



BANQUET LUNCH PACKAGES

ALL BANQUET PACKAGES INCLUDE DELUXE BREAD SERVICE AND COFFEE, TEA & ICED TEA

PLEASE SELECT A TIER & THREE ENTRÉES WITHIN THAT TIER; NO ADDITIONAL CHARGE FOR A VEGETARIAN OPTION
EVENTS WITH 50 OR MORE GUESTS MUST PROVIDE ENTRÉE COUNTS SEVEN (7) DAYS PRIOR TO EVENT

LUNCH | COPPER MENU

25 PER PERSON (2 COURSES) / 30 PER PERSON (3 COURSES)

STARTER

Chef's Seasonally Inspired Soup

ENTRÉE

Chicken Cape Codder Salad • maple raspberry vinaigrette, blue cheese crumbles, red onion, pine nuts, grilled chicken

Blackened Shrimp Wedge Salad

Grilled Salmon Caesar Salad

Grilled Chicken Caesar Salad

LUNCH | BRONZE MENU

33 FOR 2 COURSES / 38 FOR 3 COURSES

STARTER

Martha's Vineyard Salad

ENTRÉE

PLEASE SELECT THREE

Grilled Antarctic Salmon • lemon butter sauce

Lemon Chicken • mushrooms, artichokes & lemon butter

Coconut Shrimp • mango salsa, thai chili butter

Parmesan Crusted Snapper • lemon beurre blanc, chives

Sirloin Steak • grilled medium, warm blue cheese butter • + \$3 for this selection

Roasted Vegetable Ravioli • provencale tomato cream, parmesan, basil chiffonade

LUNCH | SILVER MENU

37 FOR 2 COURSES / 42 FOR 3 COURSES

STARTER

Martha's Vineyard Salad

ENTRÉE

PLEASE SELECT THREE

Bronzed Salmon • mango salsa, sriracha glaze

Shrimp & Artichoke Linguine • provencale tomato sauce

Dynamite Snapper • crab encrusted, basil oil drizzle

Chicken Milano • fresh mozzarella, tomatoes, basil & lemon beurre blanc

Petite Filet Mignon • grilled medium • + \$5 for this selection

Roasted Vegetable Ravioli • provencale tomato cream, parmesan, basil chiffonade

DESSERT

PLEASE SELECT ONE FOR 3 COURSE MENUS / DESSERT AVAILABLE ON 2 COURSE IN LIEU OF STARTER

New York Style Cheesecake

Classic Crème Brûlée

Traditional Key Lime Pie

Prices do not include banquet fee, applicable sales taxes, or a discretionary gratuity for your service staff; pricing is subject to change without notice until event contract is signed and menu is selected.



GOLD MENU

3 COURSE DINNER
47 PER PERSON

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STARTER COURSE

PLEASE SELECT ONE FOR YOUR GROUP

ADDITIONAL \$3 PER PERSON TO OFFER SEPARATE (BOTH) SOUP AND SALAD COURSES (\$6 WITH LOBSTER BISQUE)

- Charley's Chowder • mediterranean-style fish chowder • *seasonal availability*
- New England Clam Chowder • traditional new england style • *seasonal availability*
- Chilled Gazpacho • sour cream, croutons • *seasonal availability*
- Martha's Vineyard Salad • bleu cheese, red onions, pine nuts, maple raspberry vinaigrette
- Classic Caesar Salad • shaved parmesan, croutons, caesar dressing
- Lobster Bisque • lobster mascarpone • *seasonal availability* • + \$3 per person

ENTRÉE

- Sirloin Steak • grilled medium, warm blue cheese butter
- Lemon Chicken • mushrooms & artichokes with lemon butter
- Bronzed Salmon • mango salsa, sriracha glaze
- Coconut Shrimp • mango salsa & thai chili butter
- Roasted Vegetable Ravioli • provencale tomato cream, parmesan, basil chiffonade

DESSERT

PLEASE SELECT ONE FOR YOUR GROUP

- New York Style Cheesecake
- Classic Crème Brûlée
- Traditional Key Lime Pie

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DIAMOND MENU

3 COURSE DINNER
59 PER PERSON

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EVENTS WITH 50 OR MORE GUESTS MUST PROVIDE ENTRÉE COUNTS SEVEN (7) DAYS PRIOR TO EVENT

STARTER COURSE

PLEASE SELECT ONE FOR YOUR GROUP

ADDITIONAL \$3 PER PERSON TO OFFER SEPARATE (BOTH) SOUP AND SALAD COURSES (\$6 WITH LOBSTER BISQUE)

- Charley's Chowder • mediterranean-style fish chowder • *seasonal availability*
- New England Clam Chowder • traditional new england style • *seasonal availability*
- Chilled Gazpacho • sour cream, croutons • *seasonal availability*
- Martha's Vineyard Salad • bleu cheese, red onions, pine nuts, maple raspberry vinaigrette
- Classic Caesar Salad • shaved parmesan, croutons, caesar dressing
- Lobster Bisque • lobster mascarpone • *seasonal availability* • + \$3 per person

