

Fall-Winter

Cocktail Hour

Seasonal Cuisine prepared from September 14th - December 31st

Butler Passed ~ Hot

Items are all priced per piece

Clam Chowder Shooter
House Made Oyster Cracker
7

Mini Stuffed Quahogs
Lemon
7

Carrot Taco **GF**
Curry Chicken, Arugula, Avocado Yogurt
7

Clam Chowder Bite
Sriracha Aioli
7

Mac and Cheese Bite
Three Cheese, Bacon Jam
8

Chicken Skewer **GF/DF**
Lemon-Thyme, Roasted Garlic Aioli
8

Thai Chicken Meatball **GF/DF**
Coconut-Curry Sauce
8

Mini Chicken Gyro
Tzatziki, Grilled Pita
8

Pulled Pork Slider
Pumpkin BBQ Sauce, Pickled Onions
8

Blackened Jumbo Shrimp **GF/DF**
Avocado-Pineapple Salsa
8

Hot Honey Chicken Bite
Cornbread Muffin, Mashed Potatoes
8

Fried Oyster
Bloody Mary Aioli, Pickled Jalapeno
8

Meatball Slider
Aged Provolone, San Marzano Tomatoes
8

Bolognese Flatbread
3 Meat Ragu, Mozzarella, Arugula, Basil
8

Clams Casino **GF**
Roasted Bell Peppers, Bacon, Lemon Parsley Butter
8

Grilled Mediterranean Skirt Steak **GF/DF**
Sun Dried Tomato Relish
8

Angus Beef Slider
Truffle Aioli, Shaved Parmesan, Arugula
8

Gourmet Grilled Cheese
Fig Jam, Crispy Bacon, Balsamic Onions, Gruyere
8

Crab Cake
Old Bay Tartar Sauce
9

Veal Meatball
Broccoli Rabe Pesto
9

Duck Croquette
Fennel Slaw
9

Crab Fried Rice **GF**
Soy-Ginger, Scallions, Cilantro, Lump Crab
9

Stuffed French Toast
Duck Bacon, Brie Cheese, Bourbon Maple Syrup
9

Lobster & Bacon Corn Fritter
Mustard Dipping Sauce
9

Baked Scallop
Pancetta-Sourdough Crumbs
10

Crispy Mediterranean Calamari
Olives, Tomato, Basil, Capers, Peppers, Sriracha Aioli
10

