

Menus on this page INCLUDE Hors D'oeuvres selections from the Concordville menu for cocktail hour, as well as dinner rolls and butter, coffee / tea and cutting and service of an client's wedding cake

## Traditional Clambake

*\$97 per person*

New England Clam Chowder

House Salad

Steamers and 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

*\$87 per person*

Please select one Salad, one Vegetable, one Starch and two entrees from the selections below:

Salad: House, Caesar, Spinach

Vegetables: Asparagus, Roasted Root Vegetables, Summer Squash Medley, Green Beans & 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; Hand Sliced Flank Steak upcharge option for \$12 pp

# SPECIALTY STATIONS

Stations remain open for one hour and certain ones require a uniformed chef at an additional charge of \$50 per chef, per hour; 40 person minimum with a \$2 surcharge for less than 40 people

*Prime Rib \$20 per person*

Served with rolls, Horseradish Cream Sauce and Au Jus

*Option of: Tenderloin of Beef \$10 upcharge*

Served with Bernaise Cream Sauce

*Lobster \$24 per person*

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

*Haddock \$16 per person*

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

*Oven Roasted Turkey \$12 per person*

Served with rolls, Cranberry Sauce and Traditional Gravy

*Chicken \$14 per person*

Grilled and breaded chicken served with Marsala Sauce, Herb Cream Sauce and Tomato and Mozzarella Compote

## Pasta Bar \$12 per person

Served with garlic bread and Parmesan Cheese

Choice of Two Pastas:

Penne ~ Cavatappi ~ Cheese Tortellini ~ Linguini ~ Gnocchi

Choice of Two Sauces:

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

## Salad & Chowder Bar \$12 per person

Artisinal Mixed Greens with toppings of: Tomato, Cucumber, Onions, Carrots, Croutons and  
New England Clam Chowder with crackers

## Mashed Potato Bar \$9 per person

House made mashed potatoes and sweet potatoes served with toppings bar of: Bacon, Broccoli, Cheese,  
Sour Cream, Chives and mushroom gravy

## Rice Bar \$11 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 \$7 per person

Shoestring Fries, Sweet Potato Fries, and Steak Fries served with Siracha Aioli, Ketchup,  
Cheese Sauce and Ranch Dressing

Option of Poutine (cheese curds and gravy) plus \$1 per person

# HORS D'OEUVRES

All items are served in displays of 50; \* items are Gluten Free

## Cold Selections

- Jumbo Shrimp Cocktail \* \$210
- Mini Lobster Rolls \$210
- Beef Crostini \$175
- Ahi Tuna Spoon with Matchstick Wontons \$185
- Caprese Skewer\* \$155
- Roasted Tomato Bruschetta \$135

## Hot Selections

- Scallops wrapped in Bacon\* \$200
- Mini Crab Cake \$160
- Coconut Shrimp \$210
- Lobster Mac-n-Cheese in a mini-martini glass \$185
- Clam Chowder in a mini-martini glass \$180
- Marinated Steak Tip Kabob\* \$185
- SoMe Steak Ale Pie \$170
- Beef Bourguignon Puff \$195
- Chorizo Stuffed Mushroom\* \$160
- Peking Duck Spring Roll \$195
- Buffalo Chicken Empanada \$165
- Sweet & Sour Meatball \$140
- Maple Pulled Pork Crostini with a Sour Apple Slaw \$150
- Grilled Lamb Chops with Mint Cream Sauce\* \$210
- Sesame Chicken Skewer \$190
- Sweet Chili Coconut Chicken Skewer \$170
- Cilantro Chicken Dumpling \$160
- Key West Chicken Skewer\* \$155
- French Fry Shooter \$145
- Edamame Dumpling \$140
- Porcini Mushroom Arancini \$155
- Raspberry Brie Phyllo Star \$165
- Vegetable Spring Roll \$150
- Spanikopita \$155

# Trays and 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 Crudite with Dipping Sauce \$140

Fresh Fruit Platter \$160

Charcuterie Board \$315

Variety of Sliced Meats, Sausages, Mustards, Pickles, Olives, Fruit, Cheese, Jam, Nuts, Pickled Cauliflower, Crackers and Bread artfully displayed

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 \$300

2 selections of fresh shucked Oysters served with sauces of: Mignonette, Tabasco and Cilantro Lemon Wine; minimum qty of 2 orders

Hummus Display \$185

Selection of Hummus served with Carrots, Cucumber, Celery and Naan Bread

Tapas Sampler \$190

**Select 3:** Spinach & Artichoke Dip / Crab Dip / Buffalo Chicken Dip / Bacon & Cheddar Dip / Roasted Red Pepper Hummus / Bruschetta

Vegetarian Antipasto Display \$270

Served with Crostini, Crackers, Cipollini Onions, Marinated Artichoke Hearts, Marinated Mozzarella, Roasted Red Peppers, Olives, Roasted Tomatoes, Marinated Mushrooms, Roasted Garlic

