

Events at Gillette Ridge



Early Birdie

Continental

Assortment of Pastries and Muffins

Fresh Fruit Display

Vanilla Yogurt with Fresh Berries

Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Chilled Orange, Apple and Cranberry Juice

Handhelds

Assortment of Pastries and Muffins

Fresh Fruit Display

Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Chilled Orange, Apple and Cranberry Juice

Choice of:

Warm Buttermilk Biscuit with Fried Egg and Sausage Gravy

Fried Egg and Cheese with Applewood Smoked Bacon on English Muffin

Fried Egg, Cheddar Jack and BBQ Brisket on Brioche

Palmer's Breakfast

Assortment of Pastries and Muffins

Fresh Fruit Display

Vanilla Yogurt with Fresh Berries

Scrambled Eggs with Fresh Chives

Applewood Smoked Bacon -or- Maple Pork Sausage

Homefries with Bell Peppers and Onions

Cinnamon French Toast

Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Chilled Orange, Apple and Cranberry Juice



Brunch at Gillette

Bountiful Selection of Fresh Baked Pastries and Muffins
Fresh Fruit Display
Caesar Salad -or- Garden Salad
Smoked Salmon Toast
Scrambled Eggs with Fresh Chives
Applewood Smoked Bacon -or- Maple Pork Sausage
Homefries with Bell Peppers and Onions
Cinnamon French Toast
Tuscan Salmon with Artichokes and Sun-Dried Tomato
Basil Pesto Grilled Chicken Breast with Balsamic Reduction
Penne Alla Vodka -or- Rigatoni Bolognese
Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas
Chilled Orange, Apple and Cranberry Juice



Mimosa Bar

Orange, Cranberry, Pineapple, Mango, Grapefruit and Passionfruit Juices
Raspberries, Blueberries, Strawberries, and Blackberries
Fresh Herbs
Seasonal Rotating Fruits

A La Carte Breakfast

Fresh Baked Blueberry -or- Chocolate Chip Muffins
Fresh Baked Cinnamon Rolls
Fresh Fruit Display
Fresh Orange Juice | *per gallon*
House Brewed Ice Tea | *per Gallon*
Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas | *per Gallon*
Assorted Soft Beverages and Bottled Juices | *per Bottle*





Buffet Luncheon

Deluxe Deli Buffet

Baby Green Salad

Garden Vegetables with Balsamic Vinaigrette and Ranch Dressing

Sliced Roast Beef, Honey Ham and Smoked Turkey Breast

Kaiser Rolls, Wheat and White Bread

American, Aged Cheddar, Swiss and Provolone Cheese

Lettuce, Sliced Tomatoes and Onions

Mayonaisse, Yellow and Brown Mustard

Bacon and Jalapeno Potato Salad

Caprese Pasta Salad

Fresh Baked Chocolate Chip Cookies

Soup Additions

New England Clam Chowder

Tomato Bisque

Loaded Baked Potato

Southwest Chicken and Tortilla

Backyard BBQ

Cheddar and Jalapeno Cornbread with Honey Buter

Charbroiled Angus Cheeseburgers

Local Muckie's Hot Dogs

Brioche Buns

Lettuce, Sliced Tomatoes and Onions

Assortment of Condiments

BBQ Grilled Chicken

Brown Sugar and Bacon Baked Beans

Creamy Coleslaw

Buttered Corn on the Cob

Triple Chocolate Fudge Brownies and Watermelon

Executive Luncheon

Fresh Baked Rolls and Butter

Baby Green Salad

Garden Vegetables with Balsamic Vinaigrette and Ranch Dressing

-or-

Caesar Salad

Romaine, Croutons, Parmesan and House Dressing

Choice of Two Entrees

Grilled Chicken Breast with Basil Pesto and Balsamic Reduction

Fennel Dusted Salmon with Lemon Butter Sauce

Maple Mustard Roasted Pork Tenderloin

Slow Roasted Turkey Breast with Rosemary Gravy

Honey Garlic Glazed Chicken

Herb Crusted Cod

Roasted Red Potatoes

Fresh Buttered Seasonal Vegetables

Carrot Cake

Plated Luncheon

Maximum 40 guests



Sandwich Luncheon

Baby Green Salad

Cucumber, Red Onion, Carrots and Grape Tomato with Balsamic Vinaigrette

Turkey Club

Sliced Oven Roasted Turkey, Honey Garlic Aioli, Bacon, Lettuce and Tomato on Sourdough

-or-

Chicken Avocado Wrap

Grilled Chicken, Bacon, Avocado, Dijon Aioli, Field Greens and Tomato in a Flour Tortilla

