

Seaside Celebration

Cocktail Hour

Pricing is inclusive of Six Passed, Two Stationary Displays, Two Entrees and a Vegetarian, Ceremonial Cake & Dessert Station

Butler Passed

Choice of Six

Mini Salmon Slider
Old Bay Aioli

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

Cornmeal Crusted East Coast Oyster
House Bacon BBQ Sauce

Fig Flatbread
Caramelized Onion, Gorgonzola, Aged Balsamic

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

Chicken Skewer **GF/DF**
Lemon-Thyme, Roasted Garlic Aioli

Lobster & Bacon Corn Fritter
Mustard Dipping Sauce

Blue Cheese Short Rib Croquette
Smoked Onion Aioli

Baked Scallop
Pancetta-Sourdough Crumbs

Polenta Square **GF**
Three-Meat Ragu, Parmesan

Two Bite Lobster Roll
Brown Butter Aioli

Blackberry and Goat Cheese Crostini
Thyme-Infused Honey

Angus Beef Slider
Truffle Aioli, Shaved Parmesan, Arugula

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

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

Steak Tartar Taco
Wagyu Beef, Capers, Shallot, Honey Truffle Aioli

Mediterranean Grilled Lamb Lollipop **GF/DF**
Rosemary, Avocado Oil

*Spicy Tuna Tartar
Ahi Tuna, Crispy Rice, Caviar, Jalapeno

Coconut Shrimp
Curried Yogurt Sauce

Grilled Skirt Steak **GF/DF**
Chili-Lime, Avocado Salsa Verde

Thai Chicken Meatball
Coconut-Curry Sauce

Prosciutto Wrapped Melon **GF/DF**
Mint, Balsamic Syrup

Mushroom Mozzarella Sticks
Caramelized Onion Ranch

Chevre & Truffle Fritter
Jonah Crab, Oyster Sauce

Mac and Cheese Bite
Three Cheese, Bacon Jam

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

Stationary Displays

Raw Bar

3 pieces per person

Jumbo Chilled Shrimp

Tomato-Horseradish Sauce, Remoulade

*Local Oysters

Aged Sherry Mignonette, Lemon

*Littleneck Clams

Fresh Horseradish

New England Charcuterie & Cheese Board

Sliced Cured Meats, Champagne Pate

Local Artisan Cheeses

Pickled Carrots, Red Onions, Cauliflower

Gorgonzola Stuffed Olives

Garlic & Oregano Marinated Mushrooms

Grain Mustard, Truffle Honey, Fig Jam

Sliced Baguette, Caramelized Onion Focaccia

All prices are subject to an Administrative Fee and State & Local Taxes. Please inform us of any allergies.

*These items are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase the risk of foodborne illness. All menu items are nut free

GF-Gluten Free, DF-Dairy Free, V-Vegan. Menus and prices are valid for events occurring before 12/31/2024

Seaside Celebration

Plated Dinner

First Course

Choice of One

Grilled Romaine Salad

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

Baby Arugula Salad **GF**

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

Spinach Salad **GF**

Strawberries, Shaved Red Onion, Crumbled Goat
Cheese, Toasted Sunflower Seeds, Balsamic Vinaigrette

Sweet Gem Wedge Salad **GF**

Smoked Pancetta, Charred Corn, Red Onion, Tomato
Great Hill Blue Cheese, Buttermilk-Avocado Dressing

Burrata Salad **GF**

Roasted Peaches, Fig's, Prosciutto, Honeydew
Baby Arugula, Rosemary Honey

New England Clam Chowder

Native Clams, Light Cream, Thyme

Assorted Local Artisan Breads

Vermont Butter & Herb Oil

Entree

Highest entrée price will prevail when selecting two
and a vegetarian

Grilled Petit Filet & Butter Braised Local Lobster **GF**

Lemon Herb Risotto Cake, Broccolini, Lemon Butter
226

Petit Filet Mignon & Short Rib Wellington Ravioli

Roasted Carrot Purée, Spinach, Mushrooms
Truffle Parmesan Cream
220

Grilled Beef Tenderloin

Braised Spinach, Wild Mushroom Confit
Crushed Truffle Fingerling Potatoes, Red Wine Sauce
217

Seared Scallops

Wild Mushroom & Asparagus Risotto, Corn Cream Purée
Pea Shoots
214

Miso-Glazed Halibut

Roasted Pee Wee Potatoes, Smoked Ham & Pearl Onion Hash
Zucchini, Bacon Dashi Broth
204

Grilled Swordfish Steak

Chorizo-Herb Farro Risotto, Garlic Spinach
Roasted Tomato Coulis, Basil Oil
202

Pan Roasted Cod

Bacon-Corn Chowder, Wilted Kale, Littleneck Clams
Sour Dough Croutons, Smoked Paprika Oil
200

Seared Loch Duart Salmon

Spinach Cannelloni, Shaved Zucchini, Saffron Sauce
198

Seared Boneless Free-Range Chicken Breast

Bacon-Bourbon Jam, Roasted Fingerling Potatoes
Crispy Brussel Sprouts, Brown Butter Aioli
190

Lemon Ginger Tofu **V**

Sun-Dried Tomatoes, Grilled Artichokes, Lemon, Basil Pesto
170

Summer Vegetable Tart

Phyllo Dough, Grilled Summer Vegetables, Whipped Ricotta
Sun-Dried Tomato Pesto, Summer Greens, Tomato Vinaigrette
170

Dessert

Ceremonial Wedding Cake

Two-Tier Buttercream Designed Cake

Dessert Station

Choice of One

Sundae School Ice Cream Sundae Bar

Choice of Three Flavors

Dessert Platter

One Per Table or Station
Choice of Four

Tablesides Coffee & Tea Service Available

Tablesides Ordering "Entrée Only" will be an additional

\$25 per person with Menu Cards included

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