

Fall-Winter

Seasonal Cuisine prepared from September 16th - December 31st

Cocktail Hour

Butler Passed ~ Hot

Items are all priced per piece

Mini Salmon Slider

Old Bay Aioli

7

Clam Chowder Shooter

House Made Oyster Cracker

7

Mini Stuffed Quahogs

Lemon

7

Chicken Skewer **GF/DF**

Lemon-Thyme, Roasted Garlic Aioli

7

Thai Chicken Meatball **GF/DF**

Coconut-Curry Sauce

7

Mac and Cheese Bite

Three Cheese, Bacon Jam

7

Cornmeal Crusted East Coast Oyster

House Bacon BBQ Sauce

7

Crispy Coconut Chicken

Mango-Pineapple Salsa

7

Polenta Square **GF**

Wild Mushroom Ragu, Gruyere

7

Crispy Four Cheese Sacchetti

Truffle Parmesan Cream

7

Blackened Jumbo Shrimp **GF/DF**

Avocado-Pineapple Salsa

7

Portobello Fries

Herbed Aioli

7

Hot Honey Chicken Bite

Cornbread Muffin, Mashed Potatoes

7

Buffalo Brussels Sprouts

Blue Cheese Mousse

7

Meatball Slider

Aged Provolone, San Marzano Tomatoes

7

Bolognese Flatbread

3 Meat Ragu, Mozzarella, Arugula, Basil

7

Hoisin Braised Pork Belly Pop **GF/DF**

Scallions

8

Grilled Chili Lime Steak Taco

Roasted Tomato Salsa, Cotija, Red Onion

8

Angus Beef Slider

Truffle Aioli, Shaved Parmesan, Arugula

8

Crab Cake

Old Bay Tartar Sauce

8

Veal Meatball

Broccoli Rabe Pesto

8

Gourmet Grilled Cheese

Fig Jam, Crispy Bacon, Balsamic Onions, Gruyere

8

Blue Cheese Short Rib Croquette

Smoked Onion Aioli

8

Lamb Meatball **GF**

Roasted Tomato, Red Onion, Tzatziki

9

Seared Scallop **GF/DF**

Bacon Vinaigrette

9

Lobster & Bacon Corn Fritter

Mustard Dipping Sauce

9

Baked Scallop

Pancetta-Sourdough Crumbs

10

Lobster Pop-Tart

Gruyere Cheese, Tarragon

10

Mediterranean Grilled Lamb Lollipop **GF/DF**

Rosemary, Avocado Oil

10

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Cocktail Hour

Butler Passed ~ Cold

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Chilled Roasted Atlantic Salmon **GF/DF**
Chili, Shallot, Cucumber Relish
7

Prosciutto Wrapped Artisan Greens **GF**
Dijon, Parmesan
6

Burrata Crostini
Honeycomb, Mint, Orange Zest
6

Lemon Poached Jumbo Shrimp **GF/DF**
House Cocktail Sauce
7

*Beef Tenderloin Crostini
Horseradish Cream
7

Garlic Confit & Mushroom Toast
Whipped Goat Cheese, Honey, Thyme
8

Grilled Octopus Salad **GF/DF**
Lemon-Oregano Vinaigrette
8

*Spicy Tuna Tartare **GF/DF**
Ahi Tuna, Crispy Rice, Caviar, Jalapeno
9

Smoked Salmon Flatbread
Potato Crust, Chive Crème Fraiche, Capers, Red Onion
9

*Sesame Tuna Sashimi **GF/DF**
Wasabi Aioli, Seaweed Salad, Pickled Ginger
10

*Steak Tartare **DF**
Wagyu Beef, Capers, Shallot, Honey-Truffle Aioli
10

Individual Charcuterie Board
Sliced Cured Meats, Local Artisan Cheese, Toasted Baguettes
10

Two Bite Lobster Roll
Brown Butter Aioli
11

Butler Passed ~ Vegetarian

Items are all priced per piece

Grilled Mediterranean Flatbread
Naan, Red Pepper Hummus, Olives, Feat, Red Onion
7

