rolls, Whipped Butter,  
Coffee, Decaffeinated Coffee, and Premium Tea

### Salads (Select One)

- Frisee Salad, Raspberries, Brie, Crisp Bacon, Tarragon Vinaigrette, Toasted Pine Nuts
- Baby Romaine Caesar Salad, Olive Tapenade, Tomato Carpaccio, Black Pepper Flatbread,  
Parmesan Frico, Lemon and Manchego Dressing
- Kale Salad, Tri-Colored Quinoa, Root Cellar Beets, Orange Vinaigrette,  
Candied Almonds, Vegetable Chips
- Roasted Pear Salad, Hearty Greens, Gorgonzola Mousse, Walnut Oil, Pickled Red Onions

### Entrée

- Mustard Rubbed Beef Tenderloin  
Whipped Yukon Gold Potato, Harvest Vegetables, Red Wine Reduction - \$65
- Northern Harvest Wild Salmon  
Creamy Leek and Risotto, Provencal Vegetables, Golden Balsamic Butter Sauce - \$55
- Misty Knolls Chicken, Porcini Mushroom Bread Pudding, Garlic Jus, Grilled Asparagus - \$52
- Orange and Ginger Dusted Sea Bass, Lobster Fried Rice, Pan Flashed Baby Bok Choy,  
Thumbelina Carrots - \$59
- Curry Dusted Swordfish, Golden Raisin and Mint Cous Cous, Pistachio Pesto,  
Grilled Artichoke Hearts - \$54
- Oven Roasted Cod, Fennel Jam, Sweet Corn Cream, Grilled Scallions - \$54
- Prime Strip Steak, Rosemary Butter Basted Root Vegetables, Potato Pave, Red Wine Reduction -\$63
  - Butternut Squash Ravioli, Wilted Greens, Roasted Squash,  
Brown Butter and Delicata Squash Puree, Sage - \$46
  - Ratatouille Tart, Whipped Goat Cheese, Arugula Pesto,  
Micro Green and Crispy Root Vegetable Salad - \$47
  - Green Vegetable Risotto, Braised Artichokes, Baby Vegetables,  
Tempura of Asparagus, Roasted Garlic - \$46
  - Bass Roasted on a "Bed of Herbs" Smashed Red Potatoes, Lemon-Dill Cream,  
Roasted Asparagus - \$59
  - Blue Cheese Crusted Beef Tenderloin, Balsamic Laced Portobello, Truffle Cream - \$67
  - Boneless Braised Shortrib, Polenta Cake, Baby Vegetable Medley, Crispy Leeks - \$55
  - Miso and Soy Glazed Pork Tenderloin, Chinese Broccoli, Ginger Scented Sweet Potato Puree-\$53

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## Duets

Pair a Grilled Four Ounce Beef Tenderloin with one of the Following:

- Bronzed Atlantic Salmon, Swiss chard, Wild Mushroom Risotto, Merlot Butter Sauce - \$68
- Shrimp Chimichurri, Smoked Tomato Chutney, Hand Rolled Gnocchi - \$67
- Fennel Pollen Dusted Sea Bass, Boursin Whipped Potatoes, Wilted Leek Vinaigrette - \$74
- Maine Lobster Ragout "Newburg Style" Cipollini Onions, Exotic Mushrooms, Tarragon - \$80
- Jumbo Lump Crabcake, Sweet Corn Cream, Black Pepper Caramel - \$66

## Plated Desserts (Select One)

- Tuscan Tiramisu, Lady Fingers, Espresso Laced Mascarpone, Shaved Chocolate
- Berries and Shortcake, Pistachio Biscuit, Strawberry Sauce, Basil Crunch, Shaved White Chocolate, Seasonal Berries
- Lemon Curd Tart, Macerated Maine Blueberries, Spearmint Syrup
- Chocolate Raspberry Gateau, Fresh Raspberries, Vanilla Anglaise
- Warm Apple Tart, Salted Caramel, Vanilla Ice Cream, Maple Walnuts

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## Dinner Buffets

Dinner Buffets Come With a Selection of Rolls, Whipped Butter, Coffee, Decaffeinated Coffee, and Premium Tea

### Custom Dinner Buffet- \$57

Minimum 15 People

#### Choice of Two:

Baby Kale Salad, Shaved Fennel, Baby Beets, Quinoa, Root Vegetable Chips  
Fingerling Potato Salad, Creamy Horseradish and Smoked Onion Dressing, Chives  
Grilled Asparagus, Shaved Parmesan, Florida Citrus, Toasted Walnuts, Roasted Garlic Puree  
Farmers Market Salad, Seasons Best Veggies, House Dressing  
Red Wine Splashed Pasta Salad, Shaved Cucumber, Kalamata Olives, Blistered Tomatoes  
Marinated Baby Tomato and Mozzarella Salad, Toasted Pine Nuts, Pesto

