

# Seaside Celebration

## Cocktail Hour

### Butler Passed

Choice of Six

Mini Salmon Slider  
Old Bay Aioli

Zucchini Tortilla  
Baby Arugula, Heirloom Tomato, Goat Cheese

Cornmeal Crusted East Coast Oyster  
Key Lime "Cocktail Sauce"

Fig Flatbread  
Caramelized Onion, Gorgonzola, Aged Balsamic

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

Chicken Skewer  
Lemon-Thyme, Roasted Garlic Aioli

Lobster & Bacon Corn Fritter  
Mustard Dipping Sauce

Coffee Braised Beef Cheeks Croquette  
Avocado Mousse

Smoked Duck Wrapped Diver Scallop  
Soy Glaze

Polenta Square  
Three-Meat Ragu, Parmesan

Two Bite Lobster Roll  
Brown Butter Aioli

Blackberry and Goat Cheese Crostini  
Thyme-Infused Honey

Angus Beef Slider  
Truffle Aioli, Shaved Parmesan, Arugula

Hoisin Braised Pork Belly Pop  
Scallions

Coconut Shrimp  
Curried Yogurt Sauce

Grilled Skirt Steak  
Chili-Lime, Avocado Salsa Verde

Thai Chicken Meatball  
Coconut-Curry Sauce

Prosciutto Wrapped Melon  
Mint, Balsamic Syrup

Avocado Eggroll  
Cilantro Ranch

Chevre & Truffle Fritter  
Jonah Crab, Oyster Sauce

Lamb Meatball  
Roasted Tomato, Red Onion, Tzatziki

Mac and Cheese Bite  
Three Cheese, Bacon Jam

Shrimp Toast  
Sesame Crusted, Orange Sweet Chili Sauce

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

### Stationary Display

#### Raw Bar

3 total pieces per person

#### Jumbo Chilled Shrimp

Tomato-Horseradish Sauce, Remoulade

Mango-Basil Sauce

#### \*Local Oysters

Aged Sherry Mignonette, Lemon

#### \*Littleneck Clams

Fresh Beet Horseradish

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

# 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

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

#### Spinach Salad

Dried Cranberries, Candied Walnuts  
Vermont Feta, Cranberry Vinaigrette

#### Sweet Gem Wedge Salad

Smoked Pancetta, Casterrosso, Red Onion  
Honey Crisp Apples, White Balsamic Vinaigrette

#### Burrata Salad

Roasted Peaches, Fig's, Prosciutto, Honeydew  
Baby Arugula, Pecans, Rosemary Honey

#### Pan Seared Lump Crab Cake

Sweet Corn Puree, Smoked Bacon-Tomato Relish

#### New England Clam Chowder

Native Clams, Light Cream, Thyme

#### Assorted Local Artisan Breads

Vermont Butter & Herb Oil

### Entree

*Highest entrée price will prevail when selecting two*

#### Petit Filet Mignon & Lemon Garlic Shrimp

Chive-Yukon Potato Mash, Broccolini  
Aged Balsamic,  
212

#### Mushroom Dusted Beef Tenderloin

Braised Spinach, Wild Mushrooms,  
Crushed Truffle Potatoes, Red Wine Sauce  
210

#### Tarragon Crusted 8oz Sirloin

Grilled Vegetables, Porcini Sacchetti, Port Wine Jus  
208

#### Pan Seared Scallops & Butter Braised Local Lobster

Creamy Polenta, Sautéed Root Vegetables  
Lemon Vanilla Emulsion  
206

#### Grilled Swordfish Steak

Chorizo-Herb Farro Risotto, Garlic Spinach  
Yellow Pepper Coulis, Basil Oil  
202

#### Seared Loch Duart Salmon

Spinach Manicotti, Shaved Zucchini, Saffron Sauce  
197

#### Seared Boneless Free-Range Chicken Breast

Bacon-Bourbon Jam, Roasted Fingerling Potatoes  
Crispy Brussels Sprouts, Brown Butter Aioli  
190

#### Curried Roasted Cauliflower Steak

Carrot Puree, Grilled Pineapple, Cilantro  
180

### Dessert

#### Ceremonial Wedding Cake

Two-Tier Buttercream Designed Cake

### Dessert Station

*Choice of One*

#### Sundae School Ice Cream Sundae Bar

*Choice of Three Flavors*

#### Classic Pie Table

*Choice of Three*

#### Dessert Platter

*One Per Table or Station  
Choice of Three*

*Tablesides Coffee & Tea Service*

**Tablesides 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.