

# 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 12/31/2021.