

# Comfort Classic Plated Dinner

This menu is plated and served. Designed for smaller groups there is a maximum seating of 25 people. Guests will receive a printed menu board at each place setting.

## FRESH GARDEN GREENS SALAD

## FRESH BAKED ROLL BASKET & BUTTER

## CHOICE OF THE FOLLOWING ENTREES:

### ROAST TURKEY DINNER

mashed potato, vegetable medley, savory stuffing, cranberry sauce, pan gravy

### NANTASKET HADDOCK

fresh local haddock with white wine & butter, topped with Ritz cracker topping, mashed potato, vegetable medley

### FORK & KNIFE FRIED CHICKEN

smothered in country gravy, mashed potato, vegetable medley

### MACARONI & CHEESE

tangy five cheese blend, provolone, mozzarella, gorgonzola, fontina and American

### FISH & CHIPS

fresh haddock, creamy cole slaw, tartar sauce, lemon

### MEATLOAF DINNER

mashed potato, vegetable medley

## COFFEE STATION

Lavazza Regular & Decaf Coffee, Assorted Teas

**\$28 per person** plus tax and gratuity

### FREQUENTLY REQUESTED ADDITIONS

Crudite or Vegetables	\$2.50 pp	Cheese & Crackers with grapes	\$3.00 pp
Soft Drinks (hosted)	\$2.00 pp	Prosecco Toast	\$3.75 pp

Shrimp Cocktail Display (100 pieces) \$200.00





# Twilight Cocktail Reception

## **SHRIMP COCKTAIL DISPLAY**

Large shrimp with bloody mary cocktail sauce, lemon, horseradish (100 pieces)

## **CHEESE & CRACKER DISPLAY**

Artisan cheeses, assorted crackers, grapes

## **CRUDITÉ VEGETABLE PLATTER**

Fresh seasonal veggies, hummus and blue cheese dip

## **FRESH FRUIT PLATTER**

Pineapple, honey dew, cantaloupe, strawberries and grapes

## **PASSED HORS D'OEUVRES**

STUFFED MUSHROOM CAPS  
spinach and crab

CHICKEN SATAY SKEWERS  
sweet thai chili

MINI CRAB CAKES  
with chipotle mayo

SCALLOPS & BACON

## **STATIONED HORS D'OEUVRES**

CHEESE TORTELLINI

CHICKEN FINGERS with dipping sauces

## **DELUXE DESSERT DISPLAY**

Cannolis, Neapolitans, éclairs, carrot cake, cream puffs, cheesecakes, brownies, cookies

## **COFFEE STATION**

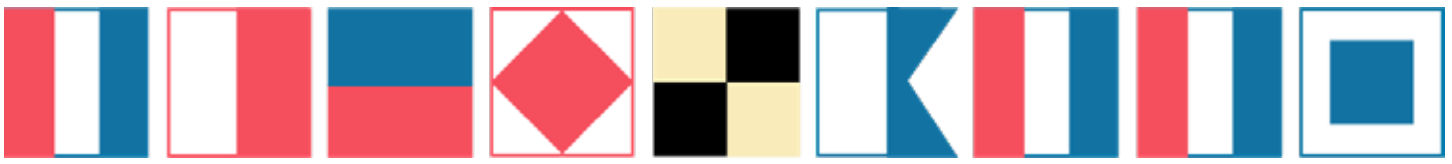
Lavazza Regular & Decaf Coffee, Assorted Teas

**\$34 per person** plus tax and gratuity

### FREQUENTLY REQUESTED ADDITIONS

Assorted Sandwiches	\$3.50 pp	N/A Punchbowl	\$55.00 per fill
Prosecco Toast	\$3.75 pp	Mimosa Station	\$110.00 per fill
Soft Drinks (hosted)	\$2.00 pp	Sangria Station	\$110.00 per fill
		(Stationed beverage generally serves 25-35)	





