



EVENTS at The Goodwin

PLATED LUNCH

3 COURSE \$40 PER PERSON

one starter
choice of two entrées
choice of two sides
one dessert

3+ COURSE \$45 PER PERSON

one starter
choice of two entrées
choice of two sides
choice of two desserts

4 COURSE \$50 PER PERSON

one starter
one second
choice of two entrées
choice of two sides
choice of two desserts

BUFFET LUNCH

3 COURSE \$40 PER PERSON

choice of soup or salad
choice of two proteins
choice of two sides
one dessert

3+ COURSE \$45 PER PERSON

choice of soup or salad
choice of two proteins
choice of two sides
choice of two desserts

4 COURSE \$50 PER PERSON

choice of soup & salad
choice of two proteins
choice of two sides
one dessert

PLATED/BUFFET DINNER

3 COURSE \$60 PER PERSON

one starter
choice of three entrées
choice of two desserts

3+ COURSE \$65 PER PERSON

choice of two starters
choice of three entrées
choice of two desserts

4 COURSE \$70 PER PERSON

one starter
one second
choice of three entrées
choice of two desserts

4+ COURSE \$75 PER PERSON

choice of two starters
choice of two seconds
choice of four entrées
choice of two desserts

3 COURSE WINE PAIRING | \$30 PER PERSON

4 COURSE WINE PAIRING | \$40 PER PERSON

4+ COURSE WINE PAIRING | \$50 PER PERSON

*there will be a cost of \$4 pp for each additional item added to your buffet
guest meal selections must be provided with headcount, wine pairings available for plated dining only*



LUNCH MENU ITEMS

STARTERS

LENTIL SOUP

CORN CHOWDER

CARROT/APPLE/GINGER SOUP

CHICKEN NOODLE SOUP mirepoix, herbs

SMOKED TOMATO SOUP grilled cheese croutons

BURRATA CHEESE seasonal accoutrement

KALE CAESAR parmesan, croutons

ENDIVE SALAD pecans, blue cheese, sorrel vinaigrette

TERRENO "CHOPPED" SALAD peppers, olives, parmesan, shallots, mortadella

ARUGULA SALAD dry cherries, granda padano, pinenuts, balsamic vinaigrette

WALDORF SALAD baby iceberg, grapes, walnuts, apple, herbs, yogurt vinaigrette

CHINESE CHICKEN SALAD Napa cabbage, carrots, snap peas, peanut dressing

TUNA POKE cucumber, crispies, sesame and seaweed salad

SHORTRIB MAC&CHEESE garlic parmesan crumbs

MEATBALLS pork and veal, grits, tomato sauce

ENTRÉES

CHOOSE PROTEIN:

SLOW ROAST SALMON herb vinaigrette

BBQ SHORTRIBS black garlic

CHICKEN BREAST mustard jus

BEEF SIRLOIN mushroom sauce

FRIED CHICKEN SANDWICH aioli, pickles

BAKED COD miso glazed

CROQUE MONSIEUR ham&cheese

TERRENO BURGER smash patties, grilled onions, crispy cheddar

PENNE VODKA parmesan, tomato

CHOOSE ONE SIDE:

GREEN GODDESS farro peas

SPICED CARROTS romesco sauce

GRILLED ASPARAGUS lemon aioli

ROAST MUSHROOMS vadouvan

PREPARATION OF VEGETABLE from our farm (seasonal)

PATATAS BRAVAS crispy potatoes, sherry aioli, paprika

ROAST BABY POTATOES rosemary

WHIPPED POTATOES charred scallion

LIGHTLY PICKLED VEGETABLE SALAD

CABBAGE&FENNEL SLAW

HERB MARINATED QUINOA SALAD

BAKED SWEET POTATO pepitas, herb aioli

*make any app salad an entrée size
menu changes seasonally, items are subject to change*

