



Continental Breakfast and Meeting Breaks

Sunrise Eye Opener

Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$4.95 per person

Red Jacket Express

Assorted Juices and Bottled Water
Fresh Baked Croissant and Danish Pastries, Fruit Preserves
Sliced Seasonal Fruit [GF]
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$10.95 per person

Executive Beach Continental

Assorted Juices and Bottled Water
Freshly Baked Croissants and Danish Pastries
Home Made Muffins and Fruit Preserves
Sliced Seasonal Fruit [GF]
Assorted Individual Greek Yogurts
Steel Cut Oatmeal [GF]
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$15.95 per person

Mid-Day Refresher

Assorted Juices, Soft Drinks and Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$6.95 per person

Recess Break

Cape Cod Potato Chips [GF]
Cracker Jacks
Double Chocolate Brownies
Freshly Baked Chocolate Chip Cookies
Fresh Fruit Skewers [GF]
Soft Drinks and Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$9.95 per person

[GF] denotes gluten free menu item

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Administrative Fee is subject to MA Sales Tax. Menus and Rates are subject to change.

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Continental Breakfast and Meeting Breaks

Parfait Yogurt Bar

Includes:

- Plain and Vanilla Yogurt, Granola, Dried Fruit, Chocolate Pieces and Assorted Nuts
- Sliced Seasonal Fruit [GF]
- Assorted Juices and Bottled Water
- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$12.95 per person

Ice Cream Social

- Chocolate and Vanilla Ice Cream
- Whipped Cream, Chopped Nuts, Assorted Toppings and a Cherry on Top
- Assorted Cookies and Brownies

\$9.95 per person

A la Carte Selections

| | |
|---|------------------|
| Bacon, Egg and Cheese Sandwich on an English Muffin | \$45.00 dz. |
| Spinach, Tomato, Cheese and Egg Whites Wrap | \$48.00 dz. |
| Freshly Baked Blueberry Muffins | \$36.00 dz. |
| Assorted Breakfast Pastries | \$30.00 dz. |
| Assorted Ice Cream Bars | \$36.00 dz. |
| Assorted Individual Greek Yogurts | \$30.00 dz. |
| Chocolate Chip Cookies | \$18.00 dz. |
| Double Chocolate Brownies | \$36.00 dz. |
| Granola Bars | \$27.00 dz. |
| Fresh Fruit Skewers [GF] | \$24.00 dz. |
| Soft Drinks and Bottled Water | \$27.00 dz. |
| Assorted Flavors of 20 oz. Vitamin Water | \$39.00 dz. |
| Assorted 10 oz. Juice Bottles | \$36.00 dz. |
| Coffee | \$18.00 per gal. |

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Breakfast

Breakwater Breakfast Buffet

Selection of Chilled Fruit Juices
Sliced Seasonal Fruit [GF]
Freshly Baked Muffins and Pastries
Bacon, Egg and Cheese Sandwich on a Croissant Roll
Sausage and Egg Sandwich on an English Muffin
Spinach, Tomato, Cheese and Egg Whites Wrap
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$15.95 per person (minimum of 10 guests)

Whitecrest Breakfast Buffet

Selection of Chilled Fruit Juices
Sliced Seasonal Fruit [GF]
Freshly Baked Muffins and Pastries
Farm Fresh Scrambled Eggs [GF]
French Toast
Bacon and Sausage [GF]
Home Fried Potatoes [GF]
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$21.95 per person (minimum of 30 guests)

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Brunch

First Encounter Brunch

(minimum of 30 guests)

Selection of Chilled Fruit Juices
Sliced Seasonal Fruit [GF]
Farm Fresh Scrambled Eggs [GF]
Cinnamon Brioche French Toast
Bacon and Sausage [GF]
Home Fried Potatoes [GF]

Entrées (please select two)

