

WEDDING AND EVENT MENU 2022

STATIONARY PRESENTATIONS

Antipasto Display (GF)

Cured Italian meats, cheeses, grilled vegetables & olives
Served w/ sliced breads & crackers \$13pp

International Cheese & Fruit Display (GF)

Imported and domestic hard & soft cheeses w/ fresh fruit
Served w/ assorted crackers \$12pp

International Cheese & Vegetable Crudité Display (GF)

Imported and domestic hard & soft cheeses w/ garden fresh vegetables
Served w/ a specialty dip accompanied by assorted crackers \$12pp

Mediterranean Display

Hummus, Tabbouleh, Vegetable Stuffed Grape Leaves, Cucumber, Feta Cheese & Olives
Served w/ pita bread \$13pp

Asian Dim Sum

Steamed Baskets of Shrimp & Pork Dumpling, Spring Rolls, Grilled Chicken Satay,
Crab Ragoon accompanied by soy sauce & sweet chili sauce \$14pp

Grilled Cheese w/ Cream of Tomato Soup

Cheddar & Sour Dough Bread
\$150 per 50 pieces

3oz Miniature Lobster Rolls (Market Price)

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
\$21pp minimum number of guests 50

ALL Prices Based On 50 Pieces
****5 pieces per person recommended****

HOT HORS D' OEUVRES

- Sea Scallops** wrapped w/ Bacon \$210
- Coconut Shrimp** w/ Malibu Rum Sauce \$208
- Miniature Crab Cakes** w/ Remoulade \$208
- Chicken Satay** w/ Honey Mustard Sauce \$157 (GF)
- Sesame Chicken** encrusted w/ Sesame Seeds \$157
- Chicken and Cilantro Quesadillas** w/ Aged Cheddar Cheese \$157
- Buffalo Chicken Meatballs** \$178
- Mini Beef Sliders** \$208
- Pigs in a Blanket** \$168
- Beef Wellington** \$178
- Mini Reuben's** \$195
- Petite Lamb Chops*** Baby Chops w/ Fresh Herb & Garlic \$222 (GF)
- Warm Bruschetta** of Plum Tomato, Mozzarella & Basil \$145
- Mushroom Puffs** \$158
- Brie & Raspberry in Phyllo** \$158
- Asian Vegetable Spring Rolls** w/ Sweet Chili Sauce \$158
- Spanakopita** Spinach & Feta Cheese enclosed in Phyllo Dough \$158
- Parmesan Encrusted Asparagus** w/ Asiago in Phyllo Dough \$168

COLD HORS D' OEUVRES

- Sliced Tenderloin*** served on a Marble Crouton \$168
- Smoked Salmon with Crème Fraîche** on a Red Bliss Potato Round \$168 (GF)
- Seared Yellow Fin Tuna with Wasabi*** on Wonton Crisp \$208
- Lobster Salad** served on a Corn Cake \$218
- Lobster & Mango Salad** served w/ a lime cream & cilantro in a spoon \$210(GF)
- Mini Caprese** Cherry Tomato, Mozzarella, Basil on a Skewer \$168 (GF)

RAW BAR

- Shrimp Cocktail** \$207 (GF)
- Oysters on the Half Shell*** \$182 (GF)
- Littleneck Clams on the Half Shell*** \$162 (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**

3oz Miniature Lobster Rolls (Market Price)

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 \$7 per person

ENTRÉE SELECTIONS
Please select two entrees

SEAFOOD

Native Broiled Scrod \$58

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

Potato Encrusted Scrod \$58
w/ Beurre Blanc

Filet of Sole Francaise \$58
Parmesan Egg Batter in a Lemon Butter Sauce

Pan Seared Atlantic Salmon Filet \$58
White Wine, Lemon & Caper Dill Sauce

Quartet of Baked Stuffed Shrimp \$60
Jumbo Shrimp w/ Maine Crabmeat w/ Lemon Chive Butter Sauce

Char-Grilled Swordfish \$60
Center Cut Steak w/ Olive Oil & Fresh Herbs w/ a Tomato Basil Beurre Blanc

Pan Seared Halibut (Seasonal) \$65
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

Braised Short Rib \$62
100Z Braised Short Rib w/ Pan Jus

Char-grilled New York Sirloin* \$62
A 12oz Center cut w/ a Dijon, Pepper & Merlot Reduction

Filet Mignon* \$70
Pan Seared 8oz Filet Mignon w/ Mushroom Ragout

POULTRY

Roast Statler Breast of Chicken \$57

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 \$57

Pan-seared chicken breast served w/ Marsala Sauce

Chicken Boursin \$57

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

VEGETARIAN

Mushroom Ravioli \$48

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

Butternut Squash Ravioli \$48

Served w/ Seasonal Vegetables in a Sage Cream Sauce

Pasta Primavera \$48

Sautéed Seasonal Vegetables w/ a Pesto Cream Sauce

DUET PLATES

Pan Seared Filet Mignon* and Grilled Marinated Shrimp Duet \$76

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

Pan Seared Filet Mignon* and Baked Stuffed Shrimp Duet \$76

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

Pan Seared Filet Mignon* and Steamed Lobster Tail \$78

6oz Filet Mignon & Lobster Tail steamed to perfection

Pan-Seared Filet Mignon* and Baked Stuffed Lobster \$84

6oz Filet Mignon & Half Lobster 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 Ham
Horseradish Cream Sauce, Cranberry Relish, Dijon Mustard & Fresh Rolls

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

\$93 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 \$7 per person

Butternut Squash Ravioli an additional \$7 per person

Lobster Ravioli an additional \$8 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 Beef Sliders \$6pp

Corndog on a Stick \$5pp

Buffalo Chicken Meatballs \$4pp

Chicken Fingers \$6pp

Buffalo Chicken Fingers \$6pp

Pepperoni Pizza \$6pp

Cheese Pizza \$6pp

Grilled Cheese Sandwich \$5pp

Cheese Quesadillas \$5pp

Soft Pretzels \$4pp

French Fries \$3pp

Tater Tots \$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
\$9 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
\$12 per person

SWEETS DESSERT BAR

Chocolate Chip Cookies \$4
Peanut Butter Cookies \$4
White Chocolate Macadamia w/ Cranberries Cookies \$4
Chocolate Dipped Strawberries \$4
Freshly Baked Brownies \$4
Miniature Pastries \$5
Whoopie Pies \$6
Mini Cupcakes \$5
Chocolate Truffles \$3
Chocolate Dipped Marshmallows \$4
French Macaroons \$5
Coconut Macaroons \$4

Chocolate Overload w/ Whipped Cream **an additional \$8 per person**
N.Y. Style Cheesecake w/ Seasonal Fresh Berries **an additional \$8per person**
Key Lime Pie **an additional \$7 per person**
Warm Apple Tartlet w/ Whipped Cream **an additional \$7 per person**
Strawberry Shortcake w/ Fresh Berries & Whipped Cream **an additional \$7 per person**