

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 1¼ 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 12/31/2025.

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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