



# EVENT MENU

# PASSED HORS D'OEUVRES

PRICED PER DOZEN

CAPRESE SKEWER \$24

WHITE TRUFFLE MAC AND CHEESE TARTS \$24

CHICKEN MEATBALL \$24

VEGETABLE STUFFED MUSHROOM \$24

TERIYAKI AND GINGER MARINATED BEEF SKEWER \$36

SEAFOOD QUESADILLA SHRIMP, CRAB, AVOCADO AND FIRE ROASTED TOMATOES \$36

SCALLOPS WRAPPED IN BACON \$48

SMOKED SALMON CANAPÉS WITH CREAM CHEESE, DILL, AND CAPERS \$48

SEARED AHI TUNA ON A WONTON CRISP TOPPED WITH A WASABI CREAM \$48

\*LOBSTER SALAD SLIDERS \$84



## RECOMMENDED HORS D'OEUVRES BY THE DOZEN

	4 PIECES PP	5 PIECES PP	8 PIECES PP	10 PIECES PP
50 GUESTS	17 DOZEN	21 DOZEN	33 DOZEN	42 DOZEN
75 GUESTS	25 DOZEN	31 DOZEN	50 DOZEN	63 DOZEN
100 GUESTS	33 DOZEN	42 DOZEN	67 DOZEN	83 DOZEN
125 GUESTS	42 DOZEN	52 DOZEN	83 DOZEN	104 DOZEN

## STATIONARY PLATTERS

**\$150 PER PLATTER, EACH PLATTER FEEDS APPROXIMATELY 25 GUESTS**

### MEZE

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

CHEF'S SELECTION OF SOFT AND HARD CHEESES WITH FRESH FRUIT, SERVED WITH FRESH BREAD.

### CRUDITÉS

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

### CAPRESE

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

### DESSERT

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.

### 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

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

CHAMPAGNE VINAIGRETTE. DRESSING

GARDEN SALAD WITH TOMATO, CUCUMBER, SHREDDED CARROT, AND RED ONION.

SERVED WITH BALSAMIC AND RANCH DRESSINGS

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

GREEK SALAD WITH FETA CHEESE, TOMATO, 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 \*CHEF REQUIRED

OYSTERS, LITTLENECKS, SHRIMP COCKTAIL \$3 PER PIECE

LOBSTER TAILS AND CLAWS \$MARKET PRICE

SERVED WITH COCKTAIL SAUCE AND LEMON.

CARVING STATION \$13 PER PERSON \*CHEF REQUIRED

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

SPINACH AND ARTICHOKE WITH SHAVED PARMESAN

PEPPERONI AND SOPPRESSATA

TASTE OF NEW ENGLAND STATION \$42 PER PERSON

MINI STUFFIES,, CHOPPED CLAM IN A SPICY CHORIZO 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

NEW ENGLAND CLAM CHOWDER

## ENTREES

PLEASE SELECT TWO, SERVED WITH STARCH AND VEGETABLE

GRILLED CHICKEN BREAST WITH A ROASTED GARLIC DEMI

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 STUFFING

SIX OUNCE FILET MIGNON WITH A GARLIC MUSHROOM DEMI

SPINACH AND PORTABELLA MUSHROOM RAVIOLI

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

**SURF AND TURF \$50 PER PERSON**

FILET MIGNON WITH TWO BAKED STUFFED SHRIMP

# NEW ENGLAND LOBSTER BOIL

**\$55 PER PERSON**

FIRST COURSE PLEASE SELECT ONE

GARDEN SALAD

NEW ENGLAND CLAM CHOWDER

ENTRÉE

1 1/4LB BOILED LOBSTER

MUSSELS

CORN ON THE COB

POTATO, ONION, AND 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 PLATTER

DURING COCKTAIL HOUR

CHOICE OF THREE PASSED HORS D'OEUVRES DURING  
COCKTAIL HOUR

BASED ON ONE HOUR, 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



# THREE COURSE LUNCH

**\$25 PER PERSON**

## FIRST COURSE

PLEASE SELECT ONE

NEW ENGLAND CLAM CHOWDER

CAESAR SALAD

## ENTREES

PLEASE SELECT TWO

SANDWICHES SERVED ON CIABATTA BREAD WITH PASTA SALAD

GRILLED CHICKEN BREAST, ARUGULA, 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 PESTO 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

# LUNCHEON MENU

**\$35 PER PERSON 12PM-3PM**

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

SMOKED SALMON CROSTINI TOPPED WITH CREAM CHEESE AND DILL

## SUMMER SALAD

ARUGULA WITH GOAT CHEESE, STRAWBERRIES, AND TOASTED ALMONDS

## TORTELLINI SALAD

CHERRY TOMATOES, MOZZARELLA, BASIL, AND PESTO

HAM AND SWISS, MIXED VEGETABLE MINI QUICHES

## TEA SANDWICHES

HERBED CREAM CHEESE AND CUCUMBER

TURKEY AND CHEDDAR WITH DIJON MUSTARD

ROAST BEEF WITH ARUGULA AND A HORSERADISH SPREAD

## ASSORTED MINI DESSERTS AND PASTRIES

ADD A MIMOSA BAR \$9.50 PER DRINK



# **BREAKFAST BUFFET**

**\$ 35 PER PERSON**

10AM-12PM FOR A MINIMUM OF 50 GUESTS

SCRAMBLED EGGS

BACON

SAUSAGE

HOME FRIES

ASSORTED PASTRIES

FRESH FRUIT BOWL

COFFEE STATION

ASSORTED JUICES

## **BREAKFAST ADDITIONS**

GREEK YOGURT AND GRANOLA \$5 PER PERSON

PANCAKES \$4 PER PERSON

SMOKED SALMON, CAPERS, RED ONION, BOILED EGG \$7 PER PERSON

OMELET STATION \$7 PER PERSON, \$100 PER CHEF PER 50 GUESTS

HAM CARVING STATION \$7 PER PERSON, \$100 PER CHEF PER 50 GUESTS

BLOODY MARY BAR WITH OLIVES, CELERY, SPICED RIM \$9.50 PER DRINK

MIMOSA BAR WITH ASSORTED JUICES \$9.50 PER DRINK

# BAR PRICING

## FULL OPEN BAR

\$18 PER PERSON FOR THE FIRST HOUR

\$10 PER PERSON EACH ADDITIONAL HOUR

## TOP SHELF OPEN BAR

\$20 PER PERSON FOR THE FIRST HOUR

\$12 PER PERSON EACH ADDITIONAL HOUR

## BEER AND WINE OPEN BAR

\$15 PER PERSON FOR THE FIRST HOUR

\$8 PER PERSON EACH ADDITIONAL HOUR

## CASH BAR OR

### CONSUMPTION BAR PRICING

BEER: \$6.50, WINE: \$9 PER GLASS, MIXED DRINKS: \$9.50

TOP SHELF MIXED DRINKS \$10.50-\$12.50



YOUR SIGNATURE COCKTAIL CAN  
BE ADDED TO ANY PACKAGE

PRICING UPON REQUEST

