

Clambake

\$46 per person

New England Clam Chowder

House Salad

Steamers & Mussels

Corn-off-the-Cob

Steamed New Potatoes

1 pound Steamed Lobster

Served with fresh drawn butter & dinner rolls

or

Lemon Pepper Chicken

Family Style Dinner

\$44 per person

Please select one salad, one vegetable, one starch and 2 entrees from the following:

Salad: House, Caesar, Chopped

Vegetables: Asparagus, Roasted Root Vegetables, Summer Squash Medley,
Green beans and Carrots

Starch: Chive Mashed Potatoes, Harvest Rice, Risotto, Cavatappi Pasta

Entrée: Salmon with Cucumber Dill Salsa, Roasted Pork Loin, Carved Turkey,
Chicken Parmesan, Eggplant Parmesan

**Option of Shaved Prime Rib-upcharge \$8 pp, or Sliced Flank Steak- upcharge \$10 pp*

Dinner Buffet

\$46 per person

Includes Dinner Rolls and Butter, Coffee and Tea, Cutting & Service of Wedding Cake

Choice of Two

Soup and Salad

New England Clam Chowder
Roasted Vegetable
Chicken Tortellini
Classic House Salad
Caesar Salad

Choice of Three

Side Dishes

Roasted Red Potatoes
Potato Au Gratin
Harvest Rice Medley
Seasonal Vegetable Medley
Green Beans Almondine
Maple Glazed Carrots

Choice of Two

Entrees

Chicken Marsala
Harvest Stuffed Chicken
Seafood Stuffed Haddock
Dill Salmon
Roasted Pork Loin
Vegetable Lasagna

40 person minimum, \$2 surcharge for less than 40 people

CARVING STATIONS

Served with rolls

Prime Rib

Served with a Béarnaise Sauce and a Horseradish Cream Sauce

*\$12 per person**

Option of: Tenderloin of Beef \$6 upcharge

Lobster

Served with drawn butter, cracker, fork, wet wipes, & bib in a galvanized bucket

*\$10 per 1lb lobster**

Haddock

Broiled & Fried Haddock, served with Tarter Sauce, Roasted Tomatoes & Capers, and Lemon Beurre Blanc Sauce

*\$9 per person**

Salmon Filet

Served with Dill Sauce, Lemon Thyme Sauce and Brown Butter Caper Sauce

*\$10 per person**

Oven Roasted Turkey

Served with a cranberry sauce and traditional gravy

*\$8 per person**

Virginia Baked Ham

Honey glazed and served with a whole grain mustard

*\$7 per person**

**All specialty stations require a uniformed chef at an additional charge of \$50 per chef, per hour. 40 person minimum, \$2 surcharge for less than 40 people*

SPECIALTY STATIONS

Pasta

*\$10 per person**

Served with garlic bread & Parmesan cheese

Choice of Two Pastas:

Penne ~ Cavatappi ~ Cheese Tortellini ~ Linguini ~ Gnocchi

Choice of Two Sauces:

Alfredo ~ Bolognese Sauce ~ Tomato Basil ~ Cheese ~ Pesto ~ Roasted Tomato

Salad / Chowder

*\$9 per person**

Salad bar and New England Clam Chowder with crackers

Mashed Potato Bar

\$7 per person

House made mashed potatoes and sweet potatoes served in a mini-martini glass with toppings bar of:

Bacon ~ Broccoli ~ Cheese ~ Sour Cream ~ Chives ~ Mushroom Gravy

Meatball Bar

\$8 per person

Sauces: (Please choose 3)

Shallot Orange ~ Sweet & Sour ~ Tomato ~ Swedish ~ Tomato Goat ~ Buffalo Blue Cheese

French Fry Bar

\$5 per person

Shoestring Fries, Sweet Potato Fries and Steak Fries

Toppings: Cajun Aioli ~ Ketchup ~ Cheese Sauce ~ Ranch ~ Jalapeno Ketchup

Poutine (cheese curd and gravy) plus \$1 pp

**All specialty stations require a uniformed chef at an additional charge of \$50 per chef, per hour
40 person minimum for all stations, \$2 surcharge for less than 40 people*

