

WHITE ELEPHANTSM

2024 CATERING MENU





BREAKFAST SELECTIONS

PLATED BREAKFAST MENU

FRESH JUICE/ SMOOTHIE OF THE DAY

Upon arrival at each place setting
Changes Daily

STARTERS (CHOICE OF TWO)

Upon arrival at each place setting

Fruit Salad

Melons, Pineapples, Berries, Lime & Agave

Granola & Yogurt Bowl

Nutty Granola, Dried Fruit, Honey Yogurt,
Fig Syrup, Chia Seeds

Crushed Avocado Bruschetta

Tomato Jam, Olive Oil, Baby Herb Salad

Overnight Oats

Yogurt, Blueberries

Bowl of Mixed Berries

MAINS (CHOICE OF TWO)

White Elephant Breakfast

Choice of Bacon or Sausage, Scrambled Eggs,
Breakfast Potatoes, Toast

Spiced Blueberry Buttermilk Pancakes

Whipped Vermont Maple Butter, Maple Syrup

Short Rib & Black Bean Tostada

Scrambled Eggs, Crushed Avocado, Feta, Tomato
Salsa, Pickled Jalapenos, Romaine, Chipotle Crema

Challah Bread French Toast

Macerated Fresh Berries, Maple Syrup

BPG Breakfast Sandwich

North Country Bacon, Eggs, Cheddar, Spicy Mayo,
English Muffin, Breakfast Potatoes

Mushroom, Crème Fraiche & Parmesan Quiche

Roasted Roma Tomato, Caramelized Onion, Potatoes

Potato & Cheddar Frittata

Grilled Asparagus, Baby Mixed Greens Salad



All breakfasts to include complimentary morning
pastries, coffee and orange juice

\$ 57 PER PERSON

BREAKFAST BUFFETS

DELUXE CONTINENTAL BREAKFAST

Assorted Cereals
BPG Overnight Oats
Croissants and Muffins, Preserves and Butter
Bagels and Toast Station
Seasonal Fruit Cocktail
Selection of Chilled Fresh Fruit Juices, Lavazza Coffee and Assorted Rishi Teas
\$45 per person

WHITE ELEPHANT SPA LITE BREAKFAST

Seasonal Fruit and Berries
Greek Yogurt Parfaits
Hot Oatmeal with Raisins, Brown Sugar, Cranberries and Milk
Scrambled Eggs with Tomatoes
Toast Station
Selection of Chilled Fresh Fruit Juices, Lavazza Coffee and Assorted Rishi Teas
\$49 per person

BEACHCOMBER BREAKFAST

Seasonal Fruit
Soft Scrambled Eggs with Chives
Brioche French Toast with Butter and Warm Maple Syrup
Skillet Breakfast Potatoes
Choice of Two Meats, Applewood Smoked Bacon, Breakfast Sausage Links,
Canadian Bacon or Turkey Sausage
Toast Station
Selection of Chilled Fresh Fruit Juices, Lavazza Coffee and Assorted Rishi Teas
\$59 per person

BUFFET ENHANCEMENTS

Brioche French Toast with Butter and Warm Maple Syrup

Eggs Benedict with Canadian Bacon on an English Muffin

Pastrami Hash with Poached Eggs and Citrus Hollandaise

Roasted Vegetable Quiche

\$17 per person each item

Traditional Smoked Salmon Platter

Lobster, Crème Fraîche and Chive Scrambled Eggs

Lobster Eggs Benedict

\$22 per person each item

GRAB & GO BREAKFAST SANDWICHES

Bacon, Egg and Tomato on a Croissant

Canadian Bacon, Egg, Cabot Cheddar on an English Muffin

Smoked Salmon, Cream Cheese, Sliced Tomato and Red Onion on a Bagel

Breakfast Burrito, Eggs, Black Beans, Cheddar Cheese, Pico de Gallo, Avocado

\$19 per person each item

WAFFLE STATION

Fresh Waffle Batter, Warm Maple Syrup, Fresh Whipped Cream, Butter and Seasonal Fruit

\$19 per person, \$200 attendant fee

OMELET STATION

Eggs and Omelets made to order featuring Ham, Bacon, Smoked Salmon, Lobster, Crab, Mushrooms, Peppers, Onions, Tomatoes, Scallions, Cabot Cheddar and Swiss Cheese

(Includes Egg Substitute)

\$19 per person, \$200 attendant fee

A close-up photograph of a large lobster roll served in a wicker basket. The roll is filled with chunky lobster meat, fresh arugula, and melted cheese. To the right of the roll, several golden-brown potato chips are piled up. The basket is lined with white paper. A semi-transparent white box is overlaid on the top half of the image, containing the text "LUNCH SELECTIONS" in blue, all-caps font.

