
THE FIRST MATE

COCKTAIL HOUR

(Select Four Hors d'oeuvre From the Attached List)

Crudite Basket

Fruit cheese and crackers platter

DINNER MENU

(Please select two entrees from the list below)

Brandy Soaked Marinated Flank Steak thinly sliced with caramelized
Bermuda onion

Herb Crusted Chicken Breast with mustard tarragon crème sauce

Poached Atlantic Salmon with cucumber dill sauce

Roast Turkey Breast with apple sage stuffing and traditional gravy

ACCOMPANIMENTS

Rolls and Butter

(select three from the list below)

Garden Salad with balsamic herb vinaigrette

Penne Pasta Primavera

Toasted Almond & Currant Rice Salad

Julienne Seasonal Vegetables

Roasted Garlic Mashed Potatoes

DESSERT

Complete Coffee and Tea Service

(select two from the list below)

Assorted Cookies and Fudge Brownies

Seasonal Fruit Display

Apple Strudel with Fresh Whipped Cream

NY Cheese Cake with Raspberry Puree

Menu Cost is \$55.00 per person

THE CAPTAIN

COCKTAIL HOUR

(Select Six Hors d'oeuvre From the Attached List)

Vegetable crudite basket

Fruit cheese and crackers platter

Baked Brie with nuts, brown sugar, raspberry puree

DINNER MENU

(please select two entrees from the list below)

Sliced Pepper Crusted Tenderloin with béarnaise sauce

Roast Chicken Breast with shitake marsala

Sesame Crusted Atlantic Salmon with cucumber ginger vinaigrette

Grilled Marinated Pork Loin with apple ginger chutney

ACCOMPANIMENTS

Rolls and Butter

(please select four from the list below)

Garden Salad with balsamic herb vinaigrette

Caesar Salad

Honey Glazed Baby Carrots

Julienne Seasonal Vegetables

Confetti Rice Salad

Herb Roasted Red Bliss Potatoes

Marinated Grilled Vegetables

Roasted Garlic Mashed Potatoes

DESSERT

Complete Coffee and Tea Service

(please select two from the list below)

Assorted Cookies, Petite Fours & Fruit Tarts

Warm Berry Cobbler with Fresh Whipped Cream

Triple Chocolate Mousse Cake

Bread Pudding with Bourbon Crème Anglais

Menu Cost is \$75.00 per person

THE ADMIRAL

COCKTAIL HOUR

(Select Eight Hors d'oeuvre From the Attached List)

Vegetable crudite basket

Fruit cheese and crackers platter

Baked Brie (nuts, brown sugar, raspberry puree)

DINNER MENU

(Please select three entrees from the list below)

Grilled Petite Filet Mignon with Porcine Bordelaise

Baked Stuffed Lobster Tail with Lemon Herb Buerre Blanc

Cajun Grilled Swordfish with Sweet Mango Puree

Grilled Tuna Steak with Roasted Corn & Shitake Salsa

ACCOMPANIMENTS

Rolls & butter

(Please select four from the list below)

Vine Ripe Tomatoes, Fresh Mozzarella, and Roasted Peppers with Pesto Vinaigrette

Grilled Asparagus Lemon Butter

Napa Valley Greens with Crumbled Gorgonzola, Toasted Almonds, and a Raspberry Vinaigrette

Scalloped Potatoes

Haricot Vert Almondine

Penne ala Vodka

Wasabi Whipped Potatoes

DESSERT

Complete Coffee & Tea Service

(Please select two entrees from the list below)