Eggs Benedict with Fresh Hollandaise Sauce
Vegetable Frittata with Artichoke Hearts, Zucchini, Potatoes, Tomatoes and Basil [GF]
Stuffed Sole with Lobster Sauce
Chicken and Broccoli Alfredo with Penne Pasta
Vegan Shepherd's Pie with Whipped Potato, Root Vegetables and Gravy [GF]
Vegetable Lasagna with Summer Vegetables, Mushrooms, Spinach and Cheese
Chef - Carved Maple Glazed Ham with Bourbon Raisin Sauce
Chef - Carved Herb Roasted Breast of Turkey with Cranberry Compote [GF]
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$29.95 per person

Seaview Breakfast

Guests may dine at their leisure in our dining room between the hours of 7:30 AM and 11:00 AM.
Reservations suggested for parties of 10 or more.

\$12.95 per person

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Lunch on the Run

Menu selection forms will be distributed at the start of your meeting.

Smuggler's Beach Picnic Lunch

Choice of

Thin Sliced Roast Beef Deli Sandwich served on a Bulky Roll with Lettuce and Tomato
Oven Roasted Turkey Breast served on a Bulky Roll with Lettuce and Tomato
Sautéed Vegetable Wrap with Julienne of Garden Vegetables and Hummus Spread

Served with:

Cape Cod Potato Chips [GF]
Freshly Baked Chocolate Chip Cookie
Choice of Soft Drink or Bottled Water
Appropriate Condiments

\$14.95 per person

Seagull Beach Picnic Basket

Choice of

Smoked Turkey Breast rolled in Flat Bread with Alouette Cheese Spread, Romaine Lettuce, Tomatoes and Capers
Roast Sirloin of Beef served on a Baguette with Boursin Cheese and a Bacon and Onion Jam
Vegan Bowl: Quinoa with Roasted Sweet Potato, Red Cabbage, Shredded Carrots, Sliced Avocado and Chickpeas

Served with:

Pasta Salad
Cape Cod Potato Chips [GF]
Fresh Whole Fruit [GF]
Freshly Baked Chocolate Chip Cookie
Choice of Soft Drink or Bottle Water
Appropriate Condiments

\$17.95 per person

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Working Luncheon

For groups of up to 24 guests

Choice of:

Black Angus Burger

A half-pound of grilled Angus beef served on a bulky roll with American cheese, lettuce, tomato and Bermuda onion. Served with Cape Cod Potato Chips

Chatham Fish Sandwich

Fresh haddock battered and deep-fried and served on a bulky roll with lettuce, tomato and tartar sauce. Served with Cape Cod Potato Chips

The Beach Club

Traditional stacked turkey club sandwich with lettuce, tomato, bacon and mayonnaise on toasted white bread. Served with Cape Cod Potato Chips

Vegan Bowl

Quinoa with Roasted Sweet Potato, Red Cabbage, Shredded Carrots, Sliced Avocado and Chickpeas [GF]

Chef's Salad

Fresh mixed greens with turkey, ham, hard-boiled egg, cheese, tomato, cucumber, red onion, green pepper, and your choice of dressing [GF]

Served with:

Freshly baked Cookies and choice of Soft Drink or Bottled Water

\$16.95 per person

Add Soup or Chowder \$4.50 per person

Add House Salad \$5.00 per person

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Luncheon Buffets

Parker's River Luncheon

Chef's Assortment of Sandwiches to include:

- Smoked Turkey on a Bulky Roll with Lettuce and Tomato
- Honey Baked Ham and Swiss on Marble Rye
- Roast Beef with Basil Mayonnaise and Romaine Lettuce served on Whole Grain Bread
- Vegetarian Sandwich Options available by Request*

Served with:

- Red Bliss Potato Salad [GF]
- Cape Cod Potato Chips [GF]
- Fresh Baked Cookies
- Assorted Soft Drinks and Bottled Water
- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
- \$17.95 per person** (minimum of 12 guests)

The Bass River Deli Buffet

Soup and Salads (*please select two*)

- Chicken Vegetable Soup with Rice [GF]
- New England Clam Chowder
- Tomato and Basil Soup [GF]
- Red Bliss Potato Salad [GF]
- Citrus Couscous Salad
- Garden Salad with House Dressing
- Pasta Salad
- Traditional Caesar Salad
- Quinoa and Chickpea Salad [GF]

