

Simply Beach Menu

This menu is suited for a 4 hour afternoon celebration or casual event, offered on select dates
Only the menu options listed, no tastings or substitutions for this specially priced menu

Cocktail Hour

Butler Passed

Choice of Four

Blackened Jumbo Shrimp, Avocado-Pineapple Salsa
Lobster Quesadilla, Three Cheese, Avocado
Clam Chowder Shooter, House Made Oyster Cracker
Mini Stuffed Quahogs, Lemon
Chicken Skewer, Lemon-Thyme, Roasted Garlic Aioli
Thai Chicken Meatball, Coconut-Curry Sauce
Crispy Coconut Chicken, Pineapple Salsa
Deconstructed Caprese, Mozzarella, Roasted Tomato, EVOO
Crispy Buffalo Cauliflower Wings, Cashew Ranch Sauce
Grilled Skirt Steak, Chili-Lime, Avocado Salsa Verde
Angus Beef Slider, Truffle Aioli, Shaved Parmesan, Arugula
Sweet Corn Hush Puppies, Lime, Cotija Cheese

Stationary Display

Artisanal Cheese & Seasonal Fruit
Chef's Selected Regional Artisan Style
Cheese, Balsamic Onion Jam, Honey
Horseradish Mustard
Grilled Breads, Assorted Crackers

Plated Dinner

First Course

Choice of One

Grilled Romaine Salad
Asiago Flatbread Croutons, Basil Cured
Tomatoes, Caesar Vinaigrette
Spinach Salad
Dried Cranberries, Candied Walnuts
Vermont Feta, Cranberry Vinaigrette
Baby Arugula Salad
Frisee, Pine Nuts, Oven Roasted Tomato
Parmesan Crisps, Lemon-Shallot Vinaigrette
New England Clam Chowder
Native Clams, Light Cream, Thyme
Assorted Local Artisan Breads, Butter

Petit Dessert Table

Red Velvet Whoopie Pies, Cream Cheese
Cherry Mousse Verrine, Lime Zest
Seasonal Fruit Tart, Apricot Glaze
Mini Oreo Cheesecake Bite
Salted Caramel Pretzel Bar

Tablesides Coffee and Tea Service

Entrée

Highest price will prevail when selecting two
Entrée split counts are to be included with final guest count
due 14 days prior to the event

Petit New York Strip & Seared Crab Cake
Chive-Yukon Potato Mash, Grilled Asparagus
Aged Balsamic, Lemon-Dill Sauce
112
Center Cut Ribeye
Smoked Pancetta, Fingerling Potato Hash
Sweet Corn Succotash, Roasted Garlic Butter
110
Seared Loch Duart Salmon
Creamy Lemon Parmesan Risotto
Zucchini Noodles, Charred Tomato, Lemon Butter
100
Cracker Crusted Cod
Lemon-Spinach Orzo Risotto
Asparagus, Lemon Butter
98
Herb Roasted Natural Chicken
Quinoa Pilaf, Roasted Baby Carrots
Lemon Capers Sauce
90
Quinoa Stuffed Eggplant
Roasted Mushroom, Shallot, Zucchini
Tomato Stuffing, Spinach, Tahini Dressing
75

All prices are subject to an Administrative Fee and State & Local Taxes. Please inform us of any allergies.

*These items are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness. Menus and prices are valid for events occurring before 12/31/2020.