



2023 CATERING MENU

CONTINENTAL BREAKFAST



BREAKFAST ENHANCEMENTS
ADD TO ANY BREAKFAST FOR \$6/PERSON

THE TRADITIONAL \$16/person

Seasonal Whole Fruit
Assortment of Danishes,
Filled Croissants, and Muffins
NY Style Bagels with Flavored Cream Cheese,
Butter and Preserves

THE SIGNATURE \$18/person

Seasonal Fruits and Berries
Baked Sweet Tart
Assortment of Danishes,
Filled Croissants, and Muffins
NY Style Bagels with Flavored Cream Cheese,
Butter and Preserves

THE EXECUTIVE \$20/person

Seasonal Fruits and Berries
Baked Sweet Tart
Assortment of Danishes,
Filled Croissants, and Muffins
NY Style Bagels with Flavored Cream Cheese,
Butter and Preserves
Choice of two Breakfast Enhancement

HAND ROLLED BREAKFAST BURRITO

Scrambled Eggs, Diced Potato, Pepper, Onions
Aged Cheddar Cheese, and Charred Chipotle Salsa

FRIED EGG SANDWICH

Fried Egg, English Muffin,
Ham or Sausage, and Aged Cheddar Cheese
Choice of Protein

CROISSANT SANDWICH

Scrambled Eggs, Warm Buttered Croissant,
Cured Bacon, and Cheddar Cheese

STAY FIT EGG SANDWICH

Egg Whites, Spinach Swiss Cheese
On a Wheat English Muffin

HOT OATMEAL BAR

Steel Cut Oats Served with a Dried Berry Blend,
Coconut, Granola, Fresh Berries, and Cream

All Breakfast Menus are Served with Assorted Chilled Juices, Freshly Brewed European Roasted Regular and
Decaffeinated Coffee, Iced Coffee, and an Assortment of Hot Teas

PRICES ARE PER PERSON. 8.5% STATE SALES TAX, 14% TAXABLE SERVICE CHARGE, AND 7% TAXABLE ADMINISTRATIVE FEE WILL BE ADDED TO ALL FOOD AND BEVERAGE CHARGES, AV. PRICES ARE SUBJECT TO CHANGE²

HOT BREAKFAST BUFFET



PATRIOT BREAKFAST BUFFET \$19/person

Seasonal Fruits and Berries
Baked Sweet Tart
Assorted Danishes and Muffins
NY Style Bagels with Whipped Butter, Flavored Cream Cheese, and Preserves
Fresh Scrambled Eggs
Thick Sliced Cured Bacon and Sausage Links
Diced Red Potatoes with Peppers and Onions

STAY FIT BREAKFAST \$22/person

Seasonal Fruits and Berries
Vanilla Yogurt with Granola
White and Wheat English Muffins
Whipped Butter and Preserves
Fresh Scrambled Egg Whites with Cheddar Cheese and Herbs
Thick Sliced Cured Bacon and Chicken Apple Sausage
Diced Red Potatoes with Peppers and Onions

MAINSAIL BREAKFAST \$24/person

Seasonal Fruits and Berries
Baked Sweet Tart
Assorted Danishes and Muffins
NY Style Bagels with Whipped Butter, Flavored Cream Cheese, and Preserves
Vanilla Yogurt with Granola
Fresh Scrambled Eggs with Herbs and Cheese
Thick Sliced Cured Bacon and Sausage Links
Diced Red Potatoes with Peppers and Onions
Pancakes with Maple Syrup

CREATE YOUR OWN BREAKFAST BUFFET
\$20/person

ALL TO INCLUDE

Seasonal Whole Fruit
Assorted Danishes and Muffins
NY Style Bagels with Whipped Butter,
Flavored Cream Cheese, and Preserves, Potatoes

EGGS

Choice of One Item
Fresh Scrambled Eggs with Herbs
Fresh Scrambled Egg Whites with Herbs, and Cheese

