

# 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

#### Bolognese Flatbread

3 Meat Ragu, Mozzarella, Arugula, Basil

7

#### Lamb Meatball

Roasted Tomato, Red Onion, Tzatziki

8

#### Grilled Skirt Steak

Chili-Lime, Avocado Salsa Verde

8

#### Angus Beef Slider

Truffle Aioli, Shaved Parmesan, Arugula

8

#### Crab Cake Banh Mi

Pickled Vegetables, Sriracha Aioli

8

#### 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

10

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### Butler Passed ~ Cold

Blackberry and Goat Cheese Crostini  
Thyme-Infused Honey  
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

\*Beef Tenderloin Crostini  
Horseradish Cream  
7

Avocado Deviled Egg  
Farm Egg, Cilantro, Smoked Paprika  
7

\*Big Eye Tuna  
Nori Tempura, Salmon Mousse, Roe  
8

Smoked Salmon Macaron  
Horseradish Crème Fraiche  
8

\*Ahi Tuna Sashimi Skewer  
Dill Crusted. Ponzu  
9

Two Bite Lobster Roll  
Brown Butter Aioli  
10

### 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

Citrus Watermelon Bite  
Goat Cheese, Lime Zest, Basil, Aleppo Pepper  
7

Fig Flatbread  
Caramelized Onion, Gorgonzola, Aged Balsamic  
7

Roasted Tomato Bisque  
Mini Grill Cheese  
7

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### Stationary Displays

#### Artisanal Cheese & Seasonal Fruits

Chef's Selected Regional Artisan Style Cheese  
Balsamic Onion Jam, Honey, Horseradish Mustard  
Grilled Breads, Assorted Crackers  
22 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  
21 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  
6 per piece

#### \*Local Oysters

Aged Sherry Mignonette, Lemon  
6 per piece

#### \*Littleneck Clams

Fresh Beet Horseradish  
5 per piece

#### Raw Bar Enhancements

##### Chilled Native Lobster Tail

Lemon-Basil Aioli  
Market Price

##### Jumbo U8 Shrimp

8 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

Butternut Squash  
Basil Pesto, Kale, Chicken Sausage, Ricotta

Prosciutto  
Fig Jam, Caramelized Onions, Goat Cheese, Arugula

*Gluten Free Dough Available upon request*

21 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

18 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

#### Roasted Butternut Squash Salad

Artisan Field Greens, Dried Cranberries, Pumpkin Seeds, Vermont Feta, Maple-Dijon 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  
106

#### Grilled 8oz New York Strip Steak

Grilled Creamer Potatoes, Roasted Pearl Onions, Vincotto  
98

#### Center Cut Ribeye

Smoked Pancetta, Sweet Potato Hash, Garlic Spinach, Thyme Jus  
96

#### Braised Lamb Shank

Creamy Truffle Polenta, Heirloom Carrots, Parsnip, Pearl Onion, Port Wine Glaze  
92

#### Braised Boneless Short Rib

Cauliflower-Horseradish Puree, Roasted Root Vegetables, Red Wine Sauce  
84

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## Three Course Plated Dinner

### Entrée

Petit Filet Mignon & Butter Braised Local Lobster  
Parmesan Cauliflower Puree, Broccolini, Lemon Butter  
118

Petit New York Strip & Seared Crab Cake  
Chive-Yukon Potato Mash, Grilled Asparagus, Aged Balsamic, Lemon-Dill Sauce  
100

Seared Scallops  
Wild Mushroom Orzo Pilaf, Butternut Squash Caponata, Chive Butter  
98

Seared Halibut  
Artichoke-Three Bean Ragout, Braised Fennel, Citrus Salad, Lemon Oil  
96

Grilled Swordfish Steak  
Chorizo-Herb Farro Risotto, Garlic Spinach, Crispy Shallots, Basil Oil  
93

Pan Roasted Cod  
Littleneck Clams, Wilted Kale, Grilled Sourdough, Butter, White Wine Clam Broth  
88

Cedar Roasted Loch Duart Salmon  
Orange-Fennel-Radish Salad, Asparagus, Olive-Caper Relish, Tomato Oil  
82

10oz Bone-In Pork Loin  
Cinnamon Butter Squash, Oyster Mushrooms, Pickled Mustard Seeds, Red Wine Reduction  
78

Herb Roasted Natural Chicken  
Garlic Scented Mashed Potatoes, Roasted Baby Carrots, Lemon Capers Sauce  
70

Seared Boneless Free-Range Chicken Breast  
Whipped Sweet Potatoes, Caramelized Apple, Fennel Parsnip Ragu, Apple Cider Jus  
70

Mushroom Bolognese  
Mixed Wild Mushrooms, Crushed Tomatoes, Herbs, Rigatoni  
58

Quinoa Stuffed Acorn Squash  
Cremini Mushrooms, Shallot, Spinach, Pecans, Thyme, Aged Balsamic  
58

Butternut Squash Lasagna  
Spinach, Caramelized Onions, Herb Ricotta, Roasted Garlic Nage  
58

**Additional 3rd Entrée will cost \$15 per person**

**Tablesides Ordering "Entrée Only" will be an additional \$25 per person with Menu Cards included**

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## 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

6 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)

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