



EVENT MENU

PASSED HORS D'OEUVRES

TIER ONE \$24 PER DOZEN

CAPRESE SALAD SKEWER CHERRY TOMATO, MOZZARELLA, BASIL WITH A BALSAMIC GLAZE

SWEET AND SPICY CARAMELIZED BACON

VEGETABLE DUMPLING

VEGETABLE STUFFED MUSHROOMS

WHITE BEAN PUREE CRUSTINI WITH FIRE ROASTED TOMATOES AND PARMESAN CHEESE

TIER TWO \$36 PER DOZEN

TERIYAKI AND GINGER MARINATED BEEF SKEWER

GREEN CURRY CHICKEN WONTON BITES

BEEF WELLINGTON

BAKED CRAB RANGOON

SEAFOOD QUESADILLA WITH SHRIMP, CRAB, AVOCADO AND FIRE ROASTED TOMATOES

TIER THREE \$48 PER DOZEN

SCALLOPS WRAPPED IN BACON

SMOKED SALMON CANAPÉS WITH CREAM CHEESE, DILL, AND CAPERS

SEARED AHI TUNA ON A WONTON CRISP TOPPED WITH A WASABI CREAM

*LOBSTER SALAD SLIDERS \$84 PER DOZEN

STATIONARY DISPLAYS

\$7 PER PERSON

INDIVIDUAL PLATTERS AVAILABLE, PRICING UPON REQUEST

MEZE DISPLAY

SPICY WHIPPED FETA, HUMMUS, ROASTED RED PEPPER AND GOAT CHEESE DIP, MARINATED OLIVES, BLOCKS OF FETA, CUCUMBER STICKS, AND GRAPES. SERVED WITH HOUSE MADE PITA CHIPS

CHEESE DISPLAY

CHEFS SELECTION OF SOFT AND HARD CHEESES WITH FRESH FRUIT, ROASTED NUTS, AND HONEY. SERVED WITH TOASTED BREAD.

CRUDITES PLATTER

FRESH SEASONAL VEGETABLES, SERVED WITH BLUE CHEESE AND RANCH DRESSING.

CAPRESE PLATTER

SLICED TOMATOES, FRESH SLICED MOZZARELLA, SLICED SMOKED MOZZARELLA, AND BASIL.

DESSERT DISPLAY

A VARIETY OF BITE SIZE DESSERTS.

STATIONS

CHEF REQUIRED AT RAW BAR AND CARVING STATION

\$100 FOR ONE CHEF PER 50 GUESTS

SLIDER STATION \$9 PER PERSON

BEEF, PULLED CHICKEN, AND BBQ PULLED PORK.

SERVED WITH KETCHUP, MUSTARD, PICKLES, AND CHOPPED ONION.

ADD FRENCH FRIES \$4 PER PERSON

CHOWDER STATION \$7 PER PERSON

CHOICE OF ONE, SERVED WITH OYSTER CRACKERS

NEW ENGLAND CLAM CHOWDER, CREAM BASED WITH CHOPPED CLAMS, DILL, POTATOES, BACON, CELERY AND ONION

RI CLAM CHOWDER, CLEAR BROTH WITH CHOPPED CLAMS, POTATOES, CELERY AND ONION

PORTUGUESE CHOWDER, TOMATO BASED WITH CLAMS, CHOURICO, POTATO, CELERY, ONION

SALAD STATION \$10 PER PERSON

YOUR CHOICE OF ONE SERVED WITH ROLLS AND BUTTER

BEEF SALAD, WITH GOAT CHEESE, ARUGULA, MIXED GREENS, AND TOASTED ALMONDS.

CHAMPAGNE VINAGRETTE DRESSING

GARDEN SALAD WITH TOMATOES, CUCUMBERS, SHREDDED CARROT, AND RED ONIONS.

SERVED WITH BALSAMIC AND RANCH

CAESAR SALAD WITH HOMEMADE CROUTONS AND PARMESAN CHEESE AND CAESAR DRESSING.

GREEK SALAD WITH FETA CHEESE, TOMATOES, CUCUMBER, BLACK OLIVES, AND PEPPERCINI .

SERVED WITH CREAMY GREEK DRESSING AND BALSAMIC DRESSING

CAPRESE SALAD WITH MIXED GREENS, TOMATO, MOZZARELLA, AND BASIL, TOPPED WITH A BALSAMIC GLAZE.

