

# Clam Bake and Stations

Buffets & Stations are priced for 1 1/2 hours of service. Each additional 1/2 hour added will be charged at \$10 additional

## New England Clam Bake

New England Clam Chowder  
Oyster Crackers

Baby Greens **GF/DF**

Grape Tomatoes, Cucumber, Radish  
Carrot, Lemon Vinaigrette

Scallion Cornbread  
Pepper Jelly

Littleneck Clams **GF**

Clam-White Wine Broth

Beer Steamed Local Mussels **GF/DF**

Garlic, Onion, Parsley

Grilled Kielbasa **GF/DF**

BBQ Glazed Chicken Breast **GF/DF**

Steamed 1 1/4 lb. Local Lobster **GF/DF**

Roasted Red Bliss Potatoes **GF/DF**

Corn on the Cobb **GF**

Watermelon Wedges **GF/DF**

Classic Strawberry Shortcake

125 per person

## Enhancements

Caesar Salad

Focaccia Croutons, Parmesan

4 per person

1-1/2 lb Pound Local Lobster **GF/DF**

10 per person

Roasted 5oz Atlantic Salmon

18 per person

Slow Roasted Baby Back Pork Ribs **GF/DF**

12 per person

Club Cut Sirloin Steak **GF/DF**

20 per person

## Beach BBQ

Iceberg Wedge Salad **GF**

Oven Roasted Tomatoes, Bacon  
Red Onion, Blue Cheese Dressing

Baby Greens **GF/DF**

Grape Tomatoes, Cucumber, Radish, Carrot  
Lemon Vinaigrette

Grilled Summer Vegetables **GF/DF**

Rosemary, Aged Balsamic

Creamy Cole Slaw **GF**

Red Bliss Potato Salad **GF**

Corn, Red Pepper, Scallions, Mixed Herbs

Soft Rolls, Butter

Lemon Pepper Grilled Chicken Breast **GF/DF**

Swordfish Skewers **GF/DF**

Olive Caper Relish

Slow Roasted Pulled Pork **DF**

Texas Toast, House Pickles

Seasonal Fruit Salad **GF/DF**

Assorted Whoopie Pies

90 per person

## Enhancements

Beef Sliders

American Cheese, House Pickles

6 per piece

4oz Grilled Flank Steak **GF/DF**

Charred Scallions

10 per person

Lobster Slider

Micro Celery

12 per piece

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

# Clam Bake and Stations

## Taste of Wychmere

### Spinach Salad **GF**

Strawberries, Shaved Red Onion, Goat Cheese  
Toast Sunflower Seeds, Balsamic Vinaigrette