Chocolate Indulgence Kahlua Crème Anglaise

Tiramisu with Seasonal Fruit

White & Dark Chocolate Mousse in a Chocolate Shell

Poached Pears Tahitian, Vanilla Ice Cream, & Fresh Whipped Cream

Menu Cost is \$95.00 per person

Holiday Menu

Cocktail Hour

Egg Nog, Warm Holiday Cider or Glogg

Stationary Appetizers

Warm Spinach & Artichoke Dip

Domestic & Imported Cheese & Fruit Display

Warm Crabmeat Dip

Grilled Vegetable Antipasto

Baked Brie w/ Toasted Almonds, Brown Sugar & Raspberry Puree

Butlered Hors D'oeuvres

Chilled Shrimp w/ Bloody Mary Sauce

Mini Lump Crab Cakes w/ Red Pepper Puree & Sour Cream Horseradish

Soufflé Cheese Diamonds

Filet of Beef on Garlic Croutons w/ Caramelized Onions & Dijon Crème Fraiche

Smoked Salmon Napoleon

Soup

Curried Butternut Squash Soup

Pumpkin Soup with a hint of Sage

Potato Leek Soup

Creamy Asparagus Soup



Dinner Menu

Grilled Beef Tenderloin w/ Porcine Bordelaise

Herb Crusted Chicken Breast with Mustard Tarragon Crème Sauce

Toasted Sesame Crusted Salmon w/ Ginger Cucumber & Citrus Vinaigrette

Nut Crusted Red Snapper w/ Caramelized Tropical Fruit & Passion Fruit Butter

Roasted Leg or Butterfly Rack of Lamb Seasoned w/ Garlic & Fresh Rosemary

Roast Turkey w/ Apple Sage Stuffing served w/ Apple Cider Gravy & Cranberry Relish

Accompaniments

Field Greens and Frisee w/ Crumbled Apple wood Bacon,

Maytag Blue Cheese, Fresh Herbs & Pear Tomatoes

Salad of Wintergreens, Candied Walnuts, Roasted Beets and Goat Cheese

Whipped Sweet Potatoes w/ Brown Sugar & Crushed Pecan Topping

Smashed Potatoes w/ Garlic & Scallions

Wild Mushroom, Haricort Verte Shallot Sauce

Wheat Berry & Wild Rice Salad w/ Dried Cherries & Toasted Walnuts

Brussels Sprouts, Wild Mushroom & Caramelized Shallots

Dessert

Red Wine Poached Pears with Vanilla Bean Ice Cream

Pumpkin Pie Topped w/ Rum Flavored Whipped Cream

Caramel Apple Lava Cake

Assorted Homemade Cookies & Chocolate Truffle Brownies



COCKTAIL PARTY

Choose 5 hors d'oeuvre \$31.00 per person
Choose 6 hors d'oeuvre \$34.00 per person
Choose 8 hors d'oeuvre \$37.00 per person
(each additional hors d'oeuvre is \$2.00 per person)

RECOMMENDED

25 – 50 guests
50 – 75 guests
75 – 100 guests

- ☆ Crudite Basket
- ☆ Fruit, cheese, and crackers display

DESSERT – last hour

- ☆ Assorted Brownies and Cookies
 - ☆ Coffee and Tea
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Raw Bar...\$15.00 per person

Clams, Oysters, and Shrimp
Stone crab claws in season only (additional per person at market price)
½ stuffed lobster w/claw (\$8.00 additional per person)
Sauces: cocktail, horseradish, jalapeno, Tabasco, and lemon wedges

Assorted Sushi and Sashimi...\$16.00 per person

Served with ginger, soy sauce, and wasabi

Pasta Station (made to order)...\$12.00 per person

Pasta: penne, farfalle bowtie, (cheese tortellini \$1.00 additional per person)
Sauces: marinara, pesto, alfredo
Toppings: grilled chicken, sundried tomato, peas, mushrooms, olives, prosciutto
Mixed green salad

Charcuterie Station...20.00 per person

Prosciutto, Sopresatta
Paté: Vegetable, Chicken Liver, Truffle, Foie Gras
Flatbreads, Mustards, and Cornichons
Other accompaniments by Chef's choice

Carving Station...\$22.00 per person

Roast Turkey w/ cranberry relish
Filet of Beef with horseradish sour cream and caramelized onion
Honey Ham w/ tarragon mayo or honey Dijon
Cocktail rolls
Garden Salad with balsamic vinaigrette