## Soups

New England Clam Chowder \$8

Lobster Bisque \$8

Italian Wedding Soup \$7

## Salads

Classic House Salad \$8

Spring Lettuce with cherry tomatoes, cucumber, red onion and fried wontons, served with Balsamic Vinaigrette Dressing

Caesar Salad \$8

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

Special House Salad \$9

Mix of Romaine and Spring lettuce with crumbled blue cheese, walnuts, and crumbled bacon, served with Balsamic Vinaigrette Dressing

Spinach Salad \$10

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

Fresh Tomato and Mozzarella \$10

Fresh Mozzarella and vine tomatoes served on fresh baby greens with a Balsamic glaze and basil crystals

# Dinner Menu

Two items may be selected with advance pre-counts; All charges are based on the higher priced entrée  
Should the entrée prices be equal then a \$2 surcharge will be added; All entrees are served with rolls and chef's selection of starch and vegetable

Grilled Sliced Flank Steak \$41

Korean Kalbi Boneless Short Rib \$43

Prime Rib of Beef \$49

Topped with a horseradish cream sauce

NY Strip 10 oz. \$52

NY Strip with Garlic Roasted Shrimp \$56

Filet Mignon \$62

Topped with Bacon Butter

Surf and Turf \$67

Petite Filet of Beef and a steamed Lobster Tail

Marinated Ginger Honey Glazed Chicken \$36

Chicken Kiev \$38

Margherita Chicken with Fresh Mozzarella, Tomato and Pesto \$40

Seasonal Stuffed Chicken Breast \$44

May–August: Spinach and Asiago cheese stuffing with a Parmesan crust

September–April: Butternut Squash and Cranberry stuffing topped with a Beurre Rouge sauce

Broiled Haddock with New England Crumb Topping \$36

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

Seafood Stuffed Haddock \$40

Seafood stuffed haddock filet with a lemon thyme cream sauce

Seafood Medley \$44

Mussels, Baby Shrimp, Scallops and Haddock over Saffron Rice

Baked Haddock with a creamy Lobster sauce \$44

Grilled Salmon with a Dill Cucumber Salsa \$38

Bourbon Brown Sugar Glazed Salmon \$41

Vegetarian/Vegan/GF/DF option is always available in addition to your Entrée

Pan Seared Vegetable Medley over Rice

## Kids Menu \$18 per person

Please choose ONE option for ALL Children

Macaroni and 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 \$1

Scoop of Ice Cream \$3

Chocolate Covered Strawberry \$4

Grand Marnier Soaked Berries \$5

Coffee / Tea Service plus 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

**Churro Bar \$7**

Selection of: cinnamon & sugar coated, chocolate drizzled & caramel drizzled churros

**Assorted Mini Desserts \$8**

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

Add a single tier 6" cutting cake (vanilla, chocolate or red velvet) \$50

**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\* \$120

Churro Bites\* \$110

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

Soft Pretzel Bite Station with Dipping Sauces \$3.50 pp

served with cheese, yellow mustard and cinnamon & sugar

# Beverage Service

## Liquor

House \$11  
Call \$12  
Premium \$13 and up

## Bottled Beer

Domestic \$6  
Specialty \$7.50  
MicroBrew \$9

Beer Boat choice of 3 beers, 45 12 oz. bottles to start, additional based on consumption \$675

Wine House of Robert Mondavi Woodbridge \$10

Soda Coca-Cola Fountain Drinks \$2.50

Champagne Toast \$4 pp; add cotton candy enhancement \$5.50 pp

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

## Punch

(price based on 2 gallons)  
Non-Alcoholic \$105  
Champagne \$160  
Rum \$210  
Vodka \$210

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 items that are unsold must be purchased and taken home.



# Send-off Breakfast

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

## BUFFET STYLE

*Continental \$14 per person*

Assorted fresh fruit, bagels with cream cheese, assorted muffins, yogurt and granola; coffee, tea and assorted juices

*Daybreak \$16 per person*

Assorted fresh fruit, bagels with cream cheese, croissants and assorted muffins, ham and cheese sticks, yogurt, assorted cold cereals; coffee, tea and assorted juices

*Sunrise \$20 per person*

All items in the Continental package, plus Scrambled Eggs, choice of French Toast OR Pancakes, Bacon, Sausage and Home fries; coffee, tea and assorted juices

*Seamist \$24 per person*

All items in the Daybreak package, plus Eggs Benedict, Breakfast Strata, Hot Oatmeal, Corned Beef Hash, Sausage, Bacon and Home Fries; coffee, tea and assorted juices

## Welcome Party & After Party

Thinking of a Welcome Party or After Party? We have partnered up with the Sand Dollar Bar and 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 12 am. Book a Welcome Party for the night before your wedding, starting at 8 pm and / or and After Party for the night of your wedding. Parties must be booked in advance by contacting Colby DeGrechie, Colby.degrechie@gmail.com, 603-312-7984. There is a \$600 food purchase minimum with advance notice and last call is at 12:15 pm.