

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 Banh Mi
Pickled Vegetables, Sriracha Aioli

Lamb Meatball
Roasted Tomato, Red Onion, Tzatziki

Mac and Cheese Bite
Three Cheese, Bacon Jam

Lemon Poached Shrimp
House Cocktail Sauce

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

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 12/31/2022

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
184

Grilled Beef Tenderloin

Garlic Roasted Fingerling Potatoes, French Green Beans
Arugula Salad, Tomato Tarragon Sauce
182

Petit New York Strip & Grilled Swordfish

Chive-Yukon Potato Mash, Grilled Asparagus
Aged Balsamic, Romesco Sauce
176

Grilled Swordfish Steak

Chorizo-Herb Farro Risotto, Garlic Spinach
Yellow Pepper Coulis, Basil Oil
165

Pan Roasted Cod

Littleneck Clams, Wilted Kale, Grilled Sourdough, Butter
White Wine Clam Broth
160

Seared Boneless Free-Range Chicken Breast

Yukon Gold Gratin, Roasted Broccoli, Rosemary Nage
Gremolata
150

Quinoa Stuffed Eggplant

Roasted Mushroom, Shallot, Zucchini, Tomato Stuffing
Spinach, Tahini Dressing
142

Dessert

Three-Tier Buttercream Designed Cake

Choice of One Flavor

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

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