ENTRÉE

- Lobster & Shrimp Stuffed Salmon • red pepper béarnaise
- Parmesan Snapper & Shrimp • lemon beurre blanc, chives
- Petite Filet Mignon • grilled medium, cabernet demi glace
- Chicken Milano • fresh mozzarella, tomatoes, basil & lemon beurre blanc
- Roasted Vegetable Ravioli • provencale tomato cream, parmesan, basil chiffonade

DESSERT

PLEASE SELECT ONE FOR YOUR GROUP

- New York Style Cheesecake
- Classic Crème Brûlée
- Traditional Key Lime Pie

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PLATINUM MENU

3 COURSE DINNER
69 PER PERSON

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EVENTS WITH 50 OR MORE GUESTS MUST PROVIDE ENTRÉE COUNTS SEVEN (7) DAYS PRIOR TO EVENT

STARTER COURSE

PLEASE SELECT ONE FOR YOUR GROUP

ADDITIONAL \$3 PER PERSON TO OFFER SEPARATE (BOTH) SOUP AND SALAD COURSES (\$6 WITH LOBSTER BISQUE)

- Charley's Chowder • mediterranean-style fish chowder • *seasonal availability*
- New England Clam Chowder • traditional new england style • *seasonal availability*
- Chilled Gazpacho • sour cream, croutons • *seasonal availability*
- Martha's Vineyard Salad • bleu cheese, red onions, pine nuts, maple raspberry vinaigrette
- Classic Caesar Salad • shaved parmesan, croutons, caesar dressing
- Lobster Bisque • lobster mascarpone • *seasonal availability* • + \$3 per person

ENTRÉE

- Coldwater Lobster Tail
- Filet Mignon • grilled medium
- Ultimate Seafood Trio • salmon, crab cake, coconut shrimp
- Salmon Oscar • asparagus, lump crabmeat, béarnaise
- Petite Filet Mignon & Shrimp Scampi Combination
- Petite Filet Mignon & Lobster Tail Combination • + \$12 for this selection
- Salmon Oscar • provencale tomato cream, parmesan, basil chiffonade

DESSERT

PLEASE SELECT ONE FOR YOUR GROUP

- New York Style Cheesecake
- Classic Crème Brûlée
- Traditional Key Lime Pie

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STATION SQUARE SIGNATURE SIX COURSE MENU

99 PER PERSON

ALL BANQUET PACKAGES INCLUDE DELUXE BREAD SERVICE AND COFFEE, TEA & ICED TEA

THIS SIGNATURE MENUS IS AVAILABLE EXCLUSIVELY FOR PARTIES OF 50 OR FEWER GUESTS; VEGETARIAN
OPTIONS WILL BE PROVIDED UPON REQUEST

FIRST COURSE

EACH GUEST WILL SELECT ONE

- Shrimp Cocktail
- Maryland Style Crab Cake

SECOND COURSE

EACH GUEST WILL SELECT ONE

- Lobster Bisque
- Charley's Chowder

THIRD COURSE

EACH GUEST WILL SELECT ONE

- Iceberg Wedge Salad
- Martha's Vineyard Salad

FOURTH COURSE

- Intermezzo - Seasonal Sorbet

FIFTH COURSE

EACH GUEST WILL SELECT ONE

- Crab Stuffed Lobster Tail
- Applejack Sea Bass
- Lobster & Shrimp Stuffed Salmon
- Filet Mignon Oscar
- Gouda Stuffed Chicken

SIXTH COURSE

EACH GUEST WILL SELECT ONE

- Chocolate Truffle Cake
- Dulce de Leche Cheesecake
- Bananas Foster Crème Brûlée

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HORS D'OEUVRES

HOT SELECTIONS

PLEASE SELECT ONE FOR YOUR GROUP

ADDITIONAL \$3 PER PERSON TO OFFER SEPARATE (BOTH) SOUP AND SALAD COURSES (\$6 WITH LOBSTER BISQUE)

- Mussels à la Muer • steamed with garlic butter & sherry • 150 pieces • 55
- Baked Brie en Croute • toast points • 2.2# wheel • 75
- Baked Ricotta • pepper jelly, strawberries, arugula, toast points • serves approx. 25 • 75
- Dynamite Scallops • crab encrusted, basil oil drizzle • 50 pieces • 175
- Baked Oysters • available dynamite and/or casino style • 50 pieces • 160
- Chicken Satay • peanut dipping sauce • 50 pieces • 125
- Vegetable Egg Rolls • crispy fried wonton skin • 50 pieces • 100
- Coconut Crusted Shrimp • thai chili butter • 50 pieces • 150
- Miniature Beef Wellingtons • shiitake & oyster mushrooms • 50 pieces • 185
- Hibachi Chicken Skewers • peppers, jack cheese, soy chili garlic sauce • 50 pieces • 110
- Asian Dumplings • pork filling • 50 pieces • 100
- Armadillo Eggs • cheddar cheese stuffed jalapeño peppers • 50 pieces • 90
- Lobster Bisque Shooters • seasonal availability • 25 pieces • 25

