

Fall-Winter

Seasonal Cuisine prepared starting September 3rd

Cocktail Hour

Butler Passed ~ Hot

Items are all priced per piece

Mini Salmon Slider

Old Bay Aioli

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

Mac and Cheese Bite

Three Cheese, Bacon Jam

6

Cornmeal Crusted East Coast Oyster

Key Lime "Cocktail Sauce"

6

Crispy Coconut Chicken

Pineapple Salsa

6

Polenta Square

Wild Mushroom Ragu, Gruyere

6

Crispy Four Cheese Sacchetti

Truffle Parmesan Cream

7

Blackened Jumbo Shrimp

Avocado-Pineapple Salsa

7

Portobello Fries

Herbed Aioli

7

Hot Honey Chicken Bite

Cornbread Muffin, Mashed Potatoes

7

Buffalo Brussels Sprouts

Blue Cheese Mousse

7

Meatball Slider

Aged Provolone, San Marzano Tomatoes

7

Bolognese Flatbread

3 Meat Ragu, Mozzarella, Arugula, Basil

7

Shrimp Toast

Sesame Crusted, Orange Sweet Chili Sauce

7

Lamb Meatball

Roasted Tomato, Red Onion, Tzatziki

8

Grilled Chili Lime Steak Taco

Roasted Tomato Salsa, Cotija, Red Onion

8

Angus Beef Slider

Truffle Aioli, Shaved Parmesan, Arugula

8

Crab Cake

Old Bay Tartar Sauce

8

Seared Scallop

Bacon Vinaigrette

8

Lobster & Bacon Corn Fritter

Mustard Dipping Sauce

8

Brioche Donut

Chicken Confit, Orange Marmalade Jam, Scallions

8

Crispy Jalapeno Pepper

Lobster Stuffed, Chili-Garlic Sauce

8

Coffee Braised Beef Cheek Croquette

Avocado Mousse

8

Seared Scallop & Pork Belly

Chili Garlic Drizzle

10

Lobster Pop-Tart

Gruyere Cheese, Tarragon

10

Mediterranean Grilled Lamb Lollipop

Rosemary, Avocado Oil

10

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 12/31/2023.

Fall-Winter

Cocktail Hour

Butler Passed ~ Cold

Blackberry and Goat Cheese Crostini
Thyme-Infused Honey
6

Chilled Roasted Atlantic Salmon
Chili, Shallot, Cucumber Relish
6

Prosciutto Wrapped Artisan Greens
Dijon, Parmesan
6

Burrata Crostini
Honeycomb, Mint, Orange Zest
6

Lemon Poached Jumbo Shrimp
House Cocktail Sauce
7

*Beef Tenderloin Crostini
Horseradish Cream
7

Garlic Confit & Mushroom Toast
Whipped Goat Cheese, Honey, Thyme
8

Smoked Salmon Macaron
Horseradish Crème Fraiche
8

Tofu Pocket Bite
Sushi Rice, Spicy Salmon, Scallions, Sesame Seeds
8

*Ahi Tuna Egg Roll Tostada
Edamame Wasabi Puree, Pickled Mushrooms & Blueberries
9

*Sesame Tuna Sashimi
Wasabi Aioli, Seaweed Salad, Pickled Ginger
9

Smoked Salmon Flatbread
Potato Crust, Chive Crème Fraiche, Capers, Red Onion
9

Two Bite Lobster Roll
Brown Butter Aioli
10

Individual Charcuterie Cones
Sliced Cured Meats, Local Artisan Cheese
Pickled Veg, Toasted Baguettes, Assorted Crackers
11

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

Broccoli Quinoa & Feta Fritters
Mustard Hummus Dip
6

Falafel Bites
Spiced Chick Pea, Lemon Hummus, Parsley
6

Cauliflower Meatball
San Marzano Sauce
6

Caesar Salad Arancini
Spinach, Parmesan
6

Beet Burger
Avocado Yogurt, Arugula
6

Sweet corn hush Puppies
Lime, Cotija Cheese
6

Zucchini Tortilla
Baby Arugula, Heirloom Tomato, Goat Cheese
7

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

Fig Flatbread
Caramelized Onion, Gorgonzola, Aged Balsamic
7

Roasted Pumpkin Bisque
Toasted Pumpkin Seeds
7

Tofu Bao Slider
BBQ Glazed, Pickled Cabbage
7

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 12/31/2023.

