

# Spring-Summer

Seasonal Cuisine prepared from April 1st-August 30th

## 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

Potato Crusted Fried Oysters  
Horseradish Remoulade  
6

Crispy Coconut Chicken  
Pineapple Salsa  
6

Chicken Samosa  
Cilantro Yogurt Dip  
6

Polenta Square  
Three-Meat Ragu, Parmesan  
6

Pork Belly Taco  
Cilantro Slaw, Chipotle Crema, Queso  
6

Slow-Smoked Pork Shoulder  
Jalapeno Jam, Manchego, Brioche  
6

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

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### 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 Melon  
Mint, Balsamic Syrup  
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

Watermelon Gazpacho  
Candied Jalapeno, Basil  
6

Roasted Beet Hummus  
Garden Vegetables  
6

Falafel Bites  
Spiced Chick Pea, Lemon Hummus, Parsley  
6

Cucumber Avocado Roll  
Smoked Paprika  
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

Sweet Corn Hush Puppies  
Lime, Cotija Cheese  
6

Zucchini Chips  
Parmesan, Basil Aioli  
6

Fig Flatbread  
Caramelized Onion, Gorgonzola, Aged Balsamic  
7

Roasted Tomato Bisque  
Mini Grill Cheese  
7

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## 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 Carrots, Red Onions, Cauliflower  
Gorgonzola Stuffed Olives  
Garlic & Oregano Marinated Mushrooms  
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-Basil 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

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### 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

BBQ Chickpea  
Mashed Avocado, Roasted Cauliflower, Sriracha

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

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## 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

#### Panzanella Salad

Baby Kale, Toasted Sourdough, Vine Ripe Cherry Tomatoes, Cucumber, Red Onion, Red Wine Vinaigrette

#### Baby Arugula Salad

Frisée, 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

#### Heirloom Tomato Gazpacho

Avocado Oil, Cilantro

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*

#### Grilled Beef Tenderloin

Whipped Potato, Roasted Fennel, French Beans, Garlic & Thyme Butter

97

#### Grilled 8oz New York Strip Steak

Grilled Creamer Potatoes, Roasted Pearl Onions, Vincotto

90

#### Seared Veal Filet

Wild Mushroom Polenta, Grilled Asparagus, Cabernet Sauce

91

#### Center Cut Ribeye

Smoked Pancetta, Fingerling Potato Hash, Sweet Corn Succotash, Roasted Garlic Butter

88

#### Braised Boneless Short Rib

Truffle Whipped Potatoes, Roasted Root Vegetables, Red Wine Sauce

79

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### 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 Risotto, Corn Cream Puree, Pea Shoots  
88

Seared Halibut  
Roasted Tomato Basil Couscous, Jumbo Asparagus, Garlic-Olive Relish  
86

Grilled Swordfish Steak  
Chorizo-Herb Farro Risotto, Garlic Spinach, Yellow Pepper Coulis, Basil Oil  
83

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

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

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

Seared Boneless Free-Range Chicken Breast  
Yukon Gold Gratin, Roasted Broccoli, Rosemary & Shallot Nage, Gremolata  
66

Cauliflower Steak  
Swiss Chard-Golden Raisin Farro Pilaf, Toasted Pine Nuts, Lemon Oregano Vinaigrette  
56

Quinoa Stuffed Eggplant  
Roasted Mushroom, Shallot, Zucchini, Tomato Stuffing, Spinach, Tahini Dressing  
56

Four Cheese Ravioli  
Sun-Dried Tomatoes, Grilled Artichokes, Lemon, Basil Pesto  
56

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## Dessert

Choice of One

Individual Milk n' Cookie

Vanilla Cream, Cookie Crumbles

Cappuccino Torte

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

Raspberry Bavarian

Vanilla Sponge Cake, Raspberry, Mint

Strawberry-Rhubarb Galette

Salted Caramel

Carrot Cake Trifle

Coconut, Pineapple, Whipped Cream Cheese, Pecans

Chocolate Decadence

Whipped Cream, Mint

Tahitian Vanilla Cheesecake

Honey-Orange Drizzle

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

Buttermilk Fried Chicken & Waffles, Honey

Egg Breakfast Sandwich, English Muffin

Seasonal Fruit Skewer, Almond Butter

Red Velvet Cake Pop

Toasted Mini Almond Butter & Fluff

Chocolate Dipped Marshmallow Cone

Miniature Ice Cream Cones

Vanilla, Chocolate, Coffee

(Add 1 each)

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