

Traditional Clambake

\$42 per person

New England Clam Chowder

House Salad

Steamers & Mussels

Corn-on-the-Cob

Steamed New Potatoes

1 pound Steamed Lobster

Served with fresh drawn butter & dinner rolls

or

Lemon Pepper Chicken

Dinner Buffet

\$45 per person

Includes Dinner Rolls and Butter, Coffee And Tea, Cutting & Service of Wedding Cake

Choice of Two Soup and Salad

*New England Clam Chowder
Roasted Vegetable
Chicken Tortellini
Classic House Salad
Caesar Salad*

Choice of Three Side Dishes

*Roasted Red Potatoes
Twice Baked Potatoes
Rice Pilaf
Seasonal Vegetable Medley
Green Beans Almondine
Maple Glazed Carrots*

Choice of Two Entrees

*Chicken Marsala
Baked Stuffed Chicken
Baked Stuffed Haddock
Dill Salmon
Roasted Pork Loin
Vegetable Lasagna*

40 person minimum, \$2 surcharge for less than 40 people

CARVING STATIONS

Served with rolls

Tenderloin of Beef or Prime Rib

Served with a Béarnaise sauce and a horseradish cream sauce

\$12 per person*

Pork Steamship

Leg of Pork with hot and spicy mustard

\$10 per person*

Oven Roasted Turkey

Served with a cranberry sauce and traditional gravy

\$8 per person*

Virginia Baked Ham

Honey glazed and served with a whole grain mustard

\$7 per person*

**All specialty stations require a uniformed chef
at an additional charge of \$50 per chef, per hour*

40 person minimum, \$2 surcharge for less than 40 people

SPECIALTY STATIONS

Pasta

\$9 per person*

Served with garlic bread & Parmesan cheese

Choice of Two Pastas

Penne ~ Rotini ~ Cheese Tortellini ~ Linguini ~ Orchetta

Choice of Two Sauces

Alfredo ~ Bolognese Sauce ~ Tomato Basil ~ Cheese ~ Pesto ~ Roasted Tomato

Stir Fry

\$10 per person*

Beef ~ Chicken ~ Maine Shrimp ~ Tofu ~ Carrots ~ Nappa Cabbage
Broccoli ~ Baby Corn ~ Water Chestnuts ~ White Rice

Add Fried Rice and Lo Mein \$13 per person*

Risotto

\$8 per person*

Choose 2 of the following:

Black Truffle ~ Chive ~ Mushroom ~ Cheese & Rosemary ~ Panchetta

Upgrade of: Asparagus and Crab or Lobster Add \$6 per person*

Mashed Potato Bar

\$6 per person*

House made mashed potatoes served in a mini-martini glass with toppings bar of:
Bacon ~ Broccoli ~ Cheese ~ Sour Cream ~ Chives ~ Mushroom Gravy

*All specialty stations require a uniformed chef at an additional charge of \$50 per chef, per hour
40 person minimum for all stations, \$2 surcharge for less than 40 people

HORS D'OEUVRES

All items are served in displays of 50

Hot Selections

Scallops wrapped in Bacon	\$150
<i>Fresh sea scallops wrapped in an apple smoked bacon</i>	
Mini Crab Cakes	\$140
<i>Fresh crab meat lightly seasoned and breaded, served with a red and white cocktail sauce</i>	
Crab Rangoons	\$135
<i>Crab, seafood and Asian spices mixed with cream cheese, enveloped in a wonton skin</i>	
Seafood Stuffed Mushrooms	\$130
<i>Mushroom caps stuffed with our seafood bread crumb stuffing</i>	
Lobster Corn Fritters	\$185
<i>Fresh lobster rolled in corn meal and deep fried, served with a spicy pepper aoli</i>	
Mini Beef Wellington	\$160
<i>USDA choice filet with mushroom and onion duxcelle stuffed in a puff pastry</i>	
Mini Kobe Beef Cheese Burgers	\$150
Beef Teriyaki Skewers	\$150
Chicken Satay with Peanut Sauce	\$140
Sweet Potato and Coconut Chicken	\$150
<i>Southern style chicken skewer encrusted with sweet potato and coconut and deep fried</i>	
Walnut Encrusted Chicken with Crème Fraiche	\$150
Nassau Chicken	\$140
<i>Tender skewered chicken coated with black and white sesame seeds, panko and coconut</i>	
Grilled Lamb Chops	\$190
<i>Rosemary and garlic seasoned lollipop</i>	
Andouille Sausage En Croute	\$175
<i>Andouille sausage with a spicy mustard wrapped in puff pastry</i>	
BBQ Pork Biscuit	\$140
<i>House made pulled pork wrapped in biscuit dough</i>	
Pulled Pork Cannoli	\$130
<i>Sweet potato and pulled pork piped into a sweet cannoli shell</i>	
Apple, Pecan and Blue Cheese Parcels	\$160
Vegetable Spring Rolls	\$120
Pear, Almond and Brie Parcels	\$160
<i>Pear chunks, toasted almond slivers and brie in phyllo cups</i>	
Fried Artichoke and Goat Cheese	\$145
<i>Artichoke heart stuffed with Vermont Goat cheese and rolled in Parmesan and bread crumbs</i>	
Fried Chevre with Tomato Jam	\$140
<i>Fried Goat cheese with our house made tomato jam</i>	
Spanikopita	\$140
<i>Traditional spinach, feta cheese and fresh herbs in a triangle phyllo pastry</i>	
Spinach and Artichoke Tarts	\$125