#### Choice of Three:

Braised Short Ribs, Creamy Polenta, Grilled Broccoli, Gremolata  
Seared Northern Harvest Salmon, Johnathon's Organic Pea Shoot and Radish Salad,  
White Wine Butter Sauce  
Fisherman's Stew "The Daily Haul" Stewed Tomato and White Wine Broth, Fingerling Potatoes,  
Melted Leeks, Blistered Tinkerbell Peppers  
Baked Cod, Ciabatta Breadcrumbs, Ratatouille Vegetables, Lemon Cream Sauce  
Black Pepper Rubbed Sirloin, Potato Puree, Seasonal Vegetables, Truffle Jus, Balsamic Onions  
Slow Roasted Berkshire Pork Tenderloin, Capri Goat Cheese Grits, Apple Chutney  
Pan Flashed Gnocchi, Vegetable Bolognese, Dry Jack  
Roasted Vegetable Ravioli, Spaghetti Squash, Parmesan Cream  
Oven Roasted Swordfish, Chili-Honey Glazed Baby Carrots, Chermoula  
Free Range Chicken Breast, Herb Cream Sauce, Truffle Oil, Smoked Mushrooms  
Spice Rubbed Chicken Thighs, Balsamic-Tomato Sauce, Roasted Potatoes

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## Carving Station (Select One)

- Fennel and Garlic Crusted Pork Loin, Marsala Jus,  
Carlson Orchard Roasted Apple and Mustard Seed Compote
  - Porcini Powder Rubbed Strip Loin, Horseradish and Mascarpone
  - Garlic and Dill Studded Roast Leg of Lamb, Pomegranate Molasses, Pickled Onions, Pita Bread
  - Roasted Heads of Cauliflower with Harissa and Honey
  - Heritage Tom Turkey, Cranberry-Vanilla Brine, Cranberry Sauce, Garlic Aioli, Mini Croissant
  - Exotic Wild Mushroom Strudel, Truffle Vinaigrette, Herb Salad
- Chef Attendant Fee \$125

## Envio Dessert Display

## Little Italy- \$62

### Select One:

Yellow and Red Tomato, Imported Mozzarella Salad, Basil Oil, Aged Balsamic, First Press Olive Oil  
Red and Green Romaine Caesar Salad, Kalamata Olives, Blistered Tomatoes, Black Pepper Croutons,  
Shaved Parmesan, Lemon-Pepper Caesar Dressing  
Panzanella, Rustic Hearth Baked Bread, Shaved Fennel, Tomatoes, European Cucumbers, Shaved  
Red Onion, Capers

### Select One Pasta:

Spicy Italian Sausage, Clams, Hand Rolled Linguini, Roasted Garlic and White Wine Sauce  
Orecchiette, Fried Eggplant, Broccoli Rabe, Toasted Garlic, Olive Oil, Chili Flake, Ricotta Salata  
Wild Mushroom and Truffle Risotto, Baby Arugula

### Select Two Entrees:

Sliced Sirloin Pizzaiola, Blistered Tomato and Red Pepper Sauce,  
Ground Oregano and Shaved Provolone  
Grilled Swordfish with Tomato and Olive Salad  
Salmon Picatta, Capers Berries, Crushed Parsley, Smashed Lemon Sauce  
Veal Saltimbocca, Sage Rubbed Cutlets, Prosciutto, White Wine Jus  
Eggplant Involtini, House Made Ricotta, Mozzarella, Tomato Ragout  
Orange and Rosemary Braised Pork Shanks, Creamy Polenta, Pine Nut Gremolata  
Chicken with Caramelized Brussel Sprouts, Grilled Plums, Mustard Seed Jus

### Assorted Cannoli's

Chocolate Espresso Cake, Tuscan Orange Coulis

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## Sea Shore - \$95

New England Clam Chowder, Chowder Crackers, Fresh Dug Potatoes, Topneck Clams, Kettle Cream  
Creamy Cole Slaw  
Tri-Colored Potato Salad  
Tomato and Watermelon Salad, Feta Cheese, Basil, Olive Oil and Aged Balsamic  
Maple Glazed Misty Knolls Barbeque Chicken  
Grilled Petite New York Strip Steak, Caramelized Cipollini Onion, Mustard Jus  
Hand Dug Heirloom Potatoes with Parsley and Sea Salt  
Butter Glazed Corn on the Cob  
Baked Beans  
Steamed Maine 1 ½lb. Lobsters, Drawn Butter and Lemons  
Steamed Clams and Local Mussels, Herb Butter  
Petite Corn Muffins  
Assorted Petite Whoopie Pies  
Lemon Cheesecake with Blueberries  
Strawberry Shortcake with Buttermilk Biscuit and Whipped Cream  
Assorted Rolls and Whipped Butter