-or-

Caprese

Roasted Tomato and Fresh Mozzarella, Basil Pesto, Balsamic Reduction and Arugula on Toasted Ciabatta

All Sandwiches Served with choice of French Fries -or- Sweet Potato Fries

Fresh Baked Chocolate Chip Cookies

Luncheon I

Baby Green Salad

Cucumber, Red Onion, Carrots and Grape Tomato with Balsamic Vinaigrette

Honey Garlic Glazed Chicken

Accompanied by Mashed Potatoes and Herb Buttered Seasonal Vegetables

-or-

Penne Alla Vodka

Creamy House Marinara and Basil Whipped Ricotta

N.Y. Style Cheesecake

Strawberry Coulis

Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Luncheon II

Fresh Baked Rolls and Butter

Baby Green Salad

Cucumber, Red Onion, Carrots and Grape Tomato with Balsamic Vinaigrette

-or-

Caesar Salad

Romaine, Croutons, Parmesan and House Dressing

Bourbon Sirloin

Whiskey Mushroom Demi, Mashed Potatoes and Herb Buttered Seasonal Vegetables

-or-

Pan Seared Salmon

Maple Mustard Glaze and Sweet Potato Risotto

-or-

Pecan Crusted Chicken Breast

Honey Garlic Glaze, Mashed Potatoes and Herb Buttered Seasonal Vegetables

Chocolate Fudge Cake

Berry Coulis and Whipped Cream

-or-

N.Y. Style Cheesecake

Strawberry Coulis

Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Signature Dinners

Italian

Caesar Salad

Romaine, Croutons, Parmesan and House Dressing

Garlic Bread

Melted Mozzarella and Marinara Dipping Sauce

Baked Penne Bolognese

Sausage and Beef, Bell Peppers and Onions

Chicken Marsala

Flour Dusted Chicken Breast with Mushroom Marsala Sauce

Seared Salmon

Basil Pesto Cream Sauce

Seasonal Fresh Vegetables

Espresso Tiramisu

BBQ Smokehouse

Cheddar Jalapeno Cornbread with Honey Butter

Creamy Coleslaw

Bacon Jalapeno Potato Salad

Mac and Cheese

Pulled Pork

Smokey BBQ Brisket

Crispy Buttermilk Onion Strings

BBQ Chicken

House Rubbed Chicken Thighs with Carolina Gold Sauce

Cajun Shrimp Skewers

Garlic Herb Butter

Buttery Brioche Buns and Pickled Vegetables

Triple Chocolate Fudge Brownies and

Watermelon

Mexican Fiesta

Southwestern Green Salad

Corn, Black Beans, Tomatoes and Cucumbers tossed in Lime

Cilantro Vinaigrette

Blue Corn Tortilla Chips

Fresh Salsa and Cilantro Crema

Tequila Lime Grilled Chicken

Tomatoes and Pickled Jalapenos

Carne Asada

Citrus Marinated Flank Steak with Chimichurri

Pork Enchiladas

Rolled Corn Tortillas with Cheddar Jack Cheese and Spicy

House Enchilada Sauce

Mexican Street Corn

Refried Beans

Yellow Rice and Pigeon Peas

Cinnamon Dusted Churros

Palmer's Dinner

Fresh Baked Rolls and Butter

Baby Green Salad

Garden Vegetables with Balsamic Vinaigrette and Ranch Dressing

-or-

Caesar Salad

Romaine, Croutons, Parmesan and House Dressing

Choice of Two Entrees

Honey Garlic Glazed Chicken Breast

Bourbon Rubbed Sirloin with Herb Butter

Fennel Dusted Salmon with Dijon Cream Sauce

Red Wine Braised Short Ribs

Spinach and Mushroom Stuffed Pork Tenderloin

Crab Stuffed Jumbo Shrimp with White Wine Butter Sauce

Herb Roasted Prime Rib +5

Herb Roasted Filet Mignon +8

Roasted Red Potatoes

Rice Pilaf

Seasonal Buttered Vegetables

Penne Alla Vodka

Chocolate Mousse Crunch Cake

Plated Dinner

Maximum 40 guests

Dinner I

Fresh Baked Rolls and Butter

Baby Green Salad

Cucumber, Red Onion, Tomatoes and Carrots with Balsamic Vinaigrette

Chicken Marsala

Flour Dusted Chicken Breast with Mushroom Marsala Sauce, Mashed Potatoes and Buttered Seasonal Vegetables

