

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

Grilled Skirt Steak
Chili-Lime, Avocado Salsa Verde
8

Lamb Meatball
Roasted Tomato, Red Onion, Tzatziki
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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Cocktail Hour

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 Melon
Mint, Balsamic Syrup
6

Wedge Salad Bite
Blue Cheese Dip
6

*Beef Tenderloin Crostini
Horseradish Cream
7

Avocado Deviled Egg
Farm Egg, Cilantro, Smoked Paprika
7

*Tuna Poke
Bamboo Rice, Scallions, Carrots, Ponzu Glaze
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

Watermelon Gazpacho
Candied Jalapeno, Basil
6

Roasted Beet Hummus
Garden Vegetables
6

Falafel Bites
Spiced Chick Pea, Lemon Hummus, Parsley
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

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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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
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 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
Loch Duart 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
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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Cocktail Hour

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

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

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

106

Grilled 8oz New York Strip Steak

Grilled Creamer Potatoes, Roasted Pearl Onions, Vincotto

98

Seared Veal Filet

Wild Mushroom Polenta, Grilled Asparagus, Cabernet Sauce

100

Center Cut Ribeye

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

96

Braised Boneless Short Rib

Truffle Whipped Potatoes, 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 Risotto, Corn Cream Puree, Pea Shoots
98

Seared Halibut
Roasted Tomato Basil Couscous, Jumbo Asparagus, Garlic-Olive Relish
96

Grilled Swordfish Steak
Chorizo-Herb Farro Risotto, Garlic Spinach, Yellow Pepper Coulis, Basil Oil
93

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

Seared Loch Duart Salmon
Creamy Lemon Orzo, Zucchini Noodles, Charred Tomato, Lemon Butter
82

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

Seared Boneless Free-Range Chicken Breast
Yukon Gold Gratin, Roasted Broccoli, Rosemary & Shallot Nage, Gremolata
70

Cauliflower Steak
Swiss Chard-Golden Raisin Farro Pilaf, Toasted Pine Nuts, Lemon Oregano Vinaigrette
58

Quinoa Stuffed Eggplant
Roasted Mushroom, Shallot, Zucchini, Tomato Stuffing, Spinach, Tahini Dressing
58

Four Cheese Ravioli
Sun-Dried Tomatoes, Grilled Artichokes, Lemon, Basil Pesto
58

Additional 3rd Entrée will cost \$15 per person

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

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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

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

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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