

GRANITE LINKS

Daytime Social Events

Featuring a curated selection of unique offerings perfect for daytime events

VEGAN



GLUTEN-FRIENDLY



DAIRY-FREE



Hors d'Oeuvres

BUTLER-PASSED

priced per piece | 25 piece minimum

DEVILED EGGS | 4

paprika



FRENCH TOAST STICK | 4

vermont maple syrup

MINI PANCAKE STACK | 4

fresh blueberries,
maple syrup

CHICKEN + WAFFLES | 4

maple glaze

CHARRED BRIE

PHYLLO CUP | 4

cranberry

BRUSCHETTA | 4

tomato, parmesan, basil,
extra virgin olive oil,
balsamic

PEAR + BRIE PHYLLO CUP | 4

port reduction

contains almonds

MINI POTATO LATKE | 5

sour cream, chive

add caviar + 2

KOBE BEEF SLIDERS | 5

applewood-smoked bacon,
cheddar, onion jam,
ketchup

pair with french fry cone +1

PRIME RIB + MANCHEGO

SPRING ROLL | 4

rosemary-garlic aioli

RISOTTO FRITTER | 3.5

san marzano tomato sauce

MINI FRUIT SMOOTHIE | 4

mixed berries



CANDIED BACON | 4



PETITE PARFAITS | 4

vanilla greek yogurt,
berries, gluten free granola



FIG + PROSCIUTTO

CROSTINI | 4

whipped herb ricotta, basil,
prosciutto, fig jam, ficelle

JUMBO SHRIMP COCKTAIL | 4

grapefruit cocktail sauce



FRIED OYSTER ON

THE HALF SHELL | 5

old bay aioli



pair with bloody mary sip + 3

BACON-WRAPPED SCALLOP | 5

maple drizzle



SMOKED SALMON CANAPÉ | 5

caper, pickled onion, fresh dill,
cream cheese, dark rye

COCONUT SHRIMP | 4

orange-ginger marmalade



LOBSTER ROLL | 6

fresh chive

STATIONARY

priced per person | 25 person minimum

FARMHOUSE | 10

strawberries, blueberries, grapes, pineapple, broccoli,
watermelon radish, baby bells, celery, carrot, cauliflower,
asparagus, honey yogurt, roasted beet hummus, ranch



AVOCADO TOAST STATION | 13

warm seven grain + sourdough toast, avocado,
crushed red pepper, hard boiled egg, smoked salmon,
crumbled bacon, prosciutto, tomato, spiced pepitas,
goat cheese, feta, artisanal oils, maldon salt,
whipped honey butter, assorted jams

gluten-free bread +\$3 per piece (minimum 25 pieces)

BAGEL DIPPING DISPLAY | 8

whipped chive cream cheese, smoked salmon spread,
honey butter, bacon jam, assorted jellies, cinnamon,
'everything' + plain bagel chips

CHEESE | 11

cheddar, camembert, swiss, havarti-dill, manchego,
garlic + herb spread, dried figs, dried apricots, grapes,
country olives, fig jam, hot pepper jelly, local honey,
rosemary sprigs, crackers, sesame flatbread,
sliced ficelle



Enhance Cheese Display with:

Charred Brie + 150

2 lb. wheel of brie, seasonal compote

serves 50 guests

Charcuterie Board + 200

prosciutto, sopressata, small salami, whole grain mustard,
soft baguette

serves 50 guests

Brunch Buffets

minimum 40 guests

'PAR 4' | 28 per person

Includes:

- Fresh Fruit Salad 🍷 🍷 🍷
- One (1) Egg Dish 🍷
- One (1) Breakfast Protein 🍷 🍷
- Roasted Breakfast Potatoes 🍷 🍷 🍷
- Muffins, Danish + Coffee Cake
- Assorted Juices
orange, apple, cranberry, grapefruit
- Coffee + Tea
regular, decaf

'BIRDIE' | 39 per person

Includes:

- Fresh Fruit Cups 🍷 🍷 🍷
- Mixed Green Salad 🍷 🍷 🍷
balsamic vinaigrette
- One (1) Egg Dish 🍷
- One (1) Breakfast Protein 🍷 🍷
- Roasted Breakfast Potatoes 🍷 🍷 🍷
- Choice of French Toast or Waffles
- Coffee Cake + Mini Muffins
- Orecchiette Pasta
lemon chicken, broccolini, garlic cream
- Assorted Juices
orange, apple, cranberry, grapefruit
- Coffee + Tea
regular, decaf

'EAGLE' | 46 per person

Includes:

- Fresh Berries 🍷
whipped cream
- Cinnamon-Walnut Tea Cake
- Crab Cakes 🍷
citrus aioli, baby spinach
- Mixed Green Salad 🍷 🍷 🍷
chianti vinaigrette
- Three Potato Medley 🍷 🍷 🍷
- One (1) Egg Dish 🍷
- One (1) Breakfast Protein 🍷 🍷
- Choice of French Toast or Waffles
- One (1) Lunch Protein 🍷 🍷
- Pasta Carbonara
mezzi rigatoni, applewood bacon, english peas, farm egg, parmesan
- Assorted Cookies + Brownies
- Assorted Juices
orange, apple, cranberry, grapefruit
- Coffee + Tea
regular, decaf

SELECTION OPTIONS:

EGG DISH OPTIONS 🍷

- Scrambled Eggs
chive
- Broccoli + Cheddar Frittata
- Tomato + Mozzarella Omelet
pesto

BREAKFAST PROTEIN OPTIONS 🍷 🍷

- Maple Sausage
- Chicken Apple Sausage
- Applewood-Smoked Bacon
- Country Ham

FRENCH TOAST + WAFFLES OPTIONS

- Belgian Waffles
fresh whipped cream, vermont maple syrup, roasted peaches
- Bananas Foster French Toast
cinnamon whipped cream, caramel maple syrup
- Brioche French Toast
three berry compote, cinnamon whipped cream

LUNCH PROTEIN OPTIONS 🍷 🍷

- Roasted Turkey Breast
mango-rosemary glaze, cranberry-orange chutney
- Lemon-Basil Chicken
roasted tomato

Enhancements

Omelet Station +10 upgrade | +15 add on

fresh cracked eggs or egg whites, ham, bacon, maple sausage, chicken apple sausage, roasted potato, caramelized onion, cremini mushroom, roasted pepper, baby spinach, cheddar, mozzarella

*Chef attendant required | 150 per attendant

**Two Chef attendants required for parties of more than fifty (50) guests

Smoked Salmon Board + 250

chopped egg, caper, red onion, cucumber, tomato, dill, lemon, whipped cream cheese, miniature bagels

serves 25 guests

Chicken + Waffles Station +8 upgrade | +14 add on

golden belgian waffles, buttermilk fried chicken, strawberries, apple jam, blueberries, banana, hershey's® chocolate syrup, whipped butter, vermont maple syrup, crumbled bacon, whipped cream

Lemon-Basil Chicken 🍷 🍷 +9 add on

roasted tomato

Iced Coffee +1

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All food and beverage is subject to 18% gratuity, 5% administrative fee and 7% state and local tax.

Kids Meals

PLATED KIDS' MEALS | 26 per person

Choice of:

Scrambled Eggs + Bacon home fries, ketchup

French Toast bacon, vermont maple syrup

Chicken Fingers french fries, gummy worms

Pasta + Butter parmesan cheese, gummy worms

Lunch Buffets

minimum 40 guests

'SANDWICH BUFFET' | 30 per person | gluten-friendly option available +12pp

Includes:

Choice of Four (4) Sandwiches

Mixed Greens Salad   

Kettle Potato Chips

Dill Pickle Spears   

Cookies + Brownies

Soft Drink Station

Coffee And Tea Station

Select Up to Four (4) Sandwiches:

The Cali

roast turkey, avocado, chipotle-lime aioli, multi-grain

Roasted Sirloin

crisp shallot, boursin, smoked tomato jam, pretzel roll

Salmon

poached salmon, red onion, caper aioli, bagel

Croque Monsieur

country baked ham, gruyere, dijon, garlic aioli, sour dough

Grilled & Chilled Chicken

brie, granny smith apple, bibb lettuce, honey mustard, ciabatta

Tarragon Chicken Salad

grapes, cucumber, croissant

Mediterranean

hummus, cucumber, tomato, red onion, feta, pita pocket

Lobster Salad +9

mayo, lettuce, croissant

Tomato Mozzarella

fresh mozzarella, vine-ripened tomato, arugula, nut-free pesto, extra virgin olive oil, balsamic, ficelle *add prosciutto +2*

Lemon-Pepper Tuna Salad

albacore tuna, cracked pepper, fresh herbs, lemon zest, ciabatta

Optional Enhancements:

add:

New England Clam Chowder  +7

Chicken Noodle Soup  +5

Tomato Bisque +6

Butternut Apple Bisque   +6

'MODERN TEA PARTY' | 42 per person | gluten-friendly option available +12pp

Includes:

Hot or Iced Tea Station

Coffee Station

Arugula Salad

goat cheese, seasonal fruit, dijon-vinaigrette

Three (3) Sandwiches

Two (2) Types of Scones

Miniature Lemon Squares

Raspberry Crumbles

Éclairs

Butter Cookies

Optional Enhancements:

add:

New England Clam Chowder +7

Chicken Noodle Soup  +5

Tomato Bisque +6

Butternut Apple Bisque   +6

Select Two (2):