-or-

Herb Crusted Salmon

Dijon Cream Sauce with Fluffy Lemon Rice and Garlic Spinach

-or-

Rigatoni Bolognese

Sausage and Beef, Basil Pesto and Parmesan Cheese

N.Y. Style Cheesecake

Strawberry Coulis

Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Dinner II

Fresh Baked Rolls and Butter

Baby Green Salad

Cucumber, Red Onion, Tomatoes and Carrots with Balsamic Vinaigrette

-or-

Caesar Salad

Romaine, Croutons, Parmesan and House Dressing

Roasted Chicken

Frenched Chicken Breast with Lemon Thyme Jus, Roasted Fingerling Potatoes and Buttered Seasonal Vegetables

-or-

Grilled Mahi Mahi

Citrus Buerre Blanc, Steamed Basmati Rice and Red Pepper Coulis

-or-

Filet Mignon

Red Wine and Rosemary Demi Glace, Mashed Potatoes and Lemon Grilled Asparagus

N.Y. Style Cheesecake

Strawberry Coulis

-or-

Vanilla Tea Creme Brulee

Fresh Berries

Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Hors D'oeuvres

Choice of Three

Chicken Potstickers

Sweet Chili Sauce

Curry Chicken Skewers

Thai Peanut Sauce

Tomato Bruschetta

Basil Pesto and Garlic Crostini

Pigs in a Blanket

House Mustard

Coconut Shrimp

Sweet Chili Sauce

Filet Crostini

Horseradish Crema and Tomato Relish

Beef Meatballs

Pomodoro and Parmesan

Mushrooms Florentine

Spinach and Parmesan stuffed Mushrooms with Balsamic Glaze

Warm New England Lobster Roll

Lemon and Chives

Oyster Rockefeller

Herb Topping and Lemon

Sweet and Spicy Tuna

Crispy Wontons and Avocado

Vegetable Eggrolls

Hoisin Sauce

Shrimp Tostada

Salsa Verde and Jalapeno Slaw

Goat Cheese Poppers

Tarragon Honey

Cucumber Hummus Cups

Crudite and Harissa

Smoked Salmon Toast

Dill Crema and Yuzu Caviar

Mushroom Toast

Lemon Whipped Mascarpone

Deviled Eggs

Whiskey Bacon Jam and Jalapeno

Crab Cakes

House Remoulade

Bacon Wrapped Scallops

Maple Mustard Glaze



Reception Displays

Small Feeds up to 25 guests

Large Feeds up to 50 guests

Cheese and Salumi

Domestic and Imported Cheese Selections

Cured Salumi and Sausages

Assortment of Mustards, Fruit Preserves, Honey and Olives

Dried Fruits and Roasted Vegetables

Cocktail Crackers

Crudite

Baby Carrots, Celery, Red Peppers, Tomato, Cucumbers and Fresh Seasonal Vegetable Selection

Ranch Dressing, Blue Cheese Dressing and Lemon Garlic Hummus

Fresh Fruit

Sliced Cantaloupe and Honeydew Melon

Watermelon, Pineapple and Fresh Berries

Cream Cheese Dip

Chips and Salsa

Blue Corn Tortilla Chips and House Potato Chips

Fresh Garden Salsa, Pico De Gallo and Guacamole

Bacon and Dill Dip and French Onion Dip



Reception Stations

Street Tacos

Carne Asada, Sofrito Chicken and Citrus Marinated Jackfruit
Warm Flour Tortillas
Fresh Garden Salsa, Pico De Gallo, Salsa Verde, Sour Cream
Corn and Black Bean Salsa, Shredded Lettuce and Cheddar Jack Cheese
Blue Corn Tortilla Chips

Pizza Bar

Caesar Salad

Choice of Two Styles

Margherita, Pepperoni, Meat Lovers
Roasted Vegetable, Hawaiian
Buffalo Chicken , BBQ Chicken

Soft Pretzels

Warm Soft Baked Salted Pretzels
Beer Cheese, House Mustard, Chipotle Aioli and Classic Yellow Mustard

Mac and Cheese Bar

Creamy House Recipe Cheese Sauce
Bacon Bits, Broccoli, Scallions, Tomatoes, Red Onions, Crispy Onion Strings
and Cheddar Jack Cheese
BBQ Sauce, Buffalo Sauce, and Ketchup

Wings and Sliders

Cheeseburger Sliders with Secret Sauce, Lettuce and Tomato on Brioche
BBQ Pulled Pork with Cheddar and Jalapeno Slaw on a Hawaiian Roll
House Marinated Wings tossed in Buffalo and BBQ Sauces
Celery Sticks, Blue Cheese and Ranch Dressing