



2024 Events Menu

Hors D'oeuvres by the Dozen

*Must select a minimum of 3 dozen per selection
Please see our recommended amount of hors d'oeuvres chart on the next page

Lobster Salad on Endive \$90

Lobster Mac and Cheese Bites \$60

Spicy Tuna Tartar on Cucumber \$60

Beef Wellington \$60

Tomato, mozzarella, and crouton with basil oil \$48

Vegetarian Stuffed Mushrooms \$48

Seafood Stuffed Mushrooms \$60

Clams Casino \$48

Crab Cakes \$60

Chicken Florentine Meatball \$48

Scallops wrapped with Bacon \$72

Herb Marinated Grilled Lamb Chops \$72

Rosemary and Garlic Marinated Shrimp Skewer \$60

Fried Oysters with a Spicy Aioli \$60

Fresh Oysters on the Half Shell \$60

Vegan Hummus Pod, roasted red pepper hummus in a crispy multigrain shell \$48

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

(\$150 per chef at carving or raw bar station)

Carving Station

Prime Rib...\$32 per person (must be ordered for full guest count)

Raw Bar Station

Oysters, Littleneck clams, Jumbo shrimp cocktail, Half Chilled Lobster Tails and Claws MKT Price

New England Clam Chowder Station

\$8 per person





Stationary Platters

\$250 per platter, each platter serves approximately 25 guests

Artisanal Cheese Display

A variety of flavorful cheeses served with fresh toasted bread

Fruit Platter

Our chef's selection of the freshest seasonal fruits

Crudité Platter

A selection of fresh vegetables served with ranch dressing

Mediterranean Platter

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

Smoked Salmon Platter

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 Platter

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

Mini Desserts Platter

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

Or

Garden Salad

Entrée

1 1/4 lb Lobster

Steamed Littlenecks

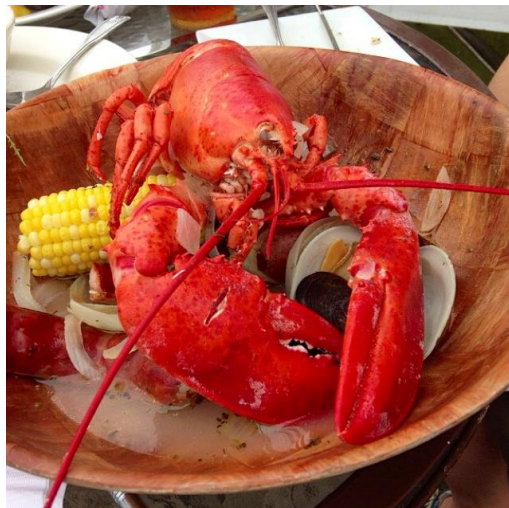
Mussels

Corn on the Cob

Chourico, Potato, Onion

Dessert (Choose One)

Key Lime Pie, Flourless Chocolate Cake, Mini Desserts Platter



\$Market Price

We serve a steak and vegetarian option at the same price as the clambake

Larger Lobsters Available upon request @ Market Prices

Buffet

\$75 per person. For groups of 50 or more

Garden Salad and New England Clam Chowder

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 Dairy and Gluten Free

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 (gluten free), Mini Desserts Platter

Add a Carving Station

\$150 for carving Chef per 50 guests

Prime Rib...Additional \$32 per person (must be ordered for full guest count)



Plated Function Option

*** Entrée Counts are required for this option
(for example: 20 chicken, 10 filet, etc.)**

\$75 per person

Select ONE starter from the following for all guests:

New England Clam Chowder or Garden Salad

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

Grilled chicken breast finished with a rosemary demi glaze. Gluten Free

Chicken Breast

Lemon Caper Sauce. Gluten Free

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

Grilled 8oz center cut filet finished with a roasted garlic demi. Gluten Free

Add Two Grilled Shrimp \$15 additional

Add Half Grilled Lobster Tail \$Market Price

Select ONE dessert from the following for all guests:

Key Lime Pie

Flourless Chocolate Cake (gluten free)

Mini Desserts Platter

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 a \$3,000 site fee in addition to the food and beverage minimums listed below.

Please see our food and beverage minimums listed in the table below.

Pricing does not include Holiday Weekends, 8% tax, 22% gratuity, \$1,000 ceremony fee. \$1,000 non-refundable retainer and signed contract required to secure the date and time.

Food and Beverage Minimums:

	Mon-Thurs	Friday	Sat	Sun
March/April	\$6,000	\$12,000	\$18,000	\$10,000
May	\$10,000	\$20,000	\$25,000	\$15,000
Sept	\$12,000	\$20,000	\$25,000	\$15,000
Oct	\$10,000	\$18,000	\$20,000	\$15,000
Nov/Dec	\$6,000	\$12,000	\$15,000	\$8,000

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