BREAKFAST PROTEINS

Choice of two Item
Thick Sliced Cured Bacon
Link Pork Sausage
Chicken Apple Sausage
Potatoes Sausage Hash
Ham Steaks

All Breakfast Menus are Served with Assorted Chilled Juices, Freshly Brewed European Roasted Regular and Decaffeinated Coffee, Ice Coffee, and an Assortment of Hot Teas

PLATED BREAKFAST

SUNRISE BREAKFAST \$21/person

Two Eggs Cook Over Medium
Thick Sliced Cured Bacon and Sausage Links
Diced Red Potatoes with Peppers and Onions

EGGS BENEDICT \$22/person

Poached Egg and Canadian Bacon
Topped with Hollandaise Sauce and Fresh Dill
Served on a Toasted English Muffin
Diced Red Potatoes with Peppers and Onions
Seasonal Fruits and Berries

HAND ROLLED BREAKFAST BURRITO \$19/person

Scrambled Eggs, Diced Potato, Sausage, Pepper,
Onions, and Jack Cheese, Hand Rolled in a Tortilla
Charred Chipotle Salsa and Sour Cream on the Side
Diced Red Potatoes with Peppers and Onions

**All Plated Breakfasts Include a Bakery Basket for Each Table with Croissants, Muffins, and Danishes
Freshly Brewed European Roasted Regular and Decaffeinated Coffee, and an Assortment of Hot Teas.
Pre-Set Orange Juice**

ALL DAY MEETING PACKAGES



STRAWBERRY BANKE \$38/person

Traditional Continental Breakfast
Mid-Morning Re-Energize Break
All Day Beverage Service
Afternoon Break of Choice

ISLES OF SHOALS \$54/person

Traditional Continental Breakfast
Mid-Morning Break of Choice
All Day Beverage Service
Choice of Express Lunch Buffet
Afternoon Break of Choice

PRESCOTT PARK \$61/person

Signature Continental Breakfast
Mid-Morning Break of Choice
All Day Beverage Service
Choice of Theme Lunch Buffet
W/O Portside lobster rolls
Afternoon Break of Choice

MARKET SQUARE \$70/person

Executive Continental Breakfast
Mid-Morning Break of Choice
All Day Beverage Service
Choice of Theme Lunch Buffet
Afternoon Break of Choice

ALL DAY BEVERAGE SERVICE

\$15 person

\$8 person half day

Freshly Brewed European Roasted Regular and Decaffeinated Coffee
Assortment of Hot Teas
Bottled Water and Coca Cola Soft Drinks
Gold Peak Iced Tea
Refreshed As Needed Throughout Day

ADD A BEVERAGE TO YOUR BREAK

Bottled Water **\$3/each**

Assorted Coca Cola Soft Drinks **\$3/each**

Assorted Flavored Iced Teas **\$4/each**

Energy or Sports Drinks **\$4/each**

Freshly Brewed Coffee and Assortment of Hot Teas **\$6/person**

Freshly Brewed Coffee or Tea **\$45/ Gal**

All Meeting Package come with all day Beverage Service

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EXPRESS LUNCH BUFFET / BOX LUNCH



Limit of 2 Options

\$25/person. BL \$27/person.

TURKEY WRAP

Roasted Turkey with Aged Cheddar Cheese and Charred Tomato Salsa, Chipotle Aioli, Shredded Lettuce, and Roma Tomatoes Rolled in a Flour Tortilla

ROAST BEEF WRAP

Roast Beef with Brie Cheese, Pickled Red Onions, Spinach, Horseradish Aioli, Granny Apple Slices, and Roma Tomatoes Rolled in a Flour Tortilla

CHICKEN CAESAR WRAP

Sliced Grilled Chicken Breast with Shredded Romaine Lettuce, Shaved Parmesan, Creamy Caesar Dressing, and Garlic Croutons Rolled in Flour Tortilla

BLT WRAP

Cured Thick Sliced Bacon, Leaf Lettuce, Fresh Roma Tomato, and Garlic Aioli Rolled in Flour Tortilla