Fall-Winter

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
24 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
23 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
24 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
34 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

Raw Bar

We recommend 3 pieces per person

Jumbo Chilled Shrimp

Tomato-Horseradish Sauce, Remoulade
Mango-Bail Sauce
7 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

Chilled Seafood Salad

Shrimp, Local Clams, Sea Scallops, Calamari
Peppers, Tomatoes, Chives, EVOO, Lemon Juice
13 per person

Walking Raw Bar

An authentic Raw Bar experience
brought right to you and your guest

Select from items above

We Recommend 1 Attendant Per 100 Guest
Attendant Fee \$175

Pastrami Carving Station

Deli Spicy Mustard, Whole Grain Mustard, Rye Bread

Half Sour Pickles, Local Swiss Cheese, Coleslaw

28 per person

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 12/31/2023.

Fall-Winter

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

Duck Confit
Boursin Cheese, Roasted Gold Tomatoes, Caramelized
Onions, Zucchini, Red Wine Syrup

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

24 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

Boos Block

Choice of One

Butter Block

Vermont Butter, Lemon Zest, Fig Jam, Hot Honey
Crushed Marcona Almonds, Thyme, Sea Salt

Hummus Block

Cherry Tomatoes, Cucumber, Kalamata Olives, Dill
Feta Cheese, Red Onion, Grilled Naan Bread

Goat Cheese Block

Maple Brook Goat Cheese, Lemon Zest, Fig Jam
Crushed Walnuts, Hot Honey, Sea Salt

Roasted Garlic Block

Vermont Butter, Thyme, Lemon Zest, Pine Nuts
Pistachios, Calabrian Chilies, Basil, Honey

Grilled Breads, Assorted Crackers

16 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

20 per person

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 12/31/2023.

Fall-Winter

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-Beets & Citrus Supremes, Whipped Ricotta, Pistachio Vinaigrette

Baby Arugula Salad

Frisée, Pine Nuts, Oven Roasted Tomato, Parmesan Crisps, Lemon-Shallot Vinaigrette

Fall Panzanella

Baby Kale, Cranberry Beans, Delicata Squash, Maple Cranberry Vinaigrette, Apples, Toasted Sourdough, Goat Cheese

Spinach Salad

Roasted Apples, Candied Pecans, Great Hill Blue Cheese, Apple Bacon Vinaigrette

Burrata Salad

Honey Caramelized Pear, Baby Arugula, Cured Ham, Toasted Ciabatta

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

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

Char-Grilled Parsnips, Celery Root Puree, Asparagus, Wild Mushroom Dijon Sauce
118

Tarragon Crusted 8oz Club Sirloin

Grilled Vegetables, Porcini Sacchetti, Port Wine Jus
110

Center Cut Ribeye

Smoked Pancetta, Sweet Potato Hash, Garlic Spinach, Thyme Jus
108

Braised Lamb Shank

Creamy Truffle Polenta, Heirloom Carrots, Parsnip, Pearl Onion, Port Wine Glaze
100

Braised Boneless Short Rib

Truffle Polenta Cauliflower Torta, Roasted Root Vegetables, Red Wine Sauce
94

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 12/31/2023.

