

# Seaside Celebration

## Cocktail Hour

### Butler Passed

*Choice of Five*

Mini Salmon Slider  
Old Bay Aioli

Deconstructed Caprese  
Mozzarella, Roasted Tomato, EVOO

Baked Oysters  
Garlic Butter, Parmesan

Fig Flatbread  
Caramelized Onion, Gorgonzola, Aged Balsamic

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

Chicken Skewer  
Lemon-Thyme, Roasted Garlic Aioli

Lobster & Bacon Corn Fritter  
Mustard Dipping Sauce

Pork Belly Taco  
Cilantro Slaw, Chipotle Crema, Queso

Seared Scallop  
Bacon Vinaigrette

Polenta Square  
Three-Meat Ragu, Parmesan

Two Bite Lobster Roll  
Brown Butter Aioli

Chicken Samosa  
Cilantro Yogurt Dip

Grilled Skirt Steak  
Chili-Lime, Avocado Salsa Verde

Thai Chicken Meatball  
Coconut-Curry Sauce

Prosciutto Wrapped Melon  
Mint, Balsamic Syrup

Falafel Bites  
Spiced Chick Pea, Lemon Hummus, Parsley

Crab Cake "BLT"  
Remoulade

Lamb Meatball  
Roasted Tomato, Red Onion, Tzatziki

Mac and Cheese Bite  
Three Cheese, Bacon Jam

Lemon Poached Shrimp  
House Cocktail Sauce

Cucumber Avocado Roll  
Smoked Paprika

### Stationary Displays

Panini  
*Choice of Three*

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

Chicken  
Cheddar Cheese, Spinach, Honey Mustard, Pretzel Bun

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, Jack Cheese, Bacon, Avocado, Texas Toast

Cheese Steak  
Shaved Beef, Caramelized Onion, Aged Cheddar  
Banquette

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

### Mediterranean

Marinated Mixed Olives  
Rosemary

Vegetables  
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

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.

# Seaside Celebration

## Plated Dinner

### First Course

Choice of One

#### Grilled Romaine Salad

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

#### Baby Arugula Salad

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

#### Spinach Salad

Dried Cranberries, Candied Walnuts  
Vermont Feta, Cranberry Vinaigrette

#### Iceberg Wedge Salad

Oven Roasted Tomatoes, Bacon  
Fried Shallots, Blue Cheese Dressing

#### New England Clam Chowder

Native Clams, Light Cream, Thyme

Assorted Local Artisan Breads, Butter

### Tableside Wine Service

House Wine pour with First Course

Please Select One House Red & One House White Wine

#### White Wine Choices:

Pinot Grigio  
Sauvignon Blanc  
Chardonnay

#### Red Wine Choices:

Pinot Noir  
Merlot  
Cabernet Sauvignon

### Entree

Highest entrée price will prevail when selecting two

#### Petit Filet Mignon & Rosemary Grilled Shrimp

Parmesan Cauliflower Puree, Broccolini, Lemon Butter  
172

#### Petit New York Strip & Grilled Swordfish

Chive-Yukon Potato Mash, Grilled Asparagus  
Aged Balsamic, Romesco Sauce  
170

#### Grilled Beef Tenderloin

Garlic Roasted Fingerling Potatoes, French Green Beans  
Arugula Salad, Tomato Tarragon Sauce  
168

#### Grilled Swordfish Steak

Chorizo-Herb Farro Risotto, Garlic Spinach  
Yellow Pepper Coulis, Basil Oil  
156

#### Pan Roasted Cod

Littleneck Clams, Wilted Kale, Grilled Sourdough, Butter  
White Wine Clam Broth  
152

#### Seared Boneless Free-Range Chicken Breast

Yukon Gold Gratin, Roasted Broccoli, Rosemary Nage  
Gremolata  
142

#### Quinoa Stuffed Eggplant

Roasted Mushroom, Shallot, Zucchini, Tomato Stuffing  
Spinach, Tahini Dressing  
140

### Dessert

#### Three-Tier Buttercream Designed Cake

Choice of Two Flavors

#### Triple Vanilla

Vanilla Cake, Custard, Vanilla Buttercream

#### Zesty Lemon

Vanilla Cake, Raspberry Jam, Lemon Buttercream

#### Shortcake

Buttermilk Vanilla Cake, Mascarpone Cream, Strawberries

#### Coconut Lime

Coconut Cake, Lime Curd, Vanilla Buttercream

#### Funfetti

Vanilla Cake, Sprinkles, Vanilla Sprinkled Buttercream

#### Neapolitan

Strawberry Cake, Chocolate Mousse, Vanilla Buttercream

#### Red Velvet

Chocolate Cake, Cream Cheese Frosting

#### Oreo

Dark Chocolate Cake, Oreo Filling & Buttercream

#### S'more

Chocolate Cake, Graham Cracker Ganache Filling

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.