### Mediterranean Orzo Salad

Grilled Squash, Tomato, Basil, Olives

### Lobster Flatbread

Grilled Corn, Thyme, Zucchini  
Three Cheese Blend

### Oven Roasted Cracker Crusted Cod

Lemon Butter Sauce

### Pan Seared Crab Cake

House Remoulade

### Herbed Grilled Chicken Breast **GF/DF**

Charred Tomato Coulis

### Spaghetti

White Wine Clam Sauce, Garlic, Parsley

### Roasted Fingerling Potatoes **GF/DF**

Lemon Zest

### Broccoli **GF/DF**

Aged Balsamic

### Seasonal Fruit Tart

Apricot Glaze

### Red Velvet Whoopie Pie

Cream Cheese

### Chocolate Mousse Verrine

Raspberry

95 per person

## Gourmet Slider Bar

Simply White & Brioche Buns, Lettuce Wrap

\*Petite Angus Beef Burger **GF/DF**

Grilled Lemon-Pepper Chicken **GF/DF**

Pulled Pork, Bourbon BBQ **GF/DF**

Quinoa Burger **GF**

Caramelized Onions, Horseradish Spread

Blue Cheese Mousse, Chipotle Aioli

Bacon Jam, Tomato, Lettuce

Creamy Slaw, Ketchup, Mustard

Mayonnaise, Hot Sauce

House Pickles, Pepper Relish

Crispy Tots & Beer Battered Onion Rings

30 per person

## Gourmet Macaroni & Cheese

Classic Shells, Aged Cheddar Cheese

Campanelle, Gouda, Gruyere & Monterey Jack Cheese

Caramelized Onions, Applewood Smoked, Pepperoni

Bacon, Tomato, Scallions, Gorgonzola Cheese, Broccoli

Jalapenos, BBQ Sauce, Hot Sauce

25 per person

## Far East Station

Chicken & Pork Fried Dumplings

Grilled Thai Chicken Satay, Sweet Chili Sauce **GF/DF**

Spicy Crab Stuffed Wonton, Yuzu Dipping Sauce

Vegetarian Spring Rolls, Sweet & Sour Sauce

Kimchi Stir Fry Rice, Sesame Seeds **GF/DF**

Grilled Korean Short Ribs, Scallions **GF/DF**

35 per person

## Street Tacos

Pork Carnitas **GF/DF**

Chicken Tinga **GF/DF**

Carne Asada **GF/DF**

Crispy Baja Shrimp

Roasted Corn & Black Beans

Salsa Verde, Pico de Gallo

Shredded Cabbage,

Pickled Red Onion, Cotija, Cilantro

Chipotle Crema, Hot Sauce

36 per person

Guacamole & Smokey Tomato Salsa

GF Stone Ground Corn Tortilla Chips

4 per person

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## Soup

Choice of One

New England Clam Chowder  
Oyster Crackers

Lobster Bisque  
Brandy, Thyme

Sweet Corn & Leek Bisque  
Bacon, Crème Fraiche

Chilled Heirloom Tomato Gazpacho **GF/DF**  
Basil Oil

Chilled Watermelon Gazpacho **GF/DF**  
Olive Oil, Mint

Roasted Butternut Bisque **GF**  
Maple Crème Fraiche

10 per person

## Salad

Choice of Two

Served with Assorted Local Artisan Breads, Butter

Baby Arugula Salad **GF**  
Frisée, Roasted Chickpeas, Oven Roasted Tomato  
Parmesan Crisps, Lemon-Shallot Vinaigrette

Spinach Salad **GF**  
Strawberries, Shaved Red Onion, Crumbled Goat Cheese  
Toasted Sunflower seeds, Balsamic Vinaigrette

Grilled Asparagus **GF**  
Crumbled Goat Cheese  
Cracked Black Pepper, Raspberry Vinaigrette

