The Dane Estate All Day Meeting Packages

The Estate Package:

- Inclusive of all staff fees and house white linen
- All-day beverage station; refreshed throughout the day as needed
  - freshly brewed green mountain® coffee
  - infused iced water – plain and cucumber
  - assorted Pepsi® soft drinks

The Brookline Continental Breakfast

- assorted heart healthy cereal served with whole, 2% and skim milk
- fresh seasonal sliced fruit and berries with honey-yogurt dipping sauce
- assorted bagels and breakfast bakeries, cream cheese, fruit preserves, whipped butter

Lunch buffet choice of:

- Panino Italiano
  - Vegetarian escarole soup, spinach, tomato broth, shaved pecorino, focaccia croutons
  - Grilled radicchio and arugula salad, shaved pears, grated parmesan, citrus vinaigrette
  - Vine ripened tomatoes and fresh mozzarella salad, arugula, basil, extra virgin olive oil
  - Assembled Italian sandwiches:
    - Rosemary and garlic roasted chicken, provolone, roasted red bell peppers panini on ciabatta
    - Capicola, mortadella, salami, provolone, lettuce, tomatoes, pepperocini, red wine oregano vinaigrette on Italian sub
    - Balsamic roasted vegetables, fresh mozzarella, basil pesto on focaccia bread
- Miss Vickie’s® potato chips & Stacy’s pita chips®
- Dessert table: mini cannolis, biscotti and tiramisu
The Boston Common
- New England clam chowder, crispy bacon, oyster crackers
- Grilled green bean salad, roasted red bell pepper, chèvre, champagne vinaigrette
- Boston butter lettuce salad, local goat cheese, pear tomatoes, shaved red onion, candied pecans and cider vinaigrette
- Assembled gourmet sandwiches:
  - Medium rare roast beef, horseradish cream, cheddar, green leaf, caramelized onion panini on ciabatta
  - Fennel pollen chicken salad, golden raisins, shaved celery on croissant
  - Tuna salad, pesto mayonnaise, red onion, Vermont cheddar, vine ripe tomatoes, butter lettuce on whole wheat brioche roll
  - Grilled balsamic marinated vegetable wrap, radish sprouts, red pepper hummus
- Miss Vickie’s® potato chips & Stacy’s pita chips®
- Assorted seasonal cookies and double fudge brownies

European Market
- Smoked chicken and gouda corn chowder, crispy tortilla chips
- Couscous salad, balsamic roasted baby vegetables
- Tender baby spinach and red endive salad, candied pecans, pear tomatoes, chèvre, orange sherry vinaigrette
- Assembled gourmet sandwiches:
  - Shrimp salad, sweet onion, celery, green leaf lettuce on croissant
  - Smoked turkey breast, smoked bacon, plum tomatoes, dijonaise on multi-grain bread
  - Baked ham and vermont cheddar, baby field greens, basil pesto spread on grilled ciabatta
  - Grilled portobello, tomato confit, blue cheese, baby spinach, balsamic syrup on focaccia
- Miss Vickie’s® potato chips and stay’s® pita chips
- Dessert table: seasonal fresh fruit salad, assorted baked cookies, mini pastries

Afternoon Break
- house-made potato chips, bags of popcorn or mini pretzels, spiced mixed nuts
The Founders Package:

- Inclusive of all staff fees and house white linen
- All-day beverage station; refreshed throughout the day as needed
  - freshly brewed green mountain® coffee
  - infused iced water – plain and cucumber
  - assorted Pepsi® soft drinks
  - ocean spray® juices – orange, cranberry, ruby red grapefruit
- The Brookline breakfast
  scrambled eggs, vermont cheddar, chives, smoked bacon, roasted baby red potatoes, fresh herbs, cinnamon-raisin French toast, candied pecans, caramelized bananas, fresh strawberries, warm maple syrup, assorted chobani® yogurts, house-made granola, cereal with milk: whole, 2%, skim
- Morning break featuring seasonal fruits and berries and house-made breakfast bakeries
- Chef’s table hot buffet:
  The chef’s table daily menu includes our chef’s most popular dishes, using seasonal and local components whenever and wherever possible,
  We can also customize our buffets to fit your event, please consult your sales manager (additional surcharge per guest)
  - Choice of One seasonal soup
    - Vegetarian Carrot ginger
    - Little meatball soup, spinach, tomato broth
    - Smoked chicken and gouda corn chowder, crispy tortilla straws
  - Choice of two seasonal salads
    - Classic Caesar
    - Add Grilled Chicken additional cost per person
    - Add Grilled Shrimp additional cost per person
    - Baby field greens, Greek feta, Kalamata olives, pear tomatoes, grilled pita chips. Lemon-oregano vinaigrette
    - Baby Spinach, candied pecans, pear tomatoes, chevre, orange sherry vinaigrette
• Choice of one protein entrée
  • Chicken roulade with roasted red bell pepper, sautéed spinach, Swiss cheese and tarragon reduction
  • Nantucket Scrod- native scrod topped with traditional herbed cracker crumbs finished with lemon beurre blanc
  • Grilled adobo rubbed flank steak
• One vegetarian entrée
  • Vegetable Napoleon- grilled vegetables topped with ricotta and mozzarella finished with a roasted tomato basil sauce
  • Lasagne Rolls with roasted tomato and eggplant
• Chef’s Choice of Regionally available vegetable and starch
• Lemon raspberry bars, gourmet chocolate striped macaroons, mini pastries

 rien at break featuring seasonal fruits and berries, house-made assorted cookies, local cheese plate, seasonal fresh vegetable sticks, garlic hummus, rustic breads, crackers

Certain menu items are cooked to order or may be undercooked. The commonwealth of Massachusetts suggests that the consumption of raw or undercooked meat, fish, shellfish, eggs and poultry may be harmful to your health and increase the risk of food borne illness. Please consult your sales manager for further information.

* Please inform your server if anyone in your party has a food allergy *

Updated 7/13/12