

Hors D Oeuvres

Sold only as 25 piece increments

Hot Offerings

Bar Harbor Oysters	\$125.50	Maine Crab Cakes	\$87.50
Oysters Rockefeller	\$87.50	Skewered Beef Au Poivre	\$87.50
Clams Casino	\$87.50	Stuffed Mushrooms	\$80
Mini Seafood Chowder	\$87.50	Beef Wellington	\$87.50
Lemon Chicken Skewers	\$87.50	Coconut Chicken	\$87.50
BBQ St Louis Ribs	\$87.50	Spanakopita	\$75
Portobello Stuffed Meatball	\$75	Petite Quiche	\$75

Chilled Offerings

Mini Lobster Roll	\$130	Shrimp Cocktail	\$87.50
Spicy Tuna & Avocado	\$87.50	Seared Wasabi Tuna	\$87.50
California Rolls	\$87.50	Chicken Caprese	\$85
Tomato Bruschetta	\$75		

Chef's Select Hors D'Oeuvres

Minimum of 50 pieces

Chappaquiddick Lobster Roll \$9
grilled, buttered petite New England Style roll with coleslaw.

Fish Taco \$8
smokey Oaxaca pepper spiced white fish, flour tortilla, avocado, napa cabbage, baja fish sauce, cilantro & lime wedge.

Country Club Slider \$9
Angus beef, crisp bacon, port cheese, crispy onions, and honey bourbon BBQ sauce

Blackened Shrimp \$8
Zesty Cajun spices, roast corn salsa & scallion cream fraiche

Tavern Shells & Cheese \$9
Maine lobster, creamy pasta shells, cheese & buttered crumbs

Cheese, Dips and Displays

Sold in increments of 25

International Cheese Display \$125

Sharp White Cheddar Cheese & Fruit Display \$75

Vegetable Crudite's \$75
with dipping sauces

Baked Maine Crab Dip \$125
with pita crisps

Guacamole, Salsa & Tortilla Chips \$70

Fresh Strawberries \$87.50
with sour cream, brown sugar, and raw honey

Tomato Mozzarella Caprese \$87.50
Sliced ripe tomatoes, fresh mozzarella, pesto, & balsamic reduction

Hummus Platter \$75
cucumbers, carrots, broccoli, and pita chips

All prices are subject to Massachusetts sales tax, 16.5 % gratuity and 3.5 % facility charge.
Prices and menu selections are subject to change without notice.

Hot Specialty Displays

Sold in increments of 25 unless noted

Seafood

Baked Stuffed Haddock \$200

Seared Scallops \$225
with a lemon-caper butter sauce

Blackened Salmon \$225
with a scallion sour cream

Fried Main Shrimp \$175
with remoulade and cocktail sauce

Fish & Chips \$175
with house tartar sauce

Pasta

Lobster Shells & Cheese \$225

Baked Rigatoni \$175
with ricotta, mozzarella and basil

Baked Shells & Cheese \$150

Pesto Primavera \$150

Chicken Spinach Tortellini \$175

Meatball & Sausage Marinara \$175

* All served with garlic bread and parmesan

Pizza

Three Cheese \$65

Meat Lovers Supreme \$80

Poultry

Lobster Stuffed Breast of Chicken \$275

Char-Grilled Cilantro Chicken \$175

Lemon Chicken \$200

Scaloppini Florentine \$200

Caribbean Chicken \$225
with a mango salsa

Carving Station

Roast NY Sirloin \$425
with a madeira demi glaze

Roast Tenderloin \$210 (in increments of 15)
with mushroom gravy

Cider Brined Pork Loin \$200
with a calvados mustard sauce

Greek Char-Grilled Lamb Leg \$250
with lemon sauce

Roast Turkey Breast \$175
with gravy & cranberry sauce

* All served with warm rolls & butter

Sides and Accompaniments

Roasted Asparagus \$62.50
Broccoli Mornay \$62.50
Cumin Scented Carrots \$62.50
Mashed Potatoes \$62.50
Herb Roasted Fingerlings \$62.5
Baked Garlic Brussel Sprouts \$62.50

Casual Late Night Pub Fare

Steamed Hot Dogs \$75
Nachos El Grande \$75
veggies, guacamole, salsa, & sour cream
Loaded Potato Skins \$100
Chicken Tenderloins \$80
BBQ St. Louis Style Ribs \$125
Wings \$125
Sliders \$85
(Lobster, Cheeseburger, Pulled Pork, Jerk Chicken)

Interactive Food Bars

Mac & Cheese Bar \$7 per person

Broccoli
Diced Bacon
Tomato Confit
Olives
Jalapeños
Roast Garlic
Crushed Potato Chips
Pepperoni
Roasted Red Peppers