DINNER MENU ITEMS

STARTERS

LENTIL SOUP

CORN CHOWDER

CARROT/APPLE/GINGER SOUP

CHICKEN NOODLE SOUP mirepoix, herbs

SMOKED TOMATO SOUP grilled cheese croutons

BURRATA CHEESE seasonal accoutrement

KALE CAESAR parmesan, croutons

ENDIVE SALAD pecans, blue cheese, sorrel vinaigrette

TERRENO "CHOPPED" SALAD peppers, olives, parmesan, shallots, mortadella

ARUGULA SALAD dry cherries, granda padano, pinenuts, balsamic vinaigrette

WALDORF SALAD baby iceberg, grapes, walnuts, apple, herbs, yogurt vinaigrette

CHINESE CHICKEN SALAD Napa cabbage, carrots, snap peas, peanut dressing

TUNA POKE cucumber, crispies, sesame and seaweed salad

SHORTRIB MAC&CHEESE garlic parmesan crumbs

MEATBALLS pork and veal, grits, tomato sauce

ENTRÉES

CHOOSE PROTEIN:

PLANK ROASTED SALMON sherry mustard glaze

BBQ SHORTRIBS black garlic

ROASTED CHICKEN roasted seasonal vegetables, salsa verde

HERB ROASTED CHICKEN BREAST morel sauce

BEEF SIRLOIN mushroom sauce

BEEF TENDERLOIN chimichurri [add \$5 per person]

BAKED COD miso glazed

CAULIFLOWER STEAK soy-currant vinaigrette

ROAST PORK LOIN sauce romesco

PENNE VODKA parmesan, tomato

SHRIMP SCAMPI garlic crumbs, meyer lemon, herbs

CHOOSE TWO SIDES:

GREEN GODDESS farro peas

SPICED CARROTS romesco sauce

ROAST MUSHROOMS vadouvan

PREPARATION OF VEGETABLE from our farm (seasonal)

ROAST BABY POTATOES rosemary

WHIPPED POTATOES charred scallion

LIGHTLY PICKLED VEGETABLE SALAD

CABBAGE&FENNEL SLAW

HERB MARINATED QUINOA SALAD

BAKED SWEET POTATO pepitas, herb aioli

RISOTTO DE ORZO cauliflower, almonds

GRILLED BROCCOLI sesame tahini

KALE GRATIN parmesan

BANQUET DESSERT MENU

UPSIDE-DOWN CITRUS CAKE whipped cheesecake, cara cara oranges

CHOCOLATE MOUSSE CAKE dark and milk chocolate, cranberry gelee, sesame

WHITE CHOCOLATE RASPBERRY CAKE

PAVLOVA

CHOCOLATE PEANUT BUTTER PIE

SEASONAL FRUIT PIE

VIENNESE TABLE DESSERT OPTIONS

These items are about two bites and can be hand held

\$2.50 PER PIECE

Lemon meringue bar

Salted caramel white chocolate brownie

Chocolate almond bar (Gluten free)

Brown sugar cookie sandwiches

Chocolate brownie, peanut buttercream

Cream cheese cinnamon spice oat cake

Browned-butter cherry financier

French Macaroons

These items are slightly larger 3-4 bites and need spoon/silverware

\$4 PER PIECE

“Tiramisu” swiss roll

Banana pudding

Butterscotch custard

Mixed berry trifle

Boston cream cake

Caramel pecan cheesecake



COCKTAIL RECEPTION

A LA CARTE

Cheese, charcuterie, crudité & olives	\$15 PER PERSON
Oysters*	\$3.50 PER PIECE
Shrimp Cocktail*	\$3.50 PER PIECE
Hot or cold passed hors d'oeuvres*	<i>see details on next page</i>
Lobster Rolls	MP

TWO HOUR COCKTAIL PARTY

\$50 PER PERSON

Two hour open well brand bar
Cheese, charcuterie, crudité & olives
Choice of four types of passed hors d'oeuvres (*total of 8 pieces per person*)

THREE HOUR COCKTAIL PARTY

\$75 PER PERSON

Three hour open premium brand bar
Cheese, charcuterie, crudité & olives
Choice of five types of passed hors d'oeuvres (*total of 15 pieces per person*)

