



# CATERING MENU

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Sales Office: Toll Free 1-800-252-6858

[www.nantucketinn.net](http://www.nantucketinn.net)



*Nantucket is home to some of the best food and dining establishments anywhere.*

*Whatever your taste and no matter your budget, you'll find the spot that is perfect for your group. And most are within walking distance of our convenient and complimentary shuttle service.*

*The Nantucket Inn is pleased to be partnered with three of the island's favorite restaurants.*

**A.K. Diamond's**  
*steaks, seafood, and spirits*

**A.K. Diamonds**, just steps away at 16 Macy's Lane, serves fine steaks and the freshest seafood, all in a relaxed family setting.

**QUEEQUEG'S**

**Queequeg's**, aptly named for the Moby-Dick character and located in the heart of downtown at 6 Oak Street, an island style bistro featuring American fare with an emphasis on seafood.

**TOWN**

**Town**, at 4 East Chestnut Street, adjacent to and sharing an outdoor patio and bar with Queequeg's and featuring a unique global mix of culinary tastes and styles including special sushi rolls.

On-site catering is also available in one of our function rooms or Mom's dining room. Our sales staff will be happy to work with you to ensure the proper venue for every event.

Not all menus are available at all locations.  
Changes to final guarantees may affect menus and service locations.  
Surcharges may apply.

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## BREAKFAST OPTIONS

### THE CONTINENTAL

Assorted Chilled Juices  
Presentation of Breakfast Pastries  
Coffee, Tea and Brewed  
Decaffeinated Coffee

### MOM'S BREAKFAST

*Mom's Restaurant serves a  
Bountiful Breakfast Buffet each morning.  
Private service is also available  
within the dining room.*

## MEETING BREAK SERVICE

*Break items are priced for a limited time period and do not include refresh service.*

### ***A la carte Snack Options***

Yogurt with Fruit and Granola

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Fresh Whole Fruit

.....

Sliced Fresh Fruits

.....

Assorted Baked Goods

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Bagels with Cream Cheese and Butter

.....

Cookies and Brownies

.....

Granola Bars (2 Each)

.....

Assorted Mini Candy Bars & Mints

.....

Individual Bags of Chips, Pretzels or Popcorn (pick 2, 2 each)

### ***Beverage Break Package***

Perfect anytime of the day Coffee, Tea and Decaffeinated Coffee, Assorted Fruit Juices and Assorted Soft Drinks

### ***A la carte Beverage Selections***

Assorted Soft Drinks

Bottled Water

Coffee, Tea, and Decaffeinated Coffee

Nantucket Nectars

Assorted Fruit Juices

### ***Specialty Break Suggestions***

Sweet tooth

Cookies and Brownies

Coffee, Tea, Decaffeinated Coffee

Milk

Healthy Choice

Yogurt with Granola

Sliced Fresh Fruit

Bottled Water

## BOX LUNCHES

*Perfect for recreation days or on the ferry ride home.*

### ***Surfside***

*Choice of One Sandwich*

Tuna Salad Roll Up

or

Ham and Swiss Roll Up

or

Turkey and Swiss Roll Up

Fresh Fruit

Cookie

Potato Chips

Bottled Water

### ***Miacomet***

*Choice of One Sandwich*

Turkey BLT Roll-Up

or

Roast Beef, Cheddar, and Horseradish Sauce Roll Up

Pasta Salad

Fresh Fruit

Cookie

Potato Chips

Bottled Water

### ***Pocomo***

Lobster Salad Roll

Pasta Salad

Potato Chips

Fresh Fruit

Cookie

Bottled Water

## LUNCHEON

*The following selections are designed for service in a private dining room.*

### ***RD's Special***

(Minimum of 20 people)

Caesar Salad

Pesto Parmesan Salmon

or

Pulled Pork Quesadilla

or

Herb Roasted Chicken Breast

Appropriate Sides

Individual Chocolate Cake

Coffee, Tea and Decaf

## LUNCHEON DELI BUFFET

(Minimum of 15 people)

Sliced Deli Meat and Cheeses

Condiments

Marinated Vegetable Salad

Potato Chips

Assorted Soft Drinks

Assorted Breads and Rolls

Pasta Salad

Lettuce and Sliced Tomatoes

Cookies




## APPETIZER MENU


(Minimum of 15 people)

*Items below have a minimum of 24 pieces*

### ***Seafood Bites***

- Tuna tartar & seaweed salad spoons topped with ginger tabico
  - Curry mussels in the half shell
  - Seared scallops in the half shell topped with pineapple salsa
  - Sesame Seared tuna thin sliced and served on a wasabi dusted pita
  - Lobster salad canape
  - Crab salad canape
  - Shrimp salad served in phyllo cup and topped with a lemon vinaigrette
  - Poach salmon canape topped with hazelnut and honey dill butter
  - Mini lobster quesadilla stuffed with fresh lobster meat, green onions, jalapenos, tomatoes and mozzarella
  - Mushrooms stuffed with lobster and herb cream cheese
  - Yellow fin tuna tartar served on top of a com tortilla topped with homemade salsa
  - Pan seared sea scallops served on top of a corn tortilla topped with homemade salsa
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### ***Vegetarian Bites***

