

Clam Bake and Stations

Buffets & Stations are priced for 1 1/2 hours of service. Each additional 1/2 hour added will be charged \$10 per person additional

New England Clam Bake

New England Clam Chowder
Oyster Crackers

Baby Greens
Grape Tomatoes, Cucumber, Radish
Carrot, Lemon Vinaigrette

Scallion Cornbread
Pepper Jelly

Littleneck Clams
Clam-White Wine Broth

Beer Steamed Local Mussels
Garlic, Onion, Parsley

Grilled Kielbasa

BBQ Glazed Chicken Breast

Steamed 1 1/4 lb Local Lobster

Roasted Red Bliss Potatoes

Corn on the Cobb

Watermelon Wedges

Blueberry Buckle
Lemon Syrup

Mini S'mores Tart

100 per person

Enhancements

Caesar Salad
Focaccia Croutons, Parmesan
4 per person

1-1/2 lb Pound Local Lobster
10 per person

Roasted 5oz Atlantic Salmon
18 per person

Slow Roasted Baby Back Pork Ribs
12 per person

Club Cut Sirloin Steak
20 per person

Beach BBQ

Iceberg Wedge Salad
Oven Roasted Tomatoes, Bacon
Red Onion, Blue Cheese Dressing

Baby Greens
Grape Tomatoes, Cucumber, Radish, Carrot
Lemon Vinaigrette

Grilled Summer Vegetables
Rosemary, Aged Balsamic

Creamy Cole Slaw

Red Bliss Potato Salad
Corn, Red Pepper, Scallions, Mixed Herbs

Soft Rolls, Butter

Lemon Pepper Grilled Chicken Breast

Swordfish Skewers
Olive Caper Relish

Slow Roasted Pulled Pork
Texas Toast, House Pickles

Seasonal Fruit Salad

Assorted Whoopie Pies

80 per person

Enhancements

Beef Sliders
American Cheese, House Pickles
6 per piece

4oz Grilled Flank Steak
Charred Scallions
10 per person

Lobster Slider
Micro Celery
12 per piece

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Clam Bake and Stations

Taste of Wychmere

Spinach Salad

Dried Cranberries, Walnuts, Feta
Cranberry Vinaigrette

Mediterranean Orzo Salad

Grilled Squash, Tomato, Basil, Olives

Lobster Flatbread

Grilled Corn, Thyme, Zucchini
Three Cheese Blend

Oven Roasted Cracker Crusted Cod

Lemon Butter Sauce

Pan Seared Crab Cake

House Remoulade

Herbed Grilled Chicken Breast

Charred Tomato Coulis

Spaghetti

White Wine Clam Sauce, Garlic, Parsley

Roasted Fingerling Potatoes

Lemon Zest

Broccolini

Aged Balsamic

Seasonal Fruit Tart

Apricot Glaze

Red Velvet Whoopie Pie

Cream Cheese

Chocolate Mousse Verrine

Raspberry

86 per person

Gourmet Slider Bar

Simply White & Brioche Buns, Lettuce Wrap

Petit Angus Beef Burger

Grilled Lemon-Pepper Chicken

Pulled Pork, Bourbon BBQ

Quinoa Burger

Caramelized Onions, Horseradish Spread

Blue Cheese Mousse, Chipotle Aioli

Bacon Jam, Tomato, Lettuce

Creamy Slaw, Ketchup, Mustard

Mayonnaise, Hot Sauce

House Pickles, Pepper Relish

Crispy Tots & Beer Battered Onion Rings

25 per person

Gourmet Macaroni & Cheese

Classic Shells, Aged Cheddar Cheese

Campanelle, Gouda, Gruyere & Monterey Jack Cheese

Caramelized Onions, Applewood Smoked

Bacon, Tomato, Scallions, Gorgonzola Cheese, Broccoli

Bread Crumbs, BBQ Sauce

25 per person

Far East Station

Chicken & Pork Fried Dumplings

Grilled Thai Chicken Satay, Almond Butter Sauce

Spicy Crab Stuffed Wonton, Yuzu Dipping Sauce

Vegetarian Spring Rolls, Sweet & Sour Sauce

Kimchi Stir Fry Rice, Sesame Seeds

Grilled Korean Short Ribs, Scallions

30 per person

Street Tacos

Pork Carnitas

Chicken Tinga

Carne Asada

Crispy Baja Shrimp

Roasted Corn & Black Beans

Salsa Verde, Pico de Gallo

Shredded Cabbage,

Pickled Red Onion, Cojita, Cilantro

Chipotle Crema, Hot Sauce

34 per person

Guacamole & Smokey Tomato Salsa

Stone Ground Corn Tortilla Chips

4 per person

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Soup

Choice of One

New England Clam Chowder
Oyster Crackers

Lobster Bisque
Brandy, Thyme

Sweet Corn & Leek Bisque
Bacon, Crème Fraiche

Chilled Heirloom Tomato Gazpacho
Basil Oil

Chilled Watermelon Gazpacho
Olive Oil, Mint

Roasted Butternut Bisque
Maple Crème Fraiche

10 per person

Salad

Choice of Two

Served with Assorted Local Artisan Breads, Butter

Baby Arugula Salad
Frisée, Pine Nuts, Oven Roasted Tomato
Parmesan Crisps, Lemon-Shallot Vinaigrette

Spinach Salad
Dried Cranberries, Candied Walnuts
Vermont Feta, Cranberry Vinaigrette

Grilled Asparagus
Crumbled Goat Cheese
Cracked Black Pepper, Raspberry Vinaigrette

Burrata Salad
Oven Roasted Tomatoes, Aged Balsamic
Focaccia (ADD \$2)

12 per person

Pasta

Choice of Three

Penne Alfredo, Roasted Garlic Cashew Cream

Lobster Ravioli, Sherry Cream Sauce

Porcini Sacchetti, Spinach, Marsala Wine

Spinach Tortellini, Basil Pesto, Cured Tomatoes

Gnocchi, Short Rib & Kale Ragu, Parmesan

Gemelli, Sweet Italian Sausage, Fennel, Arugula

Spaghetti, 3 Meat Ragu, Pecorino Romano

Bucatini "Fra Diavolo", Scallops, Shrimp, Littlenecks

Spinach & Mushroom Ravioli
Chicken, Tomato, White Wine

Orecchiette

Sun Dried Tomatoes, Zucchini, Asparagus, Basil

25 per person

Entrée

Grilled Swordfish Tips, Fennel, Lemon
20 per person

Cedar Roasted Salmon, Honey-Dijon Glaze
18 per person

Crispy Cod Cakes, Lemon-Caper Aioli
15 per person

Rosemary Jumbo Shrimp Skewers, Garlic Oil
16 per person

Lemon-Parmesan Crusted Salmon, Charred Tomato
17 per person

Roasted Cauliflower Steak, Basil Pesto
14 per person

Grilled Ratatouille Kabobs, Tomato, Goat Cheese
15 per person

Petit Sirloin, Crispy Shallots, Vincotto
18 per person

Mediterranean Skirt Steak, Sun Dried Tomato Relish
17 per person

Grilled Steak Tips, Bourbon BBQ Glaze, Chives
15 per person

Seared Chicken Breast, Shallot Thyme Sauce
16 per person

Chicken Piccata, Lemon Caper Sauce
16 per person

Grilled Lobster Tail, Lemon Butter
Market Price

Carving

Herb Marinated Beef Tenderloin, Horseradish Cream
24 per person

Choice Sirloin, Balsamic Onion Confit
23 per person

Slow Roasted Beef Rib Eye, Red Wine Jus
23 per person

Grilled Flank Steak, Chimichurri Sauce
16 per person

Pork Loin

Rosemary-Orange Glaze, Cranberry Chutney
15 per person

Sides

Grilled Jumbo Asparagus, Aged Balsamic

Roasted Cauliflower, Lemon

Green Beans, Herb-Garlic Butter

Oven Roasted Baby Carrots, Thyme

Yukon Whipped Potatoes

Herb Roasted Potato Wedges, Sea Salt

Orzo Pilaf, Lemon, Rosemary

Salted Roasted Fingerling Potatoes, Parsley

8 each, per person

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Dessert Stations

Dessert Platter

One Per Table or Station
Choice of Four

Individual Strawberry Shortcakes
Tiramisu
Lemon Meringue Tarts
Boston Cream Pies
Chocolate Pudding
Mini Cannoli's
Seasonal Fruit Tarts
Mini Cupcakes
Chocolate Dipped Strawberries
Petit Chocolate Éclairs
Dulce de Leche Crème Puffs
Toasted Coconut Cream Tartlets
Ganache Meringues
S'more Tarts

22 per person

Churros

Traditional, Cinnamon Sugar
Chocolate Ganache, Strawberry Sauce
Caramel Syrup, Nutella
Fresh Strawberries, Coconut
Sliced Almonds, Fruity Pebbles, Sprinkles
Crushed Oreos, Graham Crackers

14 per person

Waffle Bar

Belgian Waffles served Hot
Fresh Seasonal Fruits, Blueberry Jam
Vermont Maple Syrup
Chocolate Sauce
Bourbon Whipped Butter
Chocolate Chips
Powdered Sugar
Whipped Cream
Honey

14 per person

Classic Pie Table

Choice of Three

Apple
Boston Cream
Chocolate Cream
Cranberry Apple
Key Lime
Lemon Meringue
Pecan
Strawberry Rhubarb
Wild Blueberry
Whipped Cream & Vanilla Ice Cream

14 per person

Donut Bar

Choice of Three

Raised & Cake Donuts
Sour Cream
Coconut
Chocolate Glazed
Cinnamon
Powdered Sugar
Boston Crème
Lemon Filled
Whoopie Crème
Glazed Cruller
Jelly Stick

10 per person

Donut Kabobs

Cinnamon
Powder Sugar
Plain

7 per person

Milk & Cookies

Choice of Three

Chocolate Chip
Lemon Poppy Seed
M&M
Snickerdoodle
Oreo
Oatmeal Raisin
Whole, Chocolate, Strawberry Milk
Gluten Free Cookies Available

12 per person

Sundae School Ice Cream

Sundae Bar

Choice of Three

Butter Pecan
Chocolate
Chocolate Chip
Coffee
Coffee Oreo
Cookie Dough
Kahlua Chip
Milky Way
Peach
Strawberry
Turtle
Vanilla
Toppings:
Hot Fudge, Butterscotch
Strawberry Sauce
Chopped Pecans, Pretzels
Oreo Pieces, Heath Bar
Mini M&M, Sprinkles
Toasted Coconut, Strawberries
Whipped Cream, Cherries

Choice of Cup or Sugar Cones

14 per person

Seasonal Shortcake Bar

Fresh Seasonal Berries
Powder Drop Biscuits
Vanilla Pound Cake
Chocolate Brownies
Caramel Sauce
Whipped Cream, Mint

12 per person

S'more Station

Original, Raspberry, Vanilla
Citrus Marshmallow Skewers

Toppings:
Hershey's Chocolate
Cookies & Cream Bars
Cookie Butter
Almond Butter
Graham Crackers
Dulce de Leche
Chocolate Ganache
Toasted Coconut
Bacon
Coco Puffs

13 per person

Tablesides Coffee & Tea Service
Accompanies all Stations

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