# Afternoon Cocktail Reception

## **CHEESE & CRACKER DISPLAY**

Artisan cheeses, assorted crackers, grapes

## **CRUDITÉ VEGETABLE PLATTER**

Fresh seasonal veggies, hummus and blue cheese dip

## **CAPRESE BRUSCHETTA TRAY**

Toasted baguette crisps with Roma tomato, mozzarella, basil

## **FRESH FRUIT PLATTER**

Pineapple, honey dew, cantaloupe, strawberries and grapes

## **CHOOSE THREE FROM THE FOLLOWING SELECTION:**

CHICKEN FINGERS

with honey mustard, duck sauce

BREADED MOZZARELLA STICKS

with pomodoro sauce

ITALIAN MEATBALLS

with housemade marinara sauce

ASST. HOUSEMADE SPRING ROLLS

vegetable, buffalo chicken,  
Irish, Philly cheese steak

MACARONI & CHEESE BALLS

SPINACH ARTICHOKE DIP

with housemade crackers

**\$23 per person** plus tax and gratuity

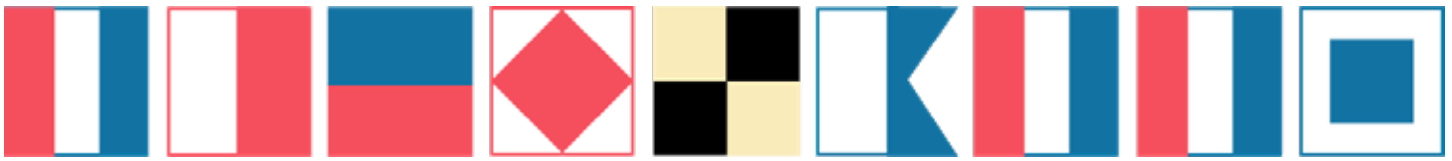
### FREQUENTLY REQUESTED ADDITIONS

Add Fourth Hot Appetizer	\$2.00 pp
Cookie & Brownie Tray	\$3.00 pp
Assorted Sandwiches	\$3.50 pp
Deluxe Dessert Display	\$6.00 pp
Coffee Station	\$2.00 pp
Prosecco Toast	\$3.75 pp
Soft Drinks (hosted)	\$2.00 pp

Shrimp Cocktail Display	\$200.00 (100 pc)
N/A Punchbowl	\$55.00 per fill
Mimosa Station	\$110.00 per fill
Sangria Station	\$110.00 per fill

(Stationed beverage generally serves 25-35)





# Premier Dinner Buffet

**FRESH GARDEN or CAESAR SALAD**

**FRESH BAKED ROLL BASKET & BUTTER**

**SELECT AN ENTREE FROM BOTH MENU A & MENU B**

## MENU A

NANTUCKET BAKED SCROD

BAKED SALMON FILET  
with lemon & dill sauce

SEAFOOD PICCATA  
lobster, cod, shrimp & scallops, lemon,  
capers & butter

## MENU B

CHICKEN MARSALA  
with mushrooms, garlic, sweet marsala wine

HERB ROASTED CHICKEN  
oven roasted with lemon & thyme

MEATLOAF DINNER  
mashed potato, vegetable medley

**MASHED POTATO or OVEN ROASTED POTATO**

**CHEF'S VEGETABLE MEDLEY**

**HOUSEMADE DESSERT or COOKIE & BROWNIE TRAY**

**COFFEE STATION**

Lavazza Regular & Decaf Coffee, Assorted Teas

**\$27 per person** plus tax and gratuity

### FREQUENTLY REQUESTED ADDITIONS

Crudit� Vegetable Platter	\$2.50 pp	Cheese & Crackers with grapes	\$3.00 pp
London Broiled Sirloin	\$6.00 pp	Prosecco Toast	\$3.75 pp
Dessert Display Upgrade	\$2.25 pp		

Shrimp Cocktail Display \$200.00 (100 pieces)

Sangria Station \$110.00 per fill

(Stationed beverage generally serves 25-35)





# Deluxe Dinner Buffet

## CAESAR SALAD

shaved Pecorino, garlic crouton, anchovies

-OR-

## ARUGULA SALAD

goat cheese, roasted beets, red onions,  
candied walnuts, grape tomato

## CHOWDER or SOUP OF THE DAY

## ASSORTED ROLL BASKET

## ENTREE

### CHICKEN MARSALA

with mushrooms, garlic, sweet marsala wine

### SEAFOOD PICCATA

lobster, cod, shrimp & scallops, lemon, capers & butter

### ROASTED TENDERLOIN of BEEF

with rosemary port wine reduction

## GARLIC MASHED POTATO • GREEN BEANS ALMONDINE

## DELUXE DESSERT DISPLAY

Cannolis, Neapolitans, éclairs, carrot cake, cream puffs, cheesecakes, brownies, cookies

## COFFEE STATION

Lavazza Regular & Decaf Coffee, Assorted Teas

**\$36 per person** plus tax and gratuity

## FREQUENTLY REQUESTED ADDITIONS

Crudité Vegetable Platter	\$2.50 pp	Cheese & Crackers with grapes	\$3.00 pp
Soft Drinks (hosted)	\$2.00 pp	Prosecco Toast	\$3.75 pp
Shrimp Cocktail Display \$200.00 (100 pieces)			
Sangria Station \$110.00 per fill			
(Stationed beverage generally serves 25-35)			