- Caprese skewers topped with a sweet balsamic drizzled
  - Zucchini stuffed with sauteed mushrooms, fresh herbs and goat cheese
  - Mushrooms stuffed with spinach, caramelized onions, roasted peppers and Boursin cheese
  - Homemade vegetable spring rolls with our homemade hoisin dipping sauce
  - Pear and blue cheese crostinis topped with fresh honey drizzle
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### ***Meat Bites***

- Jerk chicken satay with a pineapple dipping sauce
- Beef, mushroom and gorgonzola wontons
- Braised pork and caramelized onion wontons
- Miniature soft taco filled with hoisin roasted duck and napa slaw
- Lamb lollipops seared and served with a goat cheese and mint cream sauce
- Beef tenderloin and mushrooms crostini topped with onion relish
- Pork tenderloin crostini topped with an apple relish and a balsamic drizzle

### ***Large Display Appetizers***

- Hand Carved Crudites Arrangement with a light dip, sized to serve 60 people
  - Large Hand Carved Fruit Basket, this is our signature item, a real show stopper with fruit to serve 60 people
  - Cheese board to serve 60 people including baguette and crackers
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*If food for hors d'oeuvre party is less than \$500.00  
A fee may apply.*



## SMALL PLATES MENU

(Minimum of 15 people)

*Four appetizers and one selection from each category below*

### ***Salad course***

Baby greens with carrots, cucumbers, cranberries and blue cheese with homemade balsamic vinaigrette

Baby Arugula with pears, pine nuts and goat cheese, ruby red grapefruit and homemade grapefruit vinaigrette

Crispy romaine with homemade croutons, shaved parmesan and homemade Caesar dressing

### ***Fish Course***

Grilled halibut: fresh halibut topped with herbs and grilled, served with jasmine rice and topped with root vegetable salad

Pan seared salmon: fresh salmon, spice rubbed and pan seared and served with mango salsa, ginger brown rice and grilled seasonal vegetables

Baked stuffed shrimp: two jumbo shrimp stuffed with lobster and served with a citrus honey dill cream sauce, risotto cake and seasonal vegetables

### ***Meat Course***

Grilled beef tenderloin served with asparagus, Caribbean potato salad and homemade steak sauce

Twin lamb chops grilled and served with rosemary mint aioli, au gratin potato and seasonal vegetables

Grilled pork tenderloin served with grilled pineapple salsa, grilled polenta and seasonal vegetables

### ***Dessert***

Chef's choice, coffee and tea selections

## TAPAS BUFFET MENU

(Minimum of 15 people)

*Items are set up at stations throughout the room. Guests are assisted in creating their plates.*

Jerk Chicken Satay - Grilled jerk seasoned chicken skewers with mango dipping sauce accompanied by broccoli slaw

Duck Taco Bar - Shredded duck with hoisin sauce, napa slaw and diced tomatoes in soft, warm flour tortillas

Sliders and Truffle Frites - Handmade lamb and vegetarian sliders served on English Muffins and accompanied by shoestring truffle fries

Skewered Caprese Salad - Fresh tomatoes, mozzarella, and basil skewered and drizzled with a sweet balsamic reduction

Grilled Vegetable and Orzo Salad - seasonal grilled vegetables and orzo tossed with a light vinaigrette and goat cheese

Lamb Lollipops - Fresh mint and rosemary marinated lamb pops served with a goat cheese mint dipping sauce

Handmade Peirogi - Traditional Polish vegetarian dumplings, boiled and then browned in butter served warm with sauerkraut on the side

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A fee may apply.*



## **CLASSIC DINNER MENU**

(Minimum of 15 people)

*Group dinners designed for a private dining area*

### ***Salads***

(Choice of One)

Garden Salad - Fresh baby greens, carrots, tomatoes, red onions, pecans and seasonal fruit tossed with homemade Balsamic Vinaigrette

Caesar Salad - Freshly chopped Romaine with croutons and homemade creamy Caesar dressing, garnished with a generous curl of Asiago cheese

Beet and Spinach Salad - Yellow roasted beets julienne tossed with baby spinach and a cherry vinaigrette

### ***Entrees***

(Choice of One)



Grilled Summer Vegetable Penne - Summer vegetables grilled and tossed with garlic, herbs and olive oil and topped with crumbled goat cheese

Vegetable Lasagna - Zucchini, summer squash and sun dried tomatoes layered with ricotta, tomato sauce and fresh mozzarella

