

INDIVIDUAL RESTAURANT'S TASTING DISHES

- The Bootlegger: Apple Butternut Bisque in a baked pumpkin
Osso Buco – Italian braised veal shank with tomato demi glaze
- Border Bar & Grille/Southside: Rajin Cajun Jambalaya
Mesquite Chicken Taquitos
- Carmela's: Crabcakes – Premium lump crabmeat delicately seasoned and served with a alioloi cocktail sauce
Bread Pudding – A delicate custard and croissant concoction strewn with cinnamon'd bites of apple and raisins
- Cornerstone:
 - Devens Grill: Devens Chicken sautéed with fresh tomatoes & basil with garlic in a white wine lemon sauce
Spinach & artichoke dip w/ chips
- The Gondola: Lobster stuffed portabella
Chicken wrapped in prosciutto
Gondola eggplant
Salad
Chocolate Ricotta Cake
- Joseph's Bistro: Black Bean Slider Burgers with Chipolte' Mayo
- Sean Patrick's: Sautéed Shrimp Gamberi tosses with Orecchiette Pasta
Sautéed Tenderloin of Beef in a Wild Mushroom Demi Glaze
- Slattery's: Thai Chili Chicken Satay "Pops"
Herb Crusted Roast Pork Loin "Sliders", mustard & Chutney selection
Chocolate Spice Italian Cookie
- Sonoma: Herb rubbed and slow roasted pulled pork parfait
Fruit & nut slaw, garlic smashed & white BBQ
- Wachusett Village Inn: Tuscan Bruschetta – Fresh plum tomatoes, oregano, basil and black olives on toasted Crostini drizzled with a balsamic reduction
Mushrooms stuffed with brie, roasted red peppers, baby spinach, fresh garlic, basil and onion