HORS D'OEUVRES

All items are served in displays of 50

Cold Selections

Jumbo Shrimp Cocktail.....	\$175
Maine Lobster Cocktail	\$450
Thyme Cured Beef Canape	\$130
Avocado and Goat Cheese Crostini	\$100
Chicken Salad Endive	\$105
Mini Corn Cakes w/Avocado Lime Salsa.....	\$110
Dates filled with Chevre and wrapped in Prosciutto	\$130
Prosciutto wrapped Melon Brushetta	\$150
Roasted Tomato Brushetta	\$125
Tuna Tar-tar Salsa in Mini Tacos	\$160
Beef Carpaccio Salsa on Potato Chip.....	\$160

Trays & Displays

New England Cheese Display.....	\$160
Imported Cheese Display	\$175
Domestic Cheese and Fruit Display	\$140
Vegetable Crudities with Dipping Sauce	\$120
Fresh Fruit Display	\$140
Fresh Mozzarella and Tomato drizzled with Balsamic Vinegar and Oil.....	\$145
Wheel of Baked Brie in Brioche	\$95
Assorted Baked Brie Display	\$110
<i>Mini wheels of brie with red raspberry jam, fig and onion jam, wrapped in a puff pastry shell</i>	
Raw Bar Display.....	\$385
<i>Oysters, clams, jumbo shrimp, cooked chilled mussels and snow crab legs, 25 of each served</i>	
Hummus Display.....	\$150
<i>Selection of hummus served with carrots, cucumber, Naan Bread and Rosemary crackers</i>	
Pate Display	\$225
<i>Country style, vegetable, duck and chicken pate served with accompaniments</i>	
Assorted Sushi Rolls.....	\$180
Antipasto Classico Display.....	\$240
<i>Served with breadsticks, crackers, olives, roasted red peppers, prosciutto wrapped melon, figs or pears, and assorted cured meats.</i>	
Pinzimonio Display.....	\$200
<i>Served with focaccia, bannette rounds, fresh vegetables, celery hearts, carrots, bell peppers, bite-sized mozzarella balls and fresh basil parmesan chunks with a balsamic drizzle.</i>	
Mediterranean Display	\$200
<i>Served with olive bread, grape focaccia, marinated artichokes, toasted marcona almonds, bread sticks with serrano ham and crostini tapenade with goat chesse and chutney.</i>	

PRESENTATION HORS D'OEUVRES

Priced individually, minimum order of 25

Local Goat Cheese Lollipop with salt roasted pistachios and truffle honey	\$5
Grilled Comte Cheese Sandwich with velvety Tomato Soup.....	\$7
"KFC" Karl's Fried Chicken with buttery mashed potatoes and roasted corn Bruschetta	\$8
Jumbo Scallop pan fried with Whiskey Barrel smoked sugar, served with bacon risotto	\$8
Lobster Mac & Cheese Tarantaise, Maine lobster, peas and alphabet pasta.....	\$10
Jumbo Shrimp on top of soft grits, served with a Parmesan crust	\$7
Mini Clambake lobster claw, mini corn on the cob, butter poached potato, white clam sauce.....	\$12

STARTERS

Soups

New England Clam Chowder	\$7
<i>Our famous creamy chowder packed full of clams</i>	
Lobster Bisque.....	\$7
Cream of Five Onion	\$6
<i>Creamy puree of red onion, leek, shallots, scallion and sweet onion garnished with crispy shallots and chive</i>	
Chicken Tortellini	\$6
<i>Hearty chicken soup packed with fresh tortellini shells</i>	
Roasted Vegetable	\$6
<i>Medley of vegetables simmered in a broth</i>	
Cream of Broccoli	\$6
Italian Wedding Soup	\$6