LUNCH SELECTIONS

PLATED BANQUET LUNCH MENU

FIRST COURSE (CHOICE OF ONE)

Mixed Greens Salad

Cherry Tomatoes, Cucumbers, Olives, Artichoke Hearts, Balsamic Vinaigrette

Caesar Salad

Romaine, Parmesan, Caesar Dressing, Croutons

Burrata & Spring Vegetables

Asparagus, Peas, Fava Beans, Fingerling Chips, Local Honey & Lavender Vinaigrette

Tuna Poke Bowl

Scallions, Peanuts, Cucumber, Wakame, White Soy Marinade, Wonton Chips

New England Clam Bisque

Little Neck Clams, Leeks, Crisp Pork Belly

Crab & Avocado Timbale

Pickled Cucumbers, Mango Puree, Crispy Rice Chips

ENTREES (CHOICE OF TWO)

Warm Roasted Salmon Salad

Shaved Fennel, Goat Cheese, Cranberries, Sunflower Seeds, Lemon Vinaigrette

Pearl Barley, Mushroom & Truffle Risotto

Mascarpone, Parmesan, Snap Peas

Grilled Chicken & Quinoa Salad

Edamame, Peas, Broccolini, Cashew Nuts, Asparagus, Miso Vinaigrette

New England Lobster Roll +\$12

Bibb Lettuce, Lemon Aioli, Mixed Greens

BBQ Pulled Pork Sandwich

Slaw, French Fries

Soup & Sandwich

Smoked Tomato Soup, Sourdough Grilled Cheese

Marinated Grilled Chicken Skewer

Pepperonata, Fregola Sarda, Basil Pesto

DESSERT TRIO

Selection of our pastry chef's favorites. Changes daily.



Lunch is served with homemade bread & butter and coffee & tea

\$ 68 PER PERSON

LUNCH BANQUET BUFFETS

SURFSIDE SOUP & SALAD BUFFET

New England Clam Bisque

Seasonal Soup Creation

Beet & Potato Salad, Boiled Egg, Asparagus, Mustard Vinaigrette

Heirloom Tomato Salad, Pickled Cherries, Sunflower Seeds, Red Onion

Watermelon & Feta Salad, Cucumber, Shaved Fennel, Red Wine Raspberry Vinaigrette

Quinoa & Seasonal Roasted Vegetable Salad

Mixed Greens, Balsamic Vinaigrette

Pesto Grilled Chicken Breast

Poached Shrimp, White Soy Marinade

Potato Chips

Whole Fruit

Turtle Cheesecake Bites Cookies

\$69 per person

WHITE ELEPHANT DELI LUNCH

Seasonal Soup of the Day

Cauliflower & Chickpea Salad, Orange Segments, Romaine, Radishes,
Kalamata Olives, Raisins, Pine Nuts, Lemon Vinaigrette

Raw Vegetable Asian Salad, Broccoli, Carrots, Red Cabbage,
Bean Sprouts, Sesame Vinaigrette

Fattoush Salad, Pita Bread, Romaine, Tomatoes, Cucumber, Red Onion,
Sumac, Yogurt & Buttermilk Dressing

Roast Beef, Turkey & Ham

Sliced Cheddar, Swiss, Provolone & Smoked Gouda

Mustard, Mayonnaise, Avocado Spread, Pickles

Cape Cod Potato Chips

Assorted Sandwich Breads, Wraps & Butter

Individual Chocolate Tarts & Brownies

\$69 per person

DELI LUNCH SANDWICH ENHANCEMENTS

Lobster Salad Sliders

Pressed Beef Short Rib Sandwich with Brie, Onion Jam,
Pickles, Mustard & Mayonnaise (Warm)

Pulled Pork Sliders with BBQ Sauce & Slaw (Warm)

Pressed Mozzarella, Tomato, Basil Pesto, Pickled Red Onion &
Piquillo Pepper Sandwich (Warm)

BLT Sliders - Spicy Mayo (Cold)

\$12 supplemental fee for each

WHITE ELEPHANT DELUXE LUNCH

Cauliflower Soup

Mushroom, Goat Cheese & Crème Fraiche Quiche (Room Temperature)

Herb-Rubbed & Roasted Beef Tenderloin, Horseradish Cream Sauce

Poached Atlantic Salmon, Mustard & Dill, Cucumber Yogurt Sauce

Spiced Shrimp & Purple Cabbage Salad, Grilled Pineapple,
Mangoes, Cashew Nuts, White Soy & Sesame Dressing

Chopped Heirloom Tomato Salad, Golden Beets, Cucumbers, Truffle Vinaigrette

Individual Lobster Salads

Farro, Mushroom & Spinach Salad, Sunflower Seeds, Craisins,
Shaved Broccoli & Cauliflower, Lemon Vinaigrette

Assorted Breads & Butter

Whole Fruit

Trio of Seasonal Mini Fruits, Chocolate & Custard Style Desserts

\$72 per person

WHITE ELEPHANT HOT LUNCH BUFFET

Mixed Greens Salad

Loaded Chopped Salad, Romaine, Arugula, Olives, Tomatoes, Hemp Seeds,
Almonds, Dried Fruit, Tahini Vinaigrette

Green Bean & Tomato Salad, Charred Corn, Cotija Cheese, Red Onion,
Avocado, Creamy Sour Cream & Lime Dressing

Assorted Rolls & Butter

Individual Seasonal Desserts

Whole Fruit

Hot Entrees (choice of two)

Roasted New York Strip, Creamy Parmesan Truffle Gnocchi,
Seasonal Vegetables and Red Wine Sauce

Roasted Chicken Breast, Crushed Fingerling Potatoes,
Balsamic Glazed Carrots, Mustard Chicken Sauce

