

# Spring-Summer

Seasonal Cuisine prepared from April 1st - September 15th

## 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

#### Crispy Four Cheese Sacchetti

Truffle Parmesan Cream

7

#### Polenta Square **GF**

Three-Meat Ragu, Parmesan

7

#### Jerk Chicken Eggroll

Red Onion, Mango, Cabbage, Avocado Crema

7

#### Blackened Jumbo Shrimp **GF/DF**

Avocado-Pineapple Salsa

7

#### Portobello Fries

Herbed Aioli

7

#### Hot Honey Chicken Bite

Cornbread Muffin, Mashed Potatoes

7

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

Scallions

8

#### Farmers Market Flatbread

Pesto, Sausage, Corn, Red Onion, Mozzarella, Tomato

8

#### Grilled Chili Lime Steak Taco

Roasted Tomato Salsa, Cotija, Red Onion

8

#### Chevre & Truffle Fritter

Jonah Crab, Oyster Sauce

8

#### Grilled Skirt Steak **GF/DF**

Chili-Lime, Avocado Salsa Verde

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

Items are all priced per piece

#### Chilled Roasted Atlantic Salmon **GF/DF**

Chili, Shallot, Cucumber Relish

7

#### Prosciutto Wrapped Melon **GF/DF**

Mint, Balsamic Syrup

7

#### Street Corn Parfait **GF**

Cotija Cheese, Lime, Cilantro, Sour Cream, Chili Powder

7

#### Lemon Poached Jumbo Shrimp **GF/DF**

House Cocktail Sauce

7

#### \*Beef Tenderloin Crostini

Horseradish Cream

7

#### 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 Taco **DF**

Wagyu Beef, Capers, Shallot, Honey-Truffle Aioli

10

#### Individual Charcuterie Board

Sliced Cured Meats, Local Artisan Cheese, Toasted Baguette

10

#### Two Bite Lobster Roll

Brown Butter Aioli

11

### Butler Passed ~ Vegetarian & Vegan

Items are all priced per piece

#### Grilled Mediterranean Flatbread

Naan, Red Pepper Hummus, Olives, Feta, Red Onion

7

#### Quinoa Arancini **GF**

Mozzarella, Smoked Tomato Jam

7

#### Grilled Watermelon Skewer **GF/V**

Chipotle, Lime, Mint

7

#### Blackberry and Goat Cheese Crostini

Thyme-Infused Honey

7

#### Falafel Bites **GF/V**

Spiced Chick Pea, Lemon Hummus, Parsley

7

#### Crispy Buffalo Cauliflower Wings **GF**

Buttermilk Ranch Sauce

7

#### Broccoli Tater Tots **GF/V**

Smoky Ketchup

7

#### Vegan "BLT" **V**

Coconut Bacon, Butter Lettuce, Tomato Jam

7

#### Zucchini Tortilla **GF**

Baby Arugula, Heirloom Tomato, Goat Cheese

7

#### Smoked Carrot Hot Dog **V**

Mango Avocado Salsa

7

#### Citrus Watermelon Bite **GF**

Goat Cheese, Lime Zest, Basil, Aleppo Pepper

7

#### Roasted Tomato Bisque

Mini Grill Cheese

7

#### Fig Flatbread

Caramelized Onion, Gorgonzola, Aged Balsamic

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, 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  
Gorgonzola Stuffed Olives  
Garlic & Oregano Marinated Mushrooms  
Grain Mustard, Truffle Honey, Fig Jam  
Sliced Baguette, 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 Jalapeño  
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

Peaches  
Arugula Pesto, Local Mozzarella, Balsamic Glaze

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

BBQ Chickpea  
Mashed Avocado, Roasted Cauliflower, Sriracha

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's  
*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 Chillies, 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

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

Spinach Salad **GF**

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

Mixed Greens Salad **GF**

Grilled Asparagus, Shaved Radish, Cherry Tomatoes, Corn, Blue Cheese, Dijon Vinaigrette

Burrata Salad (Pre-Set Option)

Heirloom Tomatoes, Basil Oil, Aged Balsamic, Toasted Focaccia

Baby Arugula Salad **GF**

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

Watermelon Salad **GF** (Pre-Set Option)

Arugula, Crumbled Feta, Cucumber, Red Onion, Mint, Honey-Lime Vinaigrette

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 Puree, King Oyster Mushrooms, French Beans, Red Onion Marmalade

126

10oz Grilled Black Angus New York Strip **GF**

Honey-Bacon Roasted Brussels Sprouts, Yukon Gold Gratin Potatoes, Aged Balsamic

122

Center Cut Ribeye **GF**

Smoked Pancetta, Fingerling Potato Hash, Sweet Corn Succotash, Roasted Garlic Butter

116

Tarragon Crusted 8oz Club Sirloin

Grilled Vegetables, Porcini Sacchetti, Port Wine Jus

112

Braised Boneless Short Rib **GF**

Truffle Polenta Cake, Garlic Spinach, Heirloom Baby Carrots, 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 **GF**

Wild Mushroom & Pea Risotto, Corn Cream Puree, Pea Shoots  
125

#### Grilled New England Lobster **GF**

Sweet Corn & Basil Risotto, Asparagus, 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 **DF**

Chorizo-Herb Farro Risotto, Garlic Spinach, Roasted Tomato Coulis, Basil Oil  
112

#### Pan Roasted Cod

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

#### Seared Loch Duart Salmon

Spinach Manicotti, Shaved Zucchini, Saffron Sauce  
98

#### Herb Roasted Natural Chicken **GF**

Garlic Scented Mashed Potatoes, Roasted Baby Carrots, Lemon Capers Sauce  
88

#### Seared Boneless Free-Range Chicken Breast **GF**

Bacon-Bourbon Jam, Roasted Potatoes, Fried Brussels Sprouts, Brown Butter Aioli  
88

#### Lemon Ginger Tofu **V**

Lemongrass Broth, Mushroom Speckled Rice, Basil  
75

#### Summer Vegetable Tart

Puff Pastry, Grilled Summer Vegetables, Whipped Risotto, Sun-Dried Tomato Pesto, Summer Greens, Tomato Vinaigrette  
75

#### Quinoa Stuffed Zucchini **GF**

Roasted Tomato, Red Onion, Chickpea, Artichoke Stuffing, Feta Cheese, Smoky Tomato Sauce  
75

#### Four Cheese Ravioli

Sun-Dried Tomatoes, Grilled Artichokes, Lemon, Basil Pesto  
75

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

**Tableside 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 Crumbles

### Cappuccino Torte

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

### Raspberry Bavarian

Vanilla Sponge Cake, Raspberry, Mint

### S'more Skillet

Toasted Marshmallow, Graham Cracker, Chocolate Sauce

### Orange Olive Oil Cake **DF**

Blueberry Jam, Grand Marnier Whipped Cream

### Coconut Panna Cotta **GF**

Passion Fruit Puree, Mango & Blueberries

### Chocolate Decadence **GF**

Coffee Crème Anglaise, Whipped Cream, Mint

### 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  
Cookiewich  
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