

PRIVATE EVENTS MENU



CHAIR 5

BEACH BISTRO & BAR

- STATIONARY APPETIZERS -

(Price Per Person)

CHARCUTERIE BOARD

Locally Cured Meat, New England Farm Cheeses,
Toasted Baguette, and House-Made Jam 3.75

VEGETABLE CRUDITE

An Arrangement of Market Fresh Vegetables, White
Bean Hummus and Spinach & Garlic Dip 2.95

FRESH FRUIT PLATTER

Mix of Fresh Fruit and Berries, Served with Raspberry
Yogurt and Chocolate Sauce 2.95

TAPAS BOARD

Toasted Pita Chips and Toasted Baguette, Served
with Vegetable Dip, Greek Olive Tapenade,
Avocado Hummus and Artichoke Gruyere Dip 4.75

CHEESE BOARD

Local and Imported Cheese Served with Fresh
Seasonal & Dried Fruit, House-Made Bread,
Crackers & Assorted Accompaniments 4.25

- RAW BAR -

(Price Per Piece)

LITTLE NECKS 2.

LOCAL OYSTERS 3.

GULF SHRIMP COCKTAIL 3.5

- PASSED HORS D'OEUVRES -

(Price Per Piece)

MINI LOBSTER ROLLS

Brioche Roll with Lemon Aioli 2.5

CRAB AND PHYLLO

Lump Crab Salad Served in a Light Phyllo Cup 1.75

BACON WRAPPED SCALLOPS

Local Sea Scallops Baked with Applewood Bacon, Finished with Bourbon Syrup 2.25

GRILLED SHRIMP SKEWERS

Teriyaki Grilled Shrimp with Peanut Sauce 3.

ROASTED TOMATO BRUSCHETTA

Bleu Cheese Spread, Roasted Tomatoes, and Toasted Baguette 1.25

GRILLED PEACH AND CHEESE CROSTINI

Grilled Peaches, Fresh Basil, and Goat Cheese 1.25

STUFFED MUSHROOM CAPS

Baby Spinach, Cream Cheese, and Cracker Crumbs 1.25

CAPRESE KABOBS

Fresh Mozzarella, Heirloom Tomato, Fresh Basil and Balsamic Glaze 1.25

CHICKEN PINWHEELS

Boneless Chicken Breast Stuffed with Cranberries, Cracker Crumbs, and Candied Walnuts 1.5

APPLE GOUDA PIGS IN A BLANKET

Puff Pastry, Gouda Cheese, and All Beef Mini Dogs 2.

WHISKEY THIGHS

Pan Seared Boneless Thighs Finished with a Bourbon Whiskey Butter Sauce
Served with a Roasted Garlic Dip 2.5

SAUSAGE WONTON STARS

Sweet Italian Sausage, Roasted Onion and Peppers, and Colby Jack Cheese 1.5

CHICKEN LOLLIPOPS

Roasted Buffalo Chicken Drumsticks 2.

CHEESEBURGER SLIDERS

Pepper Jack Cheese, Lettuce, Tomato, and Fried Onion Strings 3.

- SIT-DOWN SELECTIONS -

3 Course Sit-Down: Choice of Soup or Salad, 3 Entrees, and 2 Desserts
4 Course Sit-Down: Soup and Salad, Choice of 3 Entrees, and 2 Desserts... +\$7.

STARTERS

MIXED GREEN SALAD
NEW ENGLAND CLAM CHOWDER

ENTREES

CHICKEN FRANCAISE

Boneless Egg Battered Chicken Breast, Pan Seared and Simmered with a Rich Lemon Butter Sauce 30.

CHICKEN MARSALA

Seasoned Boneless Breast Sauteed with Oyster Mushrooms and Marsala Wine 30.

JUMBO STUFFED SHELLS

Fresh Herbs Folded with Ricotta and Romano Cheese Stuffed Inside jumbo Pasta Shells with Plum Tomato Sauce 26.

PASTA PRIMAVERA

Grilled Zucchini, Summer Squash, Asparagus with Roasted Tomatoes and Artichoke Sauteed with a Fresh Basil Wine Sauce 26.

FILET MIGNON

8oz Choice Cut Beef Tenderloin Steak Lightly Seasoned and Grilled to Perfection 37.

CLEAN CUT PRIME RIB

Queen Choice Cut Ribeye Slow Roasted and Served with Rich Au Jus and Horseradish Cream 34.

HERB CRUSTED PORK LOIN

Crispy Outside with Fresh Herbs and Garlic Juicy Tender Pork Inside. Slow Roasted and served with Red Wine Demi Glaze 34.

BAKED ATLANTIC COD

Locally Caught Cod Loin Baked with Seasoned Bread Crumbs, Butter, Lemon, and White Wine 34.

GRILLED SALMON

Cajun Seasoned, and Grilled Finished with Roasted Red Pepper Butter 34.

VEGAN VEGETABLE PAELLA

Roasted Garden Vegetables, Kalamata Olives, Chickpeas, and Grilled Artichokes with Saffron Rice 26.

MUSHROOM RISOTTO

Blend of Wild Mushroom and Risotto Simmered in a Rich Butter Stock 26.

DESSERTS

BROWNIE SUNDAE
FRUIT TART
CHEESECAKE
CHOCOLATE CREMEUX

- BUFFET -

Silver Package: Two Starters Choices, Two Entrees and Two sides 32.
Gold Package: Three Starters Choices, Three Entrees and Three Sides 40.