HORS D'OEUVRES

All items are served in displays of 50

Cold Selections

- Jumbo Shrimp Cocktail. \$175
- Maine Lobster Cocktail \$225
- Citrus Crab Cup \$185
- Lobster Potato Salad served in a mini martini glass \$165
- Beef Crostini \$160
- Antipasto Skewer \$155
- Prosciutto Wrapped Melon \$150
- Southwest Chicken Salad in Mini Tacos \$140
- Mini Corn Cakes w/ Avocado Lime Salsa \$110
- Roasted Tomato Bruschetta \$125
- Crunchy Asian Salad \$140

Hot Selections

- Scallops wrapped in Bacon \$185
 - Mini Crab Cakes \$140
 - Shrimp Tempura \$200
 - Tuna Wonton Cup \$165
 - Lobster Mac-n-Cheese served in a mini martini glass \$250
 - Clam Chowder served in a mini martini glass \$170
 - Teriyaki Steak Tip Kabob \$155
 - Short Rib wrapped in Bacon \$165
 - Swedish Meatball \$130
 - Pulled Pork on Cornbread with Pineapple \$145
 - Grilled Lamb Chops \$190
 - Lamb Gyro with Tzatziki Sauce \$160
 - Sweet Potato and Coconut Chicken \$150
 - Key West Chicken Skewers \$145
 - Zesty Chicken Roll \$135
 - Mini Reuben \$150
 - French Fry Shooter \$135
 - Vegetable Spring Rolls \$145
 - Berry & Goat Cheese Tart \$145
 - Spanakopita \$145
-

Trays & Displays

All items are served in displays of 50

Imported Cheese Display \$190

New England Cheese Display \$175

Domestic Cheese and Cracker Display \$155

Vegetable Crudities with Dipping Sauce \$130

Fresh Fruit Skewers \$150

Assorted Baked Brie Display \$120

Mini wheels of brie with red raspberry/apricot/fig jam, wrapped in a puff pastry shell

New England Raw Bar Display \$395

Oysters, clams, jumbo shrimp, cooked chilled mussels and snow crab legs, 25 of each served; additional quantities priced individually

Oyster Bar \$225

2 selections of fresh shucked oysters served with sauces of: mignonette, Tabasco & Cilantro Lemon Wine

Hummus Display \$160

Selection of hummus served with carrots, cucumber, Naan Bread and Rosemary crackers

Tapas Sampler \$180

Select 3; served with pita bread, crostini and tortilla chips

Spinach & Artichoke Dip / Crab Dip / Buffalo Chicken Dip / Roasted Red Pepper Hummus / Bruschetta

Antipasto Classico Display \$250

Served with breadsticks, crackers, Cipollini onions, marinated artichoke hearts, mozzarella, roasted red peppers, olives, & assorted meats

Soups

New England Clam Chowder \$7

Lobster Bisque \$7

Italian Wedding Soup \$6

Salads

Classic House Salad \$6

Spring lettuce with cherry tomatoes, cucumber, red onion and fried wontons served with Balsamic Vinaigrette dressing

Caesar Salad \$6

Traditional Caesar salad served with croutons and topped with freshly grated Parmesan cheese

Special House Salad \$7

Mix of romaine and spring lettuce topped with crumbled blue cheese, walnuts and crumbled apple smoked bacon, served with Balsamic Vinaigrette dressing

Wedge Salad \$7

Iceberg wedge of lettuce, tomatoes, bacon, egg, onions, & blue cheese dressing

Summer Salad \$8

Baby greens, strawberries, goat cheese, avocado, walnuts with a honey vinaigrette dressing

Greek Salad \$8

Romaine, Feta cheese, red onion, Kalamata olives, peppers, red wine vinegar dressing

Fresh Mozzarella and Tomato \$8

Fresh mozzarella and vine tomatoes, served on fresh baby greens with a Balsamic Vinaigrette dressing

Artisanal Salad \$8

Artisanal lettuce tossed in oil and vinegar, sunflower seeds, herbed goat cheese and gold beets

**some items are seasonal and may require substitution*

Dinner Menu

Two items may be selected with an advance pre-count, and all charges are based on the higher priced entree. Should the entrees be equal in price, a \$2 surcharge will be added to each entree.

