

Fall-Winter

Seasonal Cuisine prepared starting September 1st

Cocktail Hour

Butler Passed ~ Hot

Items are all priced per piece

Mini Salmon Slider

Old Bay Aioli

6

Baked Oysters

Garlic Butter, Parmesan

6

Tostada

Grilled Octopus, Avocado, Radish

6

Blackened Jumbo Shrimp

Avocado-Pineapple Salsa

6

Clam Chowder Shooter

House Made Oyster Cracker

6

Mini Stuffed Quahogs

Lemon

6

Chicken Skewer

Lemon-Thyme, Roasted Garlic Aioli

6

Thai Chicken Meatball

Coconut-Curry Sauce

6

Jamaican Jerk Chicken Skewer

Mango Dipping Sauce

6

Mac and Cheese Bite

Three Cheese, Bacon Jam

6

Crispy Coconut Chicken

Pineapple Salsa

6

Chicken Samosa

Cilantro Yogurt Dip

6

Polenta Square

Wild Mushroom Ragu, Gruyere

6

Crispy Brussels Sprout Skewer

Bacon Jam

6

Duck Confit Taco

Grapefruit-Pear Salsa, Cilantro

7

Lamb Meatball

Roasted Tomato, Red Onion, Tzatziki

7

Grilled Skirt Steak

Chili-Lime, Avocado Salsa Verde

7

Angus Beef Slider

Truffle Aioli, Shaved Parmesan, Arugula

7

Crab Cake "BLT"

Remoulade

7

Seared Scallop

Bacon Vinaigrette

8

Lobster & Bacon Corn Fritter

Mustard Dipping Sauce

8

Lobster Quesadilla

Three Cheese, Avocado, Lime Crema

8

Crispy Jalapeno Pepper

Lobster Stuffed, Chili-Garlic Sauce

8

Mediterranean Grilled Lamb Lollipop

Rosemary, Avocado Oil

9

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 12/31/2021.

Fall-Winter

Cocktail Hour

Butler Passed ~ Cold

Goat Cheese and Grape Truffle
Toasted Pistachios
6

Lemon Poached Jumbo Shrimp
House Cocktail Sauce
6

Chilled Roasted Atlantic Salmon
Chili, Shallot, Cucumber Relish
6

Prosciutto Wrapped Artisan Greens
Dijon, Parmesan
6

Wedge Salad Bite
Blue Cheese Dip
6

*Verlasso Salmon Tartare
Cilantro, Wonton Crisp
7

*Beef Tenderloin Crostini
Horseradish Cream
7

Avocado Deviled Egg
Farm Egg, Cilantro, Smoked Paprika
7

*Tuna Poke
Bamboo Rice, Scallions, Carrots, Ponzu Glaze
8

Two Bite Lobster Roll
Brown Butter Aioli
8

*Ahi Tuna Sashimi Skewer
Dill Crusted. Ponzu
8

Butler Passed ~ Vegetarian

Deconstructed Caprese
Mozzarella, Roasted Tomato, EVOO
6

Quinoa Arancini
Mozzarella, Smoked Tomato Jam
6

Shaved Brussel Sprout Toast
Lemon Ricotta, Golden Raisins, Pine Nuts
6

Roasted Beet Hummus
Garden Vegetables
6

Falafel Bites
Spiced Chick Pea, Lemon Hummus, Parsley
6

Cauliflower Meatball
San Marzano Sauce
6

Crispy Buffalo Cauliflower Wings
Cashew Ranch Sauce
6

Caesar Salad Arancini
Spinach, Parmesan
6

Beet Burger
Avocado Yogurt, Arugula
6

Polenta Blini
Vegan Caviar, Tofu Cream, Chives
6

Zucchini Chips
Parmesan, Basil Aioli
6

Fig Flatbread
Caramelized Onion, Gorgonzola, Aged Balsamic
7

Roasted Tomato Bisque
Mini Grill Cheese
7

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 12/31/2021.

