





## Sandwiches

(Minimum of 15 Pieces)

Harvest Chicken Salad Wraps  
(Cranberries, Apples, and Tarragon )  
\$□ piece

Assorted Finger Sandwich Platter  
(Choose from Turkey, Egg, Ham ,or Tuna Salad)  
\$□ piece

Assorted Petite Wraps Platter  
Roast Beef & Cheddar, Ham & Swiss ,  
Turkey Pilgrim  
\$□ piece

Mediterranean Wrap  
(Spinach, artichoke, roasted red peppers, red onion,  
feta cheese, and olives with a Hummus Spread)  
\$□ piece

## Soups, Chowders & Salads

---CHOWDER & SOUP---

Priced per person

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New England Clam Chowder \$

Homemade Fish Chowder \$

Corn Chowder \$

Homemade Kale Soup \$

Soup ' . - \$ X U

SALAD

Full Bowl: Serves 20 Half Bowl: Serves 10

Strawberry Field Green Salad

Fresh strawberries, gorgonzola cheese, Bermuda onions,  
Sundried cranberries, candlenuts  
& raspberry vinaigrette  
\$100 Full / \$50 Half

Chopped Cobb Salad

Fresh chopped iceberg lettuce, tomato, cucumbers, onions,  
corn, hard boiled eggs, crumbled bacon, cheddar  
topped with gorgonzola cheese served with blue cheese dressing  
\$80 Full / \$40 Half

Tossed Green Salad / Classic Caesar Salad

\$50 Full / \$25 Half

Greek Salad

\$70 Full / \$35 Half

## Hors d'oeuvres

### HOT

#### ~Scallops Wrapped in Bacon~

*Fresh day boat scallops wrapped in Applewood smoked bacon  
lightly fried and served with a fresh maple glaze*

*\$3.00 piece*

#### ~Clams Casino~

*Fresh local littlenecks on the half shell topped with a buttery  
cracker stuffing and chopped bacon baked to perfection*

*\$1.75 piece*

#### ~Coconut Shrimp~

*Tender gulf shrimp rolled in a delicate blend of shredded coconut  
and spices then lightly fried until golden brown accompanied with  
a pineapple coconut glaze*

*\$3.00 piece*

#### ~Assorted Wings~

*Fresh wings seasoned and lightly fried until golden brown Served  
with Three Dipping Sauces BBQ, honey gold and buffalo*

*\$1.25 piece*

## A la Carte Buffet Sides

All items in heavy duty, disposable pans.

Full Pan serves 30 people, Half Pan serves up to 15

Homemade Italian or Greek Pasta Salad

*\$50 full/ \$25 half*

Red Bliss Potato & Egg Salad

*\$50 full/ \$25 half*

Old Fashioned Macaroni Salad

*\$50 full/ \$25 half*

Mashed Carrots and Turnip (seasonal)

*\$50 full/ \$25 half*

Cranberry Sauce

*\$6.99 quart/ \$3.99 pint*

Hand-cut Cole Slaw

*\$50 full/ \$25 half*

## A la Carte Buffet Sides

All items in heavy duty, disposable pans.

Full Pan serves 30 people, Half Pan serves up to 15

Real Mashed Potatoes

*\$50 full/ \$25 half*

House Rice Pilaf

*\$50 full/ \$25 half*

Corn on the Cob (seasonal)

*\$50 full/ \$25 half*

Fresh Broccoli with Garlic and Oil

*\$50 full/ \$25 half*

Butternut Squash (seasonal)

*\$50 full/ \$25 half*

Fresh Green Beans

*\$50 full/ \$25 half*

## Hors d'oeuvres

HOT

~Mini Stuffed Quahogs~

*Fresh Tri-colored peppers mixed with chopped quahog,  
Chourico, garlic, and ground bread  
cooked until golden brown  
\$1.00 piece*

~Short Rib Poppers~

*Tender Boneless Short Ribs of Beef Jardinière  
Hand Pulled Served in a Fresh Baked Puff Pastry  
Topped with Pan Style Gravy  
\$120 Full / \$60 Half*

~Cocktail Meatballs~

*Mini meatballs baked in your choice of  
Swedish gravy or classic red sauce  
\$1.00 piece*