All entrees are served with rolls and chef's selection of starch and vegetable.

Korean Kalbi Boneless Short Rib \$ 32

Prime Rib of Beef \$34

NY Strip 12 oz \$ 37

Filet Mignon wrapped in an Applewood Smoked Bacon \$44

Surf and Turf \$52

Roasted NY strip and a steamed lobster tail

Petite Filet of Beef with Garlic Roasted Shrimp \$42

Roasted Pork Steak \$34

Slow roasted center cut pork steak encrusted with fresh herbs and topped with caramelized pear

Chicken Marsala \$31

Boneless Chicken Breast lightly sautéed with mushrooms finished with Marsala

Mozzarella & Herb Stuffed Chicken Roulade \$33

Fresh mozzarella & rosemary, thyme, and basil stuffed in balsamic glazed chicken breast and topped with tomato bruschetta

Harvest stuffed Chicken Breast \$33

Apple and cranberry stuffing topped with a Beurre Rouge sauce

Chicken Kiev \$35

Breaded chicken breast filled with a seasoned herb butter

Broiled Haddock with New England Crumb topping \$30

Fresh haddock filet with herbed Ritz cracker crumb, topped with capers & roasted red tomatoes, white wine and butter

Seafood Stuffed Haddock \$32

Crab stuffed haddock filet with a lemon thyme cream sauce

Baked Haddock with a Creamy Lobster Sauce \$36

Grilled Salmon with a Dill Cucumber Salsa \$34

Prosciutto wrapped Salmon with Fontina & Sage \$35

A Vegetarian/Vegan/Gluten Free Option is always available in addition to your Entree selection

Summer Squash Salad with Roasted Red Pepper Polenta

Kids Menu

\$15 per person

Please Choose One Option For All Children

Macaroni & Cheese served with Applesauce

Cheese Pizza served with Carrots & Ranch Dressing

Hot Dog on a bun with French Fries

Chicken Fingers with French Fries

Wedding Cake Accompaniments

Fresh Fruit Display (serves 25) \$70

Chocolate Sauce or Fruit Sauce Enhancement \$.50

Scoop of Ice Cream \$1.50

Chocolate Covered Strawberry \$3

Grand Marnier Soaked Berries \$3

Coffee and Tea Service, Cake Cutting Fee \$4

Per piece, with any individually served dessert supplied by an outside vendor

Dessert Station

(Prices are per person, select stations require an additional chef fee of \$50 per hour)

Ice Cream Sundae Bar \$8

Choice of 2 ice creams with sauces, candy and traditional toppings

Molten Lava Cake w/ Strawberry & Fresh Whipped Cream \$7

Candy Bar \$6.50

Selection of 6 different candies, displayed, with to-go containers

Assorted Mini Desserts \$8

Assortment mini cheesecake, cream puffs, chocolate covered strawberries, & berry blossoms

Popcorn Station \$6

Selection of the following flavors: theater style butter, chocolate drizzled, cheddar, caramel, & kettle corn

S'mores Station \$5.50

Assorted marshmallow flavors, selection of chocolates and graham crackers, roasted over an open flame

Late Night Menu

(All items priced per 50 pieces unless indicated otherwise)

Mini Beef Sliders \$150

Chicken Finger Bites \$80

Boneless Buffalo Chicken Bites \$100

Figs in a Blanket \$130

Mozzarella Sticks \$110

Cheese Stromboli \$110

Pepperoni Stromboli \$130

Sausage Stromboli \$135

Fried Dough \$115

House Made Potato Chips (serves 50) \$60

Soft Pretzel Bite Station with Dipping Sauces \$3.50 pp

served with cheese, yellow mustard and cinnamon & sugar