Quinoa Arancini **GF**
Mozzarella, Smoked Tomato Jam
7

Shaved Brussel Sprout Toast
Lemon Ricotta, Golden Raisins
7

Broccoli Quinoa & Feta Fritters
Marinara Sauce
7

Blackberry and Goat Cheese Crostini
Thyme-Infused Honey
7

Falafel Bites **GF/V**
Spiced Chick Pea, Lemon Hummus, Parsley
7

Vegan "BLT" **V**
Coconut Bacon, Butter Lettuce, Tomato Jam
7

Caesar Salad Arancini
Spinach, Parmesan
7

Beet Burger
Avocado Yogurt, Arugula
7

Zucchini Tortilla **GF**
Baby Arugula, Heirloom Tomato, Goat Cheese
7

Citrus Watermelon Bite **GF**
Goat Cheese, Lime Zest, Basil, Aleppo Pepper
7

Fig Flatbread
Caramelized Onion, Gorgonzola, Aged Balsamic
8

Roasted Pumpkin Bisque **GF/V**
Toasted Pumpkin Seeds
8

Mushroom Mozzarella Stick
Caramelized Onion Ranch
8

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Cocktail Hour Stationary Displays

Artisanal Cheese & Seasonal Fruits

Chef's Selection of Regional Artisan Style Cheese
Balsamic Onion Jam, Honey, Horseradish Mustard
Grilled Breads, Assorted Crackers
27 per person

Mediterranean

Rosemary Marinated Mixed Olives
Roasted Tomatoes, Artichoke Hearts, Grilled Vegetables
Roasted Red Pepper Hummus, Smoked Paprika
Artichoke-Spinach Dip, Greek Yogurt, Lemon, Garlic
Baba Ghanoush, Tahini
Lentil Salad, Roasted Asparagus, Tomato, Thyme Vinaigrette
Grilled Pita, Rosemary Focaccia
25 per person

New England Charcuterie & Cheese Board

Sliced Cured Meats, Champagne Pate
Local Artisan Cheeses
Pickled Carrots, Red Onions, Cauliflower
Stuffed Olives, Gorgonzola
Garlic & Oregano Marinated Mushrooms
Grain Mustard, Truffle Honey, Fig Jam
Sliced Banquettes, Rosemary Focaccia
27 per person

Classic Cape Cod

Clam Chowder, Native Clams, Potato, Thyme
Soft Lobster Taco, Cabbage Slaw, Avocado Cream
Petit Seafood Cakes, Remoulade
Beer Battered Local Fish, Cole Slaw
Mini Stuffed Quahogs
House Tartar Sauce, Lemon
34 per person

Seafood Ceviche Bar

Shrimp
Lemon, Lime, Red Onion, Cucumber, Jalapeno, Tomato
*Tuna Poke
Ahi Tuna, Red Onion, Avocado, Capers, Jalapeno, Cilantro

*Scallop Coconut-Lime
Ginger, Lime, Red Onion, Tomato, Chives

*Salmon Jalapeno
Lime, Tomato, Cilantro, Avocado, Onion

Tortilla Chips, Plantain Chips, Cape Cod Chips

30 per person

Raw Bar

We recommend 3 pieces per person

Jumbo Chilled Shrimp

Tomato-Horseradish Sauce, Remoulade
7 per piece

*Local Oysters

Aged Sherry Mignonette, Lemon
6 per piece

*Littleneck Clams

Fresh Horseradish
5 per piece

Raw Bar Enhancements

Chilled Native Lobster Tail

Lemon-Basil Aioli
Market Price

Jumbo U8 Shrimp

8 per piece

Cracked Jonah Crab Claws

Mustard Sauce
13 per person

Chilled Seafood Salad

Shrimp, Local Clams, Sea Scallops, Calamari
Peppers, Tomatoes, Chives, EVOO, Lemon Juice
13 per person

