

Events Menu

2022



LOBSTERBARRI.COM

Hors D'oeuvres BY THE DOZEN

LOBSTER SALAD ON ENDIVE.....	\$60
LOBSTER MAC AND CHEESE BITES.....	\$48
SPICY TUNA TARTAR ON A CUCUMBER SLICE.....	\$48
BEEF WELLINGTON.....	\$48
TOMATO, MOZZARELLA, AND CROUTON WITH BASIL OIL.....	\$36
VEGETARIAN STUFFED MUSHROOMS.....	\$36
SEAFOOD STUFFED MUSHROOMS	\$48
CLAMS CASINO.....	\$48
CRAB CAKES.....	\$48
CHICKEN FLORENTINE MEATBALL.....	\$36
SCALLOPS WRAPPED WITH BACON.....	\$60
HERB MARINATED GRILLED LAMB CHOPS.....	\$60
ROSEMARY AND GARLIC MARINATED SHRIMP SKEWER.....	\$48
FRIED OYSTERS WITH A SPICY AIOLI	\$48
FRESH OYSTERS ON THE HALF SHELL	\$48
VEGAN HUMMUS POD, ROASTED RED PEPPER HUMMUS IN A CRISPY MULTIGRAIN SHELL.....	\$36

RECOMMENDED HORS D'OEUVRES BY THE DOZEN

	4 pieces per person	5 pieces per person	8 pieces per person	10 pieces per person
50 Guests	17 DOZEN	21 DOZEN	33 DOZEN	42 DOZEN
75 Guests	25 DOZEN	31 DOZEN	50 DOZEN	63 DOZEN
100 Guests	33 DOZEN	42 DOZEN	67 DOZEN	83 DOZEN
125 Guests	42 DOZEN	52 DOZEN	83 DOZEN	104 DOZEN
150 Guests	50 DOZEN	63 DOZEN	100 DOZEN	125 DOZEN
200 Guests	67 DOZEN	83 DOZEN	133 DOZEN	167 DOZEN

4-5 pieces recommended per person for a cocktail hour

8-10 pieces per person for a cocktail reception



Stations

\$100 per chef at carving or raw bar station

CARVING

Prime Rib

*Add \$25 per person
to the buffet price*

RAW BAR

Oysters

\$48/doz

Littleneck Clams

\$36/doz

Jumbo Shrimp Cocktail

\$48/doz

**Jonah Crab Claws, Half
Chilled Lobster Tails & Claws**
MKT Price

CHOWDER

New England Clam Chowder

\$7 per person

Stationary Platters

\$150 per platter, each platter serves approximately 25 guests

ARTISANAL CHEESE

A variety of flavorful cheeses served with fresh toasted bread

FRUIT

Our chef's selection of the freshest seasonal fruits

CRUDITÉS

A selection of fresh vegetables served with ranch dressing

MEDITERRANEAN

A variety of Olives, cheese, and Mediterranean dips served with fresh toasted bread

SMOKED SALMON

Smoked Salmon arranged with capers, red onions and boiled eggs.

CRAB AND SPINACH DIP

Fresh crabmeat and spinach in a creamy parmesan sauce served with fresh toasted bread

MEDITERRANEAN HUMMUS FLATBREAD

Toasted flatbread topped with hummus, roasted red peppers, olives, artichokes and tomatoes

GRILLED PIZZA

Chef's selection of meat, vegetable, and cheese pizzas

MINI DESSERTS

Chef's selection of bite size desserts including bars, brownies, and cakes



New England Style Clambake

*Entrée Counts are required for this option
(for example: 20 Lobster, 10 filet, 5 vegetarian)*

