



EVENT MENU

Large or Intimate

OPTION 1

\$95 Per guest

Includes:

- 5 Selections of passed appetizers
- 3 Arranged food displays
 - Bread & butter
 - Soup or salad
- 2 Entrée selections
- Cake cutting service
- Coffee service
- Dessert service

OPTION 2

\$100 Per guest

Includes:

- 5 Selections of passed appetizers
- 3 Arranged food displays
 - Bread & butter
 - Soup or salad
- 3 Entrée selections
- Cake cutting service
- Coffee service
- Dessert service

Your Weekend Celebration Awaits.

We can do just about anything! Please ask if you are looking for something you don't see.
We can do buffet style events as well.



HOUSE MADE PASSED APPETIZERS

please select up to 5 items

BEEF

Thai beef satay, peanut sauce
Tender beef, toasted crostini, horseradish cream
Big mac or Philly cheese steak sliders
Seasoned petite beef cubes, cherry tomato, red onion
and bell pepper brochette
Skewered Swedish or BBQ meatballs
Petite sliced, rare roast beef pinwheel wraps
Grilled steak nachos
Beef or pork potstickers

SEAFOOD

Smoked salmon, whipped herbed cream cheese, capers,
chopped red onion and pumpernickel bread
Peppered ahi tuna served on wakame salad, English cucumber,
finished with wasabi crème fraîche
Baked old bay crab dip pinwheels
Fried haddock bites, tartar sauce
Marinated, grilled shrimp
Smoked salmon, boursin cheese, fresh dill served on English cucumber
Warm Maine lobster newberg served on grilled crostini
Teryaki tuna, pineapple salsa, corn chips

VEGETARIAN

Grilled cheese w/ tomato soup shot
Wild mushroom arancini, chevre cream
Tomato, basil and mozzarella bruschetta
Cheddar cheese croquettes
Spanakopita
Grilled peaches, blue cheese and honey on grilled crostini
Vegetarian spring roll w/sweet Thai chili sauce
Stuffed mushroom florentine
Deviled eggs



HOUSE MADE PASSED APPETIZERS

CHICKEN

Honey laced fried chicken bite, waffle, rustic gravy
and local maple syrup

Sesame chicken skewer

Chicken sate, ginger-plum sauce or spicy peanut sauce

Chicken tender bites, honey mustard

Petite chicken cordon bleu, supreme sauce

Mini chicken parmesan

Chicken wrapped in bacon, sweet mustard drizzle

MISCELLANEOUS

Sausage, cream cheese & jalapeno stuffed mushroom

Melon wrapped with prosciutto

Flatbread pizza: meat lovers, vegetarian, greek or custom

Franks wrapped in blankets, yellow mustard

PREMIUM

Add \$2 per selection, per guest

Scallops wrapped with bacon: maple or Thai chili glaze

Mini crab cakes with garlic aioli

Lobster salad lettuce cups

Petite Maine lobster roll

Braised short rib, potato pancake, celery root puree, roasted cipollini

Beef Wellington

Oysters Rockefeller

Texas twinkie



CULINARY ARTISAN FOOD DISPLAYS

Please select up to 3 items

FRUIT DISPLAY

Sliced seasonal fruits, ripe berries and yogurt dip

VEGETABLES AND DIP

Colorful, farm fresh sliced vegetables and house crafted dips

CHEESE BOARD

Local artisan firm, hard, soft cheeses, fig jam, grilled crostini

TUSCAN ANTIPASTO

Thinly sliced cured meats, cheeses, grilled farm fresh vegetables, fig jam, roasted garlic bulbs, herb olive oil, balsamic reduction grilled crostini and crackers

CHAR SIU PLATTER

Marinated roast pork, asian spicy mustard, ginger-soy sauce, Daikon sprouts, pickled ginger and toasted black and white sesame seeds

WARM SPINACH, WATER CHESTNUTS AND ARTICHOKE DIP

Served from a sour bread bowl

OCEAN DIRECT RAW BAR

OYSTERS, MAINE LOBSTER, LITTLE NECK CLAMS AND/OR CRAB CLAWS

Locally sourced, accompanied appropriately with raspberry minette, horseradish, lemons or cocktail sauce

Priced per piece: *market priced*

SOUP OR SALAD

Please select 1 item

SEAFOOD CHOWDER

Scallops, haddock, shrimp, traditional New England style

LOBSTER BISQUE

Maine lobster, fresh herbs, creamy lobster stock

CAESAR SALAD

Chopped romaine, shaved parmesan cheese, herbed croutons, house made caesar dressing

