



## ***WEDDING AND EVENT MENU 2020***

### ***STATIONARY PRESENTATIONS***

#### **Antipasto Display (GF)**

Cured Italian meats, cheeses, grilled vegetables & olives  
Served w/ sliced breads & crackers \$12pp

#### **International Cheese & Fruit Display (GF)**

Imported and domestic hard & soft cheeses w/ fresh fruit  
Served w/ assorted crackers \$10pp

#### **International Cheese & Vegetable Crudit  Display (GF)**

Imported and domestic hard & soft cheeses w/ garden fresh vegetables  
Served w/ a specialty dip accompanied by assorted crackers \$10pp

#### **Mediterranean Display**

Hummus, Tabbouleh, Vegetable Stuffed Grape Leaves, Cucumber, Feta Cheese & Olives  
Served w/ pita bread \$10pp

#### **Asian Dim Sum**

Steamed Baskets of Shrimp & Pork Dumpling, Spring Rolls, Grilled Chicken Satay,  
Crab Ragoon accompanied by soy sauce & sweet chili sauce \$13pp

#### **Grilled Cheese w/ Cream of Tomato Soup**

Cheddar & Sour Dough Bread  
\$150 per 50 pieces

#### **Pasta Station**

Cheese Tortellini w/ Shrimp & Scallops in an Alfredo Sauce  
Pasta w/ Assorted Grilled Vegetables in Pesto Marinara Sauce  
Caesar Salad Accompanied By Focaccia Rolls  
\$15pp minimum number of guests 50

#### **Carving Station**

Prime Roast Sirloin\*, Oven-Roasted Turkey & Honey-Glazed Ham  
Horseradish Cream Sauce, Cranberry Relish, Dijon Mustard & Rolls  
\$20pp minimum number of guests 50

***HOT HORS D' OEUVRES***

**ALL Prices Based On 50 Pieces**

**\*\*5 pieces per person recommended\*\***

- Sea Scallops** wrapped w/ Bacon \$205
- Coconut Shrimp** w/ Malibu Rum Sauce \$205
- Miniature Crab Cakes** w/ Remoulade \$205
- Chicken Satay** w/ Honey Mustard Sauce \$155 (GF)
- Sesame Chicken** encrusted w/ Sesame Seeds \$155
- Chicken and Cilantro Quesadillas** w/ Aged Cheddar Cheese \$155
- Buffalo Chicken Meatballs** \$175
- Mini Beef Sliders** \$205
- Pigs in a Blanket** \$165
- Beef Wellington** \$175
- Mini Reuben's** \$195
- Petite Lamb Chops\*** Baby Chops w/ Fresh Herb & Garlic \$220 (GF)
- Warm Bruschetta** of Plum Tomato, Mozzarella & Basil \$145
- Mushroom Puffs** \$155
- Brie & Raspberry in Phyllo** \$155
- Asian Vegetable Spring Rolls** w/ Sweet Chili Sauce \$155
- Spanakopita** Spinach & Feta Cheese enclosed in Phyllo Dough \$155
- Mini Caprese** Cherry Tomato, Mozzarella, Basil on a Skewer \$165 (GF)
- Parmesan Encrusted Asparagus** w/ Asiago in Phyllo Dough \$165

***COLD HORS D' OEUVRES***

- Sliced Tenderloin\*** served on a Marble Crouton \$165
- Smoked Salmon with Crème Fraîche** on a Red Bliss Potato Round \$165 (GF)
- Seared Yellow Fin Tuna with Wasabi\*** on Wonton Crisp \$205
- Lobster Salad** served on a Corn Cake \$215
- Lobster & Mango Salad** served w/ a lime cream & cilantro in a spoon \$2105(GF)

***RAW BAR***

- Shrimp Cocktail** \$205 (GF)
  - Oysters on the Half Shell\*** \$180 (GF)
  - Littleneck Clams on the Half Shell\*** \$160 (GF)
- All of the above accompanied by Fresh Lemon & Cocktail Sauce

**SUSHI (Minimum of 200 Pieces Required)**

California Rolls, Spicy Tuna Rolls, Salmon Rolls  
Pickled Ginger, Wasabi and Soy Sauce at \$5.00 per piece

## *Plated Dinner Menu*

**Please select one from each of these two courses**

### *APPETIZERS*

**New England Clam Chowder** creamy blend of Clams, Potatoes & Clam Broth

**Lobster Bisque** rich blend of lobster broth, light cream, fresh lobster meat & a hint of Brandy

**Soup du Jour** Italian Wedding, Butternut Bisque, Cream of Tomato

**Fresh Fruit** Cantaloupe, Honeydew Melon, Pineapple & Fresh Seasonal Berries

**Crab Cake** w/ a Remoulade **additional \$10 per person**

**Melon, Prosciutto & Fresh Mozzarella** w/ Basil & Fig Syrup **additional \$10 per person**

### *SALADS*

#### **Mixed Baby Field Greens**

Cucumber, Julienne Carrots & Cherry Tomatoes served w/ a Balsamic Vinaigrette

#### **Spinach & Chevre Salad**

Goat Cheese, Julienne Granny Smith Apples, Cranberries & Caramelized Pecans  
Served w/ a Poppy Seed Vinaigrette