Fall-Winter

Cocktail Hour

Stationary Displays

Artisanal Cheese & Seasonal Fruits

Chef's Selected Regional Artisan Style Cheese
Balsamic Onion Jam, Honey, Horseradish Mustard
Grilled Breads, Assorted Crackers
20 per person

Mediterranean

Rosemary Marinated Mixed Olives
Roasted Tomatoes, Artichoke Hearts, Grilled Lemon
Roasted Red Pepper Hummus, Smoked Paprika
Artichoke-Spinach Dip, Greek Yogurt, Lemon, Garlic
Lentil Salad, Roasted Asparagus, Tomato,
Thyme Vinaigrette
Grilled Pita, Rosemary Focaccia
20 per person

New England Charcuterie & Cheese Board

Sliced Cured Meats, Champagne Pate
Local Artisan Cheeses
Pickled Vegetables-Carrots, Red Onions, Cauliflower
Stuffed Olives, Gorgonzola
Marinated Mushrooms, Garlic, Oregano
Grain Mustard, Truffle Honey, Fig Jam
Sliced Banquettes, Caramelized Onion Focaccia
22 per person

Classic Cape Cod

Clam Chowder, Native Clams, Potato, Thyme
Soft Lobster Taco, Cabbage Slaw, Avocado Cream
Petit Seafood Cakes, Remoulade
Beer Battered Local Fish, Cole Slaw
Clam Dip, House Chips
House Tartar Sauce, Lemon
32 per person

Sushi

3 Pieces Per Person
*Nigiri, Tuna, Salmon, Octopus, Tofu
Maki, *Spicy Tuna, Avocado, California
House Special Rolls, Maui Onion, Dragon
Pickled Ginger, Wasabi, Ponzu, GF Tamari Soy Sauce
Chopsticks
30 per person

Poke Bar

Ahi Tuna, Sesame, Sweet Onion, Tamari Soy Sauce
Aleppo Pepper
Verlasso Salmon, Cilantro, Lime, Garlic Chili Paste
Teriyaki Chicken, Edamame, Sweet Onion, Kimchi
Tofu, Tamari, Ginger, Scallions, Sesame, Garlic
White, Brown, Bamboo Rice
Artisan Greens
Cilantro, Pickled Ginger, Sesame Seeds, Wonton Chips
Ponzu, Wasabi Mayo, Sriracha, Yuzu
30 per person

Raw Bar

We recommend 3 pieces per person

Jumbo Chilled Shrimp

Tomato-Horseradish Sauce, Remoulade
Mango-Bail Sauce
5 per piece

*Local Oysters

Aged Sherry Mignonette, Lemon
4 per piece

*Littleneck Clams

Fresh Beet Horseradish
4 per piece

Raw Bar Enhancements

Chilled Native Lobster Tail

Lemon-Basil Aioli
Market Price

Jumbo U8 Shrimp

7 per piece

Cracked Jonah Crab Claws

Mustard Sauce
13 per person

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 12/31/2021.

Fall-Winter

Cocktail Hour

Stationary Displays

Grilled Flatbreads

Choice of Three

Shaved Brussel Sprouts
Mozzarella, Black Pepper, Truffle Oil

Caprese
Heirloom Tomatoes, Lemon Ricotta, Sumac

Shrimp Scampi
Cured Tomatoes, Sliced Garlic, Sweet Onion, Parsley

Potato
Sliced Yukon Potato, Caramelized Onion
Gruyere, Rosemary

Lobster
Grilled Corn, Thyme, Zucchini, Provolone
Mozzarella, Fontina

Margherita
San Marzano Tomatoes, Local Mozzarella, Basil, EVOO

Jerk Chicken
Grilled Red Onion, Mango, Spinach

Grilled Vegetable
Sun Dried Tomato Pesto, Burrata Mozzarella

Butternut Squash
Basil Pesto, Kale, Chicken Sausage, Ricotta

Prosciutto
Fig Jam, Caramelized Onions, Goat Cheese, Arugula

Gluten Free Dough Available upon request

19 per person

Flatbread Add-Ons

House Wings

Bone-In or Boneless

Honey BBQ, Buffalo, Garlic Parmesan
Carrots, Celery, Blue Cheese or House Ranch

6 per person

Cheese Bread

Mozzarella, Garlic Butter, Marinara

2 per person

Cauliflower "Breadsticks"