Served with:

- Assorted Sliced Deli Meats and Cheeses [GF]
- Lettuce, Tomato, Onions and Deli Pickles [GF]
- Sliced Breads and Sandwich Rolls
- Cape Cod Potato Chips [GF]
- Freshly Baked Cookies and Brownies
- Assorted Soft Drinks and Bottled Water
- Coffee, Decaffeinated Coffee, Tea and Iced Tea
- \$20.95 per person** (minimum of 24 guests)

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Luncheon Buffets

The Herring River Soup and Sandwich Bar

Soup and Salads *(please select three)*

- Chicken Vegetable Soup with Rice [GF]
- New England Clam Chowder
- Tomato and Basil Soup [GF]
- Red Bliss Potato Salad [GF]
- Citrus Couscous Salad
- Garden Salad with House Dressing
- Pasta Salad
- Traditional Caesar Salad
- Quinoa and Chickpea Salad [GF]

Roast Sirloin of Beef served on a Baguette with Boursin Cheese and a Bacon and Onion Jam
Cape Cod Chicken Salad served on Flat Bread
Smoked Turkey BLT with Sliced Avocado served on Whole Grain Bread
Sautéed Vegetable Wrap with Julienne of Garden Vegetables and Hummus Spread

Served with:

- Assorted Petite Dessert Bars and Fresh Fruit
 - Coffee, Decaffeinated Coffee, Tea and Iced Tea
 - Assorted Soft Drinks and Bottled Water
- \$22.95 per person** (minimum of 24 guests)

Lewis Bay B.B.Q. Luncheon Buffet

- Mixed Garden Greens with House Dressing
- Red Bliss Potato Salad [GF]

Grilled Hamburgers, Garden Burgers and Hot Dogs
Barbecued Marinated Chicken Breast [GF]
Lettuce, Tomato, Onions and Deli Pickles []
Cape Cod Potato Chips [GF]

Served with:

- Fresh Sliced Watermelon [GF]
 - Freshly Baked Cookies and Brownies
 - Coffee, Decaffeinated Coffee, Tea and Iced Tea
 - Assorted Soft Drinks and Bottled Water
- \$25.95 per person** (minimum of 24 guests)

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Luncheon Buffets

The Nantucket Sound Luncheon Buffet

Soup and Salad *(please select two)*

- Roasted Vegetable Soup [GF]
- New England Clam Chowder
- Chicken Vegetable Soup with Rice [GF]
- Traditional Caesar Salad
- Seasonal Greens with House Dressing
- Spinach Salad with Balsamic Vinaigrette
- Quinoa and Chickpea Salad [GF]

Entrées *(please select two)*

- Baked Haddock with Lemon and Herb Cracker Crumbs Topping
- Pan Seared Salmon- topped with a Lemon Compound Butter [GF]
- Pasta Primavera- Penne Pasta tossed with Sautéed Vegetables in a Creamy Alfredo Sauce
- Vegan Shepherd's Pie with Whipped Potato, Root Vegetables and Gravy [GF]
- Chicken Marsala- Chicken Breast Sautéed with Mushrooms and Marsala Wine
- Herb Crusted Pork Loin with Pan Gravy [GF]
- Sliced Flank Steak with a Mushroom Bordelaise [GF]

Served with:

- Chef's Selection of Seasonal Vegetables and Starch
- Fresh Baked Rolls and Butter
- Red Jacket Dessert Table
- Coffee, Decaffeinated Coffee, Tea and Iced Tea
- Assorted Soft Drinks and Bottled Water
- \$26.95 per person** (minimum of 24 guests)

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Reception Hors d'Oeuvres and Displays