#### **Traditional Caesar Salad**

Crisp Romaine Lettuce tossed w/ Caesar Dressing & Toasted Garlic Croutons

#### **Chopped Salad**

Chopped Iceberg w/ Diced Tomatoes, Red Onions, Crumbled Blue Cheese & Bacon  
Served w/ Chopped Dressing  
**Additional \$4 per person**

#### **Caprese Salad**

Fresh Mozzarella Cheese & Vine-Ripened Tomatoes  
Served w/ Balsamic Vinaigrette  
**Additional \$6 per person**

***ENTRÉE SELECTIONS***  
**Please select two entrees**

***SEAFOOD***

**Native Broiled Scrod \$55**

Lightly crusted w/ Buttery Herbed Crumbs w/ a Chive Beurre Blanc

**Potato Encrusted Scrod \$55**  
w/ Beurre Blanc

**Filet of Sole Francaise \$55**  
Parmesan Egg Batter in a Lemon Butter Sauce

**Pan Seared Atlantic Salmon Filet \$55**  
White Wine, Lemon & Caper Dill Sauce

**Quartet of Baked Stuffed Shrimp \$59**  
Jumbo Shrimp w/ Maine Crabmeat w/ Lemon Chive Butter Sauce

**Char-Grilled Swordfish \$59**  
Center Cut Steak w/ Olive Oil & Fresh Herbs w/ a Tomato Basil Beurre Blanc

**Pan Seared Halibut (Seasonal) \$63**  
**Not available for tasting in Fall or Winter months**  
Pineapple –Mango Salsa w/ Citrus Vinaigrette

**Baked Stuffed or Boiled Maine Lobster (Market Price)**  
One and a Half Pound Lobster w/ Crabmeat Stuffing

***MEATS***

**Prime Rib of Beef au Jus\* \$59**  
**Not available for tasting**  
Slow-Roasted w/ Cracked Black Pepper, Rosemary & Garlic  
Served w/ Au Jus

**Braised Short Rib \$61**  
100z Braised Short Rib w/ Pan Jus

**Char-grilled New York Sirloin\* \$61**  
A 12oz Center cut w/ a Dijon, Pepper & Merlot Reduction

**Filet Mignon\* \$69**  
Pan Seared 8oz Filet Mignon w/ Mushroom Ragout

## *POULTRY*

### **Roast Statler Breast of Chicken \$55**

#### **Sauce Options:**

**Marsala** Served w/ a Marsala Mushroom Sauce

**Piccata** Sautéed in White Wine, Capers & Lemon Juice

**Mediterranean** Olives, Artichokes, Peppers, Onions & Feta Cheese w/ White Wine Sauce

### **Chicken w/ Prosciutto & Smoked Mozzarella Cheese \$55**

Pan-seared chicken breast served w/ Marsala Sauce

### **Chicken Boursin \$55**

Herb & Crumb encrusted chicken breast w/ boursin cheese, baby spinach  
& roasted red pepper cream sauce

## *VEGETARIAN*

### **Mushroom Ravioli \$47**

Served w/ Seasonal Vegetables w/ a Roast Garlic Beurre Blanc

### **Butternut Squash Ravioli \$47**

Served w/ Seasonal Vegetables in a Sage Cream Sauce

### **Pasta Primavera \$47**

Sautéed Seasonal Vegetables w/ a Pesto Cream Sauce

## *DUET PLATES*

### **Pan Seared Filet Mignon\* and Grilled Marinated Shrimp Duet \$75**

6oz Filet w/ Mushroom Demi-Glace w/ Two Marinated Shrimp in a Scampi Sauce

### **Pan Seared Filet Mignon\* and Baked Stuffed Shrimp Duet \$75**

6oz Filet Mignon w/ Mushroom Demi-Glace w/ Two Crab Stuffed Shrimp

### **Pan Seared Filet Mignon\* and Steamed Lobster Tail \$77**

6oz Filet Mignon & Lobster Tail steamed to perfection

### **Pan-Seared Filet Mignon\* and Baked Stuffed Lobster Tail \$83**

6oz Filet Mignon & Half Lobster Tail w/ a Shrimp and Scallop Stuffing

***THE GRAND RECEPTION***  
**Minimum number of guests 75**

**BUTLERED HOT HORS D' OEUVRES**

Asian Vegetable Spring Rolls, Scallops Wrapped with Bacon  
Mini Crab Cakes, Petite Lamb Chops\*  
Spanakopita, Mushroom Puffs  
Chicken Satay, Chicken, Cilantro & Cheese Quesadillas