BRUNCH MENU

Imported & Domestic Cheese Display & Warm Baked Brie en Croute

Pigs in Blankets w/ Honey Mustard Dip

Made to order Omelet Station

Assorted Quiche

Crispy Bacon & Sausage

Crepes with Assorted Marmalades

Assorted Bagels & Muffins, Pastries & Croissants

Smoked Salmon with Capers, Onions & Tomatoes

Filet of Beef with Caramelized Onions & Horseradish Cream

Poached Salmon with Cucumber Dill Sauce

Seafood Paella with Scallops, Shrimp, Andouille Sausage

Pasta Primavera Salad with Grilled Vegetables, Fresh Herbs,

Sun-dried Tomatoes & Grated Parmesan Cheese

Field Greens and Friséé w/ crumbled apple wood smoked bacon, Maytag blue cheese, sautéed herbs and pear tomatoes w/ honey roasted shallot vinaigrette

Assorted Homemade Cookies & Chocolate Truffle Brownies

NY Cheese Cake w/ Raspberry Puree

Fresh Fruit Display

Complete Coffee & Tea Service

Menu Cost is \$58.00 per person

GREAT AMERICAN SOUTHWEST

Chili w/ chopped red onion, cheddar cheese and sour cream

Cajun grilled chicken w/ pineapple mango salsa

Smokey BBQ beef w/ sweet Vidalia onions

“Dirty” rice and black beans tomato and onion salad

Garden salad

Homemade chips w/ salsa and guacamole

Cheddar jalapeno corn bread

Assorted cookies & chocolate truffle brownies

Menu cost is \$39.00 per person

Traditional New England Clambake

Ours famous clambake is by nature casual, the food is festive and delicious, creating a perfect get-together for friends and family, a memorable corporate picnic, a natural icebreaker for a rehearsal dinner, or may be elegantly “dressed up” for a wedding or any formal event.

We start with a beautifully decorated rowboat, filled with shaved ice, serving littleneck clams, the finest cold water oysters, cocktail shrimp and all the necessary accoutrements.

Toward the end of the cocktail hour, we serve soup from the buffet table with oyster crackers. Your soup can be a choice of one of the following:
New England clam chowder, New Brunswick Fisherman’s stew, lobster bisque, curry vegetable, lemony chicken or gazpacho.

The main event is the buffet, which consists of a one-and-a-half-pound Maine lobster that is cracked and split for your guests upon serving and accompanied by lemon & butter. We also serve steamers and mussels, prepared in a white wine broth, steamed redskin potatoes tossed with garlic & herbs, native corn on the cob, garden or Caesar salad and coleslaw. We can offer a French cut marinated grilled chicken breast for the “unlobsterous”.

For dessert we offer assorted homemade cookies, fresh sliced melons, and complete coffee service.

Menu Cost is \$69.00 per person

Cold Hors D'oeuvre

Asparagus bundles with Westphalia ham & mustard cream

Bruschetta

Black olive, artichoke, vine ripe tomato

Ceviche

Chilled cocktail shrimp with traditional cocktail sauce

Cucumber cups w/ herb goat cheese

Filet of beef on garlic croutons, caramelized onions and horseradish cream

Fresh Vietnamese salad roll with ginger sesame soy dipping sauce

Gravlak canapés on black bread triangles with mustard dill

Prosciutto with St. Andre & fresh pear

Seafood pinwheels

Smoked salmon canapés on black bread triangles with dilled sour cream

Shrimp endive

Spinach, pine nuts, roasted red pepper, & cream cheese pinwheels

Tuna tartar served on wonton chips

Spicy jerk chicken on a tropical chip w/ Pineapple and cilantro salsa

Rice pancake with roast duck & cherry glaze

Vanilla lobster pinwheels

Hot Hors D'oeuvre

Sate with dipping sauce
chicken, beef, lamb, tuna, shrimp, or swordfish

Brie, saffron and apricot tartlets

Coconut batter shrimp with dipping sauce

Mini spring rolls with dipping sauce

Mini crab cakes with roasted red pepper puree & sour cream horseradish
or fresh homemade salsa

Mini empanadas

Chicken, beef, fish or vegetable

Mini taquitos

Mini Beef Wellington

Mini bruschetta with marinated mozzarella, sundried tomato & basil

Mushroom, spinach, gorgonzola and phyllo triangles

Scallops wrapped in bacon

Stuffed mushroom

Vegetable, crabmeat or sausage

Small Norwegian meatballs with lingonberry

Sesame chicken skewers with sweet & sour

Toasted baguette, fig chutney and chevre

Thai meatballs

Wild mushroom tartlets