**minimum order of 20 pieces
minimum of 20 people for cocktail reception packages*

PASSED HORS D'OEUVRES

HOT

LAMB CHOP red onion jam	\$5
GOUGERE stuffed with mornay	\$3
CROQUE MONSIEUR	\$3
CHORIZO STUFFED DATE wrapped in bacon	\$3
CHICKEN SATAY peanut sauce	\$3
SHORTTRIB EMPANANDA chimichuri crema	\$3
MEATBALL SLIDERS provolone	\$3
BEEF SLIDER American cheese, griddled onion, special sauce	\$3
PORK SHOULDER corn phyllo spicy sour cream	\$3
COUNTRY HAM & AGED CHEDDAR BISCUITS rosemary honey	\$3.50
PEKING DUCK WRAPS hoisin, cucumber, scallion	\$3
MINI LOBSTER ROLLS**min 20 ppl	\$5
SHRIMP "LOLLIPOP" tartar sauce	\$3.50
"RUEBEN" CROQUETTES pickle dressing	\$3
GRILLED LAMB KOFTA KEBAB Harissa yogurt	\$3.50
FOIE GRAS MOUSSE zucchini bread, applesauce, pretzels	\$5.50
MUSHROOM TART herb crème fraiche	\$3
CHEESE STUFFED ARANCINI	\$3

COLD

TUNA POKE SPOON	\$3
SMOKED SALMON dill mustard, toast	\$3
SMOKED SALMON MOUSSE everything bagel cracker	\$3
TOMATO BRUSCHETTA basil	\$3
OLIVE TAPENADE crostini	\$3
MINT AND PEA HUMMUS parmesan chip	\$3
HUMMUS pickled vegetables, pita chip	\$3
SHRIMP COCKTAIL horseradish cocktail sauce	\$3.50
PICKLED BEETS "TARTARE" blue cheese mousse	\$3
CHICKEN LETTUCE WRAPS	\$3
BEEF TARTARE potato chip	\$3

all above prices are per piece

**20 person minimum*

menu changes seasonally, listed items are subject to change

ACTION STATIONS

To compliment cocktail party packages

ROAST BEEF SAMMIES Roast sirloin of beef, horseradish cream, caramelized onions, brioche slider buns	\$ 10
CHICKEN ROULADE Grilled with herbs, parsnip puree	\$ 8
CRAB AND LOBSTER CAKES Pan seared cakes, celery root or carrot remoulade (seasonal)	\$ 10
SHORTRIB MAC&CHEESE Ditalini noodles, four cheese mornay, black truffle, garlic&parmesan crumbs	\$ 8
ORZO "RISOTTO" Cauliflower, pine nuts, pickled vegetables, petit Basque	\$ 6
GLAZED SHORTRIBS Potato puree, vegetable jardiniere	\$ 10
RIGATONI A LA VODKA Fresh rigatoni, basil, parmesan, preserved tomatoes	\$ 6
MELTED RACLETTE Fingerling potatoes, roasted vegetables, roasted onions	\$ 8
SIMPLY SLICED MEATS	
BEEF SIRLOIN horseradish cream	\$ 12
ROAST TURKEY BREAST herb gravy	\$ 7
PORK LOIN honey mustard	\$ 7

All stations will feature a Chef attendant who will be cooking and assembling these items live in the room. These will be tasting portions of these items to compliment the passed and stationary items. Pricing reflects preparation for two portions per person in attendance.

*all above prices are per person, minimum of 25 ppl, a \$150 chef attendant fee (per station) will apply
menu changes seasonally, listed items are subject to change*



BAR PACKAGES

WELL

\$8 PER PERSON PER HOUR

Absolute/Tito's Vodka	Jack Daniels Whiskey	Zardetto Prosecco
Tangueray Gin	Dewars Blended Scotch	Cantele Chardonnay
Bacardi White Rum	Cuervo Gold	Craft Beers [2]
Captain Morgan Spiced Rum	Poggio Anima "Samael" Montepulciano d'Abruzzo	Domestic Beers [2]