ITALIAN CIABATTA

Roasted Turkey, Cured Ham, Aged Salami, Provolone, Roma Tomatoes, Romaine Lettuce, Herbs, and Red Wine Vinegar Served on a Ciabatta Bun

TURKEY PESTO FOCACCIA

Roasted Turkey, Fresh Basil, Roma Tomatoes, Mozzarella Cheese, and Pesto Aioli Served on a Focaccia Square

GRILLED CHICKEN BROCHE

Grilled Chicken Breast with Swiss Cheese, Roasted Tomato Aioli, Leaf Lettuce, and Roma Tomatoes Served on a Broche Bun

VEGETABLE FOCACCIA SANDWICH

Roasted Vegetables, Cucumbers, and Hummus Served with Mozzarella, Roasted Red Peppers, Baby Spinach, Tomatoes, and Balsamic Sauce Served on a Focaccia Square

Express Lunch Buffets Includes Gold Peak Iced Tea, Soda, Water, Garden Salad with Assorted Dressings, Kettle Chips and Chef's Dessert Selection

BL=Box Lunch are made to consume off site

***Gluten Free Bread Available Upon Request**

THEME LUNCH BUFFETS



SPINNAKER BBQ \$26/person

Chef's Chili
Garden Salad with Assorted Dressings
Coleslaw
Home Style Potato Salad
BBQ Chicken Breast
Grilled Steak Tips with Pepper and Onions
Southwestern Corn
Corn Bread
Caramel Apple Granny Pie

GALLY GARDEN SOUP & SALAD \$24/person

Chef's Choice of two Soups
Pasta Salad
Mixed Greens to Include
Chopped Romaine Lettuce, Spring Mix and Baby Spinach
Assortment of Protein to Include
Bacon, Grilled Chicken, Ham, and Turkey
Additional Toppings to Include
Shredded Cheese, Carrots, Cucumbers, Grape Tomatoes, Red Peppers, Mushrooms, Croutons, and Sunflower Seeds
Variety of Dressings to Include
Ranch, Blue Cheese, Balsamic Vinaigrette, and Caesar
Dessert Bars

PORT SIDE \$30-MRK/person

New England Clam Chowder
Caesar Salad
Mix Green Salad with Candied Pecans Cranberries, Blueberry Vinaigrette
Wild Rice Pilaf
Whole Grain Mustard Potato Salad
Spinach and Cheese Ravioli with a Lobster Cream
Chicken Scalloppini
Baked Crusted Haddock with a Lemon Herb Butter Sauce
Or Lobster Rolls on a Grilled Buttery Roll
Strawberry Shortcake

STREET FIESTA \$27/person

Mexican Menudo Soup
Garden Salad and Tri-Colored Tortilla Strips
Served with Ranch Dressing
Beef Fajitas with Grilled Onions and Peppers
Marinated Grilled Chicken
Spanish Rice
Fresh Corn
Warm Flour Tortillas
Shredded Cheese, Pico De Gallo
Sour Cream, and House Made Guacamole
Churros with Dipping Sauces

Theme Lunch Buffets Include Gold Peak Iced Tea, Soda, and Water

Buffets are prepared for a minimum of 15 guest. Service for less than 15 guests, add \$3 per person.

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THEME LUNCH BUFFETS

CAPTAINS DELI \$25/person

Your Choice of Three Meats:

Roasted Turkey, Shaved Ham, Roast Beef,
Grilled Herb Chicken Breast, Aged Cured Salami,
Grilled Vegetables (Mushrooms, Zucchini, Squash, and
Asparagus), Tuna Salad, Chicken Salad, or Egg Salad

Your Choice of Three Cheeses:

Cheddar, Swiss, Pepper Jack, Provolone or American

Your Choice of Two Sides:

Soup du Jour, Garden Salad, Home Style Potato Salad,
Coleslaw, or Kettle Chips

Platter of Fresh Accompaniments to Include:

Assorted Artisan Breads, Leaf Lettuce, Roma Tomatoes,
Red Onions, Pickles, Mayonnaise, Whole Grain Mustard,
Dijon Mustard, Pesto and Chef Inspired Sauce

ITALIANO BUFFET \$26/person

Classic Minestrone

Caesar Salad with Shaved Parmigiano

Caprese Salad with Petite Mozzarella

Chicken Picatta in a Lemon Butter Caper Sauce

Italian Sausage and Tortellini in a Creamy Tomato Sauce

Seasonal Vegetable

Garlic Bread

Tiramisu

Theme Lunch Buffets Include Sodas, Gold Peak Teas Iced Tea and Water

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THEME BREAKS

COOKIE JAR \$10/person

Fresh Baked Chocolate Chunk Cookies
Macadamia White Chocolate Cookies
Oatmeal Raisin Cookies

SPARK BITES \$10/person

Variety of Vegan Healthy Energy bites

BALL PARK \$11/person

Soft Pretzels with Assorted Mustards
Fresh Popcorn
Individual Bags of Salted Peanuts

LIGHT 'N' FIT \$10/person

Fruit Skewers with Yogurt Dipping Sauce
Vegetable Crudités with Hummus
Nature Valley Snack Bars

RE-ENERGIZE BREAK \$10/person

Assorted Whole Fruit
Banana Bread and Zucchini Bread
Assorted Nuts and Dried Fruit

AFTER SCHOOL SNACK \$12/person

Assorted Cookies
Candy Bars
Turtle Brownies



FRENCH PICNIC \$12/person

Excluded from All Day Meeting Package
Imported and Domestic Cheese Display
Served with French Baguettes and Crackers
Chocolate Covered Strawberries
Cold Spinach Artichoke Dip with Pita Chips

LOCALS CHEESE AND FINE MEAT DISPLAY \$13/person

Excluded from All Day Meeting Package
Goat Cheese, Camembert Cheese, Sharp Cheddar Cheese,
Artisan Salami, Sopressata, Prosciutto
Fruit Compotes, Nuts and Dried Fruit
Flat Wheat Cracker and Baguettes