Burrata Salad  
Oven Roasted Tomatoes, Aged Balsamic  
Focaccia

14 per person

## Pasta

Choice of Three

Penne Alfredo, Roasted Garlic Cream Sauce

Lobster Ravioli, Sherry Cream Sauce

Porcini Sacchetti, Spinach, Marsala Wine

Spinach Tortellini, Basil Pesto, Cured Tomatoes

Gnocchi, Short Rib & Kale Ragu, Parmesan

Gemelli, Sweet Italian Sausage, Fennel, Arugula **DF**

Spaghetti, 3 Meat Ragu, Pecorino Romano

Bucatini "Fra Diavolo", Scallops, Shrimp, Littlenecks

Spinach & Mushroom Ravioli  
Chicken, Tomato, White Wine

Orecchiette **DF/V**

Sun Dried Tomatoes, Zucchini, Asparagus, Basil

30 per person

**\*Gluten Free Dough Available upon request**

## Entrée

Grilled Swordfish Tips, Fennel, Lemon **GF/DF**  
26 per person

Cedar Roasted Salmon, Honey-Dijon Glaze **GF/DF**  
20 per person

Crispy Cod Cakes, Lemon-Caper Aioli  
20 per person

Rosemary Jumbo Shrimp Skewers, Garlic Oil **GF/DF**  
18 per person

Lemon-Parmesan Crusted Salmon, Charred Tomato  
20 per person

Roasted Cauliflower Steak, Basil Pesto **GF/DF**  
16 per person

Grilled Ratatouille Kabobs, Tomato, Goat Cheese **GF**  
18 per person

\*Petit Sirloin, Crispy Shallots, Vincotto **GF/DF**  
22 per person

\*Mediterranean Skirt Steak, Sun Dried Tomato Relish **GF/DF**  
22 per person

\*Grilled Steak Tips, Bourbon BBQ Glaze, Chives **GF/DF**  
24 per person

Seared Chicken Breast, Shallot Thyme Sauce **GF/DF**  
22 per person

Chicken Piccata, Lemon Caper Sauce  
22 per person

Grilled Lobster Tail, Lemon Butter **GF**  
Market Price

## Carving

\*Herb Marinated Beef Tenderloin, Horseradish Cream **GF/DF**  
32 per person

\*Choice Sirloin, Balsamic Onion Confit **GF/DF**  
27 per person

\*Slow Roasted Beef Rib Eye, Red Wine Jus **GF/DF**  
30 per person

\*Grilled Flank Steak, Chimichurri Sauce **GF/DF**  
24 per person

Pork Loin **GF/DF**

Rosemary-Orange Glaze, Cranberry Chutney  
22 per person

## Sides

Grilled Jumbo Asparagus, Aged Balsamic **GF/V**

Roasted Cauliflower, Lemon **GF/DF/V**

Green Beans, Herb-Garlic Butter **GF/V**

Oven Roasted Baby Carrots, Thyme **GF/V**

Yukon Whipped Potatoes **GF**

Herb Roasted Potato Wedges, Sea Salt **GF/DF/V**

Orzo Pilaf, Lemon, Rosemary **DF/V**

Salted Roasted Fingerling Potatoes, Parsley **GF/DF/V**

9 each, per person

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# Dessert Stations

## Dessert Platter

One Per Table or Station  
Choice of Four

Individual Strawberry Shortcakes  
Tiramisu Parfait  
Lemon Meringue Tarts  
Mint Chocolate Cake Truffle  
Boston Cream Pies  
Chocolate Pudding  
Cannoli's  
Seasonal Fruit Tarts  
Mini Cupcakes  
Tahitian Vanilla Cheesecake, Amarena Cherry  
Dulce de Leche Crème Puffs  
Toasted Coconut Cream Tartlets  
Ganache Meringues  
S'more Tarts  
Espresso Crème Brûlée  
Vanilla Panna Cotta  
Vegan Berry Tart **V**

24 per person

## Cupcakes

Choice of Three

Rocky Road  
Chocolate Cake & Buttercream, M&M's  
Marshmallows, drizzled with Caramel  
  
Red Velvet  
Red Devils Food Cake, Cream Cheese Frosting  
  
Cookies-n-Cake  
Chocolate Cake, Oreo Buttercream, Mini Oreo  
  
Salted Caramel Pretzel  
Chocolate Buttercream, Crushed Pretzels  
  
Banana Split  
Banana Cake, Vanilla Buttercream, Chocolate  
  
"Pina Colada"  
Pineapple Cake, Coconut Buttercream  
  
Black Forest  
Chocolate Cherry Cake, Cherry Buttercream  
  
Caramel Macchiato  
Vanilla Cake, Coffee-Caramel Buttercream  
Chocolate Shavings

## S'more

Graham Cracker Cupcake, Chocolate Buttercream, Toasted Marshmallow

## Neapolitan

Strawberry Cupcake with Vanilla, Chocolate & Strawberry Buttercream

16 per person

## Classic Pie Table

Choice of Three

Apple  
Boston Cream  
Chocolate Cream  
Cranberry Apple  
Key Lime  
Lemon Meringue  
Pecan  
Strawberry Rhubarb  
Wild Blueberry  
Whipped Cream & Vanilla  
Ice Cream

14 per person

## Donut Bar

Choice of Three

Raised & Cake Donuts  
Sour Cream  
Coconut  
Chocolate Glazed  
Cinnamon  
Powdered Sugar  
Boston Crème  
Lemon Filled  
Whoopie Crème  
Glazed Cruller  
Jelly Stick

12 per person

## Donut Kabobs

Cinnamon  
Powder Sugar  
Plain

7 per person

## Waffle Bar

Belgian Waffles Served Hot

Toppings:  
Fresh Seasonal Fruit  
Blueberry Jam  
Vermont Maple Syrup  
Chocolate Sauce  
Bourbon Whipped Butter  
Chocolate Chips  
Powdered Sugar  
Whipped Cream  
Honey

14 per person

## Sundae School Ice Cream

### Sundae Bar

Choice of Three

Black Raspberry  
Chocolate  
Chocolate Chip  
Coffee  
Coffee Oreo  
Cookie Dough  
Kahlua Chip  
Milky Way  
Mocha Chip  
Oreo Crunch  
Peach  
Strawberry  
Turtle  
Vanilla

Toppings:

Hot Fudge, Butterscotch, Strawberry Sauce  
Pretzels, Oreo Pieces, Chocolate Chips  
Mini M&M's, Sprinkles, Brownie Pieces  
Toasted Coconut, Mixed Berries  
Whipped Cream, Cherries, Swedish Fish

Choice of Cup or Sugar Cones

15 per person

## Seasonal Shortcake Bar

Fresh Seasonal Berries  
Powder Drop Biscuits  
Vanilla Pound Cake  
Chocolate Brownies  
Caramel Sauce, Chocolate  
Whipped Cream

12 per person

## S'more Station (Indoors Only)

Original, Raspberry, Vanilla. Citrus Marshmallows

Toppings:

Hershey's Chocolate  
Cookies & Cream Bars  
Cookie Butter  
Graham Crackers  
Dulce de Leche  
Chocolate Ganache  
Toasted Coconut  
Bacon  
Coco Puffs

15 per person

Tableside Coffee & Tea Service Accompanies all Stations

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