



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 at each place setting.

FRESH GARDEN GREENS SALAD

FRESH BAKED YEAST 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

MACARONI & CHEESE

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

MEATLOAF DINNER

mashed potato, vegetable medley

COFFEE STATION

Lavazza Regular & Decaf Coffee, Assorted Teas

\$29 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)	\$3.00 pp	Prosecco Toast	\$3.75 pp

Shrimp Cocktail Display (100 pieces) \$220.00



145 Nantasket Ave, Hull, MA * 781-773-1312* info@nantasketflatts-hull.com



Twilight Cocktail Reception

COCKTAIL HOUR DISPLAY

Large shrimp with bloody mary cocktail sauce, lemon, horseradish (100 pieces), artisan cheeses, assorted crackers, grapes, fresh seasonal veggies, hummus and blue cheese dip

FRESH FRUIT PLATTER

Pineapple, honey dew, cantaloupe, stawberries and grapes

PASSED HORS D'OEUVRES

STUFFED MUSHROOM CAPS
spinach and crab

GRILLED CHICKEN SKEWERS

MINI CRAB CAKES
with cajun remoulade

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

\$36 per person plus tax and gratuity

FREQUENTLY REQUESTED ADDITIONS

Assorted Sandwiches	\$4.50 pp	N/ A Punchbowl	\$55.00 per fill
Prosecco Toast	\$3.75 pp	Mimosa Station	\$110.00 per fill
Soft Drinks (hosted)	\$3.00 pp	Sangria Station	\$110.00 per fill
		(Stationed beverage generally serves 25-35)	



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Afternoon Cocktail Reception

COCKTAIL HOUR DISPLAY

Artisan cheeses, assorted crackers, grapes, 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

CRISPY BATTERED MOZZARELLA STICKS

with pomodoro sauce

ITALIAN MEATBALLS

with housemade Pomodoro sauce

HOUSEMADE EGG ROLLS

vegetable, buffalo chicken, Irish, Philly cheese steak

FRIED MAC 'N CHEESE

SPINACH ARTICHOKE DIP

with housemade crackers

\$25 per person plus tax and gratuity

FREQUENTLY REQUESTED ADDITIONS

Add Fourth Hot Appetizer	\$4.00 pp	Shrimp Cocktail Display	\$220.00 (100 pc)
Cookie & Brownie Tray	\$3.00 pp	N/A Punchbowl	\$55.00 per fill
Assorted Sandwiches	\$3.50 pp	Mimosa Station	\$110.00 per fill
Deluxe Dessert Display	\$6.00 pp	Sangria Station	\$110.00 per fill
Coffee Station	\$2.00 pp		
Prosecco Toast	\$3.75 pp		
Soft Drinks (hosted)	\$3.00 pp		

(Stationed beverage generally serves 25-35)





PREMIER DINNER

FRESH GARDEN or CAESAR SALAD

FRESH BAKED YEAST 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, OVEN ROASTED POTATO, RICE PILAF

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

Crudité Vegetable Platter	\$3.50 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 \$220.00 (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, grape tomato

CHOWDER or SOUP OF THE DAY

ASSORTED ROLL BASKET

ENTREE

CHICKEN MARSALA

with mushrooms, garlic, sweet marsala wine

CRAB ALFREDO w Linguine

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

\$38 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)	\$3.00 pp	Prosecco Toast	\$3.75 pp
Shrimp Cocktail Display \$220.00 (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:

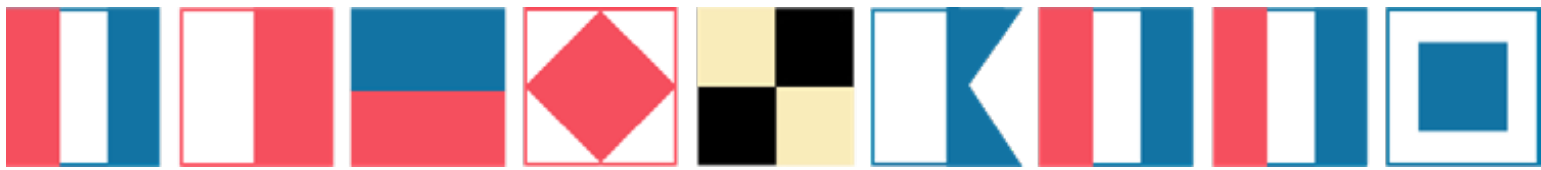
N/ A PUNCHBOWL fruit punch, Arnold Palmer or lemonade	\$55 per fill
SOFT DRINKS (hosted) soda fountain beverages	\$3.00 pp
CHILLED FRUIT JUICE STATION orange and cranberry	\$2.75 pp
COFFEE STATION Lavazza regular & decaf coffee, assorted teas	\$2.00 pp

ALCOHOLIC BEVERAGES

PROSECCO TOAST in Champagne flute	\$3.75 pp
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:

CHEESE & CRACKER DISPLAY **\$3.00 pp**
 Artisan cheeses, assorted crackers, grapes

FRESH FRUIT PLATTER **\$2.50 pp**
 Pineapple, honey dew, cantaloupe, strawberries and grapes

CRUDITÉ VEGETABLE PLATTER **\$2.50 pp**
 Fresh seasonal veggies, hummus and blue cheese dip

CAPRESE BRUSCHETTA TRAY **\$2.00 pp**
 Toasted baguette crisps with Roma tomato, mozzarella, basil

SHRIMP COCKTAIL DISPLAY **\$220.00**
 Large shrimp with bloody mary cocktail sauce, lemon, horseradish (100 pieces)

“THE BOAT” **\$125.00**
 Our impressive signature display features a wooden boat laden with charcuterie, local artisanal cheeses, fresh vegetables, assorted crackers (Feeds 75-80)

“THE DELUXE BOAT” **\$350.00**
 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	30 pieces
MINI CRAB CAKES with cajun remoulade	\$120
SCALLOPS IN BACON	\$90
LOBSTER SALAD CANAPÉS	\$165
STUFFED MUSHROOM CAPS spinach & crab	\$75
GRILLED CHICKEN SKEWERS	\$90

COOKIE & BROWNIE TRAY **\$4.00 pp**
 House baked oatmeal, chocolate chip & sugar cookies
 cream cheese brownies and chocolate chip blondies

APPLE CRISP **\$3.75 pp**
 Hot housemade apple crisp, whipped cream

DELUXE DESSERT DISPLAY **\$6.00 pp**

