

# NEW ENGLAND CLAMBAKE

## *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*

*Add choice of BBQ Chicken in place of lobster*

***\$45 per person***

*(Clambake is not available in addition to other menu selections)*

# *Dinner Buffet*

**\$48 per person**

*Includes Dinner Rolls and Butter, Coffee And Tea*

## **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*

## **Choice of One Dessert**

*Apple Crisp a la Mode  
Carrot Cake  
Bread Pudding  
Bourbon Street Pecan Pie*

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

## CARVING STATIONS

### *Tenderloin of Beef*

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*

*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

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## *Stir Fry*

**\$10 per person\***

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

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

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## *Risotto*

**\$8 per person \***

Choose 2 of the following:

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

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

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## *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

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\*All specialty stations require a uniformed chef at an additional charge of \$50 per chef  
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 .....	\$140
<i>Fresh sea scallops wrapped in an apple smoked bacon</i>	
Seafood Stuffed Mushrooms .....	\$120
<i>Mushroom caps stuffed with our seafood bread crumb stuffing</i>	
Mini Crab Cakes.....	\$140
<i>Fresh crab meat lightly seasoned and breaded, served with a red and white cocktail sauce</i>	
Chicken Satay with Peanut Sauce.....	\$140
Apple, Pecan and Blue Cheese Parcels .....	\$160
Grilled Lamb Chops .....	\$190
<i>Rosemary and garlic seasoned lollipop</i>	
Vegetable Spring Rolls .....	\$110
Pear, Almond and Brie Parcels .....	\$160
<i>Pear chunks, toasted almond slivers and brie wrapped in phyllo</i>	
Andouille Sausage En Croute .....	\$175
<i>Andouille sausage with a spicy mustard wrapped in puff pastry</i>	
Spanikopita .....	\$150
<i>Traditional spinach, feta cheese and fresh herbs in a triangle phyllo pastry</i>	
Sweet Potato and Coconut Chicken.....	\$140
<i>Southern style chicken skewer encrusted with sweet potato and coconut and deep fried</i>	
Nassau Chicken .....	\$140
<i>Tender skewered chicken coated with black and white sesame seeds, panko and coconut</i>	
Spinach and Artichoke Tarts.....	\$125
Crab Rangoons .....	\$135
<i>Crab, seafood and Asian spices mixed with cream cheese, enveloped in a wonton skin</i>	
Boursin Stuffed Mushrooms .....	\$105
<i>Spinach and imported herbed cheese stuffed in a mushroom cap</i>	
Mini Beef Wellington.....	\$140
<i>USDA choice filet with mushroom and onion duxcelle stuffed in a puff pastry</i>	
Fried Artichoke and Goat Cheese .....	\$125
<i>Artichoke heart stuffed with Vermont Goat cheese and rolled in Parmesan and bread crumbs</i>	
Fried Chevre with Tomato Jam.....	\$130
<i>Fried Goat cheese with our house made tomato jam</i>	
Lobster Corn Fritters .....	\$185
<i>Fresh lobster rolled in corn meal and deep fried, served with a spicy pepper aoli</i>	
Mini Kobe Beef Burgers .....	\$140
BBQ Pork Biscuit .....	\$120
<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>	

# HORS D'OEUVRES

All items are served in displays of 50

## Cold Selections

Jumbo Shrimp Cocktail.....	\$175
Maine Lobster Cocktail .....	\$500
Thyme Cured Beef Canape .....	\$120
Avocado and Goat Cheese Crostini .....	\$100
Chicken Salad Endive .....	\$105
Mini Corn Cakes w/Avocado Lime Salsa.....	\$105
Curried Chicken Salad on Herbed Polenta.....	\$150
<i>Curried Chicken Salad mixed with fresh Granny Smith Apples and served on a seasoned polenta cake</i>	
Crab Stuffed Cherry Tomatoes.....	\$150
Prosciutto Wrapped Melon Brushetta.....	\$150
Roasted Tomato Brushetta .....	\$125
<i>Calamata olive tapenade, roasted red tomatoes, basil and aged Monterey cheese on French Bread</i>	
Plum Tomato and Brie Brushetta.....	\$150
Fruit Kabobs .....	\$160
<i>Strawberry, pineapple, cantaloupe and Honey Dew on a skewer served with a cream cheese dip</i>	
Ratatouille and Artichoke Phyllo Cup .....	\$170
<i>Vegetable Ratatouille with pesto marinated artichoke</i>	
Summer Roll .....	\$200
<i>Traditional Vietnamese roll with shredded peppers, cabbage and carrots rolled into rice paper, and topped with scallions</i>	