Mediterranean Grilled Lamb Lollipop **GF/DF**
Rosemary, Avocado Oil
11

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Cocktail Hour

Butler Passed ~ Cold

Items are all priced per piece

Deviled Egg **GF**

Humboldt Goat Cheese, Candied Bacon, Chives
7

Prosciutto Wrapped Artisan Greens **GF**

Dijon, Parmesan
7

Burrata Crostini

Bosc Pear, Mint, Orange-Honey
7

Lemon Poached Jumbo Shrimp **GF/DF**

House Cocktail Sauce
7

*Chilled Thai Beef Salad **GF/DF**

Cucumber Tomato, Red Onion, Cilantro-Lime Vinaigrette
8

Grilled Octopus Salad **GF/DF**

Lemon-Oregano Vinaigrette
8

Jerk Swordfish Bite **GF/DF**

Pickled Vegetable Escovitch
10

*Tuna Poke Nachos

Wontons, Seaweed Salad, Marinated Cucumber, Avocado
10

*Tuna Dog

Sesame Seed Roll, Mango Slaw, Ponzu, Sriracha Aioli
10

*Sesame Tuna Sashimi **GF/DF**

Wasabi Aioli, Seaweed Salad, Pickled Ginger
10

*Steak Tartare **DF**

Wagyu Beef, Capers, Shallot, Honey-Truffle Aioli
10

*Caviar Chip **GF**

Oscietra Caviar, House Potato Chip, Herb-Parmesan Custard
11

Two Bite Lobster Roll

Brown Butter Aioli
11

Lobster Taco **GF/DF**

Corn Tortilla, Avocado, Red Onion, Mango Salsa
11

Butler Passed ~ Vegetarian

Items are all priced per piece

Grilled Veggie Naan

Peppers, Spinach, Artichoke, Olives, Red Onion, Basil
7

Smoked Barrel-Aged Feta Mousse

Roasted Pepper Jelly, Basil, Tost Point
7

Shaved Brussel Sprout Toast

Lemon Ricotta, Golden Raisins
7

Watermelon Sashimi **GF/V**

Toasted Sesame Seeds
7

Loaded Avocado Quesadilla **V**

Roasted Vegetables, Black Beans, Cilantro
7

Roasted Marinated Olives **GF/V**

Lemon Hummus, Garlic, Fennel, Olive Oil
7

Vegan "BLT" **V**

Coconut Bacon, Butter Lettuce, Tomato Jam
7

Caesar Salad Arancini

Spinach, Parmesan
7

Plant Based Carne Asada **GF/V**

Chili-Lime, Avocado Salsa Verde
7

Zucchini Tortilla **GF**

Baby Arugula, Heirloom Tomato, Goat Cheese
7

Lentil Meatball **GF/V**

Smokey Romesco Sauce
7

Fig Flatbread

Caramelized Onion, Gorgonzola, Aged Balsamic
8

Roasted Pumpkin Bisque **GF/V**

Toasted Pumpkin Seeds
8

Mushroom Mozzarella Stick

Caramelized Onion Ranch
8

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Cocktail Hour Stationary Displays

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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, Roasted Asparagus, Tomato, Thyme Vinaigrette
Grilled Pita, Rosemary Focaccia
27 per person

New England Charcuterie & Cheese Board

Sliced Cured Meats, Champagne Pate
Local Artisan Cheeses
Pickled Carrots, Red Onions, Cauliflower
Stuffed Olives, Gorgonzola, Peppadew Peppers
Garlic & Oregano Marinated Mushrooms
Grain Mustard, Truffle Honey, Fig Jam
Sliced Banquettes, Rosemary Focaccia
32 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
36 per person

Seafood & Prosecco Bar

Valdo Prosecco & La Marca Prosecco Paired with

Choice of Three

*Tuna Tartar **DF**

Big Eye Tuna, Spicy Mango Vinaigrette, Crispy Wonton

Oyster Rockefeller

Spinach, Crème Fraiche, Parmesan-Panko Crust

Scallops & Bacon **GF**

Asparagus, Lemon Butter

Mussels on Half Shell **GF**

White Wine, Garlic, Chorizo Butter

30 per person

Raw Bar

We recommend 4 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

Oyster Shucker \$800 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 1,400

Royale Oscietra, 250-gram tin, 65 servings per tin 1,900

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

Bolognese

3 Meat Rau, Mozzarella, Pecorino, Arugula, Basil

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

Butternut Squash

Basil Pesto, Kale, Chicken Sausage, Ricotta

Prosciutto

Fig Jam, Caramelized Onions, Goat Cheese, Arugula

Four Cheese

Ricotta, Mozzarella, Blue Cheese, Parmesan, Garlic

***Gluten Free Dough Available upon request**

28 per person

Classic Soup Station

Choice of Three

New England Clam Chowder

House Made Oyster Crackers

Lobster Bisque

Crème Fraiche

Bacon Corn Chowder

Scallions

Roasted Tomato Bisque

Mini Grilled Cheese Bites

Scallop Chowder

Crispy Bacon

26 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

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

25 per person

Strolling Snacks

Choice of Two

House Guacamole, Stone Ground Corn Tortilla Chips **DF**

Caramelized Four Onion Dip, House Potato Chips **GF**

Classic Hummus, Naan Chips

Grilled Corn & Pineapple Salsa, Blue Corn Tortilla Chips **GF/DF**

Smokey Vegan "Chorizo" Dip, Cucumber & Carrot Sticks **V**

Lemon-Herb Feta, Toasted Pita Chips

18 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**

Roasted-Beets & Citrus Supremes, Whipped Ricotta, Citrus Vinaigrette

Baby Arugula Salad **GF**

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

Mediterranean Wedge Salad **GF** (Pre-Set Option)

Cured Olives, Cucumber, Green Pepper, Red Onion, Pearl Tomatoes, Barrel-Aged Feta, Avocado Vinaigrette

Spinach Salad **GF**

Roasted Apples, Toasted Pumpkin Seeds, Great Hill Blue Cheese, Apple Bacon Vinaigrette

Burrata Salad (Pre-Set Option)

Honey Caramelized Pear, Baby Arugula, Cured Ham, Toasted Ciabatta

New England Clam Chowder

Native Clams, Light Cream, Thyme

Griddled Crab Cakes

Roasted Butternut Squash Succotash, Roasted Garlic Aioli, 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, Truffle Parmesan Cream

135

Grilled Beef Tenderloin **GF**

Smoked Parsnip-Celery Root Puree, Asparagus, Wild Mushroom Dijon Sauce

138

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

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

130

Center Cut Ribeye **GF**

Smoked Pancetta, Sweet Potato Hash, Garlic Spinach, Thyme Jus

130

8oz. Club Cut Sirloin **GF**

Roasted Garlic-Parmesan Crust, Smashed Lemon Potatoes, Charred Kale, Dijon Sauce

126

Braised Boneless Short Rib **GF**

Truffle Polenta Cauliflower Torta, Roasted Root Vegetables, Red Wine Sauce

108

Braised Short Rib & Seared Sea Scallops **GF**

Crème Fraîche-Charred Scallions Mashed, Heirloom Baby Carrots, Horseradish Cream, Herb Oil

