



# MISSION ON THE BAY

Located steps from Kings Beach, Mission On The Bay is a oceanfront paradise with wall to wall windows and breathtaking views of the Boston skyline. Whether you're planning the wedding of your dreams, celebrating a milestone or hosting a corporate luncheon, we are the perfect choice.

## SOCIAL PACKAGES

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141 Humphrey Street | Swampscott, MA  
(978) 518-6835 | [missiononthebay.com](http://missiononthebay.com)



# HORS D'OEUVRES

Per 50 pieces

unless otherwise noted

## Scallops & Bacon

Vermont Maple-Mustard Sauce \$225

\*Coconut Shrimp with Thai Chili Sauce \$210

Native Colossal Shrimp Cocktail \$220

\*Ahi Tuna Tartar Wonton \$250

Veggie Stuffed Mushroom Caps \$165

## Crab Cake Maryland Style

Pineapple-Cilantro Salsa,

Mango-Habañero Aioli \$250

## Spanakopita

(Spinach, Feta Cheese Pie) \$125

Vegetarian Spring Roll \$175

Chicken Spring Roll \$185

## Chicken Saté

with Peanut Sauce \$185

Thai Chili Chicken Skewer \$185

\*N.Y. Sirloin Beef Skewers Caramel Soy Glaze \$200

Short-Rib Empanada Aji Amarillo \$220

\*Mini Beef Wellington \$300

Mini Croque Monsieur Ham & Gruyere \$125

## Mini Flatbreads

Truffle Mushroom & Parmesan/ Margherita/

Fig & Goat Cheese \$130

Parmesan Crusted Meatballs \$165

Lobster Roll Sliders \$450

Cheeseburger Sliders \$250

# STATIONARY HORS D'OEUVRES

Imported & Domestic Cheeses \$11pp

Served with Assorted Crackers & Fruits

Antipasto \$17pp

Italian inspired Selection of Meats,

Cheese, Veggies, Olives

Raw Bar \$MP

Raw & Smoked Seafood, Cocktail & Mignonette Sauce

Fresh Local Crudités \$10pp

with Bleu Cheese Dip

Cookies & Brownies (25 Each) \$65

# ACCOMPANIMENTS

Coffee & Tea Station \$150

Bubbles Bar \$50(Setup Fee)

Bloody Mary Bar \$50(Setup Fee)

Price does not include - State Meals & Beverage Taxes, Administration Fees, Room Fee & Gratuity

Not all ingredients are listed in the menu. Before placing your order, please inform your server if anyone in your party has a food allergy.

\*Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of foodborne illness.

\*Town of Swampscott consumer advisor, mercury in fish - pregnant and nursing women, women who may become pregnant, and children under 12 years are advised not to eat



# PLATED MENU

STARTING \$70 /PP

## FIRST COURSE

### GREENS

Iceberg & Romaine, Tomatoes, Cucumber, Red Wine Vinaigrette

### CAESAR

Crisp Romaine, Pumpernickel Croutons, Parmigiano-Reggiano Cheese

### ARUGULA

Fresh Baby Arugula, Asiago Cheese, Lemon-Thyme Olive Oil

## SECOND COURSE + 8pp

### CLAM CHOWDER

Coastal Butter Clams, Chopped Potato, a touch of Bacon, A splash of Cream

### SHRIMP COCKTAIL

Cocktail Sauce, Lemon

### SHORTRIB EMPANADA

Slow Braised Short Rib, Aji Amarillo

### LOBSTER RANGOON

Thai Chili Glaze, Scallions

## MAIN COURSE CHOOSE 2

### \*PRIME RIB

Slow Roasted, Au Jus

### ROASTED CHICKEN

Range Fed, Statler Chicken, Pan Jus

### \*NATIVE HADDOCK

Buttered Crumbs, Baked Tomato

### ATLANTIC SALMON

Grilled Salmon, Lemon Thyme Glaze

### \*NEW YORK SIRLOIN

**STEAK AU POIVRE + 10**

Green Peppercorn, Shallots, Brandy-Cream Sauce

### SEARED SEA SCALLOP + 15

Citrus Vinaigrette

### SURF 'N TURF + 25

Petite Filet Mignon, Grilled Shrimp, Port Wine Demi Glaze

### FILET MIGNON+ 15

Petite Filet Mignon, Port Wine Demi Glaze

### NEW ENGLAND TRIO + 15

Sea Scallops, Haddock, Shrimp, Ritz Cracker, Roasted Plum Tomato

### SEARED AHI TUNA+ 15

Sesame Seed Crusted Tuna, Lobster Rangoon, Shaved Vegetable, Lo-Mein, Shoyu Glaze, Sriracha Aioli, Scallions

