



2011

SPECIAL EVENT MENUS

Cape Cod's largest Oceanfront Conference Facilities

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase the risk of food-borne illness
Please inform your meeting planner of any food allergies*



Buffet Breakfast

Bread Basket

Muffins, Danishes, Croissants
Sliced Breads and Bagels
Whipped Butter and Cream Cheese
Regular and Decaffeinated Coffee
Fine Tea Selection

Continental

Freshly Baked Breakfast Pastries
Sliced Breads and Bagels
Whipped Butter and Cream Cheese
Cold Cereals with Whole & Skim Milk
Sliced Seasonal Fruit and Berries
Orange, Grapefruit, Apple and Cranberry Juices
Regular and Decaffeinated Coffee
Fine Tea Selection

Sunrise Breakfast

Freshly Baked Breakfast Pastries
Sliced Breads and Bagels
Yogurt and House Made Granola
Scrambled Eggs with Cheddar Cheese and Herbs
Smoked Bacon
Sausage Links and Patties
Roasted Red Bliss Potatoes
Sliced Seasonal Fruit and Berries
Orange, Grapefruit, Apple and Cranberry Juices
Regular and Decaffeinated Coffee
Fine Tea Selection

Brunch Buffet

Freshly Baked Breakfast Pastries
Sliced Breads and Bagels
Yogurt and House Made Granola
Cold Cereals with Whole and Skim Milk
Sliced Seasonal Fruit and Berries
Ham and Vegetable Frittata
Sausage Links and Patties
Smoked Bacon
Roasted Red Bliss Potatoes
Classic Caesar Salad
Field Greens, Cherry Tomatoes, Cucumbers
Aged balsamic
Scrod Cakes with Whole Grain Mustard Sauce
Cinnamon French Toast with Maple Butter
Individual Desserts and Petit Fours
Orange, Grapefruit, Apple and Cranberry Juices
Regular and Decaffeinated Coffee
Fine Tea Selection

Additions

Omelet Station

Chef Made Omelets
Farm Fresh Eggs and Egg Whites
Diced Onion, Tomato, Peppers, Mushrooms, Spinach
Chopped Bacon, Diced Ham
Crumbled Feta, Shredded Cheddar and Swiss Cheeses

Smoothie Bar

Attendant Blended Smoothie Bar
Fresh Seasonal Fruit
Low Fat and Flavored Yogurt
Assorted Berries and Bananas

Classic Eggs Benedict

Belgian Waffle Station

Chef Made Malted Waffles
Fresh Strawberries, Blueberry Compote, Whipped
Cream, Cranberry-orange Butter
Vanilla Maple Syrup and Powdered Sugar

Smoked Salmon Display

Hard Wood Smoked Salmon
Traditional garnish

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Plated Luncheon

Cape Cod Simplicity

Starter

Choose one:

New England Clam Chowder
Oyster crackers, chives

North Falmouth Lobster Bisque
Tarragon cream, croutons

Tomato Gazpacho
Bay shrimp, cucumber, herb oil

Coonamessett Greens
Grape tomatoes, charred red onion, balsamic vinaigrette

Caesar Salad
Roasted garlic dressing, ciabatta croutons, Parmesan cheese

Baby Spinach
Great Hill blue, dried cranberries, sherry vinaigrette

Entrée

Choose two:

Grilled Chicken Breast
Dill Havarti crust, artichoke-Parmesan polenta, wilted spinach, tomato fresco sauce

Clubhouse
Danish ham, roasted turkey, apple wood bacon, leaf lettuce, tomato and herb mayonnaise on peasant bread
Served with French fries

Grilled Atlