

Spring-Summer

Seasonal Cuisine prepared from April 1st-September 2nd

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

Crispy Four Cheese Sacchetti

Truffle Parmesan Cream

6

Polenta Square

Three-Meat Ragu, Parmesan

6

Blackened Jumbo Shrimp

Avocado-Pineapple Salsa

7

Pulled Pork & Peach Flatbread

Red Onion, Cilantro, Goat Cheese

7

Portobello Fries

Herbed Aioli

7

Hot Honey Chicken Bite

Cornbread Muffin, Mashed Potatoes

7

Grilled Chili Lime Steak Taco

Roasted Tomato Salsa, Cotija, Red Onion

8

Chevre & Truffle Fritter

Jonah Crab, Oyster Sauce

8

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

Old Bay Tartar Sauce

8

Seared Scallop

Bacon Vinaigrette

8

Lobster & Bacon Corn Fritter

Mustard Dipping Sauce

8

Brioche Donut

Chicken Confit, Mandarin Orange 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

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Spring-Summer

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 Melon
Mint, Balsamic Syrup
6

Street Corn Parfait
Cotija Cheese, Lime, Cilantro, Sour Cream, Chili Powder
6

Lemon Poached Jumbo Shrimp
House Cocktail Sauce
7

*Beef Tenderloin Crostini
Horseradish Cream
7

Avocado Eggroll
Cilantro Ranch
7

Smoked Salmon Macaron
Horseradish Crème Fraiche
8

*Ahi Tuna Egg Roll Tostada
Edamame Wasabi Puree, Pickled Mushroom & 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 Baguette, Assorted Crackers
11

Butler Passed ~ Vegetarian

Deconstructed Caprese
Mozzarella, Roasted Tomato, EVOO
6

Quinoa Arancini
Mozzarella, Smoked Tomato Jam
6

Watermelon Gazpacho
Candied Jalapeno, Basil
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

Sweet Corn Hush Puppies
Lime, Cotija Cheese
6

Zucchini Tortilla
Baby Arugula, Heirloom Tomato, Goat Cheese
7

Smoked Carrot Hot Dog
Mango Avocado Salsa
7

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

Tofu Bao Slider
BBQ Glazed, Pickled Cabbage
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
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
Baba Ghanoush, Tahini
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 Carrots, Red Onions, Cauliflower
Gorgonzola Stuffed Olives
Garlic & Oregano Marinated Mushrooms
Grain Mustard, Truffle Honey, Fig Jam
Sliced Baguette, 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-Basil 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

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Stationary Displays

Grilled Flatbreads

Choice of Three

Shaved Brussel Sprouts

Mozzarella, Black Pepper, Truffle Oil

Peaches

Arugula Pesto, Local Mozzarella, Balsamic Glaze

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

BBQ Chickpea

Mashed Avocado, Roasted Cauliflower, Sriracha

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's

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 Chillies, 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

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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

Spinach Salad

Dried Cranberries, Candied Walnuts, Vermont Feta, Cranberry Vinaigrette

Mixed Greens Salad

Honey-Roasted Beets, Crumbled Goat Cheese, Toasted Marcona Almonds, Raspberry Vinaigrette

Burrata Salad

Pesto Sponge, Cherry Tomatoes, Aged Balsamic Frisée, Toasted Focaccia

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

Napa Cabbage Wedge Salad

Bacon, Walnuts, Blue Cheese, Dried Cranberries, Aged Balsamic Vinaigrette

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

Herb Dusted Beef Tenderloin

Char-Grilled Parsnips, King Oyster Mushrooms, French Beans, Red Onion Marmalade

118

Tarragon Crusted 8oz Club Sirloin

Grilled Vegetables, Porcini Sacchetti, Port Wine Jus

110

Center Cut Ribeye

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

108

Seared Lamb Sirloin

Mediterranean Vegetable Tian, Potato Leek Gratin, Mustard-Thyme Sauce

106

Braised Boneless Short Rib

Truffle Polenta Cake, Garlic Spinach, Heirloom Baby Carrots, Red Wine Sauce

94

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Three Course Plated Dinner

Entrée

Pan Seared Scallops & Butter Braised Local Lobster
Creamy Polenta, Sautéed Root Vegetables, Lemon Vanilla Emulsion
130

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
Sweet Corn & Basil Risotto, Saffron Pickled Cauliflower, Tarragon Butter
114

Seared Scallops
Wild Mushroom Risotto, Corn Cream Puree, Pea Shoots
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, Yellow Pepper Coulis, Basil Oil
107

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

Seared Loch Duart Salmon
Spinach Manicotti, Shaved Zucchini, Saffron Sauce
95

Herb Roasted Natural Chicken
Garlic Scented Mashed Potatoes, Roasted Baby Carrots, Lemon Caper Sauce
82

Seared Boneless Free-Range Chicken Breast
Bacon-Bourbon Jam, Roasted Potatoes, Fried Brussels Sprouts, Brown Butter Aioli
82

Cauliflower Steak
Curried Roasted , Carrot Puree, Grilled Pineapple, Cilantro
70

Quinoa Stuffed Zucchini
Roasted Tomato, Red Onion, Chickpea, Artichoke Stuffing, Feta Cheese, Smoky Tomato Sauce
70

Four Cheese Ravioli
Sun-Dried Tomatoes, Grilled Artichokes, Lemon, Basil Pesto
70

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

Summer Berry Pavlova

Lemon Cured, Mixed Berries, Whipped Cream, Mint

Cappuccino Torte

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

Raspberry Bavarian

Vanilla Sponge Cake, Raspberry, Mint

Strawberry-Rhubarb Galette

Salted Caramel

Chocolate Decadence

Coffee Crème Anglaise, Whipped Cream, Mint

Tahitian Vanilla Cheesecake

Chocolate Base, Amarena Cherry Sauce

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

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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