

# Clam Bake and Stations

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

Classic Strawberry Shortcake

110 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

88 per person

## Gourmet Slider Bar

Simply White & Brioche Buns, Lettuce Wrap

Petite 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  
GF 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  
17 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 Tart  
Boston Cream Pie  
Chocolate Pudding  
Cannoli  
Seasonal Fruit Tarts  
Mini Cupcakes  
Chocolate Dipped Strawberries  
Petit Chocolate Éclair  
Dulce de Leche Crème Puff  
Toasted Coconut Cream Tartlet  
Ganache Meringues  
S'more Tart

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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