STARTER

choose one for entire group

Cup of New England Clam Chowder

Garden Salad

ENTRÉE

1 1/4 lb Lobster

Steamed Littlenecks

Mussels

Corn on the Cob

Chouriço, Potato, Onion

DESSERT

choose one

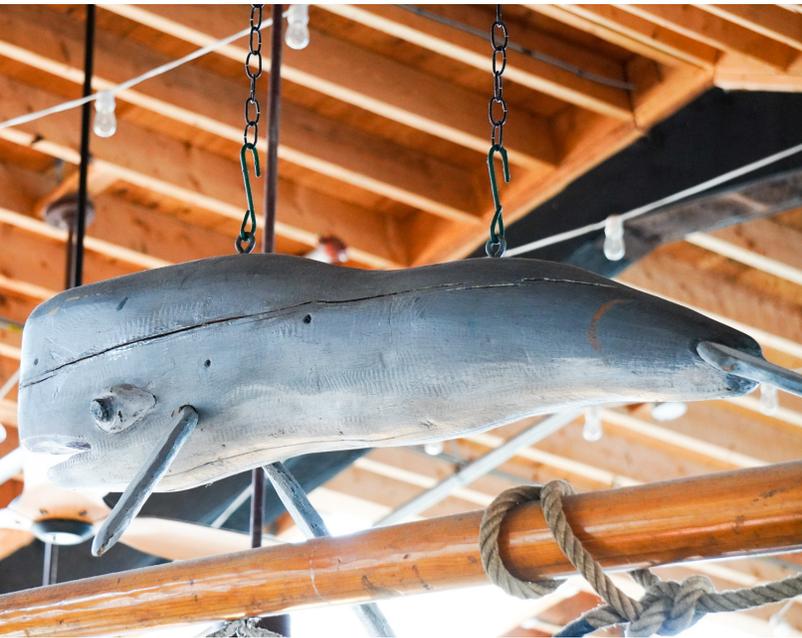
Key Lime Pie

Flourless Chocolate Cake (GF)

Mini Desserts Platter

\$75 per person

*We serve a steak and vegetarian option at the same price as the clambake
Larger Lobsters Available upon request @ Market Prices*



Buffet

For groups of 50 or more

STARTERS

Garden Salad and New England Clam Chowder

ENTRÉES

Vegan Roasted Vegetable Pasta

Roasted tomatoes, artichokes, Mediterranean veggies, wild mushrooms, cavatappi pasta

Crab Stuffed Sole

Topped with a lemon cream

Herb Marinated Chicken Breast DF GF

Grilled and topped with a lemon caper sauce

Mashed Potatoes and Vegetable Medley

DESSERT

select one for all guests

Key Lime Pie

Flourless Chocolate Cake (GF)

Mini Desserts Platter

Add a Carving Station

\$100 for carving Chef per 50 guests

Prime Rib...Additional \$25 per person

\$60 per person



Plated Function

*Entrée Counts are required for this option
(for example: 20 Lobster, 10 filet, 5 vegetarian)*

SELECT ONE STARTER FROM THE FOLLOWING FOR ALL GUESTS:

Garden Salad OR New England Clam Chowder

SELECT THREE ENTREES FROM THE FOLLOWING:

Broiled Cod

Atlantic cod broiled in white wine and butter then finished with seasoned breadcrumbs.

Salmon

Seared with a lemon beurre blanc.

Crab Stuffed Sole

Topped with a lemon cream

Broiled Seafood Plate

Atlantic cod, shrimp, and sea scallops broiled in white wine and butter then finished with seasoned breadcrumbs.

Chicken Breast (GF)

Grilled chicken breast finished with a rosemary demi glaze.

Chicken Breast (GF)

Lemon Caper Sauce

Lobster Macaroni and Cheese

Fresh lobster meat tossed with cavatappi pasta, cheddar cheese, roasted garlic cream sauce and fresh herbs.

Vegan Roasted Vegetable Pasta

Roasted tomatoes, artichokes, Mediterranean veggies, wild mushrooms, and cavatappi pasta