PREMIUM

\$10 PER PERSON PER HOUR

Titos Vodka	Wild Turkey Bourbon	Kono Sauvignon Blanc
Aviation Gin	Laphroaig 10yr Single Malt Scotch	Seven Falls Cabernet Sauvignon
Angostura White Rum	Espolon Blanco Tequila	Craft Beers [3]
Brinley's Spiced Rum	Zardetto Prosecco	Domestic Beers [2]

CONNOISSEUR

\$12 PER PERSON PER HOUR

Reyka Vodka	Bunnahabhain 12yr Single Malt Scotch	Kono Sauvignon Blanc
Uncle Vals Botanical Gin	Milagro Tequila	La Colombina Rosso di Montalcino
Cana Brava White Rum	Segura Viudas Gran Cuvee Reserva Cava	Evolution Pinot Noir
Diplomatico Aged Rum	Suavia Soave Classico	Craft Beers [4]
Rowans Creek Bourbon		Domestic Beers [2]

*pricing includes bartender, coffee and non-alcoholic beverage services and stations
brands and wines subject to change*



BREAKFAST/BRUNCH BUFFET

\$26 PER PERSON

FRESH ORANGE JUICE & JUICE OF THE DAY
 OUR PROPRIETARY COFFEE BLEND FROM GIV ROASTERS
 A SELECTION OF TEAS
 SLICED FRUIT AND SEASONAL BERRIES
 PARFAITS YOGURT, FRUIT OR FRUIT COMPOTE
 sunflower seed granola
 A SELECTION OF TWO ITEMS FROM OUR BAKE SHOP
 pastry chef's choice

SCRAMBLED EGGS chives
 APPLEWOOD SMOKED BACON
 BERKSHIRE PORK SAUSAGE (chicken and vegetarian sausage
 available upon request)
 ROSEMARY ROASTED POTATOES

ADDITIONAL ITEMS | \$4 PER PERSON

FRENCH TOAST PAIN PERDUE bananas foster
 LEMON RICOTTA PANCAKES
 PASTRAMI CORNED BEEF HASH
 FRITTATA kale, mahon cheese, onions
 CHEESE BLINTZES berry compote

EGGS BENEDICT ham, English muffin, hollandaise
 MORNING PAELLA chorizo, peppers, eggs
 CHICKEN BRAISED IN TOMATO olives, fennel
 MEATBALLS polenta, tomato sauce

ADD ONS

SMOKED SALMON with traditional accompaniment	\$7
CURED MEATS	\$8
CHEESE PLATTER	\$7
SEASONAL SALAD	\$4

MIMOSA BAR	\$14
BLOODY MARY BAR	\$14
BLOODY MARY & MIMOSA BAR	\$20

THE CONTINENTAL

\$20 PER PERSON

FRESH ORANGE JUICE & JUICE OF THE DAY

OUR PROPRIETARY COFFEE BLEND
FROM GIV ROASTERS

A SELECTION OF TEAS

SLICED FRUIT AND SEASONAL BERRIES

PARFAIT "BAR" yogurt, fruit OR
fruit compote, sunflower seed granola

A SELECTION OF THREE ITEMS FROM
OUR BAKE SHOP pastry chef's choice





AFTERNOON TEA

\$45 PER PERSON | \$55 PER PERSON WITH 1 CHAMPAGNE OR MIMOSA

A modern spin on an old tradition. Enjoy for bridal showers, birthday celebrations, or just to have an elegant afternoon.

SANDWICHES & SMALL BITES

lox, everything bagel, cream cheese

cucumber, pickled red onion,
herbed cheese, rye bread

smoked turkey, cheddar,
apple chutney, focaccia

deviled eggs

SCONES

lemon crème fraiche

white chocolate earl grey

chocolate ginger

served with lemon curd, clotted cream, and jams

PASTRIES & SMALL SWEETS

rose meringue

cherry chocolate truffle

white cake with orange marmalade

lime bar with toasted coconut almond crust

pastry chef's choice of cookie

HARNEY & SONS GOURMET TEAS

selections change often

ADD ONS

SEASONAL SALAD \$4

SEASONAL SOUP OR QUICHE \$6

MIMOSA/BUBBLES BAR \$14

TEA INSPIRED OR ZERO PROOF COCKTAILS \$14

*add-on price is per person
menu changes seasonally, listed items are subject to change*