Butlered Hors d'Oeuvres – A' la Carte

Per piece (minimum order of 50 pieces each)

| | | | |
|--|------------|--------------------------------------|------------|
| Swedish Style Meatball | \$2.00 ea. | Mini Crab Cake with Chili Mayonnaise | \$3.25 ea. |
| Vegan Chickpea Crostini | \$2.50 ea. | Clam Casino | \$3.25 ea. |
| Vegetable Spring Roll | \$2.50 ea. | Scallop Wrapped in Bacon | \$3.50 ea. |
| Caprese Crostini with Fresh Mozzarella, Roma Tomato & Basil | \$2.50 ea. | Jumbo Shrimp Cocktail | \$3.50 ea. |
| Beef Teriyaki on a Skewer | \$2.75 ea. | Coconut Shrimp with Dipping Sauce | \$2.75 ea. |
| Thai Chicken Skewer | \$2.75 ea. | Local Oyster on the Half Shell | \$3.50 ea. |
| Spanakopita | \$3.00 ea. | Miniature Fish and Chips | \$3.50 ea. |
| Mushroom Cap Stuffed with Crabmeat | \$3.00 ea. | Lobster Salad Phyllo Cup | \$4.25 ea. |
| | | Asian Lamb Chop Lollipop | \$4.50 ea. |

Red Jacket Passed Hors d'Oeuvres Package

Five pieces per guest based on assortment below

Scallop Wrapped in Bacon , Thai Chicken Skewer Caprese Crostini with Fresh Mozzarella, Roma Tomato and Basil

\$12.00 per person

International Cheese Display

An Array of Domestic and Imported Cheeses with Assorted Crackers and Fresh Fruit Garnish

Small (serves 30) \$105.00 Large (serves 70) \$210.00

Fresh Garden Crudités

A Colorful Array of Chilled Radishes, Carrots, Celery, Cauliflower and Broccoli with Ranch Dipping Sauce

Small (serves 30) \$75.00 Large (serves 70) \$150.00

Combination Garden Crudités and Cheese Display

An Assortment of Fresh Vegetables with Ranch Dipping Sauce, and an Array of Domestic and Imported Cheeses and Crackers

Small (serves 30) \$140.00 Large (serves 70) \$275.00

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Reception Hors d'Oeuvres and Displays

Cape Cod Seafood Display

Serves approximately 50 guests

- Jumbo Shrimp Cocktail (100 pieces)
- Little Necks on the Half Shell (50 pieces)
- Native Wellfleet Oysters (50 pieces)

Artfully Displayed on Ice with Cocktail Sauce, Wasabi, Horseradish and Lemon Wedges

\$500.00

Please consult with your event planner to customize and expand your display

Antipasti Display

- Grilled Marinated Vegetables
 - Chef's Selection of Italian Meats and Cheeses
 - Assorted Breads and Rolls, Appropriate Condiments
- Small (serves 30) \$195.00 Large (serves 70) \$390.00**

Mediterranean Display

- Plain and Roasted Red Pepper Hummus,
 - Grilled Pita Chips and Lavash,
 - Baba Ghanoush
 - Tabbouleh Salad,
 - Feta Cheese,
 - Kalamata Olives, Fire Roasted Tomatoes and Pepperoncini
- Small (serves 30) \$135.00 Large (serves 70) \$270.00**

Petite Dessert Display

- Assorted Dessert Bars
 - Fresh Baked Cookies, Biscotti, Macaroons and Miniature Pastries
 - Coffee, Decaffeinated Coffee and Tea Service
- \$10.00 per person**

Party Favorites

One order serves approximately 30 people.

Cape Cod Potato Chips and Vegetable Dip [GF] \$45.00

Tortilla Chips and Salsa \$45.00

Minimum of 30 guests are required for all station

Five Layer Taco Salad with Tortilla Chips \$60.00

Hot Crab and Cheddar Dip with Crackers \$90.00

New England Clam Chowder Station \$210.00.