Seared Salmon, Pearl Barley, Pea & Mushroom Risotto,
Sun-Dried Tomato Vinaigrette

Swordfish Kebobs, Andouille Sausage & Shrimp Jambalaya

\$75 per person

SANDWICHES & SALADS GRAB & GO

SANDWICHES (CHOICE OF THREE)

House-Roasted Beef, Banana Peppers, Lettuce, Tomatoes, Spicy Mayo, Ciabatta

Ham, Salami, Prosciutto, Swiss, Olive Tapenade, Pickled Vegetables, Roasted Red Bell Peppers, Dijonnaise on Baguette

Roasted Turkey, Bacon, Swiss, Slaw, Thousand Island Dressing

Chickpea Hummus, Tabbouleh, Lettuce, Shredded Carrots, Yogurt & Tahini Sauce, Whole Wheat Wrap

Tomato, Brie, Smashed Avocado, Arugula, Pickles, Focaccia

Chicken Caesar Wrap, Romaine, Caesar Dressing, Parmesan

SALADS (CHOICE OF TWO)

Farro, Mushroom, Cranberry & Broccoli Salad, Lemon Vinaigrette

Fingerling Potato Salad

Quinoa with Seasonal Roasted Vegetables, Toasted Sesame Seeds, Tahini Vinaigrette

House Mixed-Greens Salad

Chopped Heirloom Tomato Salad with Cucumbers, Basil, Red Onion, Oregano & Balsamic Dressing

Asian-Style Slaw with Red Cabbage, Carrot, Togarashi Spiced Peanuts and Sesame Vinaigrette

Served with Whole Fruit & Potato Chips.

\$55 PER PERSON



TO-GO BOXED LUNCH

Ham, Salami, Prosciutto

Swiss, Olive Tapenade, Pickled Vegetables, Roasted Red Bell Peppers, Dijonnaise on Baguette

Roasted Turkey Breast Sandwich

Bacon, Swiss, Slaw, Thousand Island Dressing

Chicken Caesar Wrap

Romaine Lettuce, Parmesan Cheese, Caesar Dressing

Tomato and Brie Sandwich

Tomatoes, Brie, Smashed Avocado, Arugula, Pickles, Focaccia

Veggie Wrap

Hummus, Tabbouleh, Lettuce, Shredded Carrots, Yogurt & Tahini Sauce, Whole Wheat Wrap

New England Lobster Roll

Brioche Roll, Boston Bibb Lettuce, Lobster Salad +\$9

All boxed lunches served with: Choice of Beverage (Coke, Diet Coke, Sprite, Something Natural Iced Tea, Lemonade or Bottled Water) Apple, Cape Cod Potato Chips and a Freshly Baked Cookie

\$55 PER PERSON



MEETING BREAK SELECTIONS

MORNING TUCKERNUCK BREAK

Seasonal Fruit Cocktail, House-Made Fruit-and-Nut Breads, Assorted Flavored Yogurts, Assorted Dried Fruits and Raw Nuts, Assorted Fresh Juices

\$27 per person

EXECUTIVE BREAK

Nespresso Specialty Espressos, Chocolate-Covered Strawberries, Almond Biscotti, Chocolate Truffles, Specialty Nuts, Water Trio: San Pellegrino Sparkling, Coconut, and Bottled Still Water

\$27 per person

HEALTHY SNACK BREAK

Chobani Greek Yogurts, Whole Fresh Fruit, Assorted Trail Mix, KIND Protein Bars, BPG Hummus Dip with Pita Chips and Veggies, Assorted Naked Juices, Coconut and Bottled Still Water

\$27 per person

HAPPY HOUR BREAK

Potato and Tortilla Chips, Pretzels with Guacamole, Salsa and Hummus Dips, Snickers, Hershey's and Kit Kat Chocolate Bars

\$27 per person

A LA CARTE BREAK ITEMS

Assorted Coca-Cola Soft Drinks, **\$6 each**

Still and San Pellegrino Sparkling Waters, **\$7 each**

Something Natural Assorted Juice Drinks, **\$8 each**

Bagels with Cream Cheese, **\$52 per dozen**

Assorted Fruit-and-Nut Breads (Serves 12), **\$22 each**

Fresh-Baked Muffins, Croissants, **\$49 per dozen**

Assorted Chobani Greek Yogurts, **\$7 each**

Whole Fresh Fruit, **\$5 each**

Seasonal Fruit, **\$22 per person**

Fresh Crudités, Hummus and Blue Cheese Dip, **\$19 per person**

Imported and Domestic Cheese Platter, **\$22 per person**

House Charcuterie Platter, **\$22 per person**

Nutty Trail Mix, **\$39 per pound**

Individual Bags of Potato Chips and Pretzels, **\$5 each**

KIND Protein Bars, **\$6 each**

Individual Assorted Candy and Granola Bars, **\$6 each**

BUTLER- PASSED HORS D'OEUVRES

(Choose four)

COLD

Steak Tartare Taco

Black Garlic, Truffle Aioli (GF)

Scallop Ceviche

Wakame & Avocado

Lobster Cornet

Caviar

Tuna Poke

Crispy Wonton

Cured Hamachi

Pickled Cucumber, Sriracha Aioli

Baby Heirloom Caprese Cornet

Fresh Mozzarella, Basil Chip (V)

