Rated Entrees

Entree Price Include: 1 Signature Salad, 2 Sides, Rolls and Butter Up to 2 Entrees Plus 1 Vegetarian/Vegan May be Chosen

CHICKEN

Chicken Piccata Boneless Skinless Chicken Breast, Capers, Lemon White Wine Sauce Chicken Marsala Boneless Skinless Chicken Breast, Mushrooms, Marsala Wine Sauce Lemon Thyme Chicken Lemon and Thyme Seasoned Statler Chicken, Herbed Pan Jus Chicken Saltimbocca Boneless Skinless Chicken Breast, Prosciutto, Sage, Fontina Cheese, White Wine Sauce

BEEF

Braised Short Rib Boneless Short Ribs Braised with Root Vegetables and Red Wine Marsala Beef Tips Tenderloin Tips, Mushrooms, Marsala Wine Sauce Tournedos Of Beef Tenderloin Medallions, Red Wine Mushroom Sauce Steak Au Poivre Peppercorn Crusted NY Strip Steak, Cognac Cream Peppercorn

SEAFOOD

Sauce

Haddock Au Gratin Atlantic Haddock, Cheddar Cheese, Herbed Ritz Cracker Crumb Topping Baked Haddock Atlantic Haddock, Herbed Ritz Cracker Crumb Topping Lemon Dill Salmon Baked Salmon, Lemon Dill Sauce Shrimp Scampi Sauteed Shrimp, Garlic, White Wine



PORK

Madeira Pork Center-Cut Pork Medallions, Mushrooms, Madeira Wine Sauce Roast Pork with Seasonal Chutney Roasted Pork Loin, Seasonal Fruit Chutney Osso Bucco Braised Pork Shank, Wine, Herbs, Gremolata

VEGETARIAN

Cauliflower Steak Cauliflower, Heirloom Tomato Sauce, Sauteed Spinach Pasta Primavera Pasta, Fresh Vegetables, Lemon Garlic White Wine Sauce Eggplant Rollatini Eggplant, Ricotta, Marinara Sauce

SURF AND TURF

Petite Filet and Lobster Pie
4oz Filet, Herb Butter, Lobster, Sherry Cream Sauce, Herbed Ritz
Cracker Crumb Topping
Filet and Shrimp
4oz Filet, Herb Butter, Shrimp, Garlic, White Wine Butter Sauce
Lemon Thyme Chicken & Maryland Style Crab Imperial
Lemon and Thyme Seasoned Statler Chicken,
Crab, Creamy Imperial Sauce

*Minimums & Delivery Fees May Apply to Event Location *Prices Subject to Change *Service Staff & Kitchen Equipment Needed at Most Venues Not Included *++Plus State Tax and 18% Service Fee for Deliveries or 20% Gratuity for Full Service Events

Stationed Entrees



Entree Price Include: 1 Signature Salad, 2 Sides, Rolls and Butter Higher Price Prevails Surcharge for Third Non-Vegetarian Entree Option

CHICKEN

Chicken Piccata Boneless, Skinless Chicken Breast, Capers, Lemon White Wine Sauce Chicken Marsala Boneless, Skinless Chicken Breast, Mushrooms, Marsala Wine Sauce Lemon Thyme Chicken Boneless, Skinless Lemon and Thyme Seasoned Chicken Breast, Herbed Pan Jus Chicken Saltimbocca Boneless, Skinless Chicken Breast, Prosciutto, Sage, Fontina Cheese, White Wine Sauce

BEEF

Braised Short Rib Boneless Short Ribs Braised with Root Vegetables and Red Wine Marsala Beef Tips Tenderloin Tips, Mushrooms, Marsala Wine Sauce Burgundy Beef Tips Braised Sirloin Beef Tips, Burgundy Wine Sauce

SEAFOOD

Haddock Au Gratin Atlantic Haddock, Cheddar Cheese, Herbed Ritz Cracker Crumb Lemon Dill Salmon Baked Salmon, Lemon Dill Sauce

PORK

Madeira Pork Center-Cut Pork Medallions, Mushrooms, Madeira Wine Sauce Roast Pork with Seasonal Chutney Roasted Pork Loin, Seasonal Fruit Chutney

VEGETARIAN

Cauliflower Steak Cauliflower, Heirloom Tomato Sauce, Sauteed Spinach Pasta Primavera Pasta, Fresh Vegetables, Lemon Garlic White Wine Sauce *With Chicken or Shrimp Eggplant Rollatini Eggplant, Ricotta, Marinara Sauce

Salads and Sides



SALADS

SIGNATURE SALADS Add an Additional Signature Salad

Great Circle Signature Salad Crisp Lettuce, Heirloom Tomatoes, Cucumbers, Julienne Carrots

Great Circle Caesar Crisp Baby Green Leaf, Shaved Parmesan, Seasoned Croutons, Caesar Dressing

Caprese Fresh Mozzarella, Ripe Tomato, Basil, Balsamic Glaze

SEASONAL SALADS Upgrade to a Seasonal Salad Add an Additional Seasonal Salad

Spring

Field Greens, Candied Pecans, Blue Cheese, Tomatoes, Cucumbers, Warm Bacon Vinaigrette

Summer

Arugula, Spinach, Fresh Blueberries, Prosciutto, Goat Cheese Fritter, Champagne Shallot Vinaigrette

Fall

Baby Kale and Arugula, Roasted Beets, Butternut Squash, Dried Cranberries, Toasted Pepitas, Crumbled Feta, Citrus Vinaigrette

Winter

Hearty Greens, Walnuts, Dried Blueberries & Cherries, Blue Cheese Vinaigrette

SIDES

Add an Additional Side Seasonal Vegetable Medley Honey Glazed Carrots Roasted Brussels Sprouts Fresh Asparagus Spears Au Gratin Potatoes Herb Roasted Potatoes Yukon Gold Mashed Potatoes Rice Pilaf Wild Rice Medley Mac & Cheese

late Night Snacks



TACO BAR Seasoned Ground Beef & Shredded Chicken, Hard & Soft Taco Shells, Guacamole, Sour Cream, Salsa

MAC & CHEESE BAR White Cheddar Mac & Cheese, Buffalo Chicken, Bacon, Broccoli, Scallions, Crispy Onions

CHIPS & DIPS Spinach & Artichoke Dip, Buffalo Chix Dip, Hummus, Salsa, Guacamole, Tortilla Chips, Pita Crisps

CLUCKIN' GOOD TIME

Chicken Fingers, Chicken Wings, Tater Tots, Ranch, BBQ, Garlic Parmesan, Curried Ketchup

CHINESE TAKE-OUT

Vegetable Spring Rolls, Dumplings, Crab Rangoon, Fried Rice, Teriyaki Sauce, Sweet Chili Sauce, Hot Mustard Served in Chinese Take Out Boxes

IRISH NACHOS

Tater Tots, Seasoned Ground Beef, Bacon, Shredded Irish Cheddar, Diced Tomatoes, Scallions, Sour Cream, Salsa

STREET FOOD

Bulgogi Street Tacos, Chicken Empanadas, Assorted Dumplings, Asiago Arancini, Appropriate Sauces & Accompaniments

SLIDER STATION

(Select 3) Beef Burgers, Pulled Pork, Lemon Pepper Chicken, Falafel Patty, Appropriate Condiments & Accompaniments

*If building an entire menu from Late Night Snacks, a minimum of 3 stations are required