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Reception Stations

Carving Stations

Hand-carved by uniformed chef to order

- Herb Roasted Breast of Turkey, Cranberry Compote [GF] \$7.00 per person
- Baked Sugar Glazed Ham, House Made Mustard [GF] \$7.50 per person
- Roast Loin of Pork, Bordelaise Sauce \$8.00 per person
- Roast Sirloin of Beef, Horseradish Cream Sauce [GF] \$11.00 per person
- Baked Side of Atlantic Salmon [GF] \$10.00 per person
- Roast Tenderloin of Beef, Sauce Béarnaise \$14.00 per person

Served with

Home Baked Rolls and Appropriate Condiments

Pasta Station

Uniformed chef preparing a selection of pasta classics to include:

- Penne Pasta with Fresh Basil and Tomato Marinara Sauce
- Cheese Tortellini with Alfredo Sauce

Served with

Traditional Caesar Salad, Garlic Toast and Bread Sticks

\$10.00 Per Person

Grilled Chicken Add **\$4.00 per person** -Sautéed Shrimp and Scallops Add **\$6.00 per person**

Please consult with your event planner to customize and expand your display.

Fajita Station

Uniformed chef preparing fajitas to order

- Marinated Grilled Chicken Breast and Flank Steak [GF]
- Sautéed Red and Green Peppers & Onions [GF]

Accompanied by

Flour Tortillas, Guacamole, Monterey Jack Cheese, Salsa, Black Olives and Sour Cream

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Plated Dinners - Tier One

Soups and Salads. *(please select one for three course menu and two for four course menu)*

New England Clam Chowder
Carrot Ginger Soup [GF]
Butternut Squash and Apple Bisque [GF]
Lobster Bisque [GF]
Organic Field Greens with Raspberry Vinaigrette
Traditional Caesar Salad with Hearts of Romaine
Marinated Tomato and Buffalo Mozzarella Salad with Balsamic Glaze
Romaine Lettuce and Mesclun Greens with Sun Dried Cranberries and Balsamic Vinaigrette

Entrées *(please select two)*

Baked Haddock with Lemon and Herb Cracker Crumb Topping
Pan Seared Salmon topped with a Lemon Compound Butter [GF]
Chicken and Broccoli Alfredo with Penne Pasta
Chicken Piccata – Sautéed Boneless, Skinless Breast of Chicken finished in a Lemon Caper Sauce [GF]
Herb Crusted Pork Loin with Pan Gravy
Sliced Flank Steak with Mushroom Bordelaise Sauce [GF]
Portobello Mushroom and Eggplant Lasagna [GF]
Quinoa stuffed Zucchini with Tomatoes, Cannellini Beans, Garlic and Caramelized Onions [GF]

Accompaniment

Plated Dinners are served with Dinner Rolls, Chef's Starch and Seasonal Vegetable unless otherwise specified.

Dessert *(choose one)*

Key Lime Pie
Chocolate Roulade with Raspberry Sauce
Fresh Fruit Cup [GF]
Tiramisu
New York Style Cheesecake with Strawberry Sauce
Strawberry Shortcake
Profiteroles

Served with:

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
Three Course Menu \$29.95 Four Course Menu \$34.95

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Plated Dinners - Tier Two

Soups and Salads *(please select one for three course menu and two for four course menu)*

New England Clam Chowder
Carrot Ginger Soup [GF]
Butternut Squash and Apple Bisque [GF]
Lobster Bisque [GF]
Organic Field Greens with Raspberry Vinaigrette
Traditional Caesar Salad with Hearts of Romaine
Marinated Tomato and Buffalo Mozzarella Salad with Balsamic Glaze
Romaine Lettuce and Mesclun Greens with Sun Dried Cranberries and Balsamic Vinaigrette

Entrées *(please select two)*

Baked Sea Scallops – with a Golden Butter Crumb Topping
Baked Sole with Crab Meat Stuffing and a Lobster Sauce
Baked Seafood Trilogy- *Haddock, Sea Scallops and Shrimp. Topped with Buttery Herb Bread Crumbs and a Basil Lemon Beurre Blanc*
Roasted Statler Breast of Chicken with a Pan Gravy [GF]
Chicken Saltimbocca – Boneless Chicken Breast with Prosciutto, Mozzarella Cheese and Fresh Sage
Grilled Vegetable Tian – Grilled Sliced Root and Garden Vegetables skewered with Fresh Rosemary [GF]
Roast Sliced Sirloin of Beef with a Merlot Demi-Glace
Braised Boneless Short Ribs with Pan Gravy

Accompaniment

Plated Dinners are served with Dinner Rolls, Chef's Starch and Seasonal Vegetable unless otherwise specified.

