

Menus on this page includes Hors D'oeuvre selection from the Concordville menu for cocktail hour, dinner rolls and butter, coffee & tea, cutting & service of client's wedding cake

Traditional Clambake

\$95 per person

New England Clam Chowder

House Salad

Steamers & Mussels

Corn-off-the-Cob

Steamed New Potatoes

1 pound Steamed Lobster OR Herb Roasted Statler Chicken

Served with fresh drawn butter

Family Style Dinner

\$85 per person

Please select one salad, one vegetable, one starch and 2 entrees from the

Salad: House, Caesar, Spinach

Vegetables: Asparagus, Roasted Root Vegetables, Summer Squash Medley, Green beans and Carrots

Starch: Chive Mashed Potatoes, Harvest Rice, Rice Pilaf, Roasted Fingerling Potatoes

Entrée: Roasted Pork Loin, Carved Turkey, Mozzarella & Herb Seared Chicken, New England Crumb Topped Haddock

SPECIALTY STATIONS

* These stations remain open for one hour and require a uniformed chef at an additional charge of \$50 per chef, per hour. 40 person minimum, \$2 surcharge for less than 40 people.

Prime Rib

Served with rolls, Horseradish Cream Sauce and Au Jus

\$18 per person*

Option of: Tenderloin of Beef \$10 upcharge

Served with Béarnaise cream sauce

Lobster

Served with drawn butter, cracker, fork, wet wipes, & bib in a galvanized bucket

\$22 per 1lb lobster

Haddock

Broiled & Fried Haddock, served with Tarter Sauce, Roasted Tomatoes & Capers, and Lemon Beurre Blanc Sauce

\$14 per person

Oven Roasted Turkey

Served with rolls, cranberry sauce and traditional gravy

\$10 per person*

Chicken Station

Grilled and Breaded Chicken served with Marsala sauce, Herb Cream Sauce, and a Tomato and Mozzarella Compote

\$12 per person

SPECIALTY STATIONS

*These stations remain open for one hour and 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.

Pasta Bar

\$11 per person

Served with garlic bread & Parmesan cheese

Choice of Two Pastas:

Penne ~ Cavatappi ~ Cheese Tortellini ~ Linguini ~ Gnocchi

Choice of Two Sauces:

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

Salad / Chowder Bar

\$11 per person

Salad bar and New England Clam Chowder with crackers

Mashed Potato Bar

\$8 per person

House made mashed potatoes and sweet potatoes served with toppings bar of:
Bacon ~ Broccoli ~ Cheese ~ Sour Cream ~ Chives ~ Mushroom Gravy

Rice Bar

\$10 per person*

Choice of Two Rice:

Wild ~ Jasmine ~ Brown ~ Basmati

Choice of Three Toppings:

Garlic ~ Ginger ~ Tomato ~ Mushrooms ~ Scallions ~ Broccoli & Carrots
Brussel Sprouts w/Bacon ~ Spinach

French Fry Bar

\$6 per person

Shoestring Fries, Sweet Potato Fries and Steak Fries Toppings: Sriracha
Aioli ~ Ketchup ~ Cheese Sauce ~ Ranch
Poutine (cheese curd and gravy) plus \$1pp

HORS D'OEUVRES

All items are served in displays of 50

Cold Selections

Jumbo Shrimp Cocktail*	\$195
Maine Lobster Cocktail*	\$245
Citrus Crab Cup	\$200
Mini Lobster Rolls	\$210
Beef Crostini	\$175
Ahi Tuna on Wonton Chip	\$185
Caprese Skewer*	\$155
Prosciutto Wrapped Melon*	\$160
Roasted Tomato Bruschetta	\$135
Apple Cranberry Chicken Salad Spoon*	\$150

Hot Selections

Scallops wrapped in Bacon*	\$200
Mini Crab Cakes	\$160
Coconut Shrimp	\$170
Lobster Mac-n-Cheese served in a mini martini glass	\$185
Clam Chowder served in a mini martini glass	\$180
Marinated Steak Tip Kabob*	\$185
SoMe Steak Ale Pie	\$170
Chorizo Stuffed Mushroom*	\$160
Swedish Meatball	\$140
Maple Pulled Pork Crostini with a Sour Apple Slaw	\$150
Grilled Lamb Chops with Mint Cream Sauce*	\$210
Sweet Potato and Coconut Chicken	\$170
Chicken Cilantro Dumplings	\$160
Key West Chicken Skewers*	\$155
French Fry Shooter	\$145
Spinach & Artichoke Wonton Cup	\$145
Fig, Goat Cheese, and Caramelized Onion Flatbread	\$155
Vegetable Spring Rolls	\$150
Spanakopita	\$155