Walking Raw Bar

An authentic Raw Bar experience

Select from items above

We Recommend 1 Attendant Per 100 Guest

Attendant Fee \$175

Oyster Shucker \$500 per 100 guests

30 day minimum notice required, based on availability
200 piece minimum required

Pastrami Carving Station

Deli Spicy Mustard, Whole Grain Mustard, Rye Bread

Half Sour Pickles, Local Swiss Cheese, Coleslaw

28 per person

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Cocktail Hour

Stationary Displays

Grilled Flatbreads

Choice of Three

Shaved Brussel Sprouts

Mozzarella, Black Pepper, Truffle Oil

Caprese

Heirloom Tomatoes, Lemon Ricotta, Sumac

Shrimp Scampi

Cured Tomatoes, Sliced Garlic, Sweet Onion, Parsley

Potato

Sliced Yukon Potato, Caramelized Onion
Gruyere, Rosemary

Lobster

Grilled Corn, Thyme, Zucchini, Provolone
Mozzarella, Fontina

Margherita

San Marzano Tomatoes, Local Mozzarella, Basil, EVOO

Duck Confit

Boursin Cheese, Roasted Gold Tomatoes, Caramelized
Onions, Zucchini, Red Wine Syrup

Grilled Vegetable

Sun Dried Tomato Pesto, Burrata Mozzarella

Butternut Squash

Basil Pesto, Kale, Chicken Sausage, Ricotta

Prosciutto

Fig Jam, Caramelized Onions, Goat Cheese, Arugula

***Gluten Free Dough Available upon request**

27 per person

Flatbread Add-Ons

House Wings

Bone-In or Boneless

Honey BBQ, Buffalo, Garlic Parmesan

Carrots, Celery, Blue Cheese or House Ranch

6 per person

Cheese Bread

Mozzarella, Garlic Butter, Marinara

2 per person

Cauliflower "Breadsticks"

2 per person

Caesar Salad

Crisp Romaine, Homemade Croutons, Pecorino
Sundried Tomatoes, Caesar Vinaigrette

5 per person

Boos Block

Choice of One

Butter Block

Vermont Butter, Lemon Zest, Fig Jam, Hot Honey
Crushed Marcona Almonds, Thyme, Sea Salt

Hummus Block

Cherry Tomatoes, Cucumber, Kalamata Olives, Dill
Feta Cheese, Red Onion, Grilled Naan Bread

Goat Cheese Block

Maple Brook Goat Cheese, Lemon Zest, Fig Jam
Crushed Walnuts, Hot Honey, Sea Salt

Roasted Garlic Block

Vermont Butter, Thyme, Lemon Zest, Pine Nuts
Pistachios, Calabrian Chilies, Basil, Honey

Grilled Breads, Assorted Crackers

16 per person

Panini

Choice of Three

Smoked Caprese

Vine Ripe Tomato, Fresh Basil, Smoked Mozzarella
Sourdough

Chicken

Cheddar Cheese, Spinach, Honey Mustard,
Pretzel Bun

Mortadella-Artichoke

Whipped Ricotta, Mortadella, Grilled Artichoke
Country White

Pulled Pork

Shredded Cheddar, Charred Red Onions, BBQ Sauce
French Bread

Jerk Swordfish

Mango Chutney, Mayo, Pepper Jack Cheese, Brioche

Ham

Spinach, Brie, Honey Mustard, Sourdough

Grilled Cheese

Cheddar Cheese, Bacon, Avocado. Texas Toast

Cheese Steak

Shaved Beef, Caramelized Onion, Aged Cheddar
Banquette

Tofu Reuben

Swiss Cheese, Sauerkraut, Thousand Island, Marble Rye

Grilled Veggie

Portobello, Red Peppers, Spinach, Summer Squash
Goat Cheese Ciabatta

22 per person

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Three Course Plated Dinner

First Course

Choice of One

Grilled Romaine Salad (Pre-Set Option)

Asiago Flatbread Croutons, Basil Cured Tomatoes, Caesar Vinaigrette, Aged Balsamic

Mixed Greens Salad **GF**

Roasted-Beets & Citrus Supremes, Whipped Ricotta, Citrus Vinaigrette

Baby Arugula Salad **GF**

Frisée, Roasted Chick Peas, Oven Roasted Tomato, Parmesan Crisps, Lemon-Shallot Vinaigrette

Fall Panzanella

Baby Kale, Delicata Squash, Apples, Toasted Sourdough, Goat Cheese, Maple Cranberry Vinaigrette

Spinach Salad **GF**

Roasted Apples, Toasted Pumpkin Seeds, Great Hill Blue Cheese, Apple Bacon Vinaigrette

Burrata Salad (Pre-Set Option)

Honey Caramelized Pear, Baby Arugula, Cured Ham, Toasted Ciabatta

Sweet Gem Wedge Salad **GF** (Pre-Set Option)

Smoked Pancetta, Roasted Butternut Squash, Gorgonzola, Dried Cranberries, Buttermilk Ranch Dressing

New England Clam Chowder

Native Clams, Light Cream, Thyme

Assorted Local Artisan Breads, Butter

Entrée

Pricing is inclusive of First Course, Entrée and Plated Dessert

Highest price prevails when selecting two proteins and a vegetarian entrée for the full guest count

Entrée counts are to be included with final guest count due 14 days prior to the event

Seared Petit Filet Mignon & Short Rib Wellington Ravioli

Roasted Carrot Puree, Spinach, Mushrooms, Truffle Parmesan Cream

128

Grilled Beef Tenderloin **GF**

Smoked Parsnip-Celery Root Puree, Asparagus, Wild Mushroom Dijon Sauce

126

Center Cut Ribeye **GF**

Smoked Pancetta, Sweet Potato Hash, Garlic Spinach, Thyme Jus

116

Tarragon Crusted 8oz Club Sirloin

Grilled Vegetables, Porcini Sacchetti, Port Wine Jus

114

Braised Lamb Shank

Yukon Gold Potato, Heirloom Carrots, Parsnip, Pearl Onion, Port Wine Glaze

108

Braised Boneless Short Rib **GF**

Truffle Polenta Cauliflower Torta, Roasted Root Vegetables, Red Wine Sauce

98

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Three Course Plated Dinner

Entrée

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Pan Seared Scallops & Butter Braised Local Lobster GF

Creamy Polenta, Roasted Seasonal Root Vegetables, Lemon-Vanilla Emulsion
145

Petit Filet Mignon & Butter Braised Local Lobster GF

Lemon Herb Risotto Cake, Broccolini, Lemon Butter
136

Petit New York Strip & Grilled Swordfish GF

Chive-Yukon Potato Mash, Grilled Asparagus, Aged Balsamic, Lemon-Basil Sauce
130

Seared Scallops

Wild Mushroom Orzo Pilaf, Butternut Squash Caponata, Chive Butter
125

Grilled New England Lobster GF

Butternut Squash Risotto, Pickled Mushrooms, Tarragon Butter
118

Miso-Glazed Halibut GF/DF

Roasted Pee Wee Potatoes, Smoked Ham & Pearl Onion Hash, Zucchini, Bacon, Dashi Broth
114

Grilled Swordfish Steak GF/DF

Chorizo-Herb Farro Risotto, Garlic Spinach, Crispy Shallots, Basil Oil
112

Pan Roasted Cod

Bacon-Corn Chowder, Wilted Kale, Littleneck Clams, Sour Dough Croutons, Smoked Paprika Oil
105

Cedar Roasted Loch Duart Salmon GF/DF

Orange-Fennel-Radish Salad, Asparagus, Olive-Caper Relish , Tomato Oil
98

Herb Roasted Natural Chicken GF

Curried Pumpkin Puree, Braised Leeks, Peptita & Hazelnut Gremolata, Dried Cranberries, Swiss Chard
88

Seared Boneless Free-Range Chicken Breast GF

Whipped Sweet Potatoes, Caramelized Apple, Fennel Parsnip Ragù, Apple Cider Jus
88

Mushroom Bolognese DF/V

Mixed Wild Mushrooms, Crushed Tomatoes, Herbs, Rigatoni
75

Butternut Squash Lasagna

Spinach, Caramelized Onions, Herb Ricotta, Roasted Garlic Nage
75

Lemon Ginger Tofu V

Lemongrass Broth, Mushroom Speckled Rice, Basil
75

Additional 3rd "Protein" entree will cost \$15 per person

Tablesides Ordering "Entrée Only" will be an additional \$25 per person with Menu Cards included