Dessert *(choose one)*

Key Lime Pie
Chocolate Roulade with Raspberry Sauce
Fresh Fruit Cup [GF]
Tiramisu
New York Style Cheesecake with Strawberry Sauce
Strawberry Shortcake
Profiteroles

Served with:

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
Three Course Menu \$34.95 Four Course Menu \$39.95

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Plated Dinner - Tier Three

Soups and Salads *(please select one for three course menu and two for four course menu)*

New England Clam Chowder
Carrot Ginger Soup [GF]
Butternut Squash and Apple Bisque [GF]
Lobster Bisque [GF]
Organic Field Greens with Raspberry Vinaigrette
Traditional Caesar Salad with Hearts of Romaine
Marinated Tomato and Buffalo Mozzarella Salad with Balsamic Glaze
Romaine Lettuce and Mesclun Greens with Sun Dried Cranberries and Balsamic Vinaigrette

Entrées *(please select two)*

Surf and Turf- Two Baked Stuffed Shrimp and Sliced Roast Tenderloin of Beef served with Béarnaise
Filet Mignon- 8 oz. Grilled Filet Mignon served with a Red Wine Demi-Glace
Grilled Swordfish- Char-Grilled Fresh Swordfish finished with a Fresh Basil Compound Butter [GF]
Roasted Rack of Lamb with Garlic and Rosemary Demi-Glace

Accompaniment

Plated Dinners are served with Dinner Rolls, Chef's Starch and Seasonal Vegetable unless otherwise specified.

Dessert *(choose one)*

Key Lime Pie
Chocolate Roulade with Raspberry Sauce
Fresh Fruit Cup [GF]
Tiramisu
New York Style Cheesecake with Strawberry Sauce
Strawberry Shortcake
Profiteroles

Served with:

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
Three Course Menu \$41.95 Four Course Menu \$46.95

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Plated Dinners

Lobster in the Rough

Soup

New England Clam Chowder

Entrées (Choice of)

1 ¼ lb. Whole Steamed Lobster – with Drawn Butter [GF]

Baked Seafood Trilogy- Haddock, Sea Scallops and Shrimp topped with Buttery Herb Bread Crumbs and a Lemon Beurre Blanc.

Spice Rubbed Bone in Chicken Breast & BBQ Country Style Ribs [GF]

Served with:

Boiled Red Bliss Potatoes, Steamed Corn on the Cob and Creamy Cole Slaw [GF]

Fresh Baked Rolls and Butter

Chef's Choice Plated Dessert

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$35.95 per person

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Dinner Buffets

Minimum of 30 guests for dinner buffet selections

Nauset Lighthouse Buffet

Soup and Salad *(please select two)*

- New England Clam Chowder
- Roasted Vegetable Soup **[GF]**
- Chicken Vegetable Soup with Rice **[GF]**
- Traditional Caesar Salad
- Seasonal Garden Greens with House Dressing
- Spinach Salad with Balsamic Vinaigrette
- Quinoa and Chickpea Salad **[GF]**

Entrées *(please select two or three)*

- Baked Haddock with Lemon and Herb Cracker Crumb Topping
- Pan Seared Salmon topped with a Lemon Compound Butter **[GF]**
- Vegan Shepherd's Pie with Whipped Potato, Root Vegetables and Gravy **[GF]**
- Vegetable Lasagna with Summer Vegetables, Mushrooms, Spinach and Cheese
- Herb Crusted Pork Loin with Pan Gravy
- Chicken and Broccoli Alfredo with Penne Pasta
- Chicken Piccata – Sautéed Boneless, Skinless Breast of Chicken finished in a Lemon Caper Sauce **[GF]**
- Bourbon Glazed Grilled Sirloin Steak Tips
- Sliced Flank Steak with Mushroom Bordelaise Sauce

