



WEDDING AND EVENT MENU

*The selections on this menu include a variety of appetizers, salads, entrées and desserts.
Please select one from each of the three courses to custom design your menu.*

APPETIZERS

Traditional 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 \$9 per person**

Melon, Prosciutto & Fresh Mozzarella w/ Basil & Fig Syrup **additional \$9 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, Sundried 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 Lettuce w/ Diced Tomatoes, Red Onions, Crumbled Blue Cheese & Bacon
Served w/ Chopped Dressing
Additional \$3 per person

Caprese Salad

Fresh Mozzarella Cheese & Vine-Ripened Tomatoes
Served w/ Balsamic Vinaigrette
Additional \$5 per person

ENTRÉE SELECTIONS

SEAFOOD

Native Broiled Scrod \$54

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

Potato Encrusted Scrod \$54

w/ Beurre Blanc

Filet of Sole Francaise \$54

Parmesan Egg Batter in a Lemon Butter Sauce

Pan Seared Atlantic Salmon Filet \$54

White Wine, Lemon & Capers Dill Sauce

Quartet of Baked Stuffed Shrimp \$58

Jumbo Shrimp w/ Maine Crabmeat w/ Lemon Chive Butter Sauce

Char-Grilled Swordfish \$58

Center Cut Steak w/ Olive Oil & Fresh Herbs w/ a Tomato Basil Beurre Blanc

Pan Seared Halibut \$62

*Pineapple –Mango Salsa w/ Citrus Vinaigrette
(Seasonal)*

Baked Stuffed or Boiled Maine Lobster (Market Price)

One and a Half Pound Lobster w/ Crabmeat Stuffing

MEATS

Prime Rib of Beef au Jus* \$58

*Slow-Roasted w/ Cracked Black Pepper, Rosemary & Garlic
Served w/ Au Jus*

Braised Short Rib \$60

100z Braised Short Rib w/ Pan Jus

Char-grilled New York Sirloin* \$60

A 120z Center cut w/ a Dijon, Pepper & Merlot Reduction

Filet Mignon* \$68

Pan Seared 8oz Filet Mignon w/ Mushroom Ragout

POULTRY

Roast Statler Breast of Chicken \$54

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 \$54

Pan-seared chicken breast served w/ Marsala Sauce

Chicken Boursin \$54

Herb & Crumb encrusted chicken breast w/ boursin cheese, baby spinach

& roasted red pepper cream sauce

VEGETARIAN

Mushroom Ravioli \$46

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

Butternut Squash Ravioli \$46

Served w/ Seasonal Vegetables in a Sage Cream Sauce

Pasta Primavera \$46

Sautéed Seasonal Vegetables w/ a Pesto Cream Sauce

DUET PLATES

Pan Seared Filet Mignon* and Grilled Marinated Shrimp Duet \$74

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

Pan Seared Filet Mignon* and Baked Stuffed Shrimp Duet \$74

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

Pan Seared Filet Mignon* and Steamed Lobster Tail \$76

6oz Filet Mignon & Lobster Tail steamed to perfection

Pan-Seared Filet Mignon* and Baked Stuffed Lobster Tail \$82

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

HOT HORS D' OEUVRES

ALL Prices Based On 50 Pieces

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

Sea Scallops wrapped w/ Bacon \$200

Coconut Shrimp w/ Sweet Chili Sauce \$200

Miniature Crab Cakes w/ Remoulade \$205

Chicken Satay w/ Honey Mustard Sauce \$150 (GF)

Sesame Chicken encrusted w/ Sesame Seeds \$150

Chicken and Cilantro Quesadillas w/ Aged Cheddar Cheese \$150

Buffalo Chicken Meatballs \$170

Mini Beef Sliders \$200

Pigs in a Blanket \$160

Beef Wellington \$170

Mini Reuben's \$190

Petite Lamb Chops* Baby Chops w/ Fresh Herb & Garlic \$215 (GF)

Warm Bruschetta of Plum Tomato, Mozzarella & Basil \$140

Mushroom Puffs \$150

Brie & Raspberry in Phyllo \$150

Asian Vegetable Spring Rolls w/ Sweet Chili Sauce \$150

Spanakopita Spinach & Feta Cheese enclosed in Phyllo Dough \$150

Mini Caprese Cherry Tomato, Mozzarella, Basil on a Skewer \$160 (GF)