2 per person

Caesar Salad

Crisp Romaine, Homemade Croutons, Pecorino
Sundried Tomatoes, Caesar Vinaigrette

5 per person

Panini

Choice of Three

Smoked Caprese
Vine Ripe Tomato, Fresh Basil, Smoked Mozzarella
Sourdough

Chicken
Cheddar Cheese, Spinach, Honey Mustard,
Pretzel Bun

Mortadella-Artichoke
Whipped Ricotta, Mortadella, Grilled Artichoke
Country White

Pulled Pork
Shredded Cheddar, Charred Red Onions, BBQ Sauce
French Bread

Jerk Swordfish
Mango Chutney, Mayo, Pepper Jack Cheese, Brioche

Ham
Spinach, Brie, Honey Mustard, Sourdough

Grilled Cheese
Cheddar Cheese, Bacon, Avocado. Texas Toast

Cheese Steak
Shaved Beef, Caramelized Onion, Aged Cheddar
Banquette

Tofu Reuben
Swiss Cheese, Sauerkraut, Thousand Island, Marble Rye

Grilled Veggie
Portobello, Red Peppers, Spinach, Summer Squash
Goat Cheese Ciabatta

16 per person

Snack Bar

Pretzels

Traditional, Salted & Plain
Pretzel Bites, Parmesan
Chocolate Covered
Honey Mustard, Smoked Gouda, Tomato-Basil

13 per person

Popcorn

Original, Lightly Salted & Butter
Caramel, Roasted Marcona Almonds
Old Fashioned Popcorn Balls
Mini M&M's, Oreo Pieces, Heath Bar
Chili Lime, Ranch, Cheddar Cheese

13 per person

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 12/31/2021.

Fall-Winter

Three Course Plated Dinner

First Course

Choice of One

Grilled Romaine Salad

Asiago Flatbread Croutons, Basil Cured Tomatoes, Caesar Vinaigrette, Aged Balsamic

Mixed Greens Salad

Roasted Beet Carpaccio, Crumbled Goat Cheese, Toasted Marcona Almonds, Raspberry Vinaigrette

Artisan Field Greens

Roasted Butternut Squash, Shaved Fennel, Warm Goat Cheese Fritter, Sherry Vinaigrette

Baby Arugula Salad

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

Spinach Salad

Roasted Apples, Candied Pecans, Great Hill Blue Cheese, Apple Bacon Vinaigrette

Iceberg Wedge Salad

Oven Roasted Tomatoes, Bacon, Fried Shallots, Blue Cheese Dressing

New England Clam Chowder

Native Clams, Light Cream, Thyme

Roasted Onion Bisque

Crisp Bacon, Goat Cheese

Assorted Local Artisan Breads, Butter

Entrée

Highest entrée price will prevail when selecting two

Entrée split counts are to be included with final guest count due 14 days prior to the event

Seared Beef Tenderloin

Parsnip-Celery Root Puree, Asparagus, Wild Mushroom Dijon Sauce

97

Grilled 8oz New York Strip Steak

Grilled Creamer Potatoes, Roasted Pearl Onions, Vincotto

90

Center Cut Ribeye

Smoked Pancetta, Sweet Potato Hash, Garlic Spinach, Thyme Jus

88

Braised Lamb Shank

Creamy Truffle Polenta, Heirloom Carrots, Parsnip, Pearl Onion, Port Wine Glaze

81

Braised Boneless Short Rib

Cauliflower-Horseradish Puree, Roasted Root Vegetables, Red Wine Sauce

79

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 12/31/2021.

