

Spring-Summer

Cocktail Hour

Seasonal Cuisine prepared from April 1st - September 13th

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

8

Mac and Cheese Bite

Three Cheese, Bacon Jam

7

Crispy Coconut Chicken

Mango-Pineapple Salsa

7

Crispy Four Cheese Sacchetti

Truffle Parmesan Cream

7

Polenta Square **GF**

Three-Meat Ragù, Parmesan

7

Jerk Chicken Taco

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

Farmers Market Flatbread

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

8

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

Scallions

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

Pork Belly Burnt Ends **GF**

House Made Pickled Watermelon Rind

8

Duck Confit Croquette

Fennel Slaw

9

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

Crispy Calamari Taco

Creamy Slaw, Sriracha Aioli, Cilantro

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

Roasted Peach Crostini

Burrata, Basil Pesto

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

Chilled East Coast Oyster **GF/DF**

Melon-Cucumber Salad, Sweet & Sour Aioli

8

Grilled Octopus Salad **GF/DF**

Lemon-Oregano Vinaigrette

8

*Cod Ceviche **GF/DF**

Passionfruit, Red Onion, Avocado, Cilantro Oil

8

*Tuna Poke Nachos

Wontons, Seaweed Salad, Marinated Cucumber, Avocado

9

*Tuna Flatbread

Scallion Pancake, Wasabi, Spicy Aioli, Watercress

10

*Sesame Tuna Sashimi **GF/DF**

Wasabi Aioli, Seaweed Salad, Pickled Ginger

10

*Caviar Cone

Oscietra Caviar, Waffle Cone, Herb-Parmesan Custard

10

*Steak Tartare Taco **DF**

Wagyu Beef, Capers, Shallot, Honey-Truffle Aioli

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

Watermelon Sashimi **GF/V**

Toasted Sesame Seeds

7

Loaded Avocado Quesadilla **V**

Roasted Vegetables, Black Beans, Cilantro

7

Falafel Bites **GF/V**

Spiced Chick Pea, Lemon Hummus, Parsley

7

Crispy Buffalo Cauliflower Wings **GF**

Buttermilk Ranch Sauce

8

Tofu Banh Mi Slider

Pickled Vegetables, Spicy Aioli

7

Vegan "BLT" **V**

Coconut Bacon, Butter Lettuce, Tomato Jam

7

Zucchini Tortilla **GF**

Baby Arugula, Heirloom Tomato, Goat Cheese

7

Plant Based Carne Asada **GF/V**

Chili-Lime, Avocado Salsa Verde

8

Corn Fritter

Parmesan, Scallions

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

Priced is based on 1 hour reception. Each additional 1/2 hour added will be charged at \$5

Artisanal Cheese & Seasonal Fruits

Chef's Selection of Regional Artisan Style Cheese
Balsamic Onion Jam, Honey, Horseradish Mustard
Grilled Breads, Assorted Crackers, Fresh Grapes
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
26 per person

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, Rosemary Focaccia
28 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

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 \$650 per 100 guests

30 day minimum notice required, based on availability
200 piece minimum required

*Black River Caviar

Serving Size is 1/2 teaspoon
Cape Cod Potato Chips, Blini
Crème Fraiche, Egg Whites & Yolks, Red Onion, Chives

Tradition Oscietra, 250-gram tin, 65 servings per tin 1,200

Royale Oscietra, 250-gram tin, 65 servings per tin 1,800

Imperial Oscietra, 250-gram tin, 65 servings per tin 2,500

Royale Oscietra, 500-gram tin, 130 servings per tin, 3,500

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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

Caesar Salad

Crisp Romaine, Homemade Croutons, Pecorino

Sundried Tomatoes, Caesar Vinaigrette

5 per person

Pastrami Carving Station

Deli Spicy Mustard, Whole Grain Mustard, Rye Bread

Half Sour Pickles, Local Swiss Cheese, Coleslaw

28 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 Chilies, 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

24 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

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**

Pickled Strawberries, Cucumber, Local Feta, Shaved Fennel, Honey-Thyme Vinaigrette

Salted-Roasted Beef Carpaccio **GF** (Pre-Set Option)

Goat Cheese, Black Berries, Honey Ginger Vinaigrette, Chervil

New England Clam Chowder

Native Clams, Light Cream, Thyme

Chilled Basil & Pea Soup

Sweet Corn Panna Cotta, Crispy Shallots, Bacon Oil, Micro Greens

Corn Chowder

Yukon Gold Potatoes, Fennel, Crisp Bacon, Chive Oil

Griddled Crab Cakes

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

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, Pickled Shallots, Truffle Parmesan Cream

130

Grilled Beef Tenderloin **GF**

Horseradish-Chive Twice Baked Potato, French Beans, Red Onion Marmalade

128

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

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

124

Center Cut Ribeye **GF**

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

118

Braised Boneless Short Rib **GF**

Truffle Polenta Cake, Garlic Spinach, Heirloom Baby Carrots, Red Wine Sauce

100

Pan Seared Scallops & Butter Braised Local Lobster **GF**

Creamy Polenta, Roasted Seasonal Root Vegetables, Lemon-Vanilla Emulsion

145

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Three Course Plated Dinner

Entrée

Pricing is inclusive of First Course, Entrée and Plated Dessert

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

Lemon Herb Risotto Cake, Broccolini, Lemon Butter
140

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
129

Seared Striped Bass **GF**

Mediterranean Style Quinoa, Roasted Vegetable Caponata, Micro Salad
116

Miso-Glazed Halibut **GF/DF**

Roasted Pee Wee Potatoes, Smoked Ham & Pearl Onion Hash, Zucchini, Bacon Dashi Broth
118

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
108

Seafood Stuffed Shrimp

Creamy Parmesan-Blistered Tomato Orzo, Griddled Zucchini Cake, Lemon
106

Seared Loch Duart Salmon

Spinach Manicotti, Shaved Zucchini, Saffron Sauce
98

Herb Roasted Natural Chicken **GF**

Bean & Thigh Confit Ragout, Swiss Chard, Marjoram
90

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

Bacon-Bourbon Jam, Roasted Potatoes, Fried Brussels Sprouts, Brown Butter Aioli
90

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 \$18 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

Chocolate Decadence **GF**

Coffee Crème Anglaise, Whipped Cream, Mint

Lemon Tiramisu

Lemon Syrup, Fresh Raspberries, Mascarpone Cream

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, Dulce De Leche
Mini Marshmallows, 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, Pepperoni
BBQ Chicken, Red Onion, Smoked Gouda-Mozzarella

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, Mozzarella

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