* - These items are gluten free. Should you need gluten free hors d'oeuvres only for specific guests, a gluten free plate is available upon request at \$10 pp

Trays & Displays

All items are served in displays of 50

Imported Cheese and Cracker Display \$210

New England Cheese and Cracker Display \$195

Domestic Cheese and Cracker Display \$175

Vegetable Crudities with Dipping Sauce \$140

Fresh Fruit Platter \$160

Assorted Baked Brie Display \$150

Wheels of brie with Raspberry Fig jam/ Blueberry Apple jam / Carmelized Onion & Bacon; wrapped in a puff pastry shell

New England Raw Bar Display \$405

Oysters, clams, jumbo shrimp, cooked chilled mussels and snow crab legs, 25 of each served; additional quantities priced individually

Oyster Bar \$250

2 selections of fresh shucked oysters served with sauces of: mignonette, Tabasco & Cilantro Lemon Wine

Hummus Display \$185

Selection of hummus served with carrots, cucumber, celery & Naan Bread

Tapas Sampler \$190

Select 3: Spinach & Artichoke Dip / Crab Dip /

Buffalo Chicken Dip / Bacon & Cheddar Dip / Roasted Red Pepper Hummus / Bruschetta

Antipasto Classico Display \$270

Served with crostini, crackers, Cipollini onions, marinated artichoke hearts, mozzarella, roasted red peppers, olives, & assorted meats

Soups

New England Clam Chowder \$8

Lobster Bisque \$8

Italian Wedding Soup \$7

Salads

Classic House Salad \$7

Spring lettuce with cherry tomatoes, cucumber, red onion and fried wontons served with Balsamic Vinaigrette dressing

Caesar Salad \$7

Traditional Caesar salad served with croutons and topped with freshly grated Parmesan cheese

Special House Salad \$8

Mix of romaine and spring lettuce topped with crumbled blue cheese, walnuts and crumbled apple smoked bacon, served with Balsamic Vinaigrette dressing

Spinach Salad \$9

Spinach, strawberries, goat cheese and candied pecans served with a poppyseed dressing

Fresh Mozzarella and Tomato \$9

Fresh mozzarella and vine tomatoes, served on fresh baby greens with a Balsamic Vinaigrette dressing

(Some items are seasonal and may require substitution)

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 rolls and chef's selection of starch and vegetable.

Grilled Sliced FLank Steak \$39

topped with a Garlic Roasemary Demi

Korean Kalbi Boneless Short Rib \$41

Prime Rib of Beef \$47

topped with horseradish cream sauce

NY Strip 10 oz \$50

Filet Mignon \$60

topped with bacon butter

Surf and Turf \$65

Petite Filet of Beef and a steamed lobster tail

NY Strip with Garlic Roasted Shrimp \$54

Pesto Chicken with Roasted Tomato and Mozzarella \$37

Cilantro Lime Avocado Chicken \$38

Cilantro lime marinated grilled chicken breast topped with an Avocado, Lime Puree

Seasonal Stuffed Chicken Breast \$42

*May- August: Spinach & Asiago Cheese stuffing topped with a Parmesan Crust
September-April: Apple and cranberry stuffing topped with a Beurre Rouge sauce*

Bacon & Mushroom Chicken \$34

panko breaded chicken breast with a bacon & mushroom duxelle

Broiled Haddock with New England Crumb topping \$34

Fresh haddock filet with herbed Ritz cracker crumb, topped with capers & roasted red tomatoes, white wine and butter

Seafood Stuffed Haddock \$38

Seafood stuffed haddock filet with a lemon thyme cream sauce

Baked Haddock with a Creamy Lobster Sauce \$42

Grilled Salmon with a Dill Cucumber Salsa \$36

Prosciutto wrapped Salmon with Fontina & Sage \$39

Vegetarian/Vegan Option is always available in addition to your Entree Selection:

Vegetable Napoleon with Couscous

Kids Menu

\$18 per person

Please Choose One Option For All Children

Macaroni & Cheese served with Applesauce Chicken

Fingers with French Fries

Hot Dog on a bun with French Fries

Wedding Cake Accompaniments

Fresh Fruit Display (serves 25) **\$75**

Chocolate Sauce or Fruit Sauce Enhancement **\$.50**

Scoop of Ice Cream **\$2**

Chocolate Covered Strawberry **\$4**

Grand Marnier Soaked Berries **\$4**

Coffee and Tea Service, Cake Cutting Fee **\$4**

Per piece, with any individually served dessert supplied by an outside vendor

Dessert Station

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

Ice Cream Sundae Bar **\$8**

Choice of 2 ice creams with sauces, candy and traditional toppings

Molten Lava Cake w/ Strawberry & Fresh Whipped Cream **\$8**

Candy Bar **\$7**

Selection of 6 different candies, displayed, with to-go containers

Assorted Mini Desserts **\$8**

Assortment of whoopie pies, milk & cookie shots, chocolate covered strawberries, & fresh fruit with whipped cream