Pasta Bar \$10 per person

Cheese Tortellini and Shells served with:
Pesto
Marinara
Alfredo
Cheese Sauce
Roasted Red Peppers
Parmesan
Chives
Garlic Croutons
Add meatballs, sausage, or roasted
chicken \$4 per person

Baked Potato Bar \$7 per person

Bacon
Chives
Sour Cream
Cheddar Cheese
Blue Cheese
Mushroom Gravy
Broccoli Roast Peppers
Tomato Confit

Chilled Specialty Displays

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Seafood

Assorted Sushi / Maki \$250 Serves 50
Salmon, Ahi & White Tuna, California, & spicy tuna roll
* Served with wasabi, soy, and pickled ginger

Chilled Maine Lobster Cocktail \$250
with lemon aioli cocktail sauce
* Claws and lobster tail medallions

Raw Bar (minimum 50) \$300
Gulf Shrimp Cocktail, Oysters on a half shell,
littleneck clams, and crab remoulade.

Fresh Seafood Rolls \$100
crab salad with dill, Florida bay shrimp salad, &
our famous lobster salad

Smoked Scottish Salmon \$150
with accoutrements

Salads & Platters

Chef's Antipasto Platter \$110
Cured meat, italian cheeses with bread sticks, crackers,
roasted red peppers, and olives

Carpaccio of Beef Platter \$110
Shaved tenderloin of beef, capers, minced onion, parley,
olive oil, and lemon

Vermont Country Salad \$90
Fresh mixed greens, applewood smoked bacon, sharp
cheddar cheese, croutons with maple vinaigrette

Classic Caesar \$90
Crisp romaine, house made creamy garlic dressing,
croutons and parmesan

Winter Salad \$90
Butter leaf lettuce, roasted beets, goat cheese,
and cracked peppercorn vinaigrette

Greek Salad \$80
Arugula, feta, kalamata olives, red onion,
tomatoes, with red wine vinaigrette

Cranberry Nut Salad \$90
Arugula, dried cranberries, pecans, walnuts, goat
cheese with cracked peppercorn vinaigrette

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Dinner Selections

Minimum Guest Count of 40

Please select two Entree choices with a pre-count OR one duet entry for all guests

Filet Mignon, Madeira Demi-Glace \$37.95

Lobster Stuffed Breast of Chicken, Boursin Cream Sauce \$35.95

Baked Stuffed Haddock, Seafood Stuffing \$33.95

Roast Prime Rib of Beef, Au Jus with Raifort Sauce \$35.95

Seared Salmon, Lemon Beurre Monte \$33.95

Seafood Trio Florentine, Lobster, Scallop & Gulf Shrimp \$37.95

Baked Stuffed Shrimp, Crab & Shrimp Stuffing \$33.95

Pepper Crusted Roast NY Sirloin Carre Style, Robert Sauce \$36.95

Lemon Chicken, Herb Jus \$31.95

Caribbean Jerk Chicken, Mango Salsa \$32.95

Duet Entrees

Your Choice of Petite Filet Mignon or Carre Style NY Sirloin

Paired with one of the following:

Main Lobster Tail \$46.95

Baked Stuffed Haddock \$42.95

Lobster Stuffed Chicken \$44.95

Seared Atlantic Salmon \$41.95

Lemon Chicken, Herb Jus \$39.95

Dinner Selection Enhancements

Appetizers

Roast Tomato-Pepper Soup with Sour Cream \$6.95

Corn Chowder \$5.95

Seafood Chowder \$7.95

Shrimp Cocktail \$11.95

Maine Crab Cakes \$12.95

Premier Salads \$4.95

All Dinners and Buffets include our cranberry nut salad with arugula and maple mustard vinaigrette. You may choose one of the following to replace it.

Classic Caesar

Vernon Country: Greens, Bacon, Sharp Cheddar, Maple Vinaigrette
Heart Song: Pear, Arugula, Goat Cheese, Almonds, Apple Cider Vinaigrette
The Wedge: Iceberg, Tomato, Blue Cheese Dressing, Bacon

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Dinner Buffets

For 35 or more guests
\$38.95 per adult
Choose One Poultry, One Seafood, and One Meat

Poultry

Roasted Lemon Herb Chicken ~ Chicken Scaloppini Florentine ~ * Lobster Stuffed Chicken \$5

Caribbean Coconut Chicken ~ Pecan Crusted Chicken with Honey Bourbon Sauce

Ginger Chicken Stir Fry ~ Chicken Oskar ~ Chicken Marsala

Seafood

Baked Stuffed Haddock ~ Butter Herb Salmon ~ Stuffed Gulf Shrimp ~ Blackened Swordfish with Scallion Cream Sauce ~ Chipotle Maple Glazed Salmon ~ Fried Native Scallops & Shrimp ~ Masaman Style Curry with Shrimp ~ Scallops & Muscles ~ * Seared Scallops with Tomato Basil Butter Sauce \$5