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Dessert

Choice of One

Individual Milk n' Cookie

Vanilla Cream, Cookie Crumbs

Cappuccino Torte

Chocolate Sponge Cake, Chocolate Mousse, Coffee Cinnamon Cream, Chocolate Glaze

Apple & Cranberry Galette

Buttered Rum Caramel, Mint

Turtle Trifle

Chocolate Cake Crumble, White Chocolate Mousse, Caramel, Chocolate Sauce

Pumpkin Panna Cotta **GF**

Caramel Sauce, Spiced Whipped Cream

Chocolate Decadence **GF**

Coffee Crème Anglaise, Whipped Cream, Mint

Ginger Cake

Caramelized Pineapple, Crème Anglaise

Tahitian Vanilla Cheesecake

Chocolate Base, Amarena Cherry Sauce

Tableside Coffee and Tea Service

After Dinner Snacks

Served on Station

After Dinner Snacks are open for 1 hour & available until midnight, excluding bonfires

Pretzels

Traditional, Salted & Plain

Pretzel Bites, Parmesan

Chocolate Covered

Honey Mustard, Smoked Gouda, Tomato-Basil

14 per person

Chips & Dips

House Plain, Corn Tortilla,

Sweet Potato & Pita Chips

Guacamole, Smokey Tomato Salsa

Sour Cream Onion & Roasted Red Pepper Hummus

14 per person

Popcorn

Original, Lightly Salted & Butter

Caramel with Chocolate Chips

Old Fashioned Popcorn Balls

Mini M&M's, Oreo Pieces

Chili Lime, Ranch, Cheddar Cheese

13 per person

Make Your Own Nachos

Individual Bags of Fritos, Doritos Nacho Cheese

Cheetos, Cape Cod Chips

Braised BBQ Short Rib & House Made Chili

Guacamole, Smokey Tomato Salsa, Aged Cheddar

Lettuce, Onion, Sour Cream, Cilantro

15 per person

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After Dinner Snacks

Passed Late Night Snacks

Passed for 1 hour & available until midnight

Savory Bites

Beef Slider, Aged Cheddar, Ketchup, Pickle
Soft Pretzel Bites, Honey Mustard
French Fries, Ketchup
Sausage & Peppers
Buttermilk Fried Chicken & Waffles, Hot Honey
3 Cheese Pizza
Bacon, Egg & Cheese Slider
Bone-In Buffalo Chicken Wings, Ranch
Loaded Tater Tots, Cheese, Sour Cream, Bacon
Truffle Butter Popcorn **GF**

8 per person

Sweet Tooth

S'more Skewers
Traditional Ice Cream Sandwich
Mini Warm Cookies
Grilled Pineapple Skewer, Caramel Sauce
Chocolate & Strawberries Cup
Traditional Whoopie Pie
Cookiewiche
Red Velvet Push Pop, Cream Filling

8 per person

Late Night Stations

Open for 1 hour & available until midnight
Excluding bonfires

Churros

Traditional, Cinnamon Sugar
Chocolate Ganache, Strawberry Sauce
Caramel Syrup, White Chocolate Syrup
Fresh Strawberries, Toasted Coconut
Fruity Pebbles, Sprinkles
Crushed Oreos, Graham Crackers

16 per person

Late Night Stations

Open for 1 hour & available until midnight
Excluding bonfires

Chicken Tenders & Fries

Regular & Sweet Potato Fries
Ketchup, Honey Mustard, BBQ, Ranch

16 per person

Grilled Pizza

Three Cheese, Tomato Sauce, Mozzarella Blend, Basil
Classic Pepperoni, Tomato Sauce, Mozzarella Blend, Pepperoni
BBQ Chicken, Red Onion, Smoked Gouda-Mozzarella Blend

20 per person

Far East Takeout

Crab Stuffed Wonton
Vegetable Spring Roll
Grilled Thai Chicken Satay
Sweet Chile, Tamari Soy Sauce, Spicy Mustard
To Go Boxes & Chopsticks

22 per person

Slider

Choice of Three
Beef Slider, Aged Cheddar, Ketchup, Pickle
Chicken Parmesan, Mozzarella
BBQ Pulled Pork, Sweet & Sour Coleslaw
Meatball, Parmesan
Crab Cake, Crispy Bacon, Old Bay Aioli
Eggplant Parmesan

20 per person

Mac & Cheese

Traditional 3 Cheese
Queso
Buffalo
Chopped Bacon, Pepperoni, Ground Sausage, Chives
Jalapenos, Broccoli, Asparagus, Caramelized Onion
Tomato, Crushed Cheez-Its, Parmesan, Hot Sauce

18 per person

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