Miniature Scones

rosemary, pear + asiago
blueberry
cinnamon chip
orange-poppy
cheddar-chive

accompanied by: raspberry preserves, whipped butter, local honey

Select Hot or Iced, Then Select Two (2):

Hot Tea

english breakfast
earl gray
green tea
chamomile
mint

Iced Tea

classic lemon
raspberry-lime
mango-mint
peach green tea

Select Up to Three (3) Sandwiches:

Smoked Salmon

chive cream cheese, capers, pickled red onion, open-face, dark rye square

Curried Tuna Salad

apple, raisin, carrot, tomato, multi grain

Apple-Basil Chicken Salad

cran-raisin, shaved fennel, petite croissant

Herb Roast Beef

garlic-herb cheese spread, caramelized onion, romaine, lavash wrap

Cucumber + Hummus

watercress, open-faced, soft white square

Fig + Goat Cheese

port-poached figs, prosciutto di parma, rosemary-balsamic reduction, sourdough

Radish + French Butter

sea salt, baby arugula, tarragon, chive, open-faced, baguette

BLT

applewood-smoked bacon, bibb lettuce, vine-ripened tomato, herbed mayonnaise, seven grain

Tomato Mozzarella

fresh mozzarella, vine-ripened tomato, arugula, nut-free pesto, extra virgin olive oil, balsamic, ficelle *add prosciutto +2*

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'BUILD YOUR OWN LUNCH BUFFET'

*39 per person with two mains | **45 per person with three mains

Includes:

One (1) Salad
Two (2) or Three (3) Mains
One (1) Starch
One (1) Vegetable
Warm Rolls + Butter
Cookies + Brownies
Soft Drink Station
Coffee And Tea Station

Select One Salad (1):

Mixed Greens Salad 🍴 🌱
grape tomato, english cucumber, carrot ribbon, seasonal fruit, chianti vinaigrette

Caesar Salad
romaine, shaved parmesan, garlic croutons, caesar dressing

Greek
romaine, diced cucumber, tomato, crumbled feta, kalamata olives, banana pepper slices, pickled red onion, pita crisps, greek vinaigrette

Select One Starch (1):

Long Grain Rice 🍴
vegetable broth, fresh herbs, garlic, lemon, extra virgin olive oil

Campanelle Pasta
oven-roasted tomatoes, baby spinach, lemon-basil butter

Roasted Potatoes 🍴 🌱
garlic, oregano, extra virgin olive oil

Yukon Mashed Potatoes 🍴

Au Gratin Potato 🍴

Select One (1) Vegetable:

Seasonal Vegetables 🍴 🌱
fresh herbs, extra virgin olive oil

Haricot Verts 🍴
roasted grape tomatoes, garlic butter

Asparagus 🍴
lemon, parmesan

Broccolini 🍴
garlic butter

Select Up to Three (3) Mains:

Roasted Chicken
pan gravy, apple-brioche stuffing

Chicken Parmesan
marinara, mozzarella, shaved parmesan

Rosemary-Dijon Turkey Breast 🍴 🌱
cranberry-orange chutney

Carbona Style Chicken 🍴
seared chicken breast, crispy bacon, shaved parmesan, sweet peas, garlic wine sauce

Garlic & Herb Roast Beef 🍴 🌱
mushroom gravy, roasted onion

Skirt Steak 🍴 🌱
rosemary au jus, baby spinach

Shrimp Scampi
sautéed shrimp, fresh herbs, garlic wine butter, lemon, cavatappi

Cavatappi
choice of chicken or sausage, broccolini, garlic butter, shaved parmesan

New England Haddock
Ritz® crumb, lobster-sherry cream

Butternut Ravioli
roasted butternut squash, baby spinach, manchego, brown butter

Three Cheese Ravioli
baby arugula, roasted tomato

Stuffed Portabella 🍴
roasted pepper, quinoa, baby spinach, goat cheese

Vegetable Risotto 🍴
roasted seasonal vegetables, charred tomatoes, parmesan

Sticky Cauliflower 🍴 🌱 🌱
sesame seeds, garlic broccolini, jasmine rice

Eggplant Parmesan 🍴 🌱
dairy free mozzarella, san marzano tomato sauce

Stuffed Shells 🍴 🌱
baby spinach, dairy free cheese, san marzano tomato sauce, extra virgin olive oil, balsamic

Enhancements

minimum 40 guests

FROM THE CARVERY

priced per person
one (1) chef attendant required per protein | 150 per attendant

Virginia Baked Ham | 15
cider-chipotle glaze, creole mustard

🍴 🌱

Roast Beef Tenderloin | 26
caramelized balsamic onion, tarragon-horseradish crème