## 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 (serves 25) .....	\$70
Exotic Fruit Display (serves 25).....	\$100
Fresh Mozzarella and Tomato drizzled with Balsamic Vinegar and oil.....	\$145
Wheel of Baked Brie in Brioche .....	\$95
Assorted Baked Brie Display .....	\$100
<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>	
Sushi Display .....	\$325

# HORS D'OEUVRES

Serves 50 people each, unless otherwise noted

## Antipasto Classico

Served with Breadsticks and Herbed Crackers • Warm Citrus Olives  
Marinated Roasted Red Peppers • Prosciutto-wrapped Melon, Figs or Pears  
Assorted Cured Meats such as Salami, Mortadella, and Bresaola  
Aged Pecorino Cheese..... \$240

## Pinzimonio

Served with Focaccia and Baguette Rounds  
Fresh Vegetables such as Fennel, Celery Hearts, Carrots, Bell Peppers  
Bite-sized Mozzarella Balls Skewered with Cherry Tomatoes and Fresh Basil  
Parmesan Chunks Drizzled with Balsamic Vinegar ..... \$200

## Mediterranean

Served with Olive Bread and Grape Focaccia  
Marinated Artichokes • Toasted Marcona Almonds with Sea Salt  
Bread Sticks Wrapped with Serrano Ham • Crostini with Tapenade  
Crostini with Goat Cheese and Chutney ..... \$200

## Empanadas

Choice of 3 ..... \$190  
Meat Filled Empanadas  
Crab and Goat Cheese Empanadas  
Sherried Mushroom Empanadas

## Cheese Tapas

Choice of 3 ..... \$145  
Manchego Quince Skewers  
Walnut and Blue Cheese-Coated Grapes  
Spanish Cheeses, Celery Sticks and Olives  
Fried Cheese with Shallot Dressing  
Manchego with Quince Paste

# HORS D'OEUVRES

Serves 50 people each, unless otherwise noted

## Fruit & Vegetable Tapas

- Choice of 3 ..... \$180
- Cabrales Stuffed Poached Pears
  - Cherry Tomatoes Stuffed with Spanish Olive Tapenade
  - Olives Marinated in Thyme and Garlic
  - Crispy Olives Stuffed with Sausage
  - Oven-Roasted Wild Mushrooms with Goat Cheese and Chile Oil
  - Green Olive Paste on Crostinis
  - Polenta Bites with Caramelized Mushrooms

## Meat Tapas

- Choice of 3 ..... \$230
- Albondigas (Meatballs in Garlic-Tomato Sauce)
  - Chorizo Puffs
  - Chorizo Filled Dates in Bacon
  - Paprika-Glazed Baby Back Ribs
  - Lamb Meatballs in Almond Sauce
  - Venetian Sausage Bites
  - Chicken Wings in Garlic Sauce
  - Warm Saffron Potatoes with Serrano Ham and Sweet Peas
  - Serrano Ham and Melon

## Seafood Tapas

- Choice of 3 ..... \$230
- Fried White Anchovies with an Andalusian Pepper Salad
  - Roasted Clams with Hot Spanish Sauce and Sweet Onion and Grilled Pepper Relish
  - Garlic Shrimp
  - Spanish Salt Cod Fritters with Spicy Tomato Sauce
  - Crispy Mussels with Almond and Scallion Sauce
  - Oven Roasted Shrimp with Toasted Garlic and Red Chile Oil
  - Squid with Bacon and Garlic Oil
  - Pan-Roasted Trout Bruschetta with Chile Vinaigrette
  - Baked Clams with Prosciutto Bits and Bread Crumbs
  - Piquillo Pepper Salad with Sardines and Basil
  - Steamed Clams with Chorizo
  - Stewed Chickpeas and Calamari

If you have any special items that you would like served at your event, please feel free to ask.

Our chef is very talented and can customize a menu to suit your needs.

# STARTERS

## Soups

New England Clam Chowder .....	\$6
<i>Our famous creamy chowder packed full of clams</i>	
Lobster Bisque .....	\$6
French Onion Soup .....	\$7
<i>Topped with croutons and melted cheese</i>	
Cream of Five Onion .....	\$7
<i>Creamy puree of red onion, leek, shallots, scallion and sweet onion garnished with crispy shallots and chive</i>	
Chicken Tortellini .....	\$5
<i>Hearty chicken soup packed with fresh tortellini shells</i>	
Roasted Vegetable .....	\$5
<i>Medley of vegetables simmered in a broth</i>	
Cream of Broccoli .....	\$5

## 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 .....	\$7
<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 ENTREES