SMOOTHIE STOP \$11/person

Variety Of Smoothie
No-Sugar, No-Dairy

OVERNIGHT OAT \$10/person

Variety Of Chef Made Overnight oats

A LA CART SNACKS AND BEVERAGES

SNACKS A LA CARTE

Assorted Breakfast Pastries **\$30/dozen**

NY Style Bagels with Cream Cheese and Preserves **\$25/dozen**

Hard Boiled Eggs **\$15/dozen**

Yogurt Parfaits **\$5/person**

Freshly Baked Cookies **\$30/dozen**

Chocolate Turtle Brownies **\$30/dozen**

Warm Soft Pretzels with Dijon Mustard **\$20/dozen**

Whole Fresh Fruit **\$20/dozen**

Deluxe Mixed Nuts and Trail Mix **\$6/person**

Tri-Colored Tortilla Chips with Salsa **\$6/person**

Seasonal Melons and Berries **\$6/person**

Freshly Popped Popcorn **\$4/person**

Individual Bags of Chips and Pretzels **\$4/each**

Assorted Candy Bars **\$3/each**

Assorted Nature Valley Snack Bars **\$4/each**

BEVERAGES A LA CARTE

Freshly Brewed Coffee and Hot Tea **\$8/person**

Iced Tea or Lemonade **\$4/person**

Assorted Fruit Juices **\$3/person**

Assortment of Hot Teas **\$8/person**

Bottled Water **\$3/each**

Assorted Coca Cola Soft Drinks **\$3/each**

Energy or Sports Drinks **\$4/each**

Fruit Infused Water **\$4/person**

Gold Peak Tea **\$4/each**

Hot Teas and Freshly Brewed Coffee **\$45/Gal**

RECEPTION



HORS D'OEUVRES 4. each

Minimum of 25 pieces

BACON WRAPPED SCALLOPS

CRAB CAKES, REMOULADE

SPANAKOPITA

COCONUT CHICKEN

MEDITERRANEAN SKEWERS

ASPARAGUS AND ASIAGO IN PHYLLO

TUNA MAKI

CALIFORNIA ROLL

BABY BRIE EN CRUTE

MINI BEEF WELLINGTON

BRUSHETTA ON CROSTINI

SHRIMP COCKTAIL

BEEF TERIYAKI SKEWERS

BACON WRAP DATES

BOURBON EGGS

TRUFFLE CRAB STUFFED MUSHROOMS

DISPLAY STATIONS

CHEESE DISPLAY \$ 10/person

Local Artisan Cheese & Locally Aged Cheese from the New England area and Fresh Berries with Crostini's

ANTIPASTO DISPLAY \$12/person

Antipasto Display—array of Meats, Cheese and Marinated Seasonal Vegetables

MEDITERRANEAN STATION \$9/person

Hummus, Pita Chips, Marinated Olives, and Pesto

GARDEN VEGETABLE CRUDITE \$8/person

DESSERT STATION \$15/person

Chef's Desserts Selection

CHEF ATTENDED STATIONS

Chef Attendant Fee Required \$75

TENDERLOIN OF BEEF \$23/person

Whole Roasted Filet Mignon with Horseradish Cream Sauce, Au Jus, Mustard and Mushroom Demi-Glace, With Assorted Rolls

PASTA STATION \$12/person

Pastas to Include: Spinach & Cheese Ravioli, Cavatappi Pasta and Rigatoni Pasta

Sauces to Include: Bolognese Sauce, Marinara Sauce, Alfredo Sauce, and Lobster Sauce

HERBED BREAST OF TURKEY \$13/person

Cranberry Relish, Herbed Aioli with Assorted Rolls

RAW BAR STATION \$28/person

Jumbo Shrimp Cocktail, Fresh Shucked Oysters, Littleneck Clams, Lemons, Cocktail Sauce, Tabasco Sauce, Raw Horseradish

DINNER BUFFET



APPETIZERS

choice of two

SPINACH SALAD

Fresh Spinach Leaf with Gorgonzola Cheese, Shaved Red Onions, and Cranberries
Tossed in a Raspberry Vinaigrette

CAESAR SALAD

Freshly Chopped Romaine Lettuce with Shaved Parmigianino, and Garlic Crostini
Tossed in a Parmesan Dressing

SPRING MIX SALAD

Field of Greens with Carrots, Onions, Cucumbers, and Mushrooms
Served with Ranch Dressing and Balsamic Vinaigrette

CAPRESE SALAD

Fresh Mozzarella Cheese, Roma Tomatoes, Basil, Cracked Pepper, and Extra Virgin Olive Oil

SOUP DU JOUR

NEW ENGLAND CLAM CHOWDER

Entrees

choice of two

LOCAL CAUGHT HADDOCK \$46/person

with Lemon Herd Panko Crumbs

GRILLED STEAK TIPS \$50/person

with Pepper, Onions, and Mushroom

SPINACH & RICOTTA STUFFED SHELLS \$43/person

with a Traditional Marinara Sauce

HERB CRUSTED CHICKEN \$46/person

with a White Wine Sauce

GRILLED ATLANTIC SALMON \$56/person

with a Lemon, Tarragon and Garlic Sauce

PEPPER CRUSTED PORK LOIN \$48/person

with Bacon and Apple Chutney and Normandy Sauce

Buffet Dinners Include Warm Rolls and Butter, Chef's Selection of Starch, Seasonal Vegetables, and Dessert

Buffets are prepared for a minimum of 20 guest. Service for less than 20 guests, add \$4 per person.

For split menu, the higher price prevails

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THEMED DINNER BUFFETS

ITALIANO \$45/person

Hearty Tuscan Soup
Caesar Salad with Shaved Parmigiano and Garlic Croutons
Caprese Salad
Chicken Florentine with White Wine Spinach Crème
Baked Haddock Margherita
Stuffed Shells with Spinach and Ricotta
Italian Green Beans with Thyme
Garlic Bread Sticks
Tiramisu

SOUTHERN LIVING \$40/person

Creamy Tomato Bisque
Roasted Corn Salad
Citrus Collards Salad with Raisins Redux
Steak Tips With Onions, Peppers and Mushrooms
Smothered Chicken in a Cream Cheese Sauce
Truffle Baked Macaroni & Cheese with Herb Bread Crumbs
Blueberry Cobbler

FIESTA \$43/person

Chicken Tortilla Soup with Cheese
Garden Salad with Tortilla Strips
Served with Chipotle Dressing and Ranch Dressing
Cilantro Lime Chicken with Avocado Lime Salsa
Mexican Beef with Peppers, Red Onions and Zucchini
Fiesta Rice with Corn, Black Beans, Tomatoes, and Red Onions
Black Bean Medley with Cilantro and Bacon
Warm Corn Tortillas and Flour Tortillas
Tortilla Chips with House Made Guacamole and Pico De Gallo
Vanilla Salted Caramel Cake

PLATED DINNER



Soup or Salad Course

choice of one

SPINACH SALAD

Fresh Spinach Leaf with Gorgonzola Cheese, Shaved Red Onions, and Cranberries
Tossed in a Raspberry Vinaigrette

CAESAR SALAD

Fresh Chopped Romaine Lettuce with Shaved Parmigiano, and Garlic Crostini
Tossed in a Parmesan Dressing

SPRING MIX SALAD

Field of Greens with Carrots, Onions, Cucumbers, and Mushrooms
Served with Ranch Dressing or Balsamic Vinaigrette on the side

SOUP DU JOUR

NEW ENGLAND CLAM

Dessert

choice of one

FOREST TRIFLE

APPLE TARTLET

CHEF SEASONAL CHEESECAKE

CHOCOLATE POT DE CRÈME

COPPA MASCARPONE

Entrees

limit two choices

STUFFED CHICKEN BREAST \$47/person

With Spinach, Mushrooms, Boursin Cheese and Beurre Blanc Sauce

PEPPER CRUSTED PORK CHOP \$45/person

With Bacon and Apple Chutney and Normandy Sauce

GRILLED FILET MIGNON \$57/person

with Morel Demi Glace

STUFFED CRAB WITH SHRIMP \$51/person

Tiger Shrimp Stuffed with Jonas Carb with a Lemon Herb Butter

GRILLED SALMON \$52/person

with Lemon Beurre Blanc

DUET ENTRÉE LOBSTER TAIL & PETIT FILET MIGNON \$76/person

with Béarnaise Sauce

All Plated Dinners are Served with Warm Rolls and Butter, Chef's Selection of Starch, and Seasonal Vegetables.

Late Night

10pm-12pm



LATE NIGHT LA CARTE

Freshly Baked Cookies **\$30/dozen**

Chocolate Turtle Brownies **\$30/dozen**

Warm Soft Pretzels with Dijon Mustard **\$20/dozen**

Deluxe Mixed Nuts and Trail Mix **\$6/person**

Tri-Colored Tortilla Chips with Salsa **\$6/person**

Seasonal Melons and Berries **\$6/person**

Freshly Popped Popcorn **\$3/person**

Individual Bags of Chips and Pretzels **\$4/each**

Assorted Candy Bars **\$3/each**

Assorted Nature Valley Snack Bars **\$4/each**

Deviled Eggs **\$15/dozen**

Hummus Platter **\$9/person**

Artisanal Charcutiers **\$13/person**

Sticky - Finger Ribs **\$8/person**

Wing your Way **\$14/person**

Pulled Pork Sliders **\$9/person**

Chicken Fingers **\$8/person**

Garlic Parmesan Fries **\$5/person**

Fries **\$4/person**