



BANQUET MENUS

All items are plus tax and service charge

Prices and exact items subject to change

Seasonal items subject to availability

Stationary Hors d'Oeuvres (not included in original pricing)

House Baked Stuffed Breads- Broccoli, Cheese and Olive and/or Sausage, tomato and spinach- \$50 per order

Assorted Cheese and Fruit Tray- SMALL \$75, MED \$100, LG \$150

Assorted Charcuterie- SMALL \$100, MED \$150, LG \$250

Assorted Olives, hummus and dip display- SM \$70, MED \$95, LG \$130

Grilled Vegetable Platter- SM \$70, MED \$90, LG \$125

Vegetable Crudite with dips and flatbread- SM \$50, MED \$75, LG \$100

Raw Bar- available items; clams, oysters, shrimp, crab, lobster - market price- varies based on selections

HOT and COLD Passed Hors d'Oeuvres (some selections can be served as stationary display)

Bacon wrapped scallop- \$4.25 ea

Pumpkin toast with smoked salmon, crème fraiche & caviar- \$4.25 ea

Greek lamb meatballs with Feta, Lemon and Mint- \$3.25 ea

Housemade meatballs- Italian Style or Swedish Style- \$3.25 ea

Baked littleneck clams- \$3.75 ea

Local oyster shooters- \$3.75 ea

House made spanakopita- \$3.75 ea

Fried cauliflower, truffle oil, parmesan - \$3.75 ea

Grilled asparagus wrapped with Serrano ham & manchego- \$3.25 ea

Vegetable spring rolls- \$3 ea

Smoked salmon & cream cheese on cucumber- \$4.25 ea

Artichoke mousse crostini with roasted peppers - \$4 ea

Beef arancini with nutmeg bechamel- \$3.25 ea

Shrimp, basil and prosciutto skewers- \$4.00 ea

Mini crab cakes with basil aioli- \$4 ea

House ricotta on crostini with honey and thyme- \$3 ea

Crostini with seasonal topping- \$3 ea

Traditional shrimp cocktail- \$100 per order

Wild mushroom crostini- \$3 ea

Additional options available

Buffet service with choice of soup or salad, 2 entrees, 2 sides and dessert pricing starts at \$60++
Family style service with choice of soup or salad, 2 entrees, 2 sides and dessert pricing starts at \$60++
Additional items charged accordingly

FIRST COURSE OPTIONS:

New England clam chowder

Lobster bisque *surcharge may apply

Seasonal soup selection

Mixed greens salad

Heirloom tomato and mozzarella caprese salad

Peach burrata salad

Greek salad

Roasted corn, lobster, herbs and arugula *surcharge may apply

SIDES:

Truffle mashed potatoes

Chive Mashed Potatoes

Roasted Brussel sprouts

Seasonal vegetable medley

Roasted asparagus

Cheese grits

Roasted fingerling potato

Creamed Swiss chard

Basil creamed corn

MAIN COURSES:

Grilled NY strip steak with chef's choice sauce *surcharge may apply

Grilled rib eye *surcharge may apply

Marinated skirt steak with balsamic onions and red wine reductions *surcharge may apply

Grilled pork chop with apple cider glaze

Pan roasted chicken with pan jus

Oven roasted chicken with lemon and herbs

Chicken cacciatore with San Marzano tomatoes, mushrooms and fresh herbs

Linguini with spring pesto OR linguini with clams

Pan roasted halibut with parsley emulsion *surcharge may apply

Chatham cod with linguica, spinach and roasted spicy tomatoes

Roasted cod with vegetable ratatouille and parsley

Roasted monkfish with Israeli couscous

Grilled portabella with smoked tomato vinaigrette

Penne with broccoli, oven dried tomatoes and chilis

Seasonal ravioli

DESSERTS:

Seasonal panna cotta

Flourless chocolate cake

Seasonal berries with chantilly cream and mint

Seasonal Cobbler with fresh whipped cream