Spice Rubbed Salmon - A generous fillet of Salmon pan seared and served with a fresh mango Salsa

Pineapple Chicken - Bone-in chicken breast, grilled with a pineapple bar-b-que sauce

Curry Dusted Chicken - Pan roasted chicken breast dusted with curry and served with a coconut curry cream sauce

Roasted Sirloin - Beef sirloin sliced and served with a red wine au jus

Grilled Tenderloin- Beef tenderloin served with a port wine mushroom sauce

Lobster and Cheese Ravioli - Ravioli stuffed with lobster and cheese served with a light tomato basil cream sauce

### ***Desserts***

Homemade Ice Cream Sandwiches with Brownies and Chocolate Chip Cookies

Fruit Basket

Coffee & Tea Selections





## **BASIC BBQ MENU**

(Minimum of 15 people)

*Designed for a private dining area*

*Served Buffet Style*

### ***Starters and Sides***

New England Style Clam Chowder

Home-style Baked Beans

Red Bliss Potato Salad - Cooked Egg, Green Peas, Parsley, Lightly Dressed with Sour Cream, Dijon & Mayo

Roasted Vegetables

Orzo Salad with Goat Cheese and Champagne Vinaigrette

Green Salad

Broccoli Slaw

### ***Mains***

Slow Cooked Pulled Pork on Onion Rolls with Pineapple Barbeque Sauce

Jerk Barbeque Chicken

Burgers

Crab cake Slider, Dijonnaise Sauce

### ***Dessert***

Cookies

Fruit Carving

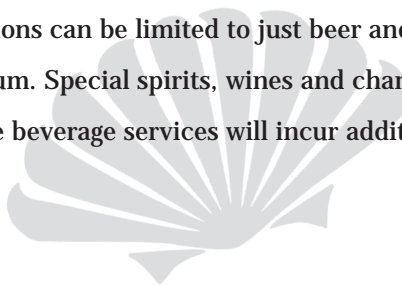


## **COCKTAIL RECEPTIONS**

Cocktail receptions can be planned to satisfy any need or budget. Open bar pricing works best for larger parties and sets a fixed price per person per hour. Consumption bar pricing works better for smaller groups and, as is implied, is based on consumption.

Selections can be limited to just beer and wines or include a complete bar at different pricing levels -house, call or premium. Special spirits, wines and champagnes are available by request.

Private beverage services will incur additional fees for when sales fail to meet a specific level.







## FOOD AND BEVERAGE POLICIES

### *Guarantees*

A final guarantee is required 72 hours prior to the function. This guarantee or the actual served, which ever is greater, will be charged. In order to aid in seating, the Nantucket Inn will set for 5% over the guaranteed number, unless your count reaches maximum allowances for the room.

### *Pricing*

Prices will be confirmed 90 days prior to the function.

All prices are subject to 7.0% Massachusetts state and local meals tax and 18% service charge.

Package rate plans may require some menu items to be eliminated or available only at an additional charge.

### *Selection of Menu*

These menu options are suggested for your consideration. If you prefer, our Catering Department will be pleased to tailor a menu to your desire.

Before placing your order please inform the staff if anyone in your party has a food allergy.

Not all menus are available at all locations.

Menu selections, room requirements and other arrangements are to be received at least 30 days prior to the function.

To ensure proper service, we suggest selecting one entree item for all of your guests. The selection of two entree items will necessitate additional surcharges. The Nantucket Inn will prepare for the guaranteed number of each entree. Additional meals over the guarantee will be the chef's selection.

Special dietary needs will be accommodated if submitted with guarantee numbers, 72 hours in advance.

Changes to final guarantees may affect menus and service location. Surcharges may apply.

### *Payment*

Unless alternate credit arrangements have been made, full payment is required 72 hours prior to the start of functions by cash, certified check or credit card.

### *Hold Harmless*

The Nantucket Inn shall be held harmless if it becomes necessary to cancel a function due to an act of God or any other reason that in its judgement will impair efforts to properly and safely host such a function.

### *Liquor Regulation*

The Nantucket Inn holds a license granted by the state of Massachusetts and is responsible for complying with its regulations.

No alcoholic beverages are permitted on the premises unless purchased from the license holder. We reserve the right to stop serving alcohol to any guest at any time necessary to comply with the Massachusetts State Liquor Laws.

### *Overtime Clause*

Should the scheduled start of a function be delayed by more than one hour, overtime labor charges will apply.

### *Displays and Decoration*

All displays and decorations proposed by a guest shall be subject to prior approval by the Nantucket Inn.

### *Personal Property*

The personal property of any guest which is subsequently brought onto the property of the Nantucket Inn shall be the sole responsibility of the guest. The Nantucket Inn shall not be liable for loss for damage to any such property for any reason.