



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 bread
Artisan 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 crudité with dips and flatbread- SM \$50, MED \$75, LG \$100
Fresh guacamole and house- made chips -\$4 pp
Traditional shrimp cocktail - \$100 per order of 30 pieces
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
Pumpnickel toasts with smoked salmon, crème fraiche & caviar- \$4.25 ea
Baked littleneck clams- \$3.75 ea
Local oyster shooters- \$3.75 ea
Fried cauliflower, truffle oil, parmesan - \$3.75 ea
Deviled egg with topped with fried oyster and chipotle aioli -\$3.25 ea
Grilled asparagus wrapped with Serrano ham & manchego- \$3.25 ea
Smoked salmon & cream cheese on cucumber- \$3.25 ea
Beef arancini with nutmeg bechamel- \$3.25 ea
Shrimp, basil and prosciutto skewers- \$4 ea
House made beef & cheese springs rolls with chipotle dipping sauce - \$3.25 ea
Vegetable spring rolls – peanut & ginger dipping sauce - \$3 ea
Mini crab cakes with basil aioli- \$4 ea
Crostini with smoked salmon cream cheese and capers - \$3.25 ea
Crostini with seasonal topping- \$3 ea
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
Shrimp cocktail Mexicana – with Tortilla chips *surcharge may apply
Mixed greens salad
Heirloom tomato and mozzarella caprese salad
Peach burrata salad *surcharge may apply and seasonal availability
Spicy avocado watercress salad with queso fresco
Roasted corn, lobster, herbs and arugula *surcharge may apply

SIDES:

Truffle mashed potatoes
Chive mashed potatoes
Roasted Brussel sprouts
Seasonal vegetable medley
Roasted asparagus
Roasted fingerling potato
Creamed Swiss chard
Basil creamed corn

MAIN COURSES:

Grilled NY strip steak with peppercorn sauce *surcharge may apply
Grilled rib eye in a red wine reduction sauce *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
Oven roasted chicken with BBQ sauce
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 pomegranate balsamic reduction
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