WEDDING PACKAGE

\$125 PER PERSON

FOUR HOUR PREMIUM OPEN BAR

INCLUDES ONE OF THE FOLLOWING

CHAMPAGNE WELCOME

CHAMPAGNE TOAST

WINE ON TABLES

DINNER WINE SERVICE

ONE HOUR COCKTAIL RECEPTION

choice of three passed hors d'oeuvres

THREE COURSE DINNER

CHOICE OF STARTER one option

CHOICE OF ENTRÉE three options

PLATED DESSERT OR SWEETS TABLE one option

includes tables, chairs, basic linens, glassware, and silverware

A LA CARTE ADDITIONS

CHEESE, CHARCUTERIE, CRUDITÉ & OLIVES

\$15

OYSTERS*

\$3.50

SHRIMP COCKTAIL*

\$3.50

PASSED HORS D'OEUVRES

SEE PRICING

LOBSTER ROLL

MP

CHAMPAGNE WELCOME

\$8

CHAMPAGNE TOAST

\$8

WINE ON TABLES

MP

WINE SERVICE

MP

ADDITIONAL COURSES

\$15

*minimum of 125 guests
additional time available for open bar at \$10 per person per hour
add-on price is per person *with the exception of oysters and shrimp cocktail which are per piece
additional courses price is per course and will increase seating time by 1 hour per course
menu changes seasonally, listed items are subject to change*

WEDDING TASTINGS

Tastings are for the Bride & Groom & up to 2 guests

INCLUDES THE FOLLOWING

ONE PER PERSON OF YOUR PASSED HORS D'OEUVRES CHOICES ONE EACH OF YOUR ENTREE CHOICES

STANDARD OPERATING PROCEDURE FOR TASTINGS

1. Deposit is received.
2. Chef gives three dates and times that will work for them.
3. Tasting to be completed no sooner than a month before event, unless there are dire circumstances.
4. Tasting will not include dessert items.
5. Items provided for tasting will be no more than 50% of items on the desired menu.
(i.e. if there are four passed the guest will choose six to taste etc.)
6. A chef will be in attendance and be able to answer and attend to any guest questions.
7. Tasting will take place in Terreno's PDR when available.

CORPORATE MEETING SANDWICH PACKAGE

\$85 PER PERSON

ALL DAY COFFEE/BEVERAGE

OUR GIV COFFEE BLEND DECAF & REGULAR ASSORTED SPECIALTY HERBAL TEAS, WATER, AND SOFT DRINKS refreshed throughout the day

THE CONTINENTAL

FRESH ORANGE JUICE & JUICE OF THE DAY

SLICED FRUIT AND SEASONAL BERRIES

PARFAIT "BAR" yogurt, fruit compote, sunflower seed granola

A SELECTION OF THREE ITEMS FROM OUR BAKE SHOP pastry chef's choice

OUR PROPRIETARY COFFEE BLEND FROM GIV ROASTERS

A SELECTION OF TEAS

HAPPY TRAILS

BUILD YOUR OWN TRAIL MIX homemade granola, dried apricots, dried cherries, raisins, toasted almonds and cashews, banana chips

ORGANIC YOGURT

ASSORTED SMOOTHIES

SNACK PACK

SELECTION OF POPCORN, CHIPS, PRETZELS, GRANOLA BARS AND WHOLE FRUIT

SOUP, SALAD & SANDWICH

CHOICE OF ONE SOUP Smoked tomato, Corn chowder, Lentil, Carrot/apple/ginger, or Chicken noodle

SALAD "BAR" greens, carrots, chickpeas, celery, croutons, red onion, blue cheese, cheddar cheese, two dressings balsamic and herb vinaigrette

CHOOSE COLD CUTS smoked turkey, ham, salami, roast beef, American cheese, cheddar cheese, lettuce, sliced tomato, pickles, mustard and mayo, Hawaiian rolls,

