



392 Davol Street Fall River, MA 02720

(508)673-1345

CoveEvents392@gmail.com

Banquet Menu



ITEMS MAY BE **REQUESTED** GLUTEN FREE!

PRICES ARE SUBJECT TO 25% TAXABLE ADMINISTRATIVE FEE AND MA STATE & LOCAL TAX—Menu effective March 2022



BUTLER PASSED HORS D'OEUVRES

Priced Per 50 Pieces- Maximum of 5 Different Selections

(YOU MAY ORDER MULTIPLE ORDERS OF EACH OF THE FIVE SELECTIONS)

Recommended amounts: hors d'oeuvres party 15 pieces per person, dinner event 4-6 per person

SEAFOOD

Clams Casino \$150

Ⓞ Bacon Wrapped Scallops \$175

Ⓞ Cocktail Shrimp Shooters \$200

Coconut Shrimp \$200

Mini Crab Cakes with Spicy Remulade \$175

Lobster Rangoons \$150

BEEF / CHICKEN

Ⓞ Chicken Satay Skewers \$120

Buffalo Chicken Wonton with Bleu Cheese \$120

Ⓞ Beef Satay Skewers \$125

Mini Beef Wellingtons \$150

VEGETARIAN

Ⓞ Caprese Skewers \$100

Vegetarian Spring Rolls \$100

Spinach & Cheese Phyllo \$105

PRESENTED DISPLAYS

MINIMUM 20 GUESTS

Ⓞ **CHEESE BOARD \$6.00 Per Person**

Chef's Selection: Sharp Cheddar, Brie, Pepper Jack, Havarti with Dill, Muenster, Smoked Gouda, Manchego with Crackers

Ⓞ **FRESH FRUIT \$4.50 Per Person** +\$1pp TO INCLUDE CHOCOLATE STRAWBERRIES
Pineapple, Honeydew, Cantaloupe, Watermelon, Grapes & Berries

Ⓞ **CHARCUTERIE & BRUSCHETTA \$8.00 Per Person**

Assorted Italian Meats, Olives, Crostini Toast Points with Extra Virgin Olive Oil & Bruschetta

CLAM CAKE & Ⓞ CHOWDER \$10.00 Per Person

Fried Clam Cakes & New England Style Creamy Clam Chowder

Ⓞ **VEGETABLE PLATTER \$4.00 Per Person**

Assorted Seasonal Vegetables with Dip

Ⓞ **RAW BAR** with lemon, cocktail sauce & Mignonette

Shrimp 16/20 \$4.50each, Little Necks \$1.50each, Oysters \$3.00each

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FAMILY STYLE ENTRÉES \$42.00 PER PERSON

****Minimum 25 Guests ****

Includes dinner rolls & butter, choice of a soup, garden salad, choice of two entrées, one starch, one vegetable, coffee/ tea & one dessert

SOME ENTRÉES HAVE AN ADDITIONAL COST PER GUEST

Soup

Kale/ Minestrone

GF *New England Clam Chowder +\$5pp*

GF Garden Salad

Mixed greens, grape tomato, red onion, cucumber served with a choice of dressing

Caesar Salad +\$1.50pp

Entrée Selections

GF Flat Iron Steak

mushroom demi or rosemary port wine

GF Roast Beef

Portuguese or American Style

GF Sirloin Steak +\$2 pp

Bearnaise or garlic herb butter

Baked Stuffed Chicken

cornbread & cranberries or Portuguese stuffing

GF Chicken Mozambique

semi-spicy garlic saffron sauce

Seafood Stuffed Sole +\$2 pp

Shrimp, scallop, chourico & mornay sauce

GF Chicken Marsala +\$1 pp

mushrooms, marsala wine, garlic, demiglace

GF Baked Haddock

Ritz cracker topping & mornay sauce

Starch & Vegetable Selections

*Yellow Rice/ Rice Pilaf/ **GF** Garlic Mashed Potatoes/ **GF** Herb Roasted Potatoes*

***GF** Roasted Fingerling Potatoes +\$1pp/ **GF** Broccoli/ **GF** Vegetable Medley/*

***GF** Green beans & Carrots +\$1pp/ **GF** Grilled Asparagus +\$1.50pp*

Dessert served with hot coffee / tea

*Assorted Cookies/ Pound Cake with Seasonal berries/ **GF** Chocolate Mousse*

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BUFFET STYLE ENTRÉES

****Minimum 35 Guests****

Lighthouse Buffet \$40 Per Person

Dinner Rolls & Butter/ **GF** Garden Salad/ Pasta Pomodoro/ **GF** Chicken Piccata/
GF Baked Haddock/ **GF** Zucchini & Squash/ Rice Pilaf/ Coffee & Tea/ Choice of a Dessert

Mooring Buffet \$45 Per Person

Dinner Rolls & Butter/ **GF** Garden Salad/ **GF** Baked Haddock/ **GF** Roast Beef, American Style/
GF Chicken Mozambique/ **GF** Vegetable Medley/ Yellow Rice/ **GF** Roasted Potatoes/
Coffee & Tea/ Choice of a Dessert

Atlantic Buffet \$55 Per Person

Dinner Rolls & Butter/ **GF** Garden Salad/ Seafood Mornay/ Baked Stuffed Portuguese
Chicken/ Steak Tips/ Penne Broccoli Alfredo/ **GF** Vegetable Medley/ **GF** Garlic Mashed
Potatoes/ Rice Pilaf/ Coffee & Tea/ Choice of a Dessert