SPINACH SALAD

Baby spinach, shaved red onion, grape tomato, crumbled egg, candied pecans, maple balsamic dressing

GARDEN SALAD

Artisan greens, shredded carrot, English cucumber, grape tomato, shaved red onion, toasted sesame seeds, herb infused oil and vinaigrette



ENTREES

Please select 2 or 3 items

BEEF/PORK

ROAST SIRLOIN

Braised shallot demi-glace, medium rare, chef's/guest's choice of seasonal vegetable and accompaniment

SLOW ROASTED PRIME RIB

Au jus and creamed horseradish, chef's/guest's choice of seasonal vegetable and accompaniment

TENDER BRAISED SHORT RIBS

Rich braising reduction, chef's/guest's choice of seasonal vegetable and accompaniment

ROAST PORK TENDERLOIN

Wild mushroom medley pan sauce, chef's/guest's choice of seasonal vegetable and accompaniment

PREMIUM BEEF ENTREES

Priced upon request

CHATEAUBRIAND, BORDELAISE OR BEARNAISE SAUCE

Chef's/guest's choice of seasonal vegetable and accompaniment

TENDERLOIN OF BEEF, OSCAR STYLE

Beef tenderloin, Maine lobster meat, asparagus and hollandaise sauce chef's/guest's choice of seasonal vegetable and accompaniment

SEAFOOD ENTREES

SEAFOOD STUFFED HADDOCK

Haddock filet, seafood stuffing and lobster volute' sauce chef's/guest's choice of seasonal vegetable and accompaniment

LOCAL COD

Lemon, salt, pepper, chardonnay and buttery breadcrumbs chef's/guest's choice of seasonal vegetable and accompaniment

ATLANTIC SALMON

Native salmon, lemon burre blanc sauce chef's/guest's choice of seasonal vegetable and accompaniment

SHRIMP AND PASTA

Gulf shrimp, garlic, chardonnay, fine herbs, lemon, butter, farfalloni, wilted spinach and grilled baguette



ENTREES

PREMIUM SEAFOOD ENTREES

Priced upon request

SEAFOOD TRIANGLE

Large sea scallops, Maine lobster, native haddock filet, seasoned crumbs, wine, lemon and butter chef's/guest's choice of seasonal vegetable and accompaniment

STEAMED LOBSTER BAKE

1 1/2 Pound Maine lobster served with mussels, steamed clams, corn, and potato

SEARED AND ROASTED HALIBUT

Champagne & thyme burre blanc sauce, chef's/guest's choice of seasonal vegetable and accompaniment

POULTRY

CHICKEN MARSALA

Pan seared boneless chicken breast with shallots, julienned prosciutto, mushrooms and sweet marsala sauce, accompanied with chef's choice of vegetable and starch

CHICKEN PICCATA

Pan seared boneless chicken breast with roasted artichoke hearts, lemon, butter, wine sauce and capers, accompanied with chef's choice of vegetable and starch

CHICKEN SALTIMBOCCA

Pan seared chicken, prosciutto, fontina cheese, chianti and sage reduction, chef's/guest's choice of seasonal vegetable and accompaniment

PREMIUM POULTRY ENTREES

MAPLE FARM DUCK BREAST

Pan seared, tarragon bechamel sauce, chef's/guest's choice of seasonal vegetable and accompaniment \$3

LOBSTER STUFFED CHICKEN

Maine lobster stuffing, boursin cheese sauce, chef's/guest's choice of seasonal vegetable and accompaniment \$4



ENTREES

VEGETARIAN OPTIONS

GUESTS/CHEF'S VEGETARIAN/VEGAN CHOICE

Chef's whim

SEASONAL VEGETABLE RAVIOLI

Mushroom

Spinach and cheese

Sweet potato and butternut squash

GNOCCHI

Pesto, wilted leafy greens and shaved parmesan

SEASONAL VEGETABLE LASAGNA

Thinly sliced and layered seasonal vegetables,
cheeses, tomato sauce

PASTA PRIMAVERA

Linguini with seasonal vegetables, garlic, parmesan
cheese and olive oil.

ADD A MAINE LOBSTER TAIL TO ANY ENTRÉE

Market price

Service charge and tax: 14% gratuity, 8% administrative charge and 8% tax is added to all food and beverage charges.