Add a single tier 6" cutting cake (vanilla, chocolate, or red velvet) **\$35**

S'mores Station **\$5.50**

Assorted marshmallow flavors, selection of chocolates and graham crackers, roasted over an open flame

Late Night Menu

(All items priced per 50 pieces unless indicated otherwise)

Mini Beef Sliders* **\$150**

Philly Cheesesteak Flatbread* **\$150**

Chicken Finger Bites* **\$80**

Boneless Buffalo Chicken Bites* **\$100**

Pigs in a Blanket* **\$130**

Mozzarella Sticks* **110**

Cheese Pizza Slices* **\$110**

Pepperoni Pizza Slices* **\$130**

Mac-n-Cheese Bites* **\$95**

Fried Dough* **\$115**

Buffalo Mac-n-cheese Bites* **\$120**

House Made Potato Chips* (serves 50) **\$60**

Nacho Bar **\$6 pp**

Soft Pretzel Bite Station with Dipping Sauces **\$3.50 pp**

served with cheese, yellow mustard and cinnamon & sugar

Beverage Service

Liquor

House	\$9.50
Call	\$10.50
Premium	\$12 & up

Bottled Beer

Domestic	\$6
Specialty	\$7
MicroBrew	\$9

Beer Boat- choice of 3 beers, 45 12oz. bottles to start, additional based on consumption **\$650**

Wine

House - Robert Mondavi Woodbridge **\$9.50**

Soda

Coca-Cola Fountain Drinks **\$2**

Punch (price based on 2 gallons)

Non-Alcoholic	\$85
Champagne	\$140
Rum	\$180
Vodka	\$180

Champagne Toast

\$4.00 pp
w/ Cotton Candy Enhancement **\$5.50pp**

Spiked Coffee Concoctions

Upgrade your coffee service to include 5L of coffee with your choice of Baileys, Jameson, Kahlua, Frangelico, or Amaretto with whipped cream \$275

Open bar charges are based on consumption at the above prices. This allows you to customize your selections, time frames and dollar amount. Gratuity and service fees will be added to any open bar charges. Please speak with the Event Coordinator for more specific information and an idea of typical charges. Specific requests for bar items can be accommodated based on advance availability. Special Request Beer that is unsold must be purchased and taken home.

SEND-OFF BREAKFAST

\$500 Room fee, served in the Breakwater Room from 9-11 am. Separate contract required, 40 person minimum; based upon availability. Items on this page do not go towards the food and beverage minimum of a wedding as they are a separate event.

Buffet Style CONTINENTAL BREAKFAST

\$14 per person

Assorted Fresh Fruit, Bagels with Cream Cheese, Assorted Muffins, Yogurt & Granola, Coffee, Tea and Assorted Juices

DAYBREAK PACKAGE

\$16 per person

Assorted Fresh Fruit Bowl, Bagels and Cream Cheese, Croissants and Assorted Muffins, Ham & Cheese Sticks, Fruited Yogurt, Assorted Cold Cereals, Coffee, Tea and Assorted Juices

SUNRISE PACKAGE

\$20 per person

All items in the Continental package, plus Scrambled Eggs, Choice of French Toast or Pancakes, Bacon, Sausage and Home Fries.

SEA MIST PACKAGE

\$24 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

\$30 per person

All items in the Daybreak package, plus Lox, steak and Scrambled Eggs, Country Fried Chicken with Gravy, Bacon, Sausage and Biscuit.

Welcome Party & After Party

Thinking of a Welcome Party or After Party? We have partnered up with the Sand Dollar Bar & Grille to help make your wedding weekend memorable from start to finish! Located next door to the Meeting House, the Sand Dollar has a fun atmosphere with the piano bar playing live music until 12am. Book a Welcome Party for the night before your wedding, starting at 8pm and /or an After Party for the night of your wedding! Parties must be booked in advance by contacting Colby DeGreechie, colby.degreechie@gmail.com, 603-312-7984. There is a \$600 food purchase minimum with advance notice and last call is at 12:15am