



Breakfast and Meeting Breaks

Sunrise Eye Opener

Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$4.00 per person

Blue Rock Express

Assorted Juices and Bottled Water

Fresh Baked Croissant and Danish Pastries

Muffins and Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$9.00 per person

Executive Continental Breakfast

Assorted Juices and Bottled Water

Danish Pastries and Freshly Baked Muffins

Seasonal Sliced Fruit

Low Fat Yogurt

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$12.00 per person

Mid – Day Refresher

Assorted Juices, Soft Drinks and Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$6.00 per person

Recess Break

Cape Cod Chips

Cracker Jacks

Freshly Baked Double Chocolate Brownies

Freshly Baked Chocolate Chip Cookies

Fresh Fruit Skewers

Assorted Soft Drinks and Bottled Water

Fresh Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$9.00 per person

Healthy Choice

Yogurt Bar- To Include:

Plain and Vanilla Yogurt, Granola, Dried Fruit,

Chocolate Pieces and Assorted Nuts

Fresh Sliced Fruit

Assorted Juices and Bottled Water

Fresh Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

\$12.00 per person

A la Carte Selections

Bacon, Egg and Cheese Sandwich on an English Muffin	\$45.00 dz.
Spinach, Tomato, Cheese and Egg White Wrap	\$48.00 dz.
Assorted Freshly Baked Muffins	\$36.00 dz.
Assorted Breakfast Pastries	\$30.00 dz.
Freshly Baked Chocolate Chip Cookies	\$24.00 dz.
Freshly Baked Double Chocolate Brownies	\$24.00 dz.
Assorted Ice Cream Bars	\$36.00 dz.
Soft Drinks and Bottled Water	\$27.00 dz.
Assorted Flavors of 20 oz. Vitamin Water	\$39.00 dz.
Assorted 10 oz. Bottled Juice	\$36.00 ds.
Coffee	\$18.00 per gallon

Lunch

Blue Rock Boxed Lunch

Choice of

Honey Baked Ham and Swiss served of Marble Rye
Oven Roasted Turkey Breast serves with Lettuce and Tomato on a Bulky Roll
Vegan Bowl: A blend of Quinoa and Couscous with Diced Tomatoes, Diced Cucumbers,
Diced Onions, Sliced Mushrooms and Hummus
Cape Cod Potato Chips
Freshly Baked Chocolate Chip Cookie
Choice of Soft Drink or Bottled Water
Appropriate Condiments
\$13.95 per person

Blue Rock Picnic Basket

Choice of

Smoked Turkey Breast on a plain Wrap with Swiss Cheese, Applewood Smoked Bacon,
Caramelized Onions and Spicy Mayo
Roast Beef on a Baguette with Boursin Cheese, Fire Roasted Red Peppers and Romaine Lettuce
Caprese Salad Wrap- Fresh Tomato, Mozzarella and Basil with Balsamic Dressing on a Spinach Wrap
Citrus Couscous Salad
Fresh Baked Chocolate Chip Cookies
Choice of Soft Drink or Bottle Water
\$16.95 per person

The Grille Room at Blue Rock Resort offers a complete luncheon menu daily from 11:30PM-2:30PM.

Plated Dinners

Soup and Salad *(Please select one)*

New England Clam Chowder
Butternut Squash and Apple Soup **GF**
Organic Field Greens with Raspberry Vinaigrette
Traditional Caesar Salad with Hearts of Romaine

Entrees *(Please Select Two)*

Baked Haddock with Lemon and Herb Cracker Crump Topping
Pan Seared Salmon – Topped with Lemon Compound Butter **GF**
Chicken Piccata – Sautéed Boneless, Skinless Breast of Chicken finished in a Lemon Caper Sauce **GF**
Chicken Marsala – Boneless Chicken Breast Sautéed with Marsala Wine and Mushrooms **GF**
Herb Crusted Pork Loin with Pan Gravy **GF**
Pasta Primavera- Penne Pasta Tossed with sautéed Vegetables in a Creamy Alfredo Sauce
\$24.95 per person

Baked Sea Scallops – with a Golden Butter Crumb Topping
Baked Sole with Crab Meat Stuffing topped with Lobster Sauce
Roasted Statler Breast of Chicken with a Pan Gravy **GF**
Chicken Marsala – Boneless Chicken Breast Sautéed with Marsala Wine and Mushrooms **GF**
Grilled Vegetable Tian – Grilled Sliced Root and Garden Vegetables skewered with Fresh Rosemary **GF**
Sliced Roast Sirloin of Beef with a Merlot Demi-Glace **GF**
Braised Short Ribs with Pan Gravy **GF**
\$29.95 per person

Lobster in the Rough Plated Dinner

New England Clam Chowder

Entrees (Choice of three plated/ pre-selected)

1 ¼ lb. Whole Steamed Lobster – with Drawn Butter **GF**

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Baked Seafood Trilogy- Haddock, Sea Scallop and Shrimp. Topped with buttery  
Herb Bread Crumbs and a Basil Lemon Beurre Blanc.