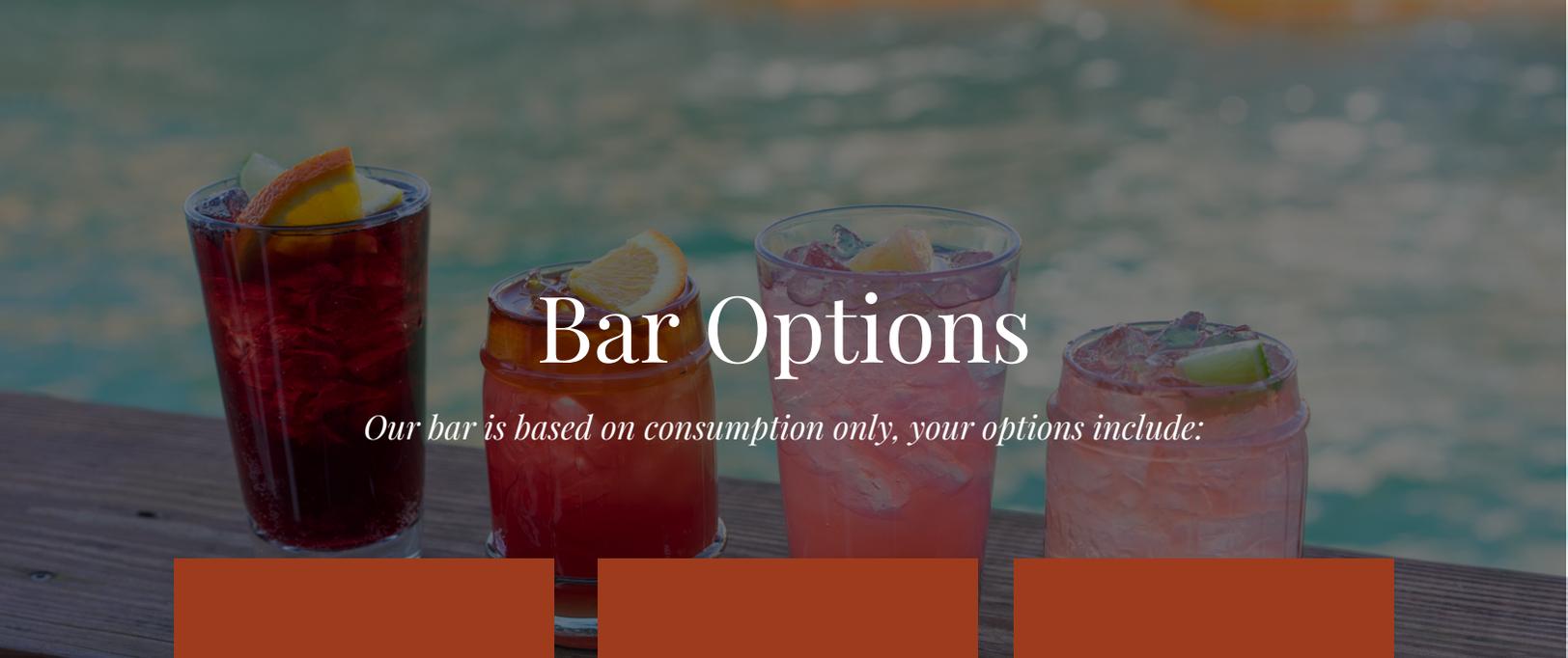
Filet Mignon (GF)

Grilled 8oz center cut filet finished with a roasted garlic demi.
Add Two Grilled Shrimp \$12 additional Add Half Grilled Lobster Tail \$Market Price

SELECT ONE DESSERT FROM THE FOLLOWING FOR ALL GUESTS:

Key Lime Pie
Flourless Chocolate Cake (GF)
Mini Desserts Platter

\$60 per person



Bar Options

Our bar is based on consumption only, your options include:

FULL OPEN BAR:

Beer, Wine, and liquor.
Beer and wine Only

OPEN BAR:

For a certain time
period or Dollar Cap

CASH BAR OR SIGNATURE COCKTAILS

SPECIAL BEER, WINE, OR LIQUOR REQUESTS POLICY:

A special order is any beer, wine, or liquor that is not currently sold on the property's existing menus. It is possible to request a special beer, wine, or liquor as long as our distributors are able to get it.

Please note the following when ordering any special product:

1. The client must determine the amount they wish to order.
2. The client must pay for the total amount of the special order.

Any unconsumed product cannot be removed from the property; therefore, we suggest careful consideration when ordering any special beer, wine, or liquor.

There is NO room rental fee, Only a food and beverage minimum. Please see our food and beverage minimums listed in the table below. Pricing does not include Holiday Weekends, 8% tax, 20% gratuity, \$250 linen fee, and server/bartender fees. \$50 per server and bartender. \$1,000 Deposit and signed contract required to secure the date and time.

FOOD AND BEVERAGE MINIMUMS:

	MON-THURS	FRIDAY	SAT	SUN
APRIL	\$6,000	\$10,000	\$12,000	\$10,000
MAY	\$10,000	\$15,000	\$18,000	\$15,000
SEPT	\$10,000	\$15,000	\$18,000	\$15,000
OCT	\$10,000	\$12,000	\$15,000	\$12,000
NOV	\$6,000	\$8,000	\$10,000	\$8,000

We do not hold private events in the months of June, July, and August