Parmesan Encrusted Asparagus w/ Asiago in Phyllo Dough \$160

COLD HORS D' OEUVRES

Sliced Tenderloin* served on a Marble Crouton \$160

Smoked Salmon with Crème Fraîche on a Red Bliss Potato Round \$160 (GF)

Seared Yellow Fin Tuna with Wasabi* on Wonton Crisp \$200

Lobster Salad served on a Corn Cake \$210

Lobster & Mango Salad served w/ a lime cream & cilantro in a spoon \$210 (GF)

RAW BAR

Shrimp Cocktail \$200 (GF)

Oysters on the Half Shell* \$175 (GF)

Littleneck Clams on the Half Shell* \$155 (GF)

All of the above accompanied by Fresh Lemon & Cocktail Sauce

SUSHI

California Rolls, Spicy Tuna Rolls, Salmon Rolls

Pickled Ginger, Wasabi and Soy Sauce at \$5.00 per piece

(Minimum of 200 Pieces Required)

STATIONARY PRESENTATIONS

Antipasto Display (GF)

A Deluxe Selection of Cured Italian Meats, Cheeses, Grilled Vegetables & Gourmet Olives accompanied by Sliced Breads & Crackers \$10.00 per person

Domestic Cheese & Fruit Display (GF)

A gourmet selection of imported and domestic hard & soft cheeses accompanied by assorted crackers & garnished w/ fresh fruit \$9.00 per person

Domestic Cheese & Vegetable Crudit  Display (GF)

Imported and domestic hard and soft cheeses w/ a colorful array of garden fresh vegetables served w/ a specialty dip accompanied by assorted crackers \$9.00 per person

Mediterranean Display

Hummus, Tabbouleh, Vegetable Stuffed Grape Leaves, Sliced Cucumber, Feta Cheese & olives accompanied w/ pita bread \$8 per person

Asian Dim Sum

Steamed Baskets of Shrimp & Pork Dumpling, Spring Rolls, Grilled Chicken Satay, Crab Ragoon accompanied by soy sauce & sweet chili sauce \$12 per person

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

\$14pp minimum number of guests 50

Carving Station

Prime Roast Sirloin, Oven-Roasted Turkey & Honey-Glazed Ham*

Horseradish Cream Sauce, Cranberry Relish, Dijon Mustard & Rolls

\$18pp minimum number of guests 50

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

Chicken Satay

Mushroom Puffs

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

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 \$9 per person

Roast Rack of Lamb*

Served w/ a Minted Jus & Mint Jelly-an additional \$10 per person

PASTA STATION

Substitute our Tortellini with one of the following:

Mushroom Ravioli an additional \$5 per person

Butternut Squash Ravioli an additional \$5 per person

Lobster Ravioli an additional \$6 per person

Potato Gnocchi an additional \$6 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

***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**

LATE NIGHT SNACKS

3oz Miniature Lobster Rolls (Market Price)

3oz Beef Sliders \$6pp

Corndog on a Stick \$5pp

Chicken Fingers \$5pp

Pizza \$5pp

Grilled Cheese Sandwich \$5pp

Cheese Quesadillas \$5pp

Buffalo Chicken Balls \$4pp

Soft Pretzels \$3pp

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, Hershey's Dark & Milk Chocolate Bars
Peanut Butter Cups and Marshmallows
\$7 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 and Peanut Butter Cups

\$9 per person

SWEET'S DESSERT BAR

Chocolate Chip Cookies \$2 each

Peanut Butter Cookies \$2 each

White Chocolate Macadamia w/ Cranberries Cookies \$2 each

Chocolate Dipped Strawberries \$3 each

Freshly Baked Brownies \$3 each

Miniature Pastries \$3.25

Whoopie Pies \$3.50

Mini Cupcakes \$3.75

Chocolate Truffles \$2.75

Chocolate Dipped Marshmallows \$2.50

French Macaroons \$3.50

Coconut Macaroons \$3.00

Chocolate Overload w/ Whipped Cream an additional \$5 per person

N.Y. Style Cheesecake w/ Seasonal Fresh Berries an additional \$5 per person

Key Lime Pie an additional \$5 per person

Warm Apple Tartlet w/ Whipped Cream an additional \$5 per person

Strawberry Shortcake w/ fresh berries & whipped cream an additional \$5 per person