BROWNIES, BLONDIES

OR CHOOSE 3 PRE-MADE SANDWICHES:

HAM AND CHEESE ham, mahon cheese, mustard, baguette

SMOKED TURKEY cheddar, lettuce, tomato, mayo, Hawaiian roll

ROAST BEEF horseradish cream, caramelized onions, brioche bun

KALE CAESAR WRAP w/chicken or roasted vegetables

ROASTED VEGETABLE WRAP with mahon cheese

CORPORATE MEETING PACKAGE

\$90 PER PERSON

ALL DAY COFFEE/BEVERAGE

OUR GIV COFFEE BLEND DECAF & REGULAR ASSORTED SPECIALTY HERBAL TEAS, WATER, AND SOFT DRINKS refreshed throughout the day

THE CONTINENTAL

FRESH ORANGE JUICE & JUICE OF THE DAY

SLICED FRUIT AND SEASONAL BERRIES

PARFAIT "BAR" yogurt, fruit compote, sunflower seed granola

A SELECTION OF THREE ITEMS FROM OUR BAKE SHOP pastry chef's choice

OUR PROPRIETARY COFFEE BLEND FROM GIV ROASTERS

A SELECTION OF TEAS

HAPPY TRAILS

BUILD YOUR OWN TRAIL MIX homemade granola, dried apricots, dried cherries, raisins, toasted almonds and cashews, banana chips

ORGANIC YOGURT

ASSORTED SMOOTHIES

THREE COURSE LUNCH BUFFET

PLEASE CHOOSE THE FOLLOWING FROM OUR LUNCH MENU

ONE SOUP OR SALAD

TWO PROTEINS

TWO SIDES

CHOOSE ONE DESSERT

COOKIES, BROWNIES & BLONDIES

MEAT THE BIG CHEESE

A SELECTION OF THREE HAMS AND OTHER CURED MEATS

THREE DIFFERENT CHEESES FROM EUROPE & NEW ENGLAND

CORNICHONS, MUSTARD, TOASTS, OLIVES

*add additional breakfast menu items for \$4 per item per person
add additional lunch menu items for \$5 per item per person
menu changes seasonally, listed items are subject to change*