RAW BAR STATION

OYSTERS, LITTLENECKS, SHRIMP COCKTAIL \$3 PER PIECE

LOBSTER TAILS AND CLAWS \$MARKET PRICE

SERVED WITH COCKTAIL SAUCE AND LEMON.

CARVING STATION \$12 PER PERSON

YOUR CHOICE OF ONE, SERVED WITH ROLLS:

PRIME RIB SERVED WITH A HORSERADISH CREAM

HONEY HAM SERVED WITH A SWEET PINEAPPLE GLAZE

ROAST TURKEY WITH A ROSEMARY AND THYME GRAVY

PIZZA STATION \$10 PER PERSON

YOUR CHOICE OF TWO

MARGHERITA, WITH TOMATOES, MOZZARELLA, AND BASIL

FIG, PROSCIUTTO, ARUGULA, WITH GOAT CHEESE AND A BALSAMIC DRIZZLE

PEPPERONI AND SOPPRESSATA WITH MOZZARELLA CHEESE

SPINACH AND ARTICHOKE SPRINKLED WITH SHAVED PARMESAN CHEESE

CARAMELIZED ONION AND BACON WITH RICOTTA CHEESE

TASTE OF NEW ENGLAND STATION \$42 PER PERSON

MINI STUFFIES, WITH CHOPPED CLAM IN A SPICY CHOURICO AND ONION STUFFING

NEW ENGLAND CLAM CHOWDER, CREAMY WITH CHOPPED CLAMS, BACON, POTATO, ONION

CLAMS CASINO, LITTLENECK CLAM BAKED WITH STUFFING, BACON AND PROVOLONE CHEESE

MINI LOBSTER ROLLS, LIGHTLY DRESSED WITH MAYONNAISE, DILL, AND CELERY

CHORIZO AND ONION SERVED WITH MINI ROLLS

THREE COURSE DINNER

\$47 PER PERSON

FIRST COURSE

PLEASE SELECT ONE

GARDEN SALAD

CAESAR SALAD

NEW ENGLAND CLAM CHOWDER

ENTREES

SERVED WITH STARCH AND VEGETABLE

PLEASE SELECT TWO

GRILLED CHICKEN BREAST WITH A SWEET ROASTED GARLIC CREAM SAUCE

GRILLED SALMON, TOPPED WITH A LEMON DILL BEURRE BLANC

BAKED SEAFOOD TRIO. SEA SCALLOPS, SHRIMP, AND ATLANTIC COD

BAKED STUFFED SOLE WITH BAY SCALLOPS AND CRAB MEAT

SIX OUNCE FILET MIGNON WITH A MUSHROOM BORDELAISE SAUCE

PASTA PRIMAVERA WITH SPRING PEAS, ASPARAGUS, MUSHROOMS AND
PARMESAN

SIX OUNCE FILET MIGNON SERVED WITH HALF OF A GRILLED LOBSTER AND
DRAWN BUTTER ADDITIONAL \$ MARKET PRICE PER PERSON

DESSERT

PLEASE SELECT ONE

KEY LIME PIE OR CHOCOLATE TORTE

NEW ENGLAND LOBSTER BOIL

\$55 PER PERSON

FIRST COURSE

PLEASE SELECT ONE

GARDEN SALAD

CAESAR SALAD

NEW ENGLAND CLAM CHOWDER

ENTRÉE

1 1/4LB BOILED LOBSTER

MUSSELS

CORN ON THE COB

POTATO

ONION

CHORIZO

DESSERT

PLEASE SELECT ONE

KEY LIME PIE OR CHOCOLATE TORTE

FILET MIGNON OR VEGETARIAN ALTERNATIVE AVAILABLE

ADD A SOUP OR SALAD COURSE FOR AN ADDITIONAL \$5 PER PERSON

WEDDING PACKAGE

\$80 PER PERSON

CHAMPAGNE TOAST

CHOICE OF ONE STATIONARY DISPLAY
DURING COCKTAIL HOUR

BASED ON ONE HOUR

CHOICE OF THREE PASSED HORS D'OEUVRES
DURING COCKTAIL HOUR

BASED ON ONE HOUR,

SELECT ONE FROM EACH TIER

LOBSTER SLIDERS ARE AN ADDITIONAL CHARGE

THREE COURSE DINNER INCLUDING:

CHOICE OF ONE STARTER

CHOICE OF TWO ENTRÉES

DISPLAY OF MINI DESSERTS

TO ACCOMPANY YOUR CAKE

ADD AN ADDITIONAL SOUP OR SALAD COURSE FOR \$5 PER PERSON

EVENT PACKAGE

\$70 PER PERSON

CHOICE OF ONE STATIONARY DISPLAY
DURING COCKTAIL HOUR

(BASED ON ONE HOUR)

CHOICE OF THREE PASSED HORS D'OEUVRES
DURING COCKTAIL HOUR

BASED ON ONE HOUR,

SELECT ONE FROM EACH TIER

LOBSTER SLIDERS ARE AN ADDITIONAL CHARGE

THREE COURSE DINNER INCLUDING:

CHOICE OF ONE STARTER

CHOICE OF TWO ENTRÉES

CHOICE OF ONE PLATED DESSERT

ADD AN ADDITIONAL SOUP OR SALAD COURSE FOR \$5 PER PERSON

THREE COURSE LUNCH

\$25 PER PERSON

FIRST COURSE

PLEASE SELECT ONE

NEW ENGLAND CLAM CHOWDER

GARDEN SALAD

CAESAR SALAD

ENTREES

PLEASE SELECT THREE

SANDWICHES SERVED ON CIABATTA BREAD WITH PASTA SALAD

GRILLED CHICKEN BREAST, LETTUCE, TOMATO, WITH A PESTO MAYONNAISE

ROAST BEEF WITH ARUGULA, RED ONION, TOMATO, HORSERADISH SPREAD

SLICED TURKEY, BACON, AVOCADO, WITH LETTUCE AND TOMATO

SALMON BLT TOPPED WITH A LEMON DILL MAYONNAISE

GRILLED PORTABELLA, ROASTED RED PEPPER, FETA, QUINOA BOWL

LOBSTER SALAD ROLL ON BRIOCHE ADDITIONAL \$10 PER PERSON

DESSERT

PLEASE SELECT ONE

KEY LIME PIE OR CHOCOLATE TORTE

ADD COFFEE SERVICE FOR \$3 PER PERSON

BREAKFAST BUFFET

\$ 35 PER PERSON

10AM-12PM FOR A MINIMUM OF 50 GUESTS

SCRAMBLED EGGS

BACON

SAUSAGE

HOME FRIES

BAGELS, CREAM CHEESE AND BUTTER

FRESH FRUIT BOWL

COFFEE STATION

ASSORTED JUICES

BREAKFAST ADDITIONS

GREEK YOGURT AND GRANOLA \$5 PER PERSON

BREAKFAST PASTRIES: MUFFINS, CROISSANTS, DANISHES \$6 PER PERSON

PANCAKES \$4 PER PERSON

SMOKED SALMON, CAPERS, RED ONION, BOILED EGG \$8 PER PERSON

OMELET STATION \$10 PER PERSON, \$100 PER CHEF PER 50 GUESTS

HAM CARVING STATION \$8 PER PERSON, \$100 PER CHEF PER 50 GUESTS

BLOODY MARY BAR WITH OLIVES, CELERY, SPICED RIM, CORNICHONS \$10 PER DRINK

MIMOSA BAR WITH ASSORTED JUICES \$9 PER DRINK

SHOWER MENU

\$35 PER PERSON

12PM-3PM

MELON AND PROSCIUTTO SKEWERS WITH MOZZARELLA CHEESE, BASIL, AND BALSAMIC DRIZZLE

SMOKED SALMON CROSTINI WITH CREAM CHEESE AND DILL

SUMMER SALAD

MIXED GREENS WITH GOAT CHEESE, STRAWBERRIES, AND TOASTED ALMONDS

TORTELLINI SALAD

CHERRY TOMATOES, MOZZARELLA, BASIL, AND PESTO

MINI QUICHES

HAM AND SWISS, MIXED VEGETABLE

TEA SANDWICHES

HERBED CREAM CHEESE AND CUCUMBER

TURKEY AND CHEDDAR WITH DIJON MUSTARD

ROAST BEEF WITH SPINACH AND A HORSERADISH SPREAD

ASSORTED MINI DESSERTS AND PASTRIES

ADD A MIMOSA BAR \$9 PER DRINK