Served with:

- Chef's Seasonal Vegetable and Starch
- Home Baked Rolls and Breads
- Red Jacket Dessert Table
- Coffee, Decaffeinated Coffee, Tea and Iced Tea

Two Entrées \$31.95 Three Entrées \$37.95

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Dinner Buffets

Highland Lighthouse Buffet

Soup and Salad *(please select two)*

- New England Clam Chowder
- Lobster Bisque [GF]
- Ginger Carrot Soup [GF]
- Fresh Fruit Salad [GF]
- Traditional Caesar Salad
- Seasonal Garden Greens with House Dressing
- Spinach Salad with Balsamic Vinaigrette
- Quinoa and Chickpea Salad [GF]

Entrées *(please select two or three)*

- Baked Stuffed Sole with Lobster Sauce
- Shrimp and Scallop Pasta sautéed in a White Wine and Fresh Herb Sauce tossed with Farfalle Pasta
- Grilled Vegetable Tian – Grilled Sliced Root and Garden Vegetables skewered with Fresh Rosemary [GF]
- Portobello Mushroom and Eggplant Lasagna [GF]
- Chicken Saltimbocca – Boneless Chicken Breast with Prosciutto, Mozzarella Cheese and Fresh Sage
- Veal Piccata - Enhanced with Fresh Lemon, White Wine and Capers [GF]
- Braised Boneless Short Ribs with Pan Gravy

Chef Carved Selections *(please select one)*

- Baked Side of Atlantic Salmon [GF]
- Herb Roasted Breast of Turkey with Cranberry Compote [GF]
- Roast Sirloin of Beef with Horseradish Cream and Bordelaise Sauce [GF]
- Roast Loin of Pork with Pan Gravy
- Maple Glazed Ham with a Bourbon Raisin Sauce [GF]

Served with:

- Chef's Selection of Vegetable and Starch
- Home Baked Rolls and Breads
- Red Jacket Dessert Table
- Coffee, Decaffeinated Coffee, Tea and Iced Tea

Two Entrées with one Carved Item \$38.95 Three Entrées with one Carved Item \$44.95

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red jacket
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Dinner Buffets

Monomoy Lighthouse Lobster Buffet

New England Clam Chowder
Creamy Summer Cole Slaw [GF]
Steamed Shellfish Medley [GF]

Entrées:

1¼ lb. Steamed Lobster [GF]
Grilled Sirloin Tips [GF]

Served with:

Boiled Onions and Portuguese Sausage [GF]
Sweet Corn on the Cob [GF]
Roasted Red Bliss Potatoes [GF]
Clarified Butter and Hot Clam Broth

Chef's Dessert Selection and Sliced Watermelon
Coffee, Decaffeinated Coffee, Tea and Iced Tea
\$59.95 per person

Genoa Lighthouse Italian Buffet

Soup and Salad (please select two)

Italian Wedding Soup
Tomato Basil Soup [GF]
Antipasti Salad- Mixed Greens with Salami, Provolone Cheese, Red and Green Peppers,
Pepperoncini and Tomatoes tossed with Zesty Italian Dressing [GF]
Traditional Caesar Salad

Entrées (please choose three)

Boneless Breast of Chicken Parmesan
Chicken Cacciatore on the bone with Peppers, Onions and Mushrooms [GF]
Italian Crusted Haddock-Local Haddock topped with a Golden Herb Crust
Baked Stuffed Shells- Ricotta filled Shells with Marinara Sauce and topped with Cheese
Eggplant Parmesan
Vegetable Lasagna with Summer Vegetables, Mushrooms, Spinach and Cheese
Sausage and Meatballs- Served with Peppers and Onions in a Spicy Marinara

Served with:

Penne Pasta with Marinara Sauce
Roasted Vegetable Ratatouille [GF]
Garlic Bread and Herbed Bread Sticks
Chef's Specialty Dessert Table
Coffee, Decaffeinated Coffee, Tea and Iced Tea
\$31.95 per person