CARVING BOARD

\$50 SETUP/CARVER FEE WILL APPLY

- Smoked Turkey Breast • 125
- Salmon in Puff Pastry • mustard-dill beurre blanc • 125
- Roasted Prime Rib of Beef • 350
- Baked Ham • 175
- Roasted Pork • 125

COLD SELECTIONS

- Charcuterie Board • crispy fried wonton skin • serves approx. 25 • 150
- Bruschetta • 50 pieces • 50
- Raw Oysters on the Half Shell • 50 pieces • 125
- Fresh Fruit Tray • serves approx. 25 • 60
- Fresh Vegetable Crudites • sour cream dill dip • serves approx. 25 • 60
- Domestic Cheese & Crackers • serves approx. 25 • 75
- International Artisan Cheese Assortment • serves approx. 25 • 125
- Iced Shrimp Cocktail • 50 piece bowl • 100 | 100 piece bowl • 190
- Cold Smoked Salmon • traditional accompaniments • serves approx. 25 • 175
- Chilled Gazpacho Shooters • seasonal availability • 25 pieces • 25

ASSORTED PETIT FOURS

MINIATURE VERSIONS OF OUR CURRENT PASTRY SELECTIONS

- Three Pieces Each • per person • 5
- Six Pieces Each • per person • 10

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ALCOHOLIC BEVERAGE SERVICE OPTIONS

HOSTED (CONSUMPTION) BAR

COCKTAILS ARE CHARGED ON A CONSUMPTION BASIS AND BILLED ON THE MAIN TAB;
HOST MAY SPECIFY OFFERINGS AND TIMEFRAME TO SUIT THE NEEDS OF THE EVENT;
PRIVATE BAR AVAILABLE IN YOUR ROOM FOR ADDITIONAL \$50 SETUP/BARTENDER CHARGE

CASH BAR

INDIVIDUAL GUESTS ARE CHARGED PER DRINK AS IT IS SERVED TO THEM;
PRIVATE BAR AVAILABLE IN YOUR ROOM FOR ADDITIONAL \$50 SETUP/BARTENDER CHARGE

OPEN (PACKAGE) BAR

SET PRICE PER PERSON • AFTERNOON PRICING | EVENT MUST CONCLUDE BY 4PM
FOR THE SAFETY OF OUR GUESTS, AND TO ENSURE A PLEASANT EVENT, WE DO NOT OFFER SHOT SERVICES

BEER & WINE PACKAGE

Evening pricing • 2 hours | 24 • 3 hours | 27 • 4 hours | 29 • 5 hours | 32
Afternoon pricing • 2 hours | 22 • 3 hours | 25 • 4 hours | 27 • 5 hours | 30

STANDARD BAR

HOUSE BRAND VODKA, GIN, RUM, TEQUILA, BOURBON & SCOTCH, BUD LIGHT, YUENGLING HOUSE RED & WHITE WINES

Evening pricing • 2 hours | 28 • 3 hours | 34 • 4 hours | 36 • 5 hours | 40
Afternoon pricing • 2 hours | 24 • 3 hours | 30 • 4 hours | 32 • 5 hours | 36

PREMIUM BAR

INCLUDES ALL STANDARD ITEMS PLUS: STOLICHINAYA, ABSOLUT, TITO'S, BEEFEATER, TANQUERAY,
JOHNNY WALKER RED, SEAGRAM'S 7, CUERVO GOLD TEQUILA, HENNESSY VS, JACK DANIELS,
BACARDI RUM, CAPTAIN MORGAN, HEINEKEN, CORONA

Evening pricing • 2 hours | 32 • 3 hours | 38 • 4 hours | 44 • 5 hours | 48
Afternoon pricing • 2 hours | 28 • 3 hours | 34 • 4 hours | 40 • 5 hours | 44

DELUXE BAR

INCLUDES ALL PREMIUM ITEMS PLUS: GREY GOOSE VODKA, BELVEDERE VODKA BOMBAY SAPPHIRE GIN,
BULLEIT BOURBON, JOHNNY WALKER BLACK, GLENLIVET SCOTCH, SEAGRAM'S VO, CROWN ROYAL,
1800 TEQUILA, REMY MARTIN VSOP GUINNESS, PREMIUM WINES

Evening pricing • 2 hours | 36 • 3 hours | 42 • 4 hours | 46 • 5 hours | 50
Afternoon pricing • 2 hours | 32 • 3 hours | 38 • 4 hours | 42 • 5 hours | 46

OPEN (PACKAGE) BAR UPGRADES

Cordial Station • select premium after dinner cordials during the final hour • +\$10 per person
Signature Cocktail • your personal signature cocktail, butlered for 30 minutes • +\$5 per person

BEVERAGE BOWLS

APPROXIMATELY 25 SERVINGS PER BOWL

Mimosa Punch • 75

Bloody Mary • 125

Champagne Fruit Punch • 75

Sangria • 125

Pink Lemonade • non-alcoholic • 40

Fruit Punch • non-alcoholic • 50

We will be happy to suggest wines from our list to complement your event; should you have other selections in mind, we will arrange them for you to the best of our ability; we do require advance notice for special selections.