

Simply Beach Menu

This menu is suited for a 4 hour afternoon celebration or casual event, offered on select dates
Only the menu options listed, no tastings or substitutions for this specially priced menu

Cocktail Hour

Butler Passed

Choice of Four

Blackened Jumbo Shrimp, Avocado-Pineapple Salsa
Lobster & Bacon Corn Fritter, Mustard Dipping Sauce
Clam Chowder Shooter, House Made Oyster Cracker
Mini Stuffed Quahogs, Lemon
Chicken Skewer, Lemon-Thyme, Roasted Garlic Aioli
Hot Honey Chicken Bite, Cornbread Muffin, Mashed Potatoes
Crispy Coconut Chicken, Pineapple Salsa
Zucchini Tortilla, Baby Arugula, Heirloom Tomato, Goat Cheese
Crispy Buffalo Cauliflower Wings, Cashew Ranch Sauce
Lamb Meatball, Roasted Tomato, Red Onion, Tzatziki
Grilled Chili Lime Steak Taco, Roasted Tomato Salsa, Cotija, Red Onion
Angus Beef Slider, Truffle Aioli, Shaved Parmesan, Arugula
Sweet Corn Hush Puppies, Lime, Cotija Cheese

Stationary Display

Artisanal Cheese & Seasonal Fruit
Chef's Selected Regional Artisan Style
Cheese, Balsamic Onion Jam, Honey
Horseradish Mustard
Grilled Breads, Assorted Crackers

Plated Dinner

First Course

Choice of One

Grilled Romaine Salad
Asiago Flatbread Croutons, Basil Cured
Tomatoes, Caesar Vinaigrette
Spinach Salad
Dried Cranberries, Candied Walnuts
Vermont Feta, Cranberry Vinaigrette
Baby Arugula Salad
Frisée, Pine Nuts, Oven Roasted Tomato
Parmesan Crisps, Lemon-Shallot Vinaigrette
New England Clam Chowder
Native Clams, Light Cream, Thyme
Assorted Local Artisan Breads, Butter

Dessert

Choice of One

Individual Milk n' Cookies
Vanilla Cream, Cookie Crumbles
Raspberry Bavarian
Vanilla Sponge Cake, Raspberry, Mint
Cappuccino Torte
Chocolate Sponge Cake, Chocolate Mousse
Coffee, Cinnamon Cream, Chocolate Glaze
Tableside Coffee and Tea Service

Entrée

Highest price will prevail when selecting two
Entrée split counts are to be included with final guest count
due 14 days prior to the event

Petit Sirloin & Lemon Garlic Shrimp
Chive-Yukon Potato Mash, Grilled Asparagus
Aged Balsamic
132
8oz Club Sirloin
Smoked Pancetta, Fingerling Potato Hash
Sweet Corn Succotash, Roasted Garlic Butter
128
Lemon Parsley Crusted Cod
Potato-Pea Mash, Arugula, Crispy Pancetta
Olive-Oil Poached Cherry Tomatoes
125
Seared Loch Duart Salmon
Asparagus & Corn Succotash, Corn Puree
Pea Tendrils, Lemon Oil
122
Roasted Boneless Free-Range Chicken Breast
Bacon-Bourbon Jam, Roasted Potatoes
Crispy Brussels Sprout, Brown Butter Aioli
110
Quinoa Stuffed Zucchini
Roasted Tomato, Red Onion, Chickpea, Artichoke
Stuffing, Feta Cheese, Smokey Tomato Sauce
100

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.