## Hors d'oeuvres

### COLD

Full Pan serves 20 people, Half Pan serves up to 10

#### ~Antipasto Platter~

*Genoa salami, prosciutto, ham, pepperoni, provolone cheese, artichoke hearts, sliced banana peppers, roasted red peppers served with olive oil and Italian bread*

**\$90 Full / \$45 Half**

#### ~Deli Sampler~

*Roast beef, Double smoked cherry ham, oven roasted turkey, salami, American cheese and Swiss cheese served with finger rolls, mayo & mustard*

**\$80 Full / \$40 Half**

#### ~Vegetable Crudités and Dip~

*Fresh Cut seasonal vegetables served with a smoked crab dip*

**\$80 Full / \$40 Half**

#### ~Goat Cheese & Sun Dried Tomato Crostinis~

*Fresh Baked Crostinis Topped with Soft Goat Cheese, Sundried Tomato & a Tomato Pesto*

**\$70 Full / \$35 Half**

## A la Carte Buffet Sides

All items in heavy duty, disposable pans.

Full Pan serves 30 people, Half Pan serves up to 15

Au Gratin Potatoes

**\$60 full/ \$30 half**

Fresh Cape Turnip (seasonal)

**\$50 full/ \$25 half**

Fresh Vegetable Medley

(Fresh Broccoli, Carrots, Summer Squash, Zucchini & Cauliflower)

**\$60 full/ \$30 half**

Braised Brussel Sprouts with Maple Bacon Glaze

**\$65 full/ \$30 half**

Homemade Turkey Stuffing

**\$14 quart/ \$18 pint**

Home-style Turkey Gravy

**\$14 quart/ \$18 pint**

## A la Carte Buffet Entrees

All items in heavy duty, disposable pans.

Full order serves 20 people, Half order serves up to 10

Classic Meat Lasagna

*\$140 full / \$70 half*

Three Cheese Lasagna

*\$100 full / \$50 half*

Chicken Broccoli Penne Alfredo

*\$80 full / \$40 half*

Chicken Parmesan

*\$100 full / \$50 half*

Chicken Scampi

*\$90 full / \$45 half*

Homemade Macaroni & Cheese

*\$80 full / \$40 half*

Chicken Mediterranean over Pasta

*\$90 full / \$45 half*

Shrimp Scampi

*\$140 full / \$70 half*

## Hors d'oeuvres

COLD

Full Pan serves 20 people, Half Pan serves up to 10

~Deviled Egg Tray~

*Tender boiled egg halves stuffed with a choice of  
shrimp or crab infused filling*

*\$60 Full / \$30 Half*

~Mediterranean Platter~

*Taboule, red pepper hummus, artichoke hearts,  
Assorted olives, feta cheese, salad and pita bread*

*\$70 Full / \$35 Half*

~Shrimp Cocktail~

*Tender gulf shrimp served chilled accompanied with  
cocktail sauce and fresh cut lemon*

*Large \$1.75 Jumbo \$4.00 piece*

## A la Carte Buffet Entrees

All items in heavy duty, disposable pans.

Full order serves 20 people, Half order serves up to 10

Sliced Beef Tenderloin with a Teriyaki Drizzle

*\$225 full \$115 half*

Sliced Roast Beef with Pan Gravy

*\$120 full/ \$60 half*

Braised Boneless Short Ribs Jardinière

*\$150 full/ \$75 half*

Hand Carved Glazed Ham

*\$100 full/ \$50 half*

Roast Turkey Breast with Stuffing & Pan Gravy

*\$100 full/ \$50 half*

Roast Pork Tenderloin w/a Brown Sugar glaze

*\$90 full \$45 half*

Chicken Cordon Bleu

*\$110 full/ \$55 half*

Baked Stuffed Cranberry Chicken

*\$100 full/ \$50 half*

## A la Carte Buffet Entrees

All items in heavy duty, disposable pans.

Full order serves 20 people, Half order serves up to 10

Baked Stuffed Shrimp

*\$150 full/ \$80 half*

Baked Stuffed Jumbo Shrimp

*\$200 full/ \$100 half*

Baked Haddock with Lemon Herb Crumbs

*\$140 full/ \$70 half*

Baked Haddock with Crabmeat Stuffing

*\$160 full/ \$80 half*

Vegetable Sautéed over Jasmine Rice

*\$80 full/ \$40 half*

Meatballs Marinara

*\$80 full/ \$40 half*

Italian Sausage with Peppers & Onions

*\$125 full/ \$65 half*