🍴

Herb-Crusted Sirloin | 22
caramelized onion, stilton bleu cheese crème

🍴

Dijon-Rosemary Turkey | 16
cranberry-orange compote, pan gravy

🍴

Grilled Pork Loin | 18
fuji apple chutney

🍴 🌱

Scottish Salmon | 23
heirloom tomato relish, nut-free pesto, lemon wedges

🍴

PASTA STATION | 17

priced per person

Select Two (2) Pastas:

Mezzi Rigatoni
broccoli rabe, bianco sausage, garlic wine sauce

🍴

Farfalle
short rib ragu, gremolata

Cheese Tortellini
cacio e pepe, fried italian parsley

Conchiglie
vodka, basil

Orecchiette
baby spinach, blistered tomatoes, toasted pine nuts, balsamic glaze

Roasted Vegetable Risotto

🍴

Accompanied by :

sliced baguette
herb butter
grated cheeses
pesto
red pepper flakes
extra virgin olive oil
aged balsamic

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Beverages + Desserts

BEVERAGE STATIONS

priced per person

BLOODY MARY STATION | 7 plus alcohol charged on consumption
granite links bloody mary mix, patron tequila, deep eddy vodka

Garnishes: celery stalks, pickled carrots, cucumber coins, cornichon, pepperoncini, pickled green beans, pickled green beans, bleu cheese stuffed olives, applewood bacon, fresh horseradish, worcestershire sauce, tabasco®

Attendant required +150

SPARKLING COCKTAIL BAR | 5 plus alcohol charged on consumption
chloe prosecco, chambord, aperol, limoncello

Mixers: orange juice, ruby red grapefruit juice, cranberry juice, peach purée, raspberry purée

Garnishes: fresh strawberries, fresh raspberries, fresh blueberries

Attendant required +150

INFUSED WATER STATION | 3
cucumber mint, strawberry basil, citrus

ICED TEA, LEMONADE, INFUSED WATER STATION | 5

HOT CHOCOLATE STATION | 7 minimum order of 40
traditional, white chocolate and peppermint hot cocoa

Garnishes: mini marshmallows, whipped cream, cinnamon, cocoa powder, crushed peppermint candies, caramel sauce, chocolate shavings, oreo® crumbles

Boozy Enhancements charged on consumption:
bailey's irish cream, kahlua, frangelico, sambuca

DESSERT DISPLAYS

priced per person | minimum 40 guests

ASSORTED MINIATURE EUROPEAN PASTRIES | 10
mini fruit tarts, peanut butter mousse cups, coconut key lime, cream puffs, mini cheesecake, chocolate mousse cups, mini cannoli, mini éclairs

ICE CREAM BAR | 12
chocolate & vanilla ice cream

Accompanied by:

hot fudge, caramel, whipped cream, strawberries, blueberries, marshmallow, sprinkles, M&M's®, crushed oreos®, gummy bears, toffee crumbles

CHEESECAKE BAR | 13
classic new york cheesecake

Accompanied by:

hot fudge, caramel, whipped cream, strawberries, blueberries, marshmallow, sprinkles, M&M's®, crushed oreos®, gummy bears, toffee crumbles

SHORT CAKE STATION | 10
classic glazed biscuits, short cake, macerated strawberries, blueberry compote, lemon curd, whipped cream

SWEET TOOTH TABLE | 16
glazed donut holes, mini churros with dark chocolate, mini cannoli, s'mores marshmallows, mini whoopie pies, petit chocolate chip cookies, mini strawberry shortcake trifle, mini chocolate mousse trifle

ASSORTED COOKIES & BROWNIES | 7

GOURMET MINIATURE CUPCAKES | 10

Select Four (4) Flavors:

vanilla
chocolate
red velvet
salted caramel
carrot cake

oreo® cookie
lemon
peanut butter cup
strawberry shortcake

PASSED DESSERTS

priced per person

SORBET PUSH POP | 4
mango, raspberry, lemon



FRIED OREO® SKEWER | 4

CRÈME BRÛLÉE SPOONS | 4
caramelized sugar crust



BLACK RUSSIAN MILKSHAKE | 5
black & white milkshake,
vodka, kahlua®

MINI CHURROS | 4
dark chocolate dip

**MINI CHOCOLATE
MOUSSE CUP** | 4

**MINI ICE CREAM COOKIE
SANDWICHES** | 4
warm funfetti sugar cookie,
vanilla ice cream

PEPPERMINT HOT COCOA | 4
tiny marshmallows

SKILLET COOKIE | 4
warm chocolate chip cookie,
vanilla ice cream

**FUNFETTI SKILLET
COOKIE** | 4
warm funfetti sugar cookie,
sprinkles, vanilla ice cream

outside dessert fee +2 per person

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