# Beverage Additions

Start with any banquet menu, then add the following:

## **N/A PUNCHBOWL**

fruit punch, Arnold Palmer or lemonade

**\$55 per fill**

## **SOFT DRINKS (hosted)**

soda fountain beverages

**\$2.00 pp**

## **CHILLED FRUIT JUICE STATION**

orange and cranberry

**\$2.75 pp**

## **COFFEE STATION**

Lavazza regular & decaf coffee, assorted teas

**\$2.00 pp**

## **ALCOHOLIC BEVERAGES**

## **PROSECCO TOAST**

in Champagne flute

**\$3.75pp**

## **BLOODY MARY CUSTOMIZATION STATION**

Customize the classic brunch beverage with the addition of house stuffed olives, shrimp, bacon, cocktail onions, fresh horse radish, cherry peppers and more! The bartender will provide the spirits and the base mix (charged seperately)

**\$2.75 pp**

## **MIMOSA STATION**

Champagne, orange liquor, peach Schnapps, orange juice, lemon wheels

**\$110 per fill**

## **MANGO MIMOSA STATION**

Champagne, mango infused rum, pineapple & orange juice, lemon wheels

**\$110 per fill**

## **MALIBU MIMOSA STATION**

Champagne, coconut rum, pineapple rum & orange juice, lime wheels

**\$110 per fill**

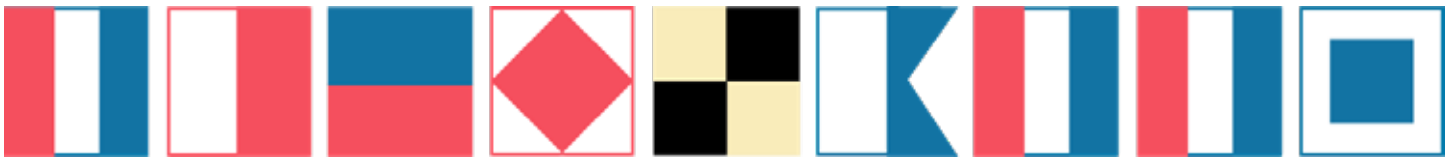
## **SANGRIA STATION**

House specilaty, Lemon & lime wheels

**\$110 per fill**

(Stationed beverage generally serves 25-35)





## Menu Additions

Start with any banquet menu, then add the following:

<b>CHEESE &amp; CRACKER DISPLAY</b>	<b>\$3.00 pp</b>
Artisan cheeses, assorted crackers, grapes	
<b>FRESH FRUIT PLATTER</b>	<b>\$2.50 pp</b>
Pineapple, honey dew, cantaloupe, strawberries and grapes	
<b>CRUDITÉ VEGETABLE PLATTER</b>	<b>\$2.50 pp</b>
Fresh seasonal veggies, hummus and blue cheese dip	
<b>CAPRESE BRUSCHETTA TRAY</b>	<b>\$2.00 pp</b>
Toasted baguette crisps with Roma tomato, mozzarella , basil	
<b>SHRIMP COCKTAIL DISPLAY</b>	<b>\$200.00</b>
Large shrimp with bloody mary cocktail sauce, lemon, horseradish (100 pieces)	
<b>“THE BOAT”</b>	<b>\$125.00</b>
Our impressive signature display features a wooden boat laden with charcuterie, local artisanal cheeses, fresh vegetables, assorted crackers (Feeds 75-80)	
<b>“THE DELUXE BOAT”</b>	<b>\$350.00</b>
Our signature display wooden boat with Shrimp Cocktail, Hummus, crudités of vegetables, cheese and charcuterie, and fresh fruit.(Feeds 75-80)	

### **PASSED HORS D'OEUVRES**

**Price based on 30 pieces**

MINI CRAB CAKES with chipotle mayo	\$105
SCALLOPS IN BACON	\$75
LOBSTER SALAD CANAPÉS	\$120
STUFFED MUSHROOM CAPS spinach & crab	\$60
CHICKEN SATAY SKEWERS sweet thai chili	\$90

<b>COOKIE &amp; BROWNIE TRAY</b>	<b>\$3.00 pp</b>
House baked oatmeal, chocolate chip & sugar cookies cream cheese brownies and chocolate chip blondies	
<b>APPLE CRISP</b>	<b>\$3.75 pp</b>
Hot housemade apple crisp, whipped cream	
<b>DELUXE DESSERT DISPLAY</b>	<b>\$6.00 pp</b>