Fall-Winter

Three Course Plated Dinner

Entrée

Petit Filet Mignon & Butter Braised Local Lobster
Parmesan Cauliflower Puree, Broccolini, Lemon Butter
125

Petit New York Strip & Seared Crab Cake
Chive-Yukon Potato Mash, Grilled Asparagus, Aged Balsamic, Lemon-Dill Sauce
116

Grilled New England Lobster
Butternut Squash Risotto, Pickled Mushrooms, Tarragon Butter
114

Seared Scallops
Wild Mushroom Orzo Pilaf, Butternut Squash Caponata, Chive Butter
112

Miso-Glazed Halibut
Roasted Pee Wee Potatoes, Smoked Ham & Pearl Onion Hash, Zucchini, Bacon, Dashi Broth
110

Grilled Swordfish Steak
Chorizo-Herb Farro Risotto, Garlic Spinach, Crispy Shallots, Basil Oil
107

Pan Roasted Cod
Littleneck Clams, Wilted Kale, Grilled Sourdough, Butter, White Wine Clam Broth
100

Cedar Roasted Loch Duart Salmon
Orange-Fennel-Radish Salad, Asparagus, Olive-Caper Relish, Tomato Oil
95

10oz Bone-In Pork Loin
Cinnamon Butter Squash, Oyster Mushrooms, Pickled Mustard Seeds, Red Wine Reduction
88

Herb Roasted Natural Chicken
Curried Pumpkin Puree, Braised Leeks, Peptita & Hazelnut Gremolata, Dried Cranberries, Swiss Chard
82

Seared Boneless Free-Range Chicken Breast
Whipped Sweet Potatoes, Caramelized Apple, Fennel Parsnip Ragu, Apple Cider Jus
82

Duck Confit Manicotti
Sweet Potato Puree, Sage Cream, Pistachio, Crispy Prosciutto
80

Mushroom Bolognese
Mixed Wild Mushrooms, Crushed Tomatoes, Herbs, Rigatoni
70

Butternut Squash Lasagna
Spinach, Caramelized Onions, Herb Ricotta, Roasted Garlic Nage
70

Additional 3rd Entrée will cost \$15 per person
Tableside Ordering "Entrée Only" will be an additional \$25 per person with Menu Cards included

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 12/31/2023.

Fall-Winter

Three Course Plated Dinner

Dessert

Choice of One

Individual Milk n' Cookie
Vanilla Cream, Cookie Crumbs

Autumn Pavlova
Whipped Maple Cream, Roasted Apples Salted Caramel

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

Apple & Cranberry Galette
Buttered Rum Caramel, Mint

Turtle Trifle
Chocolate Cake Crumble, White Chocolate Mousse, Caramel, Toasted Pecans, Chocolate Sauce

Chocolate Decadence
Coffee Crème Anglaise, Whipped Cream, Mint

Ginger Cake
Caramelized Pineapple, Crème Anglaise, Toasted Pistachios

Tableside Coffee and Tea Service

Snack Bar Bites

Served on Station After Dinner

Snack Bar Bites are open for 1 1/2 hours & available until midnight

Pretzels

Traditional, Salted & Plain

Pretzel Bites, Parmesan

Chocolate Covered

Honey Mustard, Smoked Gouda, Tomato-Basil

14 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

Chips & Dips

House Plain, Corn Tortilla,

Sweet Potato & Pita Chips

Guacamole, Smokey Tomato Salsa

Sour Cream Onion & Roasted Red Pepper Hummus

14 per person

Make Your Own Nachos

Individual Bags of Fritos, Doritos Nacho Cheese

Cheetos, Cape Cod Chips

Braised BBQ Short Rib & House Made Chili

Guacamole, Smokey Tomato Salsa, Aged Cheddar

Lettuce, Onion, Sour Cream, Cilantro

15 per person

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 12/31/2023.

Fall Winter

Late Night Snack Packs

15 per person

Choice of Two

Individually Packed

#1 Mini 8oz Coke Bottle, Popcorn, House Chips, String Cheese

#2 Starbucks Frappuccino, Oreo Cookies, Chocolate Covered Espresso Beans, Salted Pretzels

#3 Coconut Water, Almond Butter & Fluff, Fruit Skewers

#4 Mini Churros, Chocolate Milk, Dulce De Leche

#5 S'more Skewers, Chocolate Dipped Bacon, Fruit Cup

#6 Chips & Dips, Guacamole, Smokey Tomato Salsa, Tortilla Chips

#7 Two Bite Mini Lobster Roll, Sweet & Sour Cole Slaw, Salt & Vinegar Chips

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 12/31/2023.