Rock Shrimp Cocktail

Spicy Cocktail Sauce

Truffle Devilled Eggs (GF)

Oyster Shooters

Tomato Water & Horseradish (GF)

Chilled Melon & Cucumber Bisque Shooters (GF)

Chicken Liver Mousse

Maple Bacon, Toasted Brioche

Duck Rillettes

Pickled Mustard Seeds & Onion Jam, Rice Cracker (GF)

Steak Carpaccio

Toasted Brioche, Horseradish Cream

Open-Faced Lobster Club Sandwich

Toasted Brioche, Avocado, Bacon

Pickled Watermelon

Fennel & Orange Slaw, Fennel Pollen (Vegan/GF)

Smoked Blue Fish

House Potato Chip, Crème Fraîche, Caviar

Roasted Golden Beets

Beet Hummus, Pomegranate Molasses (Vegan/GF)

HOT

Fried Oyster

Sauce Gribiche

Tempura-Fried Cauliflower

Curry & Lime Aioli

Arancini

Mozzarella, Basil Pesto & Parmesan

Mini Crab Cakes

Lemon Aioli

Duck Confit & Gruyere Croque Monsieur

Tomato Jam

Braised Beef Short Rib Tartlet

Celery Root, Brown Butter Crumb

Shrimp Shumai

Salmon Roe, Ginger Soy Reduction

Chicken Apple Sausage Roulade

Puff Pastry Spicy Mustard

Lamb & Beef Kofta

Lentil Hummus

Moroccan Spiced Chicken Skewers

Harissa Aioli (GF)

Warm Grilled Octopus

Olive & Pepperonata Puree (GF)

Prosciutto & Blue Cheese Medjool Dates (GF)

Chicken Katsu

Sushi Rice, Ponzu Reduction

Open Faced Slider

Prime Burger, VT Cheddar, Truffle Mayo

Pickled Pepper

\$44 PER PERSON

RECEPTION ENHANCEMENTS

Reception Platters: Small Serves 10-15 People; Large Serves 25-30 People

Imported and Domestic Cheeses

Assorted Crackers, Baguettes & Dried Fruit

\$225 / \$395 each

New England Charcuterie Display

\$235 / \$425 each

Seasonal Crudités with Assorted Dips

\$185 / \$325 each

Mezze Platter

Chickpea Hummus, Baba Ganoush, Stuffed Grape Leaves, Feta Cheese, Marinated Olives, Grilled Artichokes, Tabbouleh & Pita Chips

\$185 / \$325 each

Seaside Raw Bar

Poached Jumbo Shrimp, East Coast Oysters, Littleneck Clams, Lemon Quarters, Cocktail Sauce & Mignonette

\$34 per person, \$200 Attendant Fee

Raw Bar Enhancements

Chef's Daily Ceviche Creation, add \$6 per person

Tuna Tartare, add \$6 per person

Lobster Salad, add \$8 per person

Osetra Caviar

Crème Fraîche & Potato Chips \$125 per ounce

Platter of Poached Lobster Tail

& Shrimp Skewers

Poached and Chilled Lobster, Shrimp & Cherry Tomatoes
Avocado & Horseradish Mayo

\$22 per skewer

Sushi Platters

(choice of three types of rolls)

\$235 (50 pieces)

\$450 (100 pieces)

The Nantucket

"Our version of the California roll"

Toasted Sesame, Crab Meat, Spicy Mayo, Carrots, Cucumber, Avocado, Tobiko, Sweet Thai Chili

The Brant Point

Lobster, Butter Lettuce, Wakame, Asparagus, Tempura Crunch, Yuzu Vinaigrette

The Sankaty

Spicy Ahi Tuna, Grilled Scallions, Cucumber, Carrots, Avocado, Sriracha Mayo, Crispy Wonton

The Gray Lady

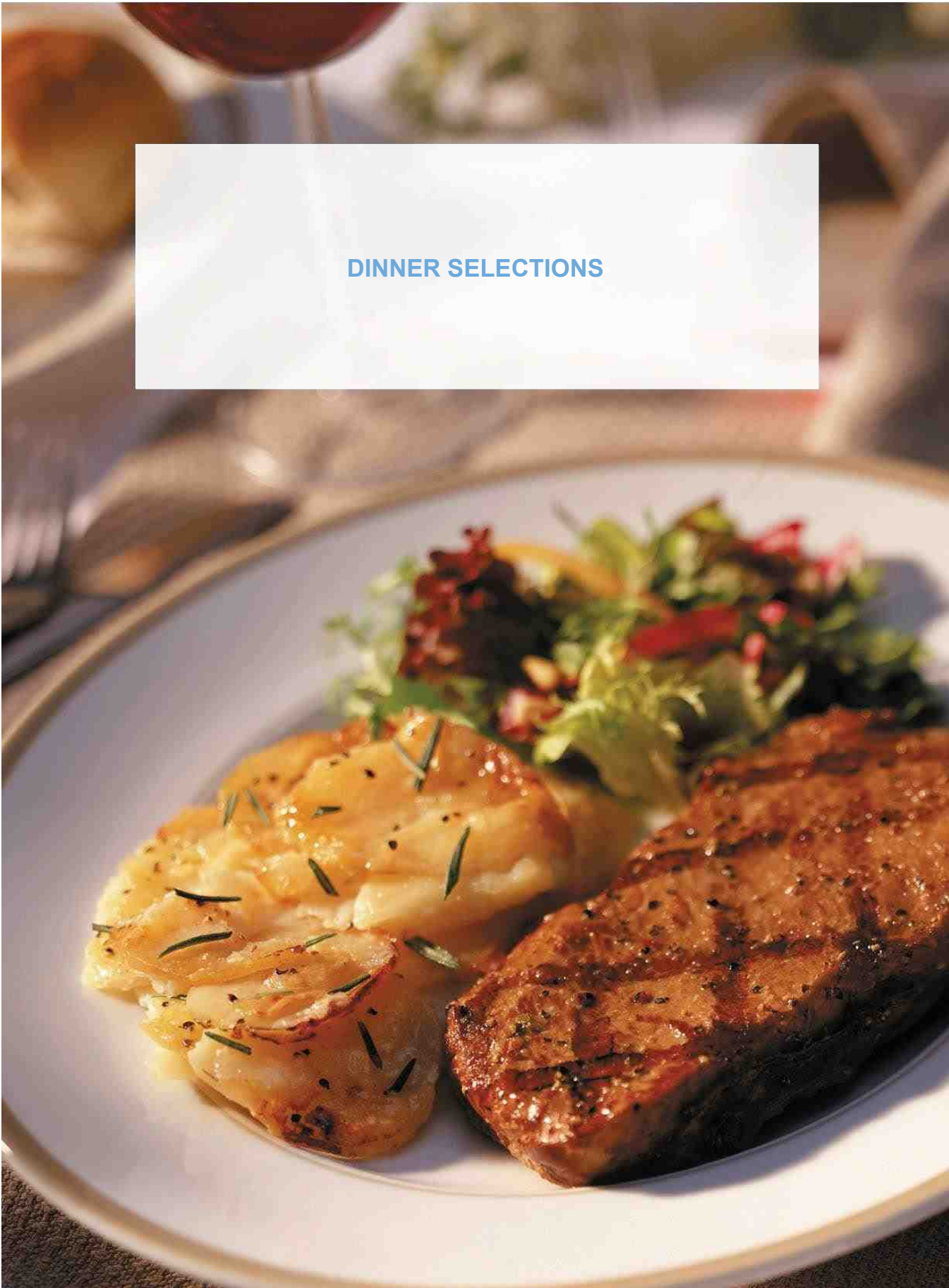
Citrus Marinated Scallops, Crispy Leeks, Cucumber, Carrots, Ponzu, Tobiko

The Bartlett Farm

Miso Soy-Grilled Tofu, Seasonal Vegetables, Sriracha Mayo, Finger-Lime Caviar

Stumps Pond

Teriyaki Glazed Salmon, Charred Scallion Cream Cheese, Pickled Red Onion, Cucumber, Carrots, Tobiko, Tempura Crunch



DINNER SELECTIONS

WHITE ELEPHANT DINNER BUFFETS

NANTUCKET CLAM BAKE

Clam Bisque
Green Salad with Accompaniments and Two Dressings
1 ¼ Pound Lobsters, served with Drawn Butter
(2 Pound Lobsters +\$20)
Herb-Roasted Chicken Breast
Steamed Littleneck Clams, Linguica
Bartlett Farm Corn on the Cob
Roasted Fingerling Potatoes
Cornbread with Honey Butter
Watermelon Wedges
Spiced Apple Cobbler, with Vanilla Whipped Cream
\$170 per person

WHITE ELEPHANT DINNER BUFFET

Mixed Greens Salad, Balsamic Vinaigrette
Toasted Orzo Salad, Olives, Feta, Red Onion, Tomatoes, Red Wine Vinaigrette
Seafood Salad, Shrimp, Calamari, Mussels, Saffron Rice, Peppers & Herbs
Superfood Salad, Baby Kale, Spinach, Blueberries, Almonds,
Cauliflower, Creamy Avocado Dressing
Roasted Seasonal Vegetables
Imported & Domestic Cheese Board
Assorted Breads & Butter
Assorted Desserts

Entrees (choice of two)

New York Strip, Truffle Mashed Potatoes, Seasonal Vegetables, Red Wine Sauce
Atlantic Salmon, Vegetable Fried Brown Rice, Sesame Broccolini, Ginger Butter Sauce
Roasted Herb Chicken Breast, Creamy Mac 'n' Cheese, Basil Pesto
Beef Tenderloin, Honey-Glazed Baby Carrots, Roasted Fingerling Potatoes, Peppercorn Sauce
Grilled Swordfish, Parmesan Polenta Cakes, Olive & Anchovy Tapenade
Atlantic Halibut Filet, Creamy Clam & Bacon Sauce, Broccolini
\$135 per person

ACTION STATIONS

1-hour duration, \$200 attendant fee

Action Stations are based on 3 to 4 stations minimum. If selecting only 1 or 2 for the event, a supplemental fee of \$15 per person will be applied.

FRIED RICE STATION

Rice (choice of one): Brown or Long Grain Rice

Proteins (choice of two): Sweet & Sour Chicken, Beef & Broccoli, Steamed Pork Dumpling in Garlic Chili Sauce, or Ginger Tofu in Peanut Sauce

Various Fillers: Carrots, Peas, Broccoli, Egg, Sesame, Scallions, Bell Peppers, Red Onion, Garlic, Peanuts

\$35 per person

RISOTTO STATION

Grains (choice of one): Arborio or Farro

Sauces (choice of two): Truffle Cream Sauce, Corn Cream, Chicken & Thyme Cream, Pesto Cream

Proteins (choice of two): Marinated Chicken Breast, Lobster, Sliced Steak

Toppings and Fillers: Asparagus, Sautéed Mushrooms, Spinach, Asparagus, Peas, Tomatoes, Corn, Parmesan, Mascarpone

\$39 per person

THE AMERICAN BBQ AND “GRILL OUT” STATION

(choice of two)

BBQ Pork Topped with Celery Root Remoulade

Beef Sliders, Cheddar Cheese, Pickles, LTO, Secret Sauce

Unbelievable Burger, Caramelized Onions, Truffle Aioli, Brie, LTO

Chicken Sliders, Buffalo Chicken Breast, Shredded Iceberg, Blue Cheese Ranch

BBQ Pork Ribs

Served with Potato Salad

\$39 per person

PASTA STATION

Pasta (choice of two): Rigatoni, Elbow, Penne or Goat Cheese Ravioli
Sauce (choice of two): Alfredo, Basil Pesto Cream Sauce, Marinara, Mornay, Mushroom Truffle Cream
Protein (choice of two): Steak, Chicken or Lobster
Toppings: Parmesan, Asparagus, Peas, Bacon Bits, Olives, Tomatoes
Served with Big Italian Green Salad

\$39 per person

TACO STATION

Served in Soft Tortillas
(Choice of three)
Cold: Latin Scallop Ceviche, Poached Shrimp, Ahi Tuna Tartare or Yuzu Fluke Ceviche
Hot: Adobo Braised Beef Short Ribs or Grilled Cumin Coriander Chicken
Taco Toppings: Guacamole, Pico de Gallo, Black Bean and Corn Salsa, Cabbage Slaw, Adobo Sour Cream, Limes, Jalapenos, Fresh Cilantro and Shredded Cheddar

\$42 per person

CARVING STATION

Grilled Beef Tenderloin, Horseradish Cream, Rolls and Roasted Fingerling Potatoes
Teriyaki Glazed Salmon, Asian Noodle Salad
Garlic and Rosemary Rubbed Leg of Lamb, Mint and Red Onion Relish, Roasted Vegetables
Prime Rib of Beef, Assorted Mustards, Rolls and Fingerling Potatoes
Slow-Cooked Berkshire Porchetta, Rolls and Potato Salad

\$45 per person (choice of one) | \$55 per person (choice of two)

3 - COURSE PLATED DINNER

(groups over 30)

FIRST COURSE

Selection of one per course
Tableside choice supplement of \$5 per person, per additional selection

Thai-Style Crab Cake

Asian Slaw and Spicy Aioli

Caramelized Cauliflower Panna Cotta

Fresh and Pickled Vegetables, Brown Butter Crumb, Cherry Gastrique

Bartlett's Farm Tomato & Burrata Salad

Arugula, Aged Balsamic, Basil

Seafood Ceviche

Shrimp, Scallops, White Fish, Red Onion, Cucumbers, Jalapenos, Avocado

Lobster Risotto

Wilted Baby Spinach, Lemon, Parmesan & Mascarpone

Caesar Salad

Romaine Leaves, Baby Kale, Shaved Parmesan, Croutons, Caesar Dressing

Beet Salad

Fresh, Pickled & Raw Purple & Golden Beets, Quinoa, Avocado, Goat Cheese, Candied Walnuts, Miso Vinaigrette

New England Clam Bisque

Little Neck Clams, Leeks, Crisp Pork Belly

King Crab Cocktail*

Avocado puree, caviar, remoulade, pickled pepper & mushroom (GF)

*Additional \$15 per person

SPRING & SUMMER SEASONAL OPTIONS

English Pea Soup

Crispy Pancetta Lardons, Chive Crème Fraiche, Snap Pea Salad

Seasonal Vegetable Salad

Hummus, Puffed Rice, Tahini Vinaigrette

Asparagus & Prosciutto Salad

Marinated Mushrooms, Pickled Ramps, Parmesan, Local Honey & Lavender Vinaigrette

FALL SEASONAL OPTIONS

Sweet Potato Soup

Bacon & Maple Jam, Cinnamon Crème Fraiche

Butternut Squash & Pearl Barley Risotto

Duck Confit, Pomegranate Molasses, Toasted Pepitas

Roasted Fall Vegetable Salad

Warm Farro, Pickled Seasonal Apples, Cashew Nuts, Craisins & Lemon Vinaigrette



ENTRÉE CHOICES

Selection of one per course
Tableside choice supplement of \$15 per person, per additional selection

Roasted Chicken Breast

Truffle Potato Puree, Balsamic Glazed Heirloom Carrots, Grain Mustard Chicken Sauce

Red Wine Braised Short Ribs

Roasted Fingerling Potatoes with Caramelized Onions & Bacon, Asparagus, Gremolata

Roasted Halibut Filet

Saffron Mashed Potatoes, Asparagus, Lobster & Grilled Corn Vinaigrette

Atlantic Salmon Filet

Citrus Crumb, Creamy White Bean, Leek, Clam & Bacon Cassoulet

Roasted Beef Tenderloin

Potato Puree, Port-Braised Cipollini Onions, King Oyster Mushroom, Watercress Puree, Truffle Red Wine Sauce

Braised Lamb Shank

Beluga Lentils, Tomato & Eggplant Caponata

Butter-Poached Lobster Tail +\$15

Chorizo & Red Bliss Potato Hash, Creamy Corn, Lemon Butter Clam Sauce

Marinated & Grilled Ahi Tuna (served rare)

Tomato Panzanella Salad, Basil Oil

Kuro A5 Wagyu**

Napa cabbage, ginger soy demi, panko rice cake (GF)

** Additional \$30 per person

SURF & TURF DUO ENTREES

Supplement \$25 per person

Beef Tenderloin & De-Shelled Lobster Tail

Creamy Truffle Gnocchi, Asparagus, Snap Peas, Sun-Dried Tomato Vinaigrette

Roasted Chicken Breast & Espelette Pepper Swordfish Kebab

Toasted Fregola, Peperonata, Olive Tapenade

Beef Tenderloin & Bacon-Wrapped Scallops

Cauliflower, Corn & Mushroom Risotto, Caramelized Fennel & Maple Jam, Red Wine Sauce

Butter-Poached Halibut & Roasted Beef Tenderloin

Saffron Pilaf, Seasonal Squash, Lemon, Ginger & Thyme Sauce

DESSERT SELECTIONS

Selection of one per course

Chocolate Ganache Tart

Orange and Mint Salad, Topped with Vanilla Whipped Cream

Classic Crème Brûlée

Cookies Vanilla Panna Cotta with Macerated Berries

Carrot Cake

Cream Cheese Frosting and Warm Caramel Sauce

Warm Apple Cobbler

Vanilla Ice Cream

\$140 PER PERSON







AFTER-DINNER SELECTIONS

CHEESE COURSE

Triple Cream Brie, Great Hill Blue, Herbed Goat Cheese, Aged White Cheddar, Dried Fruit, Local Nantucket Honey, Cranberry Walnut Crackers

\$19 per person

SPECIALTY COFFEE BAR

Nespresso Coffee and Specialty Coffees, Assorted Teas, Sambuca, Grand Marnier, Baileys, Frangelico, Whipped Cream, Brown and White Sugar Cubes, Cinnamon, Ground Nutmeg, Shaved Chocolate

\$19 per person | \$200 Barista Fee

DESSERT BUFFET

Chocolate-Covered Strawberries, Seasonal Mini Desserts, Mini Pastries, Specialty Cupcakes, Assorted Mini Cookies

\$28 per person

ICE CREAM SUNDAE BAR

Vanilla Ice Cream, Double-Fudge Brownies, Hot Fudge, Caramel, Chopped Walnuts, Sliced Strawberries, Bananas, Cherries, Whipped Cream, Root Beer

\$25 per person | \$200 Attendant Fee

LATE BITES

(Choice of two)

Butler-Passed, One Half-Hour Duration

Mini Monte Cristos

Mini Cheeseburgers

Crab Cake Sliders

Tomato Soup Shooters with Grilled Cheese

Truffle Parmesan French Fries

Chocolate Truffles

\$25 per person



BEVERAGE MENUS

NON-ALCOHOLIC BEVERAGES

A La Carte Beverages

Assorted Coca-Cola Products \$6 each

Nespresso Coffees \$7 each

Bottled Still Water \$7 sm / \$12 lg

Bottled San Pellegrino \$7 sm / \$12 lg

Something Natural Beverages \$8 each

Lemonade \$32 per ½ gallon

Iced Tea \$32 per ½ gallon

Orange, Grapefruit, Apple, Cranberry or

Tomato Juice, \$39 per ½ gallon

Flavored Ice Water Station

Orange, Cucumber, Lemon, Lime,
Strawberry or any combination, \$29 each, 2 gallons

BPG Juice Bar

Go Green: Spinach, Celery and Cucumber, \$59 per ½ gallon

Orange Glow: Carrot, Apple, Ginger and Orange, \$59 per ½ gallon

Coffee and Tea

Lavazza Coffee and Assorted Teas, \$89 per gallon

Lavazza Coffee-To-Go Boxed Coffee, \$49 per ½ gallon

Includes Cups, Stirrers, Sugars and Creamers

BAR PACKAGES

PREMIUM BAR

Consumption Bar at \$17 per drink
or 5-hour Package Bar \$90 per person
\$500 minimum spend applies for any bar package
\$200 bartender set-up fee per bartender (up to two bars)

Included in Premium Bar:

Vodka: Tito's, Absolut Citron

Gin: Beefeater

Rum: Bacardi Silver

Tequila: Altos, Silver

Whiskey and Bourbon: Seagram's V.O. & Buffalo Trace

Scotch: Dewar's White Label

Consumption Beer at \$10 per drink

Domestic Beers: Bud Light, Narragansett

Microbrews: Cisco Gripah, Cisco Shark Tracker

LUXURY BAR

Consumption Bar at \$18 per drink
or 5-hour Package Bar \$100 per person
\$500 minimum spend applies for any bar package
\$200 bartender set-up fee per bartender (up to two bars)

Included in Luxury Bar:

Vodka: Ketel One, Ketel Citroen

Gin: Hendrick's

Rum: Plantation 3 Stars

Tequila: Tres Agaves

Whiskey and Bourbon: Crown Royal, Woodford Reserve

Scotch: Glenlivet 12

Cordials: Grand Marnier, Baileys

Consumption Beer at \$10 per drink

Imported Beers: Stella Artois, Heineken

Microbrews: Cisco Gripah, Cisco Shark Tracker

LOCALS ONLY BLOODY MARY BAR

Consumption bar at \$18 per drink
or add to any bar package

Nantucket's Own 888 Bloody Mary Mix, Nantucket's Own
888 Vodka, Plain and Flavored

Add an in-house 888 Vodka infusion (available upon
request, one week notice)

Add our famous Lobster Skewers, \$39 each

BELLINI BAR

Consumption bar at \$18 per drink
or add to any bar package

Sparkling Wine, Selection of Chilled Juices and Purées



SIGNATURE DRINKS

Butler Passed, One Half-Hour Duration - \$19 each

Please select one item which will be butler-passed or create your own tray-passed signature drink!

Nantucket Red

Prosecco, Cranberry Juice

The White Elephant

Olmecca Altos Plata Tequila, Coconut,
Pineapple, Lime, Thai Chili

Coastal Lemon Spritz

Zonin 1821, Rosemary, Lemon Twist

French 75

Elephant Gin, Prosecco, Simple Syrup, Lemon

Blueberry Lemonade

888 Blueberry Vodka, Lemonade, Soda

Nantucket Mule

888 Cranberry Vodka, Ginger Beer,
Cranberry Juice, Lime

Dark and Stormy

Gosling's Dark Rum, Ginger Beer

WINE LIST

(Charged per bottle on consumption)

BUBBLES

Laurent-Perrier, Brut, Champagne, France \$135
Segura Vidas, Cava Brut, Spain \$74
Segura Vidas, Cava Brut Rose, Spain \$74
Roederer, Brut, Anderson Valley, California \$84
Veuve Clicquot, Brut, Champagne, France \$149
Zonin, Prosecco, Veneto, Italy \$69

WHITE WINES

Biscaya Baie, Sauvignon Blanc, Cascôgne \$62
Bravium, Chardonnay, Russian River Valley \$62
Chalk Hill, Sonoma, Chardonnay, Sonoma County, California \$72
Calera, Chardonnay, Central Coast \$84
Jean Paliot et Fils, Pouilly- Fume, France \$79
J. de Villebois, Sauvignon Blanc, Loire, France \$64
Frenzy, Sauvignon Blanc, Marlborough, New Zealand \$65
Flowers, Chardonnay, Sonoma Coast, California \$99
Frog's Leap, Sauvignon Blanc, Napa Valley \$79
Hourglass, Sauvignon Blanc, Napa Valley \$99
J.J. Vincent et Fils, Bourgogne Blanc, Burgundy, France \$72
Cave De Lugny, Macon-Luguy, Chardonnay Les Charmes \$69
Tenuta Regaleali, Sicilia Bianco \$64
Mylonas, Assyrtiko, Attica, Greece \$64
Blondeau, Sancerre, France \$89
Di Lenardo, Pinot Grigio, Friuli, Italy \$64
Terras Gauda, Albariño, Rias Baixas, Spain \$69
William Fevre "Champs Royaux", Chablis, Burgundy, France \$94

ROSÉ WINES

Chateau Minuty, Côtes de Provence, France \$79
Coteaux d'AIX, Côtes de Provence, France \$69
Miraval, "Studio," Côtes de Provence, France \$74

RED WINES

Calera, Central Coast , Pinot Noir \$ 74
Famille Perrin, Côtes du Rhône Villages, France \$69
Altesino, "Rosso di Altesino", Tuscany, Italy \$69
Clos du Val, "Estate", Cabernet Sauvignon, Napa Valley \$99
Chateau Blaignan, Medoc Cru Bourgeois \$74
Duckhorn, Merlot, Napa Valley, California \$129
Canvasback, Cabernet Sauvignon, Red Mountain, WA \$99
En Route, Russian River Valley \$125
Etude, Pinot Noir, Carneros, California \$99
Far Niente, "Post & Beam", Cabernet Sauvignon, Napa Valley \$99
Finca DeCero, Cabernet Sauvignon, Argentina \$64
Ascheri, Barolo \$99
Jordan, Cabernet Sauvignon, Alexander Valley \$139
Chateau Gambond, Domaine Marcell Ladierre, Gamay, Beaujolais, France \$79
Baron De Ley, La Rioja Alta, Spain \$74
Obsidian Ridge, Cabernet Sauvignon, Red Hills, Napa Valley, California \$95
Volver, Crianza, Tempranillo Blend, La Mancha, Spain \$64
Wentworth, Pinot Noir, Anderson Valley, California \$99