Salads

Classic House Salad with a Twist	\$6
<i>Chef's whim</i>	
Special House Salad.....	\$7
<i>Mix of romaine and spring lettuce topped with crumbled blue cheese, walnuts and crumbled apple smoked bacon, served with Balsamic Vinaigrette dressing</i>	
Caesar Salad	\$7
<i>Traditional Caesar salad served with croutons and topped with freshly grated Parmesan cheese</i>	
Fresh Mozzarella and Tomato.....	\$8
<i>Fresh mozzarella and vine tomatoes, served on fresh baby greens with a Balsamic Vinaigrette dressing</i>	
Artisinal Salad	\$8
<i>Artisinal lettuce tossed in oil and vinegar, sunflower seeds, herbed goat cheese and gold beets</i>	

Dinner Menu

Two items may be selected with an advance pre-count, and all charges are based on the higher priced entree.

Should the entrees be equal in price, a \$2 surcharge will be added to each entree.

All entrees are served with bread and chef's selection of starch and vegetable.

Prime Rib of Beef.....	\$31
Filet Mignon served with a Sherry-Bernaise Sauce.....	\$36
Surf and Turf.....	\$45
<i>Roasted NY strip and a steamed lobster tail</i>	
Petit Filet of Beef with Garlic Roasted Shrimp.....	\$34
Thyme marinated Hanger Steak.....	\$29
<i>With a garlic confit and herb demi</i>	
Chicken Marsala.....	\$29
Seafood Stuffed Chicken.....	\$31
Chicken or Veal Parmesan.....	\$29
Caribbean Roasted Chicken.....	\$29
<i>Boneless chicken breast topped with mango chutney and Port wine toasted pecan sauce</i>	
Mozzarella & Herb Stuffed Chicken Roulade.....	\$31
Chicken Cordon Bleu with a Supreme Sauce.....	\$30
Roasted Pork Loin.....	\$29
<i>Slow roasted center cut pork loin encrusted with fresh herbs and topped with an apple chutney</i>	
Seafood Stuffed Haddock.....	\$30
Haddock Oskar with Hollandaise.....	\$30
Pecan Crusted Salmon with Maple Brown Butter.....	\$33
Grilled Salmon with a Dill Cucumber Salsa.....	\$32
Grilled Swordfish topped with Watermelon Salsa.....	\$31

A Vegetarian Option is always available in addition to your Entree selection
Vegetable Primavera or Grilled Vegetable Timbale

*Seasonal items and custom items are always available, please inquire

Kids Menu

\$15 per person

Please Choose One Option For All Children

Macaroni & Cheese served with Applesauce

Cheese Pizza served with Carrots & Ranch Dressing

Hot Dog on a bun with French Fries

Chicken Fingers with French Fries

Wedding Cake Accompaniments

Fresh Fruit Display (serves 25)	\$70
Chocolate Sauce or Fruit Sauce Enhancement	\$.50
Scoop of Ice Cream	\$1.50
Chocolate Covered Strawberry	\$.3
Gran Manier Soaked Berries	\$.3
Coffee and Tea Service, Cake Cutting Fee	\$.4

Per piece, with any specialty dessert supplied by an outside vendor

Dessert Stations

(Prices are per person, select stations require an additional chef fee of \$50 per hour)

Ice Cream Sundae Bar	\$.8
<i>Choice of 3 ice creams with sauces, candy and traditional toppings</i>	
Trifle Bar	\$.6
<i>Selection of 3 cakes, 3 fillings, and 4 toppings</i>	
Chocolate Fountain	\$.7
<i>With 6 dipping items, 100 person minimum</i>	
Crepes	\$10
<i>Crepes made to order with 3 selections of fillings</i>	
Tempura	\$.9
<i>Choose 3 of the following: Snickers, Twinkies, Swiss Rolls, Assorted Oreos, Reese's Peanut Butter Cups; tempura dipped and deep fried upon order</i>	
Candy Bar	\$6.50
<i>Selection of 6 different candies, displayed, with to-go containers</i>	
S'mores Station	\$5.50
<i>Assorted marshmallow flavors, selection of chocolates and graham crackers, roasted over an open flame</i>	

Late Night Menu

(All items priced per 50 pieces unless indicated otherwise)

Mini Kobe Beef Burgers	\$150
Chicken Finger Bites	\$80
Pigs in a Blanket	\$130
Mozzarella Sticks	\$110
Cheese Stromboli	\$110
Pepperoni Strombol	\$130
Sausage Stromboli	\$135
Fried Dough	\$115
Chips and Salsa (serves 50)	\$75
House Made Potato Chips (serves 50)	\$60
Guacamole (serves 50)	\$60