

CROWN & ANCHOR

Stationary Hors d'Oeuvres

Artisan Cheese and Fruit

A blend of imported and domestic cheeses, served with fresh fruits, dried fruits, nuts & crackers & crostini – **small \$100, medium \$155, large \$225**

Mediterranean

Marinated artichoke hearts & mushrooms, feta cheese, Kalamata olives, house-made hummus & pita – **small \$115, medium \$165, large \$250**

Charcuteries

An assortment of ham, smoked sausage, prosciutto, brie, grapes, strawberries & olives with specialty breads and crostini – **small \$165, medium \$240, large \$325**

Crudite

Fresh seasonal vegetables, crackers & crostini with choice of (pick 2) Berkshire blue cheese, buttermilk herb or roasted garlic dip – **small \$90, medium \$145, large \$195**

Grilled Vegetables

An arrangement of grilled, seasonal vegetables with stone ground mustard & lemon aioli, toast points and crackers – **small \$95, medium \$145, large \$210**

Guac & Chips

House-made guacamole, pico de gallo and tortilla chips- **small \$100, medium \$155, large \$215**

Iced Seafood & Raw Bar

Available items: Littleneck clams, local oysters, shrimp, crab, lobster tails - served with lemon wedges and cocktail sauce – **market price based on selections -**

Small platters – up to 25 guests, medium - to 50 guests, large – to 100 guests

Per person price does not include tax or gratuity

Passed Hors d'Oeuvre Selections

Brie, walnut & herb stuffed mushrooms – **\$4.00**

Vegetable spring rolls w/ peanut-ginger dipping sauce - **\$3.50**

Wild mushroom crostini - **\$3.50**

Caramelized onion & goat cheese tartlets - **\$4.00**

Mac N' cheese bites w/ chipotle aioli - **\$3.50**

Mozzarella Arancini w/ marinara - **\$3.50**

Fried Cauliflower florets w/ truffle oil & parmesan - **\$4.25**

Deviled egg with chili aioli - **\$3.50**

Grilled asparagus wrapped in Serrano ham - **\$3.50**

Italian meatballs w/ marinara - **\$3.75**

Marinated flank steak, horseradish aioli, micro-greens on crostini - **\$4.75**

Beef Arancini w/ nutmeg béchamel - **\$4.00**

Pork carnitas in tortilla cup w/ avocado-corn salsa - **\$4.00**

Chicken satay skewers w/ peanut-ginger sauce - **\$4.50**

Beef & cheese spring rolls - **\$4.00**

Applewood smoked bacon wrapped scallops - **\$5.25**

Mini crab cakes w/ basil mayo - **\$5.00**

Shrimp, basil & prosciutto skewers - **\$5.00**

Lobster profiteroles - **\$5.50**

Wellfleet oyster shooters - **\$4.50**

Baked littleneck clams - **\$4.25**

Crabmeat stuffed mushrooms - **\$4.50**

Items priced per piece. Minimum order of 25 pieces per item

Price does not include tax or gratuity

Buffet or Family Style Dinners

Dinners are priced at \$65-75++ per person and include your choice of a mixed green or Caesar salad, 2 entrées, 2 sides & a dessert.

Salads marked with an asterisk are available at an additional \$4 per person

Entrées marked with an asterisk are available at an additional \$6 per person.

A soup or clam chowder may be added for an additional \$8 per person or lobster bisque for \$12 per person

Salads

Mixed green w/ cherry tomato, English cucumber & shallot Champagne vinaigrette

Caesar Salad w/ romaine hearts, garlic croutons & lemon garlic dressing

Spinach w/ apple, walnuts, dried cranberries & goat cheese with honey mustard dressing*

Baby greens w/ poached pears, blue cheese, toasted pecans & cranberry vinaigrette*

Soups

Clam chowder, chicken vegetable, white bean & escarole, roasted tomato & pepper or lobster bisque

Entrées

Roasted local cod atop vegetable ratatouille

Chatham cod with Linguica, spinach & oven-roasted tomatoes

Roasted haddock with lemon-herb butter sauce

Baked halibut with parmesan crumb topping

Pan seared halibut with cherry tomatoes & basil

Halibut fillets Provencal – onion, garlic, tomato, olive oil & eggplant

Linguini & clams

Shrimp creole over rice

Prime rib w/ roasted garlic & shallot jus*

Sliced beef tenderloin with red wine-mushroom pan sauce*

Marinated flank steak with balsamic onions

Grilled rib eye steak with chili-lime compound butter*

Red wine braised short ribs

Braised beef with onions, carrots & potatoes

Maple-garlic marinated pork tenderloin

Prosciutto wrapped pork tenderloin with crispy sage and pan jus

Grilled lemon-basil marinated chicken breast

Tuscan chicken with cherry tomato, baby spinach, garlic, cream & parmesan

Chicken & mushrooms Marsala

Pan roasted chicken w/ rosemary thyme jus

Farfalle & chicken with artichoke hearts, roasted peppers & arugula pesto

Our signature Mac n' cheese

Lobster mac n' cheese*

Pasta Bolognese

Sides (choose two)

Mashed potato, roasted fingerling potatoes, brown or wild rice, potato gratin, quinoa, Brussel sprouts, green beans, roasted vegetables, glazed carrots, seasonal vegetable medley

Desserts

An assortment of freshly baked cookies & dessert bars

Seasonal fruit cobbler w/ vanilla bean creme fraiche

Fresh fruit w/ citrus chantilly cream

Flourless chocolate cake w/ whipped cream

Seasonal bread pudding w/ bourbon sauce

Cheesecake w/ seasonal fruit compote