## SIDES

CHOOSE 2

Parmesan Risotto  
Yukon Smashed Potato  
Fingerling Potato  
Coconut Jasmine Rice  
Grilled Asparagus  
Sautéed Garlic Spinach  
Seasonal Vegetables

## DESSERTS+8pp

CHOOSE 1

Crème Brûlée  
Petite Au Pot Ala Chocolate  
Raspberry Sorbet  
New York Cheesecake



# BUFFET STARTING \$65 /PP

## FIRST COURSE

Choose One

### GREENS

Iceberg & Romaine, Tomatoes, Cucumber, Red Wine Vinaigrette

### CAESAR SALAD

Crisp Romaine, Garlic Croutons, Parmigiano-Reggiano

### ARUGULA + 5pp

Fresh Baby Arugula, Asiago Cheese, Lemon-Thyme Olive Oil

### WEDGE + 5pp

Classic Steakhouse Salad, Bluecheese, Candied Walnuts

## MAIN COURSE

Choose Two.

### VEGETARIAN PASTA PRIMAVERA

**STEAK TIPS** House Marinated, Peppers & Onions

**NATIVE HADDOCK** Ritz Crumb, Plum Tomato

**CHICKEN PARMIGIANA** Chicken Cutlet, Marinara, Mozzarella

**ATLANTIC SALMON** Lemon-Thyme Glaze

**CHICKEN & BROCCOLI** Garlic Cream Sauce, Trottole Pasta

**6 OZ FILET MIGNON** Port Demi Glaze +25

**SLICED NEW YORK SIRLOIN** Demi Glaze +15

**COLOSSAL SHRIMP SCAMPI** Herbed Garlic Sauce +15

**PRIME RIB OF BEEF** Pan Au Jus +10

**HERB ROASTED PORK TENDERLOIN SLICED** +8

**CHICKEN BREAST SALTIMBOCCA** Sage-Madeira Glaze +5

PLEASE NOTE, CHARGE APPLIES TO THE HIGHEST PER PERSON CHARGE (Third selection add \$25 pp)

## BUFFET ACCOMPANIMENTS

Choose Two

Yukon Smashed Potatoes

Roasted Potatoes

Roasted Pancetta Brussels Sprouts

Baby Carrots Honey-Lemon Glaze

Parmesan Risotto

Rice Pilaf

Roasted Asparagus

Garlic Green Beans

Roasted Seasonal Vegetables

## DESSERT OPTIONS

Choose One

Chocolate Espresso Petit Au Pot

Chocolate Chip Bread Pudding

Assorted Baked Cookies & Brownies

New York Style Cheesecake

Creme Caramel

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# BAR PACKAGES

## OPEN BAR

Choose between two Open Bar levels:

### STANDARD OPEN BAR

Wine Options:

“Ardeche ” Chardonnay  
Abigail Rose  
Sauvignon Blanc  
Salvali  
Pinot Grigio  
Chasing Lions Cabernet  
Pascual Toso Malbec

Full Bar Selections:

Amsterdam Vodka  
Blue Chair Rum  
Amsterdam Gin  
Dewars Scotch  
Camarena Tequila  
Evan Williams Bourbon

Per Hour Rate \$25 pp

### PREMIUM OPEN BAR

Wine Options:

Salvali Pinot Grigio  
Whitehaven Sauvignon  
Blanc  
Drumheller Chardonnay  
Saint-Peyre Viognier  
Firestone Pinot Noir  
Storypoint Cabernet

Full Bar Selections:

Grey Goose Vodka  
Captain Morgan Rum  
Beefeater Gin  
Bombay Sapphire Gin  
JW Red Scotch  
Crown Royal  
Jack Daniel’s

Per Hour Rate \$35 pp

Beer & Wine Bar

Per Hour Rate \$20pp

## OPEN BAR BY CONSUMPTION

You tell us what you’d like to spend on the bar. We will keep a tally of the drink costs. When the tally reaches the amount you indicate, your guests can enjoy a cash bar for the duration of your event.

## CASH BAR

Mixed Drinks	\$12+
Specialty Drinks	\$13+
Domestic Bottled Beer	\$5+
Imported and Craft Bottled Beer	\$6+
Wine by the Glass	\$10+
Soft Drinks and Juice	\$2.75+
Champagne or Wine Toast	\$8 pp