Fall-Winter

Three Course Plated Dinner

Entrée

Petit Filet Mignon & Butter Braised Local Lobster
Parmesan Cauliflower Puree, Broccolini, Lemon Butter
108

Petit New York Strip & Seared Crab Cake
Chive-Yukon Potato Mash, Grilled Asparagus, Aged Balsamic, Lemon-Dill Sauce
90

Seared Scallops
Wild Mushroom Orzo Pilaf, Butternut Squash Caponata, Chive Butter
88

Seared Halibut
Artichoke-Three Bean Ragout, Braised Fennel, Citrus Salad, Lemon Oil
86

Grilled Swordfish Steak
Chorizo-Herb Farro Risotto, Garlic Spinach, Crispy Shallots, Basil Oil
83

Pan Roasted Cod
Littleneck Clams, Wilted Kale, Grilled Sourdough, Butter, White Wine Clam Broth
81

Seared Loch Duart Salmon
Creamy Lemon Parmesan Risotto, Zucchini Noodles, Charred Tomato, Lemon Butter
78

10oz Bone-In Pork Loin
Cinnamon Butter Squash, Oyster Mushrooms, Pickled Mustard Seeds, Red Wine Reduction
75

Herb Roasted Natural Chicken
Garlic Scented Mashed Potatoes, Roasted Baby Carrots, Lemon Caper Sauce
66

Seared Boneless Free-Range Chicken Breast
Whipped Sweet Potatoes, Caramelized Apple, Fennel Parsnip Ragu, Apple Cider Jus
66

Mushroom Bolognese
Mixed Wild Mushrooms, Crushed Tomatoes, Herbs, Rigatoni
56

Quinoa Stuffed Acorn Squash
Cremini Mushrooms, Shallot, Spinach, Pecans, Thyme, Aged Balsamic
56

Butternut Squash Lasagna
Spinach, Caramelized Onions, Herb Ricotta, Roasted Garlic Nage
56

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 12/31/2021.

Fall Winter

Three Course Plated Dinner

Dessert

Choice of One

Individual Milk n' Cookie

Vanilla Cream, Cookie Crumbles

Cappuccino Torte

Chocolate Sponge Cake, Chocolate Mousse, Coffee Cinnamon Cream, Chocolate Glaze

Apple & Cranberry Galette

Buttered Rum Caramel Sauce, Mint

Spiced Red Wine Poached Pear

Vanilla Mascarpone, Biscotti Crumble

Turtle Trifle

Chocolate Cake Crumble, White Chocolate Mousse, Caramel, Toasted Pecans, Chocolate Sauce

Chocolate Decadence

Whipped Cream, Mint

Ginger Cake

Caramelized Pineapple, Crème Anglaise, Toasted Pistachios

Tableside Coffee and Tea Service

Late Night Bites

Butler Passed After Dinner

Late Night Snacks are available until midnight

5 per piece

Angus Beef Slider, Cheddar, Ketchup

Pulled Pork Slider, Crunchy Slaw

Sausage & Peppers, San Marzano Tomato

Cheese Steak Spring Roll

Sour Cream & Onion Tater Tots

Classic Slice Cheese Pizza

Mini Corn Dogs, Honey Mustard

Grilled Cheese, Sour Dough

Chicken Quesadilla, Sour Cream

Buffalo Chicken Bites, Blue Cheese Mousse

Guacamole & Tortilla Chips

Chicken & Waffles, Buttermilk Fried Chicken, Honey

Egg Breakfast Sandwich, English Muffin

Seasonal Fruit Skewer, Almond Butter

Cake Pop, Red Velvet

Mini Almond Butter & Fluff, Toasted

Chocolate Dipped Marshmallow Cone

Miniature Ice Cream Cones

Vanilla, Chocolate, Coffee

(Add 1 each)

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 12/31/2021.