Two items may be selected with an advance pre-count, and 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 .....	\$34
Surf and Turf.....	\$35
<i>Roasted NY strip and a steamed lobster tail</i>	
Petit Filet of Beef with Garlic Roasted Shrimp .....	\$34
Roast Sliced Beef Tenderloin with a Bordelaise sauce .....	\$34
Thyme marinated Hanger Steak With a garlic confit and herb demi .....	\$29
Chicken Marsala .....	\$29
Seafood Stuffed Chicken .....	\$31
<i>Boneless chicken breast stuffed with a crab, shrimp, lobster and herb cracker stuffing</i>	
Chicken or Veal Parmesan Served with linguini .....	\$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
Grilled Chicken with Parma ham, roasted red pepper & basil Pesto .....	\$30
Cajun Smoked Chicken with Black Bean Salsa .....	\$29
Roasted Pork Loin.....	\$29
<i>Slow roasted center cut pork loin encrusted with fresh herbs and topped with an apple chutney</i>	
Grilled Pork Chop with an Apple Relish .....	\$31
Rack of Lamb with a rosemary Dijon crust.....	\$33
Seafood Stuffed Haddock .....	\$30
Haddock Oskar with Hollandaise .....	\$30
Salmon Caberne .....	\$31
<i>Atlantic salmon oven roasted and served with a Cabernet wine and strawberry sauce</i>	
Pecan Crusted Salmon with Maple Brown Butter .....	\$33
Grilled Salmon with a Dill Cucumber Salsa .....	\$32
Grilled Swordfish topped with Watermelon Salsa.....	\$31
Halibut wrapped in Parma Ham Topped with a Red pepper basil sauce .....	\$33
Lobster Ravioli with Shrimp and Alfredo Sauce.....	\$30
Baked Stuffed Lobster.....	\$45
Maple Smoked Scallops with pan fried Shrimp .....	\$31
Seafood Fra Diavolo.....	\$32
<i>Fresh haddock, sea scallops and large white shrimp in a spicy marinara sauce, topped with freshly grated Parmesan and served over linguini</i>	
Grilled Vegetable Ravioli .....	\$28
<i>Grilled zucchini, eggplant and squash stuffed in a ravioli shell</i>	
Porcini and Shitake Mushroom Strudel.....	\$27
<i>Phyllo wrapped julienne vegetables, wild mushrooms, caramelized leeks, oven roasted tomatoes and red peppers</i>	
Grilled Vegetable Timbale .....	\$27

\*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

# Late Night Menu

(All items priced per 50 pieces unless indicated otherwise)

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

# Boardwalk Station

\$7 per person, \$50 chef fee

## Choose 3 Items:

- Mini Corn Dogs ~ Mini Fried Dough ~ Chicken Wings
- Mozzarella Sticks ~ Boursin Stuffed Peppadew Peppers
- Onion Rings ~ French Fries ~ Sweet Potato Fries

# Wedding Cake Accompaniments

Fresh Fruit Display (serves 25).....	\$80
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 Charge.....	\$.3

*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>	
Crème Brulee .....	\$8
<i>3 flavored crème brulee selections, caramelized to order</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>	

# BREAKFAST

30 person minimum, priced per person, \$2 pp surcharge for less than 30 people

## Continental Breakfast

**\$7 per person**

Assorted fresh fruit, Bagels with cream cheese, Assorted muffins and pastries, Coffee and Tea, Assorted juices

Add hot oatmeal with raisins and brown sugar .....\$3 pp

Add assortment of dry cereals .....\$2 pp

## Buffet Style

### DAYBREAK PACKAGE

**\$9 per person**

Assorted fresh fruit bowl, bagels and cream cheese, croissants and assorted muffins, fruited yogurt, assorted cold cereals, coffee, tea and juice selections.

### SUNRISE PACKAGE

**\$14 per person**

All items in the Daybreak package, plus scrambled eggs, choice of french toast or pancakes, bacon, sausage and homefries.

### SEA MIST PACKAGE

**\$19 per person**

All items in the Daybreak package, plus Eggs Benedict, Breakfast Strata, hot oatmeal, corned beef hash, sausage, bacon and home fries.

### MID-MORNING BRUNCH

**\$24 per person**

All items in the Daybreak package, plus Lox, steak and scrambled eggs, country fried chicken with gravy, bacon, sausage and biscuit.

## Omelet Station\*

**\$24 per person**

Made to order omelets with choice of peppers, onions, cheddar-jack cheese, mushrooms, and broccoli

Add choice of sausage, ham and bacon .....\$6 pp

\*This station requires a chef at an additional charge of \$50 for the first hour, \$25 for every hour following.