

# Seaside Celebration

## Cocktail Hour

Pricing is inclusive of Six Passed, Two Stationary Displays, First Course, Two Entrees and a Vegetarian Ceremonial Cake, Dessert Station & Passed Late Night Snacks  
90 Minute Cocktail Hours will be charged at \$5 additional

### Butler Passed

Choice of Six

Mini Salmon Slider  
Old Bay Aioli

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

Chilled East Coast Oyster **GF/DF**  
Melon-Cucumber Salad, Sweet & Sour Aioli

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

Duck Confit Croquette  
Fennel Slaw

Baked Scallop  
Pancetta-Sourdough Crumbs

Crispy Calamari Taco  
Creamy Slaw, Sriracha Aioli, Cilantro

Two Bite Lobster Roll  
Brown Butter Aioli

Roasted Peach Crostini  
Burrata, Basil Pesto

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

\*Tuna Flatbread  
Scallion Pancake, Wasabi, Spicy Aioli, Watercress

Coconut Shrimp  
Curried Yogurt Sauce

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

Thai Chicken Meatball  
Coconut-Curry Sauce

\*Cod Ceviche **GF/DF**  
Passionfruit, Red Onion, Avocado, Cilantro Oil

Mushroom Mozzarella Sticks  
Caramelized Onion Ranch

Loaded Avocado Quesadilla **V**  
Roasted Vegetables, Black Beans, Cilantro

Mac and Cheese Bite  
Three Cheese, Bacon Jam

Watermelon Sashimi **GF/V**  
Toasted Sesame Seeds

### 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, Peppadew Peppers

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 12/31/2025.

# 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

#### Salted-Roasted Beet Carpaccio **GF**

Goat Cheese, Black Berries, Honey Ginger Vinaigrette  
Chervil

#### Burrata Salad **GF**

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

#### New England Clam Chowder

Native Clams, Light Cream, Thyme

#### Corn Chowder

Yukon Gold Potatoes, Fennel, Crisp Bacon, Chive Oil

#### Griddled Crab Cakes

Charred Squash Succotash, Roasted Red Pepper  
Gastrique, Arugula, Radish

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  
230

#### Petit Filet Mignon & Short Rib Wellington Ravioli

Roasted Carrot Purée, Spinach, Mushrooms  
Truffle Parmesan Cream  
224

#### Grilled Beef Tenderloin **GF**

French Beans, Wild Mushroom Confit  
Horseradish-Chive Twice Baked Potato, Red Wine Sauce  
219

#### Seared Scallops **GF**

Wild Mushroom & Asparagus Risotto, Corn Cream Purée  
Pea Shoots  
216

#### Miso-Glazed Halibut **GF/DF**

Roasted Pee Wee Potatoes, Smoked Ham & Pearl Onion Hash  
Zucchini, Bacon Dashi Broth  
208

#### Grilled Swordfish Steak

Chorizo-Herb Farro Risotto, Garlic Spinach  
Roasted Tomato Coulis, Basil Oil  
204

#### Pan Roasted Cod

Bacon-Corn Chowder, Wilted Kale, Littleneck Clams  
Sour Dough Croutons, Smoked Paprika Oil  
202

#### Seared Striped Bass **GF**

Mediterranean Style Quinoa, Roasted Vegetable Caponata  
Micro Salad  
198

#### Seared Boneless Free-Range Chicken Breast

Bacon-Bourbon Jam, Roasted Fingerling Potatoes  
Crispy Brussel Sprouts, Brown Butter Aioli  
192

#### 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

#### Coffee & Tea

Milk, Half & Half, Oat Milk, Sugars, Honey

### Passed Late Night Snacks

Choice of Two

**Tableside Ordering "Entrée Only" will be an additional**

**\$25 per person with Menu Cards included**

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