

2021 EVENT MENUS

PASSED HORS D'OEUVRES

PRICED PER DOZEN

CAPRESE SKEWER \$36

WHITE TRUFFLE MAC AND CHEESE TART \$36

CHICKEN PARMESAN MEATBALL \$36

VEGETABLE STUFFED MUSHROOM \$36

STEAK SKEWER WITH A TERIYAKI GLAZE \$48

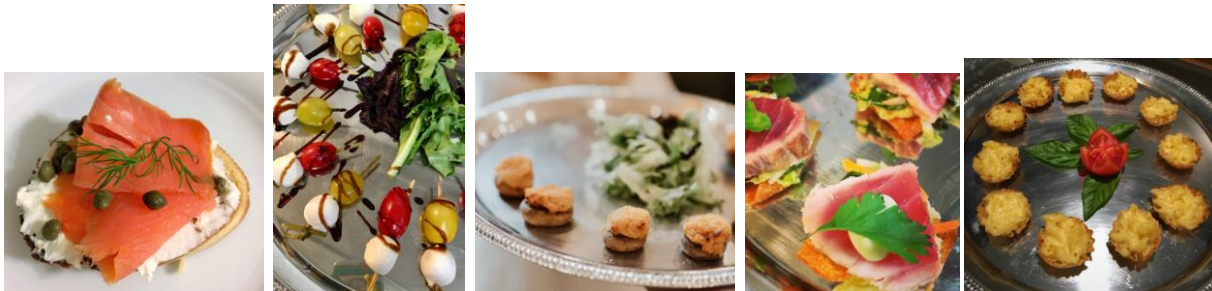
SEAFOOD QUESADILLA SHRIMP, CRABMEAT, AND CHEDDAR CHEESE \$48

SEA SCALLOPS WRAPPED IN BACON \$60

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 \$95



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

TZATZIKI, HUMMUS, ROASTED RED PEPPER AND GOAT CHEESE DIP, MARINATED OLIVES, FETA CHEESE, AND GRAPES. SERVED WITH FRESH TOASTED BREAD

CHEESE

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

CRUDITÉS

CHEF'S SELECTION OF FRESH SEASONAL VEGETABLES, SERVED WITH RANCH DRESSING.

CAPRESE

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

DESSERT

CHEF'S SELECTION OF A VARIETY OF BITE SIZE DESSERTS.

STATIONS

CHEF REQUIRED AT RAW BAR AND CARVING STATION.

\$100 PER CHEF. ONE CHEF PER 50 GUESTS.

ALL STATIONS MUST BE ORDERED BASED OFF OF TOTAL GUEST COUNT.

SLIDER STATION \$12 PER PERSON

BEEF, PULLED CHICKEN, AND BBQ PULLED PORK.

SERVED WITH KETCHUP, MUSTARD, AND PICKLES.

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, 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.

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

RAW BAR STATION *CHEF REQUIRED

OYSTERS AND SHRIMP COCKTAIL \$4 PER PIECE

LITTLENECKS \$3 PER PIECE

LOBSTER TAILS AND CLAWS AVAILABLE UPON REQUEST \$MARKET PRICE

CARVING STATION *CHEF REQUIRED

YOUR CHOICE OF ONE, SERVED WITH ROLLS:

PRIME RIB SERVED WITH A HORSERADISH CREAM \$20 PER PERSON

HONEY HAM SERVED WITH A SWEET PINEAPPLE GLAZE \$16 PER PERSON

ROAST TURKEY WITH A ROSEMARY AND THYME GRAVY \$18 PER PERSON

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 \$45 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

GARDEN SALAD SERVED WITH ROLLS AND BUTTER

THREE COURSE DINNER

* ENTRÉE COUNTS ARE REQUIRED FOR THIS OPTION

(FOR EXAMPLE: 20 CHICKEN, 10 FILET, ETC.)

\$52 PER PERSON

FIRST COURSE

PLEASE SELECT ONE FOR ALL GUESTS

GARDEN SALAD OR 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 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 ROASTED GARLIC DEMI

PASTA PRIMAVERA WITH ASPARAGUS AND BELL PEPPERS

MUSHROOM RAVIOLI WITH SPINACH AND TOMATOES

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

SURF AND TURF \$60 PER PERSON (DOES NOT REQUIRE ENTRÉE COUNT IF YOUR ONLY SELECTION)

FILET MIGNON WITH TWO BAKED STUFFED SHRIMP

DESSERT

PLEASE SELECT ONE

KEY LIME PIE, CHOCOLATE TORTE, MINI DESSERTS PLATTER

NEW ENGLAND LOBSTER BOIL

* ENTRÉE COUNTS REQUIRED 10 DAYS PRIOR TO THE EVENT FOR THIS OPTION

(FOR EXAMPLE: 20 LOBSTER, 10 FILET, 5 VEGETARIAN)

\$65 PER PERSON

FIRST COURSE

PLEASE SELECT ONE FOR ALL GUESTS

GARDEN SALAD OR NEW ENGLAND CLAM CHOWDER

ENTRÉE

1 1/4LB BOILED LOBSTER

MUSSELS, LITTLENECKS

CORN ON THE COB

POTATO, ONION, AND CHORIZO

DESSERT

PLEASE SELECT ONE FOR ALL GUESTS

KEY LIME PIE, CHOCOLATE TORTE, MINI DESSERTS PLATTER



FILET MIGNON OR VEGETARIAN ALTERNATIVE AVAILABLE, ENTRÉE COUNTS REQUIRED.