CORPORATE SANDWICH BUFFET

\$36 PER PERSON

SOUP, SALAD & SANDWICH

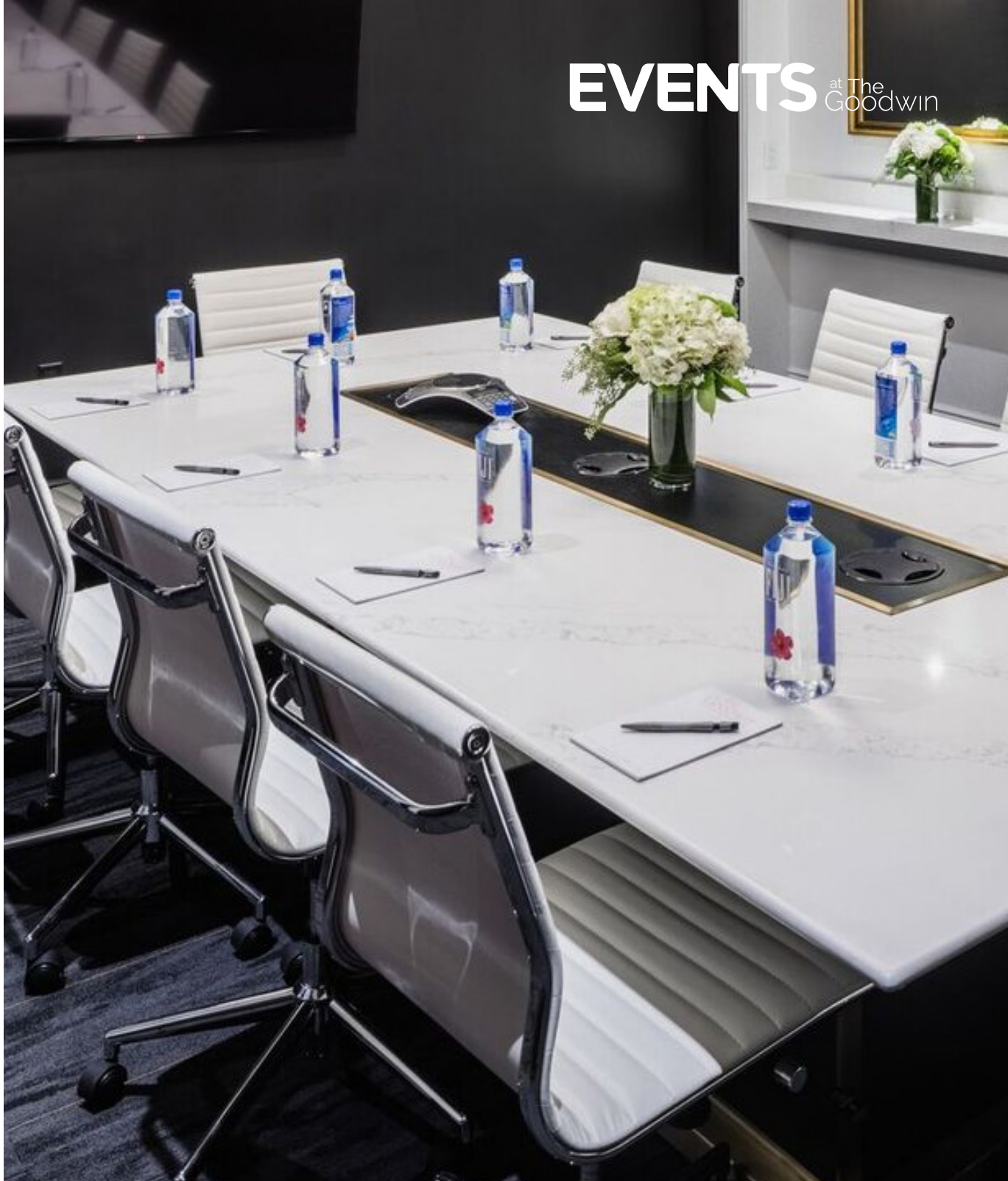
CHOICE OF ONE SOUP Smoked tomato, Corn chowder, Lentil, Carrot/apple/ginger, or Chicken noodle

SALAD "BAR" greens, carrots, chickpeas, celery, croutons, red onion, blue cheese, cheddar cheese, two dressings balsamic and herb vinaigrette

COLD CUTS smoked turkey, ham, salami, roast beef, American cheese, cheddar cheese, lettuce, sliced tomato, pickles, mustard and mayo, Hawaiian rolls

COOKIES, BROWNIES & BLONDIES

*available in boxed lunch format
menu changes seasonally, listed items are subject to change*



BREAK MENUS

COFFEE

\$12 PER PERSON

OUR GIV COFFEE BLEND DECAF & REGULAR ASSORTED
REGULAR HERBAL TEAS

ALL DAY COFFEE/BEVERAGE

\$14 PER PERSON

OUR GIV COFFEE BLEND DECAF & REGULAR ASSORTED
SPECIALTY HERBAL TEAS, WATER, AND SOFT DRINKS
refreshed throughout the day

REHYDRATE

\$8 PER PERSON

ASSORTED JUICES, SODAS, HERBAL ICED TEAS, BOTTLED WATER

HAPPY TRAILS

\$14 PER PERSON

BUILD YOUR OWN TRAIL MIX homemade granola,
dried apricots, dried cherries, raisins, toasted almonds
and cashews, banana chips

ORGANIC YOGURT

ASSORTED SMOOTHIES

MILK & COOKIES

\$11 PER PERSON

ASSORTED COOKIES, BROWNIES & BLONDIES

ORGANIC HORIZON WHOLE, LOWFAT, CHOCOLATE MILKS

MEAT THE BIG CHEESE

\$14 PER PERSON

A SELECTION OF THREE HAMS AND OTHER CURED MEATS

THREE DIFFERENT CHEESES FROM EUROPE & NEW ENGLAND

CORNICHONS, MUSTARD, TOASTS, OLIVES