## Market Square Day - \$59

Chefs Choice Two Assorted Chilled Salads  
Smoked BBQ Ribs  
Old Brown Dog Ale Steamed Sausage with Peppers and Sweet Onion  
Baked Beans  
Grilled Lemon and Rosemary Scented Misty Knolls Chicken  
Baked Macaroni and Cheese with Herb-Breadcrumb Topping  
Summer Vegetable Kabobs, Pearl Onions, Tomatoes, Summer Squash, Lime and Garlic Aioli  
Butter Glazed Corn on the Cob  
Boston Cream Pie  
Assorted Whoopie Pies  
Strawberry Rhubarb Pie with Whipped Cream  
Assorted Rolls and Whipped Butter

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## New England Street Foods - \$58

### Caesar Salad Station

Romaine Lettuce, Shaved Parmesan, Kalamata Olives, Heirloom Cherry Tomatoes,  
Anchovies, Croutons  
Grilled, Shrimp, Grilled Chicken Breast, Sliced Sirloin

### Mini Seafood Roll Bar

Select One:

Fried Clams, Lobster Salad, Popcorn Shrimp  
Brioche and Potato Rolls  
Assorted Toppings to Include  
Tartare Sauce, Cocktail Sauce, Spicy Tartare  
Coleslaw, Shredded Iceberg, Lemons to Squeeze

### Flatbread Pizza

Select One:

Meat Lovers-Italian Sausage, Pepperoni and Meatball  
Margherita-Tomato, Maplebrook Fresh Mozzarella, Basil Pesto  
Four Cheese-Spicy Tomato sauce, Blend of Imported Cheeses, Oregano, Garlic

### Taco Time

Select One:

Pork Carnitas, Carne Asada, Crispy Masa Crusted Haddock, Chili Pepper Dusted Roasted Mushrooms  
Avocado Puree, Cilantro Slaw, Pico de Gallo, Cotija Cheese, Lime Sour Cream, Corn and Black  
Bean Salad, Grilled Limes to "Squeeze" Corn and Flour Tortilla

**Assorted Cupcakes & Jumbo Cookies**

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## The Envio Beverage Selections

### Premium Cash Bar | Hosted Bar

Martini \$15  
Wine \$9  
Mixed Drink \$12  
Domestic Beer \$5  
Imported Beer \$7  
Soft Drink \$4

### Supreme Cash Bar | Hosted Bar

Martini \$17  
Wine \$9  
Mixed Drink \$14  
Domestic Beer \$5  
Imported Beer \$7  
Soft Drink \$4

## Beverage Hourly Packages

All Prices are Per Person and Charged Based on the Guaranteed Guest Count

## Beer, Wine & Spirits

### Premium

One Hour \$25  
Additional Hours \$19

### Supreme

One Hour \$31  
Additional Hours \$25

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## Policies, Fees, Additional information

### Food, Beverage & Alcohol

To ensure safety and compliance with state and local health regulations, all food, beverages and alcohol must be consumed on premise and purchased solely through The Envio.

### Pricing, Service Charge, State Tax and Gratuity

A 14% service charge, 7% taxable administrative fee and 9% state tax will be added to all food and beverage.

A 9% state tax will be added to rental.

A service charge of 20% is applied to all audio-visual equipment.

Prices are subject to change.

All catering orders must be received with selections and a signature with the final guest count no later than 14 days prior to the start of the event. This will be considered a guarantee for which you will be charged even if fewer guests attend.

### Minimums & Fees

Chef, Carver and Attendant fees of \$125 per attendant will apply to your function based on your selected menus.

Bartender fee of \$150 per bartender.

One bartender is required for every 75 guests.

F&B minimum based upon season and day of week.

Rental Fee based upon season and day of week.

### Seasonality

The Culinary Team at The Envio chooses to use seasonal and locally grown fruits and vegetables whenever possible. Because the menus are seasonally driven, not all menu items will be available year round. Please inquire with your Meetings and Special Events Manager regarding seasonal menu options at the time of your event or possible substitution.

All prices are subject to 14% Service Charge and 7% Administrative Fee, Administrative fee does not represent a tip or service charge for wait staff, service employees, or service bartenders. When placing your order, please advise us if any of your guests have food allergies so we may accommodate these specific needs. Consuming raw or under-cooked meat, fish, shellfish, or eggs may increase your risk of food-borne illnesses.