



red jacket
blue water resort
riviera beach resort

Continental Breakfast and Meeting Breaks

Minimum of 10 guests for Continental Breakfast and Meeting Break Menu Items

Sunrise Eye Opener

Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$4.00 per person

Blue Water Express

Assorted Juices and Bottled Water

Freshly Baked Croissant and Danish Pastries

Freshly Baked Muffins and Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$9.00 per person

Executive Beach Continental

Assorted Juices and Bottled Water

Danish Pastries and Muffins

Seasonal Sliced Fruit

Selection of Low Fat Yogurt

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$12.00 per person

Mid – Day Refresher

Assorted Juices, Soft Drinks and Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$6.00 per person

Recess Break

Cape Cod Chips

Cracker Jacks

Homestyle Double Chocolate Brownies

Homestyle Baked Chocolate Chip Cookies

Fresh Fruit Skewers

Assorted Soft Drinks and Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$9.00 per person

Healthy Choice

Yogurt Bar- To Include:

Plain and Vanilla Yogurt, Granola, Dried Fruit,
Chocolate Pieces and Assorted Nuts

Seasonal Sliced Fruit

Assorted Juices and Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$12.00 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

\$10.00 per person

Breakfast and Brunch

Breakwater Breakfast Buffet

Selection of Chilled Fruit Juices

Seasonal Sliced Fruit

Danish Pastries and Muffins

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, Assorted Teas

\$15.95 per person (*minimum of 12 guests*)

Whitecrest Breakfast Buffet

Selection of Chilled Fruit Juices

Seasonal Sliced Fruit

Danish Pastries and Muffins

Farm Fresh Scrambled Eggs

French Toast

Bacon and Sausage

Home Fried Potatoes

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$19.95 per person (*minimum of 24 guests*)

First Encounter Brunch

Selection of Chilled Fruit Juices

Seasonal Sliced Fruit

Danish Pastries and Muffins

Farm Fresh Scrambled Eggs

Cinnamon Brioche French Toast

Eggs Benedict

Chef Carved Black Forest Ham

Home Fried Potatoes

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$24.95 per person (*minimum of 30 guests*)

Seaview Breakfast

Guests may dine at their leisure in our dining room between the hours of 7:30 AM and 11:00 AM
Full Breakfast menu is available daily.

Reservation suggested for parties of 10 or more

\$10.95 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.
Assorted Muffins	\$36.00 dz.
Assorted Breakfast Pastries	\$30.00 dz.
Homestyle Chocolate Chip Cookies	\$24.00 dz.
Homestyle Double Chocolate Brownies	\$24.00 dz.
Assorted Ice Cream Bars	\$36.00 dz.
Soft Drinks and Bottled Water	\$27.00 dz.
Assorted Flavors of 20 oz. Vitamin Water	\$39.00 dz.
Assorted 10 oz. Bottled Juice	\$36.00 dz.
Coffee	\$18.00 per gallon

Lunch on the Run

Served between the hours of 11AM – 4PM.

Menu selection forms will be distributed at the start of your event

Blue Water Boxed Lunch

Choice of

Honey Baked Ham and Swiss served on Marble Rye

Oven Roasted Turkey Breast served with Lettuce and Tomato on a Bulky Roll

Vegan Bowl - Quinoa with Roasted Sweet Potato, Red Cabbage, Shredded Carrots, Sliced Avocado, Chickpeas GF

Cape Cod Potato Chips

Homestyle Chocolate Chip Cookie

Choice of Soft Drink or Bottled Water

Appropriate Condiments

\$13.95 per person

Blue Water Picnic Basket

Choice of

Smoked Turkey Breast on a Soft Flour Wrap with Swiss Cheese, Applewood Smoked Bacon,
Caramelized Onions and Spicy Mayo

Roast Beef on a Baguette with Boursin Cheese, Fire Roasted Red Peppers and Romaine Lettuce

Caprese Salad Wrap - Fresh Tomato, Mozzarella and Basil with Balsamic Dressing on a Spinach Wrap

Citrus Couscous Salad

Homestyle Chocolate Chip Cookies

Choice of Soft Drink or Bottle Water

\$16.95 per person

Working Luncheon

For groups of up to 24 guests

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

Choice of:

Grilled Cheese Burger

Grilled Beef Patty served on a Potato Bun with American Cheese, Lettuce, Tomato and Red Onion. Served with Potato Chips

Grilled Chicken Sandwich

All Natural Marinated Chicken Breast, served on a Potato Bun with Lettuce, Tomato and Red Onion. Served with Potato Chips

Twisted Shrimp Tacos

Champagne Tempura Shrimp, Mango Kohlrabi Slaw, Avocado Crema, Flour Tortillas

Vegan Bowl

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

Pecan, Goat Cheese and Strawberry Salad

Harvest Greens, Red Onion, Sunflower Seeds, Meyer Lemon Vinaigrette

Served with:

Homestyle Chocolate Chip Cookie, choice of Soft Drink or Bottled Water

\$16.95 per person

Add New England Clam Chowder \$7.00 per person

Add House Garden Salad \$5.00 per person

Luncheon Buffets

Served between the hours of 11AM – 4PM.

Parker's River Luncheon

Chef's Assortment of Sandwiches to include:

Smoked Turkey on a Potato Roll with Lettuce and Tomato

Honey Ham and Swiss on Marble Rye

Roast Beef with Tarragon Mayo, Romaine Lettuce and Tomato on Whole Grain Bread

Red Bliss Potato Salad

Cape Cod Potato Chips

Homestyle Chocolate Chip 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 Salad *(Please Select Two)*

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

Assorted Sliced Deli Meats and Cheeses
Lettuce, Tomato, Onions and Deli Pickles
Sliced Breads and Sandwich Rolls
Cape Cod Potato Chips
Homestyle Cookies and Brownies
Coffee, Decaffeinated Coffee, Tea, Iced Tea
\$20.95 per person minimum of 24 guests

The Herring River Soup and Sandwich Bar

Soup and Salad *(Please Select Three)*

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

Roast Beef on a Baguette with Boursin Cheese, Fire Roasted Red Peppers and Romaine Lettuce
Marinated Grilled Chicken Breast with Bacon, Lettuce and Tomato
Solid White Albacore Tuna Salad
Caprese Salad Wrap - Fresh Tomato, Mozzarella and Basil with Balsamic Dressing on a Spinach Wrap
Assorted Petite Dessert Bars and Fresh Fruit
Coffee, Decaffeinated Coffee, Tea, 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

Grilled Hamburgers, Garden Burgers and Hot Dogs
Barbecued Marinated Chicken Breast

Lettuce, Tomato, Onions and Deli Pickles
Cape Cod Potato Chips
Fresh Sliced Watermelon
Homestyle Cookies and Brownies
Coffee, Decaffeinated Coffee, Tea, Iced Tea
Assorted Soft Drinks and Bottled Water
\$24.95 per person minimum of 24 guests

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
Seasonal Greens with House Dressing
Spinach Salad with Balsamic Vinaigrette GF
Quinoa and Chickpea Salad GF

Entrées *(Please Select Two)*

Baked Haddock with Lemon and Herb Cracker Crumb Topping
Pan Seared Salmon - Topped with a Lemon Herb 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 – Boneless Chicken Breast Sautéed with Marsala Wine and Mushrooms GF
Herb Crusted Pork Loin with Pan Gravy GF
Sliced Flank Steak with Mushroom Bordelaise Sauce GF

Chef's Choice of Seasonal Vegetable and Starch

Chef's Dessert Table

Coffee, Decaffeinated Coffee, Tea, Iced Tea

Assorted Soft Drinks and Bottled Water

\$26.95 per person minimum of 24 guests

Reception Enhancements

Butlered Hors d'Oeuvres – A' la carte

Per piece - Minimum Order of 50 Pieces Each

Swedish Style Meatball	\$2.00 ea.
Kale and Spinach Dumpling	\$2.50 ea.
Vegan Chickpea Crostini	\$2.50 ea.
Macaroni and Cheese Bites	\$2.00 ea.
Vegetable Spring Roll	\$2.50 ea.
Caprese Crostini with Fresh Mozzarella, Roma Tomato & Basil	\$2.50 ea.
Mini Phyllo Cup with Raspberry & Brie	\$2.50 ea.
Beef Teriyaki on a Skewer	\$2.75 ea.
Thai Chicken Skewer with Asian Dipping Sauce	\$2.75 ea.
Spanakopita	\$3.00 ea.
Mushroom Cap Stuffed with Crabmeat	\$3.00 ea.
Mini Crab Cake with Chipotle Aioli	\$3.25 ea.
Clams Casino	\$3.25 ea.
Scallops Wrapped in Bacon	\$3.50 ea.
Jumbo Shrimp Cocktail	\$3.50 ea.
Coconut Shrimp with a Tropical Dipping Sauce	\$2.75 ea.
Miniature Lobster Roll	\$3.75 ea.
Clam Chowder Shooter	\$2.50 ea.

Blue Water 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

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 our Chef to customize and expand your Display

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

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) \$150.00 Large (serves 70) \$300.00

Petite Dessert Display

Assorted Dessert Bars, Homestyle Cookies, Biscotti, Macaroons, Petit Fours & Miniature Pastries, Freshly Brewed Coffee, Decaffeinated Coffee and Tea Service

\$10.00 per person

Stations

Minimum of 30 Guests are required for all stations

Carving Stations

Hand-Carved by Uniformed Chef:

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

Served with Artisan 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 Pesto Cream Sauce

Served with Traditional Caesar Salad and Italian Style Bread Sticks

\$12.00 Per Person

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

Fajita Station

Uniformed Chef preparing Fajitas to Order

Marinated Grilled Chicken Breast and Flank Steak

Sautéed Red Peppers, Green Peppers and Onions

Accompanied by Flour Tortillas, Guacamole, Cheese, Salsa, Black Olives and Sour Cream

\$12.00 Per Person

Party Favorites

Cape Cod Potato Chips and Vegetable Dip	\$45.00
Tortilla Chips and Salsa	\$45.00
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

One order serves approximately 25 people.

Plated Dinners

Minimum of 25 guests for Plated Dinner Selections

Soup and Salad *(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 a Balsamic Drizzle

Romaine Lettuce and Mesclun Greens with Sun Dried Cranberries, with Balsamic Vinaigrette GF

Entrees *(Please Select Two)*

Baked Haddock with Lemon and Herb Cracker Crump Topping

Pan Seared Salmon – Finished with Lemon Herb 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 GF

Sliced Flank Steak with Mushroom Bordelaise Sauce GF

Portobello Mushroom and Eggplant Lasagna

Quinoa and Couscous stuffed Zucchini with Tomatoes, Cannellini beans, Garlic and Caramelized Onions

Three Course Menu \$28.95

Four Course Menu \$33.95

Baked Sea Scallops – with a Golden Butter Crumb Topping

Baked Sole with Crab Meat Stuffing topped with Lobster Sauce

Roasted Statler Breast of Chicken with a Pan Gravy GF

Chicken Saltimbocca – Boneless Chicken Breast with Prosciutto, Mozzarella Cheese and Fresh Sage GF

Grilled Vegetable Tian – Grilled Sliced Root and Garden Vegetables skewered with Fresh Rosemary GF

Sliced Roast Sirloin of Beef with a Merlot Demi-Glace

Braised Short Ribs with Pan Gravy

Three Course Menu \$34.95

Four Course Menu \$39.95

Accompaniment

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

Dessert- Choose one

Key Lime Pie - Fresh Fruit Cup GF- Tiramisu - New York Style Cheesecake with Strawberry Sauce

Strawberry Shortcake –Profiteroles with Chocolate Sauce

Served with:

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Lobster in the Rough Plated Dinner

New England Clam Chowder

Entrees (Choice of three plated/ pre-selected)

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 Basil Beurre Blanc.

Chicken and Ribs Combo - Spice Rubbed Bone-in Chicken Breast and BBQ Country Style Ribs

Oven Roasted Potatoes, Steamed Corn on the Cob and Cole Slaw
Artisan Rolls and Butter

Dessert- Choose one

Key Lime Pie - Fresh Fruit Cup GF- Tiramisu - New York Style Cheesecake with Strawberry Sauce
Strawberry Shortcake –Profiteroles with Chocolate Sauce

Served with:

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$35.95 per person

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 GF
Quinoa and Chickpea Salad GF

Entrées *(Please Select Two or Three)*

Baked Haddock with a Lemon and Herb Cracker Crump Topping
Pan Seared Salmon finished with a Lemon Herb 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 GF
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 GF
Sliced Flank Steak with Mushroom Bordelaise Sauce GF

Chef's Seasonal Vegetable and Starch
Artisan Rolls and Butter
Chef's Dessert Table
Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea
Two Entrees \$28.95 Three Entrees \$33.95

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 GF
Quinoa and Chickpea Salad GF

Entrées *(Please Select Two or Three)*

Grilled Atlantic Swordfish with Lemon, Capers and Olive Oil GF
Baked Sole with Crab Meat Stuffing, topped with Lobster Sauce
Grilled Vegetable Tian – Grilled Sliced Root and Garden Vegetables skewered with Fresh Rosemary GF
Portobello Mushroom and Eggplant Lasagna
Roasted Statler Breast of Chicken with a Pan Gravy GF
Chicken Saltimbocca – Boneless Chicken Breast with Prosciutto, Mozzarella Cheese and Fresh Sage GF
Veal Piccata - Enhanced with Fresh Lemon, White Wine and Capers

Chef Carved Selections *(Please Select One)*

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 GF
Maple Glazed Ham with Bourbon Raisin Sauce GF

Chef's Selection of Vegetable and Starch
Artisan Rolls and Butter
Chef's Dessert Table
Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

Two Entrees \$36.95 Three Entrees \$42.95

Monomoy Lighthouse Lobster Buffet Dinner

New England Clam Chowder
Creamy Cole Slaw
Steamed Shellfish Medley

Entrées

1 ¼ lb. Steamed Lobster
Bone-in Herb Marinated Roast Chicken

Boiled Onions and Portuguese Sausage
Sweet Corn on the Cob
Boiled Red Bliss Potatoes
Clarified Butter and Hot Clam Broth
Artisan Rolls and Butter

Chef's Dessert Selection and Sliced Watermelon
Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea
\$54.95 per person

Genoa Lighthouse Italian Buffet

Soup and Salad *(Please Select Two)*

Italian Wedding Soup

Tomato Basil Soup GF

Garden Salad with House Dressing

Antipasti Salad - Mixed Greens with Salami, Provolone Cheese, Red and Green Peppers, Pepperoncini and Tomato tossed with Zesty Italian Dressing

Traditional Caesar Salad

Entrées *(Please Choose Three)*

Chicken Parmesan

Chicken Cacciatore on the bone with Peppers, Onions and Mushrooms GF

Italian Crusted Baked Haddock

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

Penne Pasta with Marinara Sauce

Sauteed Vegetable Medley

Garlic Bread and Italian Style Bread Sticks

Chef's Dessert Table

Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

\$29.95 per person

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 Dressings

Spinach Salad with Balsamic Vinaigrette GF

Quinoa and Chickpea Salad GF

Barbecued Marinated Grilled Chicken Breast GF

Home Style Macaroni and Cheese

Chef Carved Grilled Flank Steak served with a Red Wine Reduction GF

Traditional Corn Bread

Marinated Grilled Summer Vegetables GF

Roasted New Potatoes with Parmesan Cheese and Herbs GF

Chef's Dessert Table

Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea

\$29.95 per person

GF denotes gluten free menu item

20% Administrative Fee and MA Food and Beverage Tax applied to all food and beverage orders.

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.