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Spice Rubbed Bone in Chicken Breast & BBQ Country Style Ribs **GF**

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Boiled Red Bliss Potatoes, Steamed Corn on the Cob and Cole Slaw  
Fresh Baked Rolls and Butter  
Chef's Choice Plated Dessert  
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

**\$35.95 per person**

**Plated Dinners require a 25 guest minimum.**

## Buffet Dinners

### **Back Nine Buffet**

#### Soup and Salad *(Please Select Two)*

New England Clam Chowder  
Chicken Vegetable Soup with Rice **GF**  
Traditional Caesar Salad  
Seasonal Garden Greens with House Dressing  
Quinoa and Chickpea Salad **GF**

#### Entrées *(Please Select Two or Three)*

Baked Haddock with Lemon and Herb Cracker Crump Topping  
Pan Seared Salmon – Topped with Lemon Compound Butter **GF**  
Vegetable Lasagna with Summer Vegetables, Mushrooms, Spinach and Cheese  
Herb Crusted Pork Loin with Pan Gravy **GF**  
Chicken and Broccoli Alfredo with Penne Pasta  
Chicken Piccata – Sautéed Boneless, Skinless Breast of Chicken finished in a Lemon Caper Sauce **GF**  
Bourbon Glazed Grilled Sirloin Steak Tips **GF**  
Sliced Flank Steak with Mushroom Bordelaise Sauce **GF**

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Chef's Seasonal Vegetable and Starch
Home Baked Rolls and Butter
Red Jacket Dessert Table
Coffee, Decaffeinated Coffee, Tea and Iced Tea
Two Entrée \$27.95 per person
Three Entrée \$33.95 per person

Italian Buffet

Soup and Salad *(Please Select Two)*

Italian Wedding Soup
Minestrone Soup
Garden Salad with House Dressing
Antipasti Salad- Mixed Greens with Salami, Provolone Cheese, Red and Green Peppers, Pepperoncini and Tomato tossed with Zesty Italian Dressing
Traditional Caesar Salad

Entrées *(Please Choose Two)*

Boneless Breast of Chicken Parmesan
Chicken Cacciatore on the bone with Peppers, Onions and Mushrooms **GF**
Italian Crusted Haddock-Local Haddock topped with Golden Herb Crust
Baked Stuffed Shells- Ricotta filled Shells with Marinara Sauce and Topped with Cheese
Eggplant Parmesan
Vegetarian Lasagna with Summer Vegetables, Mushrooms, Spinach and Cheese
Sausage and Meatballs- Served with Peppers and Onions in a Spicy Marinara **GF**

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Penne Pasta with Marinara Sauce  
Roasted Vegetable Ratatouille  
Garlic Bread and Herbed Bread Sticks  
Chef's Specialty Dessert Table  
Coffee, Decaffeinated Coffee, Tea and Iced Tea  
**\$27.95 per person**

## **Eagle Buffet**

### **Soup and Salad** *(Please Select Two)*

New England Clam Chowder

Angus Beef Chili **GF**

Ginger Carrot Soup **GF**

Traditional Caesar Salad

Seasonal Garden Greens with House Dressings

Quinoa and Chickpea Salad **GF**

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Barbecued Marinated Grilled Chicken Breast **GF**

Grilled Flank Steak with Merlot Wine Sauce **GF**

Home Style Macaroni and Cheese

Marinated Grilled Summer Vegetables **GF**

Roasted New Potatoes with Parmesan Cheese and Herbs

Homemade Corn Bread

Red Jacket Dessert Table

Coffee, Decaffeinated Coffee, Hot and Iced Tea

\$27.95 per person

30 person minimum charge for buffet dinner menus

Reception Enhancements

Butlered Hors d'Oeuvres – A' la carte

Per piece- Minimum Order of 50 Pieces Each

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| Swedish Style Meatball | \$2.00 ea. |
| Vegan Chickpea Crostini | \$2.50 ea. |
| Vegetable Spring Roll | \$2.50 ea. |
| Caprese Crostini <i>with Fresh Mozzarella, Roma Tomato & Basil</i> | \$2.50 ea. |
| Mini Phyllo Cup <i>with Raspberry & Brie</i> | \$2.50 ea. |
| Beef Teriyaki on a Skewer | \$2.75 ea. |
| Thai Chicken Skewer | \$2.75 ea. |
| Spanakopita | \$3.00 ea. |
| Mushroom Cap Stuffed <i>with Crabmeat</i> | \$3.00 ea. |
| Mini Crab Cake <i>with Chili Mayo</i> | \$3.25 ea. |
| Scallop Wrapped in Bacon | \$3.50 ea. |
| Jumbo Shrimp Cocktail | \$3.50 ea. |
| Coconut Shrimp with Dipping Sauce | \$2.75 ea. |

Blue Rock Passed Hors d'Oeuvres Package

(Five Pieces per Guest Based on Assortment Below)

Scallop Wrapped in Bacon • Thai Chicken Skewer

Vegetable Spring Roll

\$12.00 per person

International Cheese Display

An Array of Domestic and Imported Cheeses with Assorted Crackers and Fresh Fruit Garnish

Small (serves 30) \$105.00

Large (serves 70) \$210.00

Fresh Garden Crudités

A Colorful Array of Chilled Radishes, Carrots, Celery, Cauliflower and Broccoli with Ranch Dipping Sauce

Small (serves 30) \$75.00 Large (serves 70) \$150.00

Combination Garden Crudités and Cheese Display

An Assortment of Fresh Vegetables with Ranch Dipping Sauce, and an Array of Domestic and Imported Cheeses and Crackers

Small (serves 30) \$140.00 Large (serves 70) \$275.00

Ice Cream Social

Chocolate and Vanilla Ice Cream

Whipped Cream, Chopped Nuts, Assorted Toppings and a Cherry on top

Assorted Cookies and Brownies

\$10.00 per person

GF denotes gluten free selection

20% Administrative Fee and MA Sales Tax applied to all Food and Beverage.
Administrative Fee is subject to MA Sales Tax. Menus and Rates are subject to change.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.