

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

Clams Casino

Roasted Bell Peppers, Bacon, Lemon-Parsley Butter

Zucchini Tortilla *GF*

Baby Arugula, Heirloom Tomato, Goat Cheese

Fried Oyster

Bloody Mary Aioli, Pickled Jalapeno

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

Smoked Barrel-Aged Feta Mousse *GF*

Roasted Pepper Jelly, Basil

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

4 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

Roasted Marinated 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 12/31/2026.

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

Mediterranean Wedge Salad **GF**

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

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
240

Petit Filet Mignon & Short Rib Wellington Ravioli

Roasted Carrot Purée, Spinach, Mushrooms
Truffle Parmesan Cream
230

Grilled Beef Tenderloin **GF**

Crushed Potato Tart, Creamed Leeks, French Beans
Red Onion Marmalade
226

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

Crème Fraiche-Charred Scallion Mashed
Heirloom Baby Carrots, Horseradish Cream, Herb Oil
220

Grilled Tuna **GF**

Bigeye Tuna, Mediterranean Style Quinoa, Roasted Vegetable
Caponata Micro Salad
215

Miso-Glazed Halibut **GF/DF**

Roasted Pee Wee Potatoes, Smoked Ham & Pearl Onion Hash
Zucchini, Bacon Dashi Broth
213

Grilled Swordfish Steak

Chorizo-Herb Farro Risotto, Garlic Spinach
Roasted Tomato Coulis, Basil Oil
210

Pan Roasted Cod

Bacon-Corn Chowder, Wilted Kale, Littleneck Clams
Sour Dough Croutons, Smoked Paprika Oil
207

Seared Boneless Free-Range Chicken Breast

Bacon-Bourbon Jam, Roasted Fingerling Potatoes
Crispy Brussel Sprouts, Brown Butter Aioli
196

Roasted Cauliflower **GF/V**

Curried Quinoa Salad, Tahini Sauce
175

Summer Vegetable Tart

Phyllo Dough, Grilled Summer Vegetables, Whipped Ricotta
Sun-Dried Tomato Pesto, Summer Greens, Tomato Vinaigrette
175

Dessert

Ceremonial Wedding Cake

Two-Tier Buttercream Designed Cake

Tablesides Cake for full guest count including Dessert Station
will be additional \$11

Dessert Station

Choice of One

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 (Separate Menu)

**Tablesides Ordering "Entrée Only" will be an additional
\$25 per person with Menu Cards included**

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