**CAPE COD RAW BAR**

Shrimp Cocktail  
Littleneck Clams on the Half Shell\*  
Oysters on the Half Shell \*  
Served with Cocktail Sauce & Fresh Lemon

**GARDE MANGER**

Imported & Domestic Cheeses Garnished w/ Fresh Fruit  
Antipasto Display w/ Cured Italian Meats, Cheeses, Grilled Vegetables, Gourmet Olives,  
Plum Tomatoes & Fresh Mozzarella w/ Fresh Basil & Balsamic Vinaigrette  
Accompanied by Sliced Baguettes & Crackers

**PASTA STATION**

Cheese Tortellini w/ Shrimp & Scallops in an Alfredo Sauce  
Pasta w/ Assorted Grilled Vegetables in Pesto Marinara Sauce  
Caesar Salad

**CAPE COD STATION**

Seafood Medley of Salmon, Scrod, Shrimp & Scallops  
Mussels & Steamers  
Roasted Potatoes & Seasonal Vegetables

**CARVING STATION**

Prime Roast Sirloin\*, Oven-Roasted Turkey & Honey-Glazed Spiral Ham  
Horseradish Cream Sauce, Cranberry Relish, Dijon Mustard & Fresh Rolls

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

**\$90 Per Person ++**

**\*Are served raw or medium rare. Consuming raw or undercooked shellfish, meats or eggs may increase your risk of food borne illness, especially if you have certain medical conditions**

***ENHANCEMENTS TO THE GRAND RECEPTION***

***CARVING STATION***

**You may substitute one of the following in place of ham, turkey or sirloin**

**Hoisin Glazed Pork Belly**

Served w/ Sweet Chili & Honey Mustard an additional **\$6 per person**

**Roast Beef Tenderloin\***

Served w/ a Béarnaise & Mushroom Bordelaise-an additional **\$10 per person**

**Roast Rack of Lamb\***

Served w/ a Minted Jus & Mint Jelly-an additional **\$12 per person**

***PASTA STATION***

**Substitute our Tortellini with one of the following:**

**Mushroom Ravioli** an additional \$6 per person

**Butternut Squash Ravioli** an additional \$6 per person

**Lobster Ravioli** an additional \$7 per person

**Potato Gnocchi** an additional \$7 per person

***CAPE COD STATION***

**You may substitute one of the following in place of the Seafood Medley**

**Chicken Boursin**

**Chicken Piccata**

**Chicken Marsala**

**Marinated Steak Tips**

***LATE NIGHT SNACKS***

**3oz Miniature Lobster Rolls (Market Price)**

**3oz Beef Sliders \$6pp**

**Corndog on a Stick \$5pp**

**Chicken Fingers \$6pp**

**Pizza \$6pp**

**Grilled Cheese Sandwich \$5pp**

**Cheese Quesadillas \$6pp**

**Buffalo Chicken Balls \$4pp**

**Soft Pretzels \$4pp**

**French Fries \$3pp**

**\*\*\*All of the above are accompanied by appropriate condiments\*\*\***



***DESSERT SELECTIONS TO ENHANCE YOUR RECEPTION***

**DIY S'MORES STATION**

Traditional Graham Crackers, Dark Chocolate Bars, Milk Chocolate Bars  
Peanut Butter Cups & Marshmallows  
\$8 per person ~ Minimum number of guests 50

**ICE CREAM SUNDAE STATION**

Choice of 2 Flavors:  
Vanilla, Chocolate or your favorite flavor  
Accompanied by the following toppings:  
Whipped Cream, Hot Fudge, Nuts, Jimmies, Coconut Flakes  
Oreo Pieces, M&M's & Peanut Butter Cups  
\$10 per person

**SWEETS DESSERT BAR**

Chocolate Chip Cookies \$3  
Peanut Butter Cookies \$3  
White Chocolate Macadamia w/ Cranberries Cookies \$3  
Chocolate Dipped Strawberries \$3  
Freshly Baked Brownies \$3  
Miniature Pastries \$4  
Whoopie Pies \$4  
Mini Cupcakes \$4  
Chocolate Truffles \$3  
Chocolate Dipped Marshmallows \$3  
French Macaroons \$4  
Coconut Macaroons \$3

**Chocolate Overload w/ Whipped Cream an additional \$6 per person**

**N.Y. Style Cheesecake w/ Seasonal Fresh Berries an additional \$6 per person**

**Key Lime Pie an additional \$6 per person**

**Warm Apple Tartlet w/ Whipped Cream an additional \$6 per person**

**Strawberry Shortcake w/ Fresh Berries & Whipped Cream an additional \$6 per person**