Dockside Buffet \$60 Per Person

Dinner Rolls & Butter/ Caesar Salad/ Seafood Stuffed Sole/ **GF** Roasted Prime Rib au jus/
Pasta Carbonara/ **GF** Chicken Marsala/ **GF** Grilled Asparagus/ **GF** Garlic Mashed Potatoes/
Rice Pilaf/ Coffee & Tea/ Choice of a Dessert

Dessert Selections

GF Chocolate Mousse/ Pound Cake with Seasonal Berries/ Assorted Cookies

Soup +\$5pp

Kale/ Minestrone

GF New England Clam Chowder +\$7pp

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PLATED ENTRÉE SELECTIONS

Includes Dinner Rolls & Butter, Garden Salad, Choice of two Entrées, one Starch, one Vegetable, Coffee/ Tea & one Dessert

Choice of three Entrées, additional cost of +\$2 per person* ***PRE-ORDERED REQUIRED- guest name & meal**

GF Garden Salad

Mixed greens, grape tomato, red onion, cucumber served with a choice of dressing
Caesar Salad +\$1.50pp

Entrée Selections

GF Pan Seared 8oz Salmon \$40

passionfruit vinaigrette or limoncello cream sauce

Baked Stuffed Shrimp \$42

shrimp & scallop stuffing

GF Grilled 10 oz Sirloin \$42

garlic herb butter or bearnaise sauce

GF Grilled 8oz Filet Mignon \$50

Mushroom demi or rosemary port wine

Baked Stuffed Chicken \$36

cornbread & cranberries or Portuguese stuffing

GF Baked 8oz Haddock \$38

Ritz cracker topping & mornay sauce

Baked Stuffed Sole \$40

Shrimp & scallop stuffing with mornay sauce

GF 12 oz Prime Rib \$50

served with au jus

GF Chicken Mozambique \$36

semi-spicy garlic saffron sauce

GF Chicken Piccata \$36

lemon cream sauce with capers

Starch & Vegetable Selections

Yellow Rice/ Rice Pilaf/ **GF** Garlic Mashed Potatoes/ **GF** Herb Roasted Potatoes

GF Roasted Fingerling Potatoes +\$1pp

GF Broccoli/ **GF** Vegetable Medley

GF Green beans & Carrots +\$1pp/ **GF** Grilled Asparagus +\$1.50pp

Dessert served with hot coffee/tea

Assorted Cookies/ Pound Cake with Seasonal berries/ **GF** Chocolate Mousse

Soup +\$5pp

Kale/ Minestrone/ **GF** New England Clam Chowder +\$7pp

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CHILDREN MEALS

PLATED

(AGES 10 & UNDER)

\$14 Per Person

Includes Dinner Rolls & Butter, Garden Salad, Choice of one Entrée & one Dessert

Chicken Tenders & Fries

Ⓞ Cheese Pizza

Cheeseburger & Fries

Pasta with Marinara

Ⓞ *Pasta with Butter*

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VEGAN & VEGETARIAN MEALS

Includes Garden Salad, Choice of one Entrée & assorted fruit cup for Dessert

Vegan

Ⓞ Pasta Primavera \$32

Sautéed vegetables in a pomodoro sauce tossed with linguini or gluten free penne

Ⓞ All- Potato Stew \$30

Fingerling potatoes simmered in a tomato herb broth with garlic, onions and peppers

Vegetarian

Ⓞ Vegetable Fried Rice \$32

Sautéed onions, peppers, ginger, garlic, egg, green peas tossed with yellow rice and soy sauce

Ⓞ All- Scampi Linguini \$32

Sautéed garlic lemon wine sauce with grape tomato, sliced zucchini, sliced summer squash and scallions tossed with linguini or gluten free penne

Ⓞ All- Grilled Vegetable Plate \$30

Seasoned with olive oil garlic, salt and pepper, zucchini, summer squash, asparagus, sliced red onion and roasted fingerling potatoes

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SWEETS & TREATS

Sundae Bar \$9 Per Person (*one house time period*)

Ice Cream Flavors: Selection of two: Chocolate, Vanilla, Coffee, Cookie Dough

Toppings: Gummy Bears/ Reeces Pieces/ Snickers/ Butterfinger/ M&M's/ Cherries/ Sprinkles/ Jimmies/ Whipped Cream/ Chocolate & Caramel Sauce

Tiramisu \$9 Per Person

Carrot Cake \$9 Per Person

NY Style Cheesecake \$9 Per Person

Brownie Sundae \$9 Per Person

GF Lava Cake \$9 Per Person

Mini Assorted Dessert Pastry \$5 Per Person

OUTSIDE DESSERT FEE \$2 PER PERSON

**IF YOU PLAN TO BRING IN CAKE, CUPCAKES, DONUTS OR
PASTRY**



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LATE NIGHT STATIONS

****Minimum 20 Guests****

(CAN BE ORDERED FOR ANY TIME FRAME)

GF Taco Bar \$10 Per Person

Beef, Shrimp, Pork OR Chicken, Tomato, Lettuce, Sour Cream, Red Onion, Jalapeno, Shredded Cheese

Sliders & Fries \$10 Per Person

Choice of one: Cheddar Bacon, Hamburger, Cheeseburger, Buffalo Chicken or BBQ Chicken

GF Pizza \$10 Per Person

Choice of two: Cheese, Veggie, Pepperoni or Chourico

Finger Sandwiches \$10 Per Person

Choice of three: Italian, Chicken Salad, Chourico & Peppers, Meatball

Quesadillas \$10 Per Person

Chicken OR Steak with Cheese, Onions, Pico de Gillo, Sour Cream & Salsa

**LOOKING TO CUSTOMIZE A MENU,
PLEASE ASK & WE'D BE HAPPY TO SEE
WHAT WE CAN DO FOR YOU!**

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