WEDDING PACKAGE

\$85 PER PERSON

CHAMPAGNE TOAST

CHOICE OF ONE STATIONARY PLATTER DURING COCKTAIL HOUR

CHOICE OF THREE PASSED HORS D'OEUVRES FOR COCKTAIL HOUR

BASED ON ONE HOUR, LOBSTER SLIDERS ARE AN ADDITIONAL CHARGE

THREE COURSE DINNER INCLUDES:

CHOICE OF ONE STARTER

CHOICE OF TWO ENTRÉES

(COUNTS REQUIRED FOR THIS OPTION, UP CHARGE FOR SURF AND TURF)

MINI DESSERTS PLATTER TO ACCOMPANY YOUR CAKE



THREE COURSE LUNCH

* ENTRÉE COUNTS DUE 10 DAYS PRIOR TO EVENT FOR THIS OPTION

(FOR EXAMPLE: 20 CHICKEN, 10 ROAST BEEF, ETC.)

\$35 PER PERSON

FIRST COURSE

PLEASE SELECT ONE

GARDEN SALAD

NEW ENGLAND CLAM CHOWDER

CAESAR SALAD

ENTREES

PLEASE SELECT TWO

SANDWICHES SERVED WITH PASTA SALAD

GRILLED CHICKEN BREAST WITH A PESTO MAYONNAISE

ROAST BEEF WITH HORSERADISH SPREAD

SLICED TURKEY WITH BACON AND AVOCADO

GRILLED SALMON TOPPED WITH A PESTO MAYONNAISE

GRILLED PORTABELLA, ROASTED RED PEPPER, FETA, QUINOA BOWL

LOBSTER SALAD ROLL ON BRIOCHE ADDITIONAL \$12 PER PERSON

DESSERT

PLEASE SELECT ONE

MINI DESSERTS PLATTER SERVED BUFFET STYLE

ADD COFFEE SERVICE FOR \$3 PER PERSON

LUNCH BUFFET

\$35 PER PERSON

FRUIT SALAD

SUMMER SALAD

MIXED GREENS WITH GOAT CHEESE, STRAWBERRIES, AND TOASTED ALMONDS.

SERVED WITH BALSAMIC VINAIGRETTE

HAM AND CHEESE QUICHE

MIXED VEGETABLE QUICHE

TEA SANDWICHES

HERBED CREAM CHEESE AND CUCUMBER

TURKEY AND CHEDDAR WITH DIJON MUSTARD

ROAST BEEF AND HAVARTI CHEESE WITH A HORSERADISH SPREAD

MINI DESSERTS PLATTER



BREAKFAST BUFFET

\$ 35 PER PERSON

10AM-12PM FOR A MINIMUM OF 35 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 \$8 PER PERSON

OMELET STATION \$8 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 \$9.50 PER DRINK

MIMOSA BAR WITH ASSORTED JUICES \$9.50 PER DRINK

BAR PRICING

FULL OPEN BAR

\$19 PER PERSON FOR THE FIRST
HOUR

\$10 PER PERSON EACH ADDITIONAL
HOUR

BEER AND WINE OPEN BAR

\$16 PER PERSON FOR THE FIRST
HOUR

\$8 PER PERSON EACH ADDITIONAL
HOUR

TOP SHELF OPEN BAR

\$21 PER PERSON FOR THE FIRST
HOUR

\$12 PER PERSON EACH ADDITIONAL
HOUR

CASH BAR OR

CONSUMPTION BAR PRICING

BEER \$6.50, WINE \$9.50 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

WATER INFUSION STATION: \$3 PER PERSON

SELECTIONS INCLUDE: STRAWBERRY BASIL, CUCUMBER LEMON,
BLACKBERRY LIME, LEMON AND LIME

SPECIAL BEER, WINE, OR LIQUOR REQUESTS POLICY:

A SPECIAL ORDER IS ANY ALCOHOL THAT IS NOT SOLD ON THE PROPERTY'S EXISTING MENUS.

IT IS POSSIBLE TO REQUEST A SPECIAL BEER, WINE, OR LIQUOR AS LONG AS OUR
DISTRIBUTORS ARE ABLE TO GET IT.

PLEASE NOTE THE FOLLOWING WHEN ORDERING ANY SPECIAL PRODUCT:

1. THE CLIENT MUST DETERMINE THE AMOUNT THEY WISH TO ORDER.
2. THE CLIENT MUST PAY FOR THE TOTAL AMOUNT OF THE SPECIAL ORDER.

ANY UNCONSUMED PRODUCT CANNOT BE REMOVED FROM THE PROPERTY; THEREFORE, WE
SUGGEST CAREFUL CONSIDERATION WHEN ORDERING ANY SPECIAL BEER, WINE, OR LIQUOR.