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Dinner Buffets

Race Point Lighthouse Buffet

Soup and Salad (*please select two*)

- New England Clam Chowder
- Angus Beef Chili [GF]
- Traditional Caesar Salad
- Seasonal Garden Greens with House Dressing
- Spinach Salad with Balsamic Vinaigrette [GF]
- Quinoa and Chickpea Salad [GF]

Entrées:

- Barbecued Marinated Chicken Breast [GF]
- Grilled Flank Steak carved to order with a Merlot Wine Sauce
- Home Style Macaroni and Cheese

Served with:

- Homemade Corn Bread
- Marinated Grilled Summer Vegetables [GF]
- Roasted New Potatoes with Parmesan Cheese and Herbs
- Red Jacket Dessert Table
- Coffee, Decaffeinated Coffee, Tea and Iced Tea

\$29.95 per person

Chatham Lighthouse Buffet

Soup and Salad (*please select two*)

- New England Clam Chowder
- Angus Beef Chili [GF]
- Traditional Caesar Salad
- Seasonal Garden Greens with House Dressing
- Spinach Salad with Balsamic Vinaigrette [GF]
- Quinoa and Chickpea Salad [GF]

Entrées:

- Miniature Red Jacket Lobster Salad Rolls
- Sautéed Boneless Breast of Chicken sautéed with a Sun Dried Cranberry and Red Wine Demi-Glaze
- Chef-Carved Roast Sirloin of Beef with Horseradish Cream and Bordelaise Sauce

Served with:

- Spice Rubbed Baked Potatoes Wedges [GF]
- Marinated Grilled Summer Vegetables [GF]

- Freshly Baked Rolls and Breads
 - Chef's Miniature Dessert Selections
 - Coffee, Decaffeinated Coffee, Hot and Iced Tea
- \$35.95 per person.**

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Cocktail Reception Beverage Service

Hosted Bar

Beverage pricing per drink

| | | | |
|---------------------------|------------|----------------------|--------|
| Top Shelf Spirits | \$11.00 | Imported/Craft Beers | \$7.00 |
| Premium Spirits | \$9.00 | Domestic Beers | \$6.00 |
| House Wine by the Glass | \$8.00 | Non-Alcoholic Beer | \$5.00 |
| Premium Wine by the Glass | \$10.00 | Soft Drinks | \$3.00 |
| Champagne | Per Bottle | Bottled Water | \$3.00 |

Top Shelf Selections

Knob Creek
Grey Goose
Bombay Sapphire
Patron Silver
Crown Royal
Johnnie Walker Black

Premium Selections

Jack Daniels
Tito's
Tanqueray
El Jimador
Seagram's VO
Dewar's
Captain Morgan

Open Bar Package

Includes top shelf or premium spirits, mixers, a selection of imported, craft and domestic bottled beers, premium wine, house sparkling wine, soft drinks and bottled water

Top Shelf Selections - Per Person Pricing

Hour One: \$23.00
Hour Two: \$16.00
Additional Hours: \$11.00

Premium Selections - Per Person Pricing

Hour One: \$19.00
Hour Two: \$14.00
Additional Hours: \$10.00

Beer and Wine Open Bar Package

Includes selection of imported/premium and domestic bottled beers, house wine, house sparkling wine, soft drinks and bottled water

Beer and Wine - Per Person Pricing

Hour One: \$14.00 Hour Two: \$12.00
Additional Hours: \$10.00

Please inquire with your event coordinator about our complete Beer, Wine, Signature Drink and Frozen Beverage Menus

Private Cocktail Reception Service is limited to a maximum of five (5) hours and to conclude no later than 11:00 pm. Shots or doubles will not be served

Massachusetts Food and Beverage Tax is included on Cocktail Beverage Items
Hosted Bar and Open Bar Packages are subject to a 20% Administrative Fee
Administrative Fee is subject to MA Sales Tax.

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