145

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Three Course Plated Dinner

Entrée

Pricing is inclusive of First Course, Entrée and Plated Dessert

Highest price prevails when selecting two entrees and a vegetarian entrée for the full guest count

Petit Filet Mignon & Butter Braised Local Lobster *GF*

Lemon Herb Risotto Cake, Broccoli, Lemon Butter
148

Petit New York Strip & Grilled Loch Duart Salmon *GF*

Chive-Yukon Potato Mash, Grilled Asparagus, Aged Balsamic, Lemon-Basil Sauce
132

Grilled Tuna *GF/DF*

Bigeye Tuna, Mediterranean Style Quinoa, Roasted Vegetable Caponata, Micro Salad
128

Miso-Glazed Halibut *GF/DF*

Roasted Pee Wee Potatoes, Smoked Ham & Pearl Onion Hash, Zucchini, Bacon, Dashi Broth
124

Grilled Swordfish Steak *DF*

Chorizo-Herb Farro Risotto, Garlic Spinach, Crispy Shallots, Basil Oil
115

Pan Roasted Cod

Bacon-Corn Chowder, Wilted Kale, Littleneck Clams, Sour Dough Croutons, Smoked Paprika Oil
112

Cod Milanese

Lemon Rice, French Beans, Apple-Fennel Salad, Basil Aioli, Capers
112

Seafood Stuffed Shrimp

Roasted Harvest Paella, Sautéed Spinach, Lemon Butter
110

Cedar Roasted Loch Duart Salmon *GF/DF*

Orange-Fennel-Radish Salad, Asparagus, Olive-Caper Relish, Tomato Oil
102

Herb Roasted Natural Chicken & Seafood Stuffed Shrimp

Gruyere-Zucchini Tart, Blistered Tomatoes, Chive Lemon Butter, Natural Jus
108

Seared Boneless Free-Range Chicken Breast *GF*

Whipped Sweet Potatoes, Caramelized Apple, Fennel Parsnip Ragù, Apple Cider Jus
95

Stuffed Pappardelle

Spinach & Ricotta Filling, House Bolognese, Parmesan, Basil
90

Mushroom Bolognese *DF/V*

Mixed Wild Mushrooms, Crushed Tomatoes, Herbs, Rigatoni
75

Butternut Squash Lasagna

Spinach, Caramelized Onions, Herb Ricotta, Roasted Garlic Nage
75

Roasted Cauliflower *GF/V*

Curried Quinoa Salad, Tahini Sauce
75

**Additional 3rd "Protein" entree 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 Crumbs

Cappuccino Torte

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

Apple & Cranberry Galette

Buttered Rum Caramel, Mint

Turtle Trifle

Chocolate Cake Crumble, White Chocolate Mousse, Caramel, Chocolate Sauce

Pumpkin Panna Cotta **GF**

Caramel Sauce, Spiced Whipped Cream

Chocolate Decadence **GF**

Coffee Crème Anglaise, Whipped Cream, Mint

Ginger Cake

Caramelized Pineapple, Crème Anglaise

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

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

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

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 8
Soft Pretzel Bites, Honey Mustard 8
French Fries, Ketchup **GF 8**
Franks in a Blanket, All Beef, Deli Mustard 8
Buttermilk Fried Chicken & Waffles, Hot Honey 8
3 Cheese Pizza 8
Bacon, Egg & Cheese Slider 8
Bone-In Buffalo Chicken Wings, Ranch **GF 8**
Mozzarella Sticks, Marinara 8
Truffle Butter Popcorn **GF 8**
Waffle Grilled Cheese, Aged Cheddar, Ham 8
BBQ Chicken Quesadilla, Chipotle Aioli 8
Cuban, Pork, Ham, Pickle, Swiss 8

Sweet Tooth

S'more Skewers **GF 8**
Traditional Ice Cream Sandwich 8
Mini Warm Cookies 8
French Toast Shooter, Bourbon Maple Syrup 8
Chocolate & Strawberries Cup **GF 8**
Traditional Whoopie Pie 8
Red Velvet Push Pop, Cream Filling 8
Individual Warm Waffle, Honey 8
S'mores Pizza, Crushed Graham Crackers 8

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
18 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
BBQ Chicken, Red Onion, Smoked Gouda-Mozzarella

18 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

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