* Sage-Bacon Wrapped Cod with Beurre Blanc \$5

* Main Lobster & Scallop Mornay \$8

Meat

Garlic Beef & Mushroom ~ Hanger Steak with a Charred Hollandaise ~ Mediterranean Grilled Lamb

Feel Garlic Crusted Loin of Pork, Chianti Demi-Glazed ~ Prime Rib Au Jus

* Roast Tenderloin Bearnaise \$6 ~ * Beef Wellington \$8

* Roast Sirloin Carre Style, Madeira Demi-Glace \$6

Vegetarian Options (Substitute for one of the above or add to buffet for \$6)

Tofu Simmered in Coconut Sauce ~ Cheese Manicotti with Pesto Cream

Cannelloni Bean, Mushroom and Spinach Saute

Baked Spaghetti Squash with Ricotta and Parmesan (seasonal)

Artichoke, Roast Pepper and Tortellini Alfredo ~ Ravioli with Shiitake and Crimini Mushrooms

Dinner Buffets include a salad, seasonal vegetable and starch, warm rolls & butter, coffee & tea

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Private Dinner Menu

For Groups of 20 - 40

Appetizer Course (optional)

Shrimp Cocktail \$9.95

Seafood Chowder \$7.95

Hungarian Mushroom Soup - \$6.95

Margarita Flatbread - \$8.95

Entree Course (Choice of Four)

Lobster Stuffed Breast of Chicken \$34.95

Tender Breast of Chicken, Overflowing with Maine Lobster and Sherry Cracker Stuffing
Served Under a Wonderful Boursin Cream Sauce

Chicken Scalloppini \$30.95

Light Breast of Chicken, Sautéed and Finished with Lemon Butter

Filet Mignon \$38.95

Char-Grilled and Topped with Maine Crab Meat and Bernaise Sauce

Steamed Maine Lobster \$38.95

Served with Butter and Lemon, Cracked Open for your Convenience

Herb Roasted Salmon \$30.95

Baked Stuffed Haddock \$31.95

North Atlantic Haddock with our delicate Shrimp & Crab Stuffing

All Entrees Served With Garden Salad, Roasted Potatoes, Chefs Choice Vegetable, Warm Rolls, and Butter

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Finishing Touches

Please select one dessert for all guests

\$5.95 each

NY STYLE CHEESECAKE

CHOCOLATE CARAMEL FUDGE BROWNIE

FRESH STRAWBERRIES & CREAM

CHOCOLATE POT DE CREME

APPLE CRISP

PETITE ICE CREAM SUNDAY

SORBET

TERIMISSU

DESSERT ENHANCEMENTS

VANILLA ICE CREAM, A LA MODE \$1.95

VANILLA ICE CREAM SAUCE \$1.95

RASPBERRY PUREE \$1.95

CHOCOLATE SAUCE \$1.95

CARAMEL DRIZZLE \$1.95

CHOCOLATE TRUFFLES \$4

CHOCOLATE COVERED STRAWBERRIES \$4

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Finishing Touches

Minimum of 40 guests

Price per person

Must be purchased for all attending guests

GRANDMA'S PIE BUFFET \$10

Blueberry, Apple, Key Lime, Chocolate Cream, and Pecan
With Sweet Whipped Cream

ITALIAN CANNOLI \$9

White & Dark Chocolate Chips, Pistachio, Cookies & Cream

NEW ENGLAND SHORTCAKE SMORGASBORD \$9

House Baked Biscuits, Whipped Cream, and Seasonal Fruit Toppings

ICE CREAM SMORGASBORD \$9

Hot Fudge, Caramel and Strawberry Sauce
Bananas, Brownie Pieces, Chocolate Chip Cookie Pieces, Walnuts, Coconut, Cherries, and Whipped
Cream

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Brunch Buffet

Minimum guest count 35

\$28.95 per adult plus tax & gratuity

CHEESE BLINTZ AND STRAWBERRY SAUCE
SCRAMBLED EGGS
CINNAMON BREAD FRENCH TOAST
CHOICE OF APPLEWOOD SMOKED BACON, SAUSAGE, OR HAM
BREAKFAST POTATOS
HERB ROASTED CHICKEN
SEAFOOD NEWBORN
CRANBERRY NUT SALAD