STARTERS

NEW ENGLAND CLAM CHOWDER

Traditional New England Recipe Paired with Local Seafood and Farm Fresh Vegetables

LOBSTER BISQUE

Rich Velvet Lobster Stock with Morsels of Lobster Finished with Creme Fraiche

SEASONAL SOUP SELECTION

Chef's Choice

MIXED GREEN SALAD

Soft Lettuce Greens, Cucumber, Tomatoes, Red Onion with Lemon Vinaigrette

KALE SALAD

Chopped Crisp Kale, Raisins, Candied Walnuts, Goat Cheese Crumbles with Balsamic Glaze

BROCCOLI SALAD

Chopped Broccoli, Roasted Pecans, Sunflower Seeds, Diced Red Pepper Tossed with Apple Honey Dressing

CAESAR SALAD

Chopped Romaine Lettuce, Garlic Croutons, Shaved Parmesan with Creamy Caesar Dressing

SIDES

GRILLED VEGETABLES

Zucchini, Summer Squash, Vidalia Onion, and Roasted Tomatoes

GREEN BEAN AMANDINE

Fresh Snipped Beans with Toasted Almonds

WILD RICE PILAF

Sauteed Onion, Carrot, Dried Apricot, and Toasted Pecans. Baked with Wild Grains, Butter, and Vegetable Stock

ROASTED POTATOES

Red Bliss and Fingerling Potatoes with Chopped Garlic, Shallots and Fresh Herbs

SCALLOPED POTATOES

Idaho Potatoes, Caramelized Onion, Baked in a Creamy Three Cheese Sauce and Topped with Parmesan Panko Crumbs

CANNELLINI BEANS WITH SPINACH

Buttery White Kidney Beans Prepared in a Bold Garlic and Sage Broth, Red Pepper and Baby Spinach

- BUFFET CONT. -

ENTREES

CHICKEN

CHICKEN PICCATA

Lightly Dusted and Pan Seared Chicken Cutlet Smothered with a Rich Buttery Caper Sauce

CHICKEN CACCIATORE

Slow Roasted Boneless Thighs Simmered in a Rich Hunter Sauce

BAKED STUFFED CHICKEN

Boneless Breast, Stuffed with Cranberry Walnut Stuffing, and Finished with a Creamy Supreme Sauce

BEEF/PORK

ROAST BEEF

Slow Roasted and Thinly Sliced Eye of The Round with Oyster Mushroom Demi Glaze

BEEF BOURGUIGNON

Choice Cut Lean Beef, Thick Cut Applewood Bacon, Grilled Carrots and Onions Simmered in a Rich Red Wine Gravy

HERB CRUSTED PORK LOIN

Crispy on the Outside, Juicy and Tender on the Inside. Served with Pearl Onion and Demi Glaze

SEAFOOD

BAKED ATLANTIC COD

Thick Cod Loins Baked with Lemon, Butter, White Wine, and Seasoned Bread Crumbs

GINGER GLAZED MAHI MAHI

Locally Caught Roasted Mahi Bursting with Flavor, a Combination of Sweet and Sour

SHRIMP LOBSTER SCAMPI BAKE

Wild Caught Gulf Shrimp Combined with Cold Water Lobster, Baked in Butter, Roasted Garlic, Grilled Artichoke, Lemon and White Wine

PASTA

PENNE CARBONARA

Penne Pasta, Sweet Baby Peas, Thinly Sliced Prosciutto, Tossed with a Rich Creamy Alfredo Sauce

CHEESE RAVIOLI

Ricotta Cheese Stuffed Raviolo Finished with a Velvet Tomato Cream Sauce

- BREAKFAST & BRUNCH BUFFET -

BREAKFAST BUFFET

\$24 Per Person
Includes Coffee, Tea & Juice

SCRAMBLED EGGS
SAUSAGE OR APPLEWOOD BACON
HOME FRIES
BUTTERMILK PANCAKES OR FRENCH TOAST
FRESH FRUIT PLATTER
ASSORTED PASTRIES & MUFFINS

BRUNCH BUFFET

\$32 Per Person

CHOICE OF ONE SOUP OR SALAD, ONE SIDE, ONE ENTREE FROM BUFFET MENU,
AND ONE OPTION FROM BREAKFAST MENU

BREAKFAST/BRUNCH BEVERAGE STATIONS

\$15 Per Person

BLOODY MARY STATION
Loyal 9 Vodka, House Bloody Mary Mix & All The Fixin's
MIMOSA STATION
House Bollicini Prosecco, Fresh Orange Juice

- BEVERAGE SELECTIONS -

OPEN BAR

OPEN BAR WILL BE PROVIDED WITH 1 BARTENDER; AN ADDITIONAL BARTENDER IS AVAILABLE FOR AN ADDITIONAL \$150 FOR THREE HOURS. OPEN BAR IS BASED ON CONSUMPTION

CASH BAR

CASH BAR WILL BE PROVIDED WITH 1 BARTENDER FOR PARTIES OVER 25 PERSONS. AN ADDITIONAL BARTENDER CAN BE AVAILABLE FOR AN ADDITIONAL \$150 FOR THREE HOURS.

WINE AND BUBBLY

CHAMPAGNE TOAST

(Choice of House Sparkling Wine or Prosecco) \$4 Per Person

WINES BY THE GLASS

Pricing Ranges from \$7-\$12 Per Glass

WINES BY THE BOTTLE

Pricing Ranges from \$32-\$100 Per Bottle

BEER

BOTTLES & CANS

Pricing Ranges from \$4-\$12 Per Beer

LOCAL DRAFT

Pricing Ranges from \$6-\$9 Per Beer

LIQUOR

MIXED DRINKS

Pricing Ranges from \$8-\$15 Per Cocktail

SANGRIA BY THE PITCHER

\$42 Per Pitcher. Available in Red, White, or Rose

NON-ALCOHOLIC BEVERAGES

COFFEE/TEA STATION

\$2.5 Per Person