

Cheers

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EVENT PACKAGE



INCLUDES

SAM'S SNACKS

DIANE'S DISPLAYS

CLIFF'S CHOWDER

CARLA'S PASTA STATION

LILITH AND FRASIER'S HIGH CLASS CARVINGS

*All food and beverage costs are subject to 7% State & Local Tax,
15% service charge and 5% taxable administrative fee.*

All Decor and entertainment enhancements are subject to 7% State & Local Tax.



SAM'S SNACKS

BUTLER PASSED HORS D'OEUVRES – SELECT FIVE

Hot

MINIATURE BEER BATTERED FISH & CHIPS

Malt vinegar, lemon aioli

CHEESEBURGER SLIDERS

American cheese, ketchup, mustard, cornichon

MINIATURE STEAK N' CHEESE

Steak, onions, peppers, Muenster Cheese

GRILLED CHICKEN SLIDERS

With chipotle mayo

MINIATURE BBQ CHICKEN FLATBREAD

BBQ chicken, roasted onions, peppers, cheddar & Monterey jack cheese

CHICKEN FINGERS

With honey mustard sauce

BUFFALO TENDERS

Boneless chicken tenderloins, hot sauce, bleu cheese dipping sauce

QUESADILLA

Grilled chicken, cheddar and Monterey jack cheese, caramelized onions, roasted peppers, flour tortilla

MARYLAND CRAB CAKES

Cajun rémoulade sauce

COCONUT TEMPURA SHRIMP

Peppered strawberry dipping sauce

LOBSTER MACARONI AND CHEESE

With toasted breadcrumbs

CRISPY CALAMARI

Roasted red peppers, jalapeños, zesty marinara sauce

(GF) GRILLED SHRIMP

With cilantro

MINIATURE CLAM CHOWDER

Served in an espresso cup

MINIATURE GRILLED CHEESE

Cheddar & Monterey jack cheese, vine-ripened tomato, crisp bacon

FRENCH FRIES

Served in street paper

(GF) PUB SKINS

Potato skins, bacon bits, cheddar & Monterey jack cheese

CRISP MOZZARELLA STICKS

With tomato basil sauce

CRUSTY OLIVE FOCACCIA MINI PIZZAS

Miniature pizzas

ROASTED MUSHROOM

Stuffed with feta cheese, spinach

SAFFRON RISOTTO ARANCINI

With arrabiatta sauce

MINIATURE VEGGIE PANINI

With pine nut pesto

Cold

BEEF TENDERLOIN

Anaheim chili aioli, on focaccia

APPLE CRANBERRY CHICKEN SALAD

On crostini

SMOKED SALMON TARLET

Herbed goat cheese, sun-dried tomato

(GF) LUMP CRAB SALAD

On a crisp English cucumber

(GF) JUMBO GULF SHRIMP

With cocktail sauce

TUNA TARTAR

Mango, avocado, on a wonton chip

CALIFORNIA ROLL

Crab meat, avocado, cucumber, rice, nori

MINIATURE LOBSTER ROLL

With fresh chives

ROASTED RED PEPPER HUMMUS

On flatbread

(GF) CAPRESE SKEWER

Aged balsamic, extra virgin olive oil

(GF) GAZPACHO

Cucumber, sour cream





DIANE'S DISPLAYS

LOCAL SUSTAINABLE CHEESE DISPLAY

Hand crafted New England cheeses, assorted fruit compotes, chutneys, seasonal fruit & berries and artisan breads (Cheese election is subject to New England availability)

SELECT ONE _____

(GF) PETIT VEGETABLE CRUDITÉ

Baby carrots, squashes, tomatoes, radishes, celery, asparagus and broccoli, Roquefort black cracked peppercorn dip and roasted red pepper herb dip

ULTIMATE NACHO STATION

Served with tri-colored tortilla chips, chili, salsa, jalapeños, onions, black olives, sour cream, guacamole, diced tomatoes and cheddar & Monterey jack cheese

HUMMUS TRILOGY

Artichoke & roasted garlic, Moroccan saffron and roasted red pepper hummus. Served with crisp vegetables and grilled Mediterranean flatbread

CLIFF'S CHOWDER

TRADITIONAL NEW ENGLAND CLAM CHOWDER

Fresh clams, potatoes, bacon, cream

MAINE LOBSTER BISQUE

Lobster meat, sweet sherry, velvety broth

CORN CHOWDER

Sweet corn, onions, red peppers, cream

CARLA'S PASTA STATION

SELECT TWO _____

CHEESE TORTELLINI

Broccoli Florets, Pecorino cream sauce

ORECCHIETTE

Baby spinach, tomatoes, roasted garlic sauce

PENNE

Tomato basil sauce, shaved Parmesan cheese

FUSILLI

Eggplant carbonara

TRI-COLORED ROTINI

Artichokes, roasted red peppers, tomatoes, pine nut pesto

FARFALLE

Sun-dried tomatoes, goat cheese, black olives

Enhancements _____

WITH CHAR-GRILLED CHICKEN

On one pasta choice

WITH SAUTÉED SHRIMP AND SCALLOPS

On one pasta choice



LILITH AND FRASIER'S HIGH CLASS CARVINGS

SELECT TWO

INCREDIBLE BURGER STATION

Ground beef, turkey and vegetarian burgers grilled to perfection. Served with a variety of rolls, cheeses, sautéed mushrooms, bacon, tomatoes, lettuce, red onions, bleu cheese and pickles. Accompanied by French fries, onion rings and potato chips.

PEPPERED TENDERLOIN OF BEEF

Wild mushroom bordelaise sauce, fresh horseradish, Dijon mustard

OVEN-ROASTED ROSEMARY LEG OF LAMB

Pinot noir reduction, preserved lemon & mint chutney, mustard reduction

BACON WRAPPED STUFFED PORK LOIN

Medjool dates, figs, apple brandy sauce

MAPLE-ROASTED TURKEY

Orange cranberry chutney, Dijon mustard

BLACK ANGUS BEEF SIRLOIN

Cracked pepper brandy sauce, chimichurri sauce

APPLEWOOD SMOKED HAM

Pineapple salsa, maple mustard

CEDAR PLANKED SALMON

Dill mustard sauce

LOBSTER & SHRIMP STRUDEL

Leeks, wild mushrooms, herbs, lobster sauce

HERB-CRUSTED CHILEAN SEA BASS

Steamed in banana leaves, exotic fruit salsa

CHEERS ENTERTAINMENT AND EVENT ENHANCEMENTS

Ask your sales manager about a number of exciting options to enhance your event including custom beer mugs, a Cheers trivia wheel, live impersonators of Cheers actors, etc.