BUFFET INCLUDES FRESH DICED FRUIT, DANISH, MUFFINS
COFFEE & TEA SERVICE

* Other options & upgrades available

BRUNCH BUFFET ENHANCEMENTS

OMELETTE STATION

Add \$7.95 Per Person

Prepared by our Chef with your choice of fillings

CHEDDAR CHEESE ~ SWISS CHEESE ~ BELL PEPPERS
TOMATO ~ SCALLION ~ MUSHROOMS ~ COUNTRY HAM
SALSA ~ MAINE SHRIMP

SPECIALTY CARVING STATION

HONEY BAKED HAM, ROAST TURKEY OR CORNED BEEF - Add \$7.95 Per Person
HERB CRUSTED SALMON OR MAINE CRAB CAKES - Add \$8.95 Per Person
ROAST SIRLOIN - Add \$9.95 Per Person

Chef Attended Stations are Based on a Maximum of One Hour
\$50 Per Additional Hour

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Luncheon Buffets

For 25 or more guests

Price Per Person

The Box Lunch \$12.95

Choice of Turkey, Ham & Cheese, Tuna or Chicken Salad on a bulky roll, chips and a freshly baked cookie and piece of fruit.

The Country Club Sandwich Buffet \$16.95

Assorted cold cuts, tuna salad, chicken salad, American, Swiss and Provolone Cheese with fresh deli rolls, pasta or potato salad, garden salad, chips and freshly baked cookies.

Montana Barbecue \$22.95

BBQ chicken, Pulled pork, BBQ ribs, hamburgers, hot dogs, garden salad, pasta or potato salad, corn bread, baked beans, chips and freshly baked cookies

Raw Bar & Seafood

Assortment of clams, oysters, steamers, lobster, shrimp, crab, calamari - Custom Bar

Other Lunch Buffet Entrées Choices

Chicken & Broccoli ziti ~ Teriyaki Chicken

Honey-Ginger Chicken ~ Chicken Cacciatore ~ Chicken Parmesan ~ Chicken Marsala

Prime Rib ~ Steak tips ~ Lobster Roll ~ Lasagne

Grilled Salmon Steaks ~ Chicken Wings ~ Smoked St. Louis Style Baby Back Ribs ~ BBQ Pulled Pork

Jamaican Jerk Chicken ~ Sweet Italian Sausage and Peppers ~ Honey-Baked Ham

Desserts \$5.95

Cheese Cake & Fresh Strawberries

Double Chocolate Cakes

Lemon Cake, Carrot Cake, Tiramisu, or Cannoli

Sides To Go

Pasta Marinara ~ Baked Potato ~ Mashed Potato
Chicken Flavored Rice ~ Baked Beans ~ Vegetable Medley ~ Glazed Carrots ~ Cornbread
Butternut Squash ~ Potato Salad ~ Macaroni Salad ~ Cole Slaw ~ Potato Skins ~ Onion Rings

Appetizer To Go

All Platters Priced Per 50 Pieces (unless otherwise noted)
Assortment of Fresh Fruit
Crudités & Assorted Dips
Domestic and International Cheese w/ assorted crackers
Domestic and International Cheese & Fruit Display w/ assorted crackers
Vegetable Spring Roll
Vegetable Quesadilla
Chicken and Cheese Quesadilla
Shrimp Cocktail (price per piece)
Petite Quiche
Spanakopita
Crab cakes
Sauteed Mushrooms
Chicken Skewers (Sesame, Teriyaki or Lemon Garlic)
Beef Teriyaki Skewers
Chicken Wings (BBQ, Teriyaki or Buffalo)
Chicken Tenders (Plain, Buffalo or Teriyaki)
Meatballs (Italian)
Scallops wrapped in Bacon
* Other hors d'oeuvres available
Finger-sandwiches
Tuna, Chicken salad, Seafood Salad, Egg Salad, or Ham & cheese in soft rolls.

ALACARTE

Lasagna Trays (approx. 16 servings each tray)

Traditional 5 Cheese
Vegetable Lasagna, Sausage & Squash, Meat Lovers,
Sausage, Hamburg, Chicken Lasagna, Eggplant

BARBEQUE

Southern Style Pulled Pork – half pans
(Slow smoked 12 hours mixed with vinegar & secret BBQ sauce)

Jamaican Jerk Chicken - 20 PIECE
(slow cooked with a spicy jerk rub)

Memphis style Dry Rub Ribs (4 racks)

Southern Style Fried Chicken

Country Style Macaroni & Cheese - half pans

Corn Bread - half pans

Baked Beans - half pans

Cole Slaw - half pans

Burgers, Hot Dogs, Italian Sausage, Sandwich Platters and more.

ADDITIONAL SALADS

(Serves - 20)

Mediterranean Salad
(Baby spinach, artichoke hearts, cucumber, black olives, tomato, roasted red peppers, red onions, shaved parmesan & Balsamic Dressing)

Grilled Chicken Caser Salad

Garden Salad
(romaine, tomatoes, olives, cucumbers, red onion & balsamic Dressing)

Vegetable Couscous Salad
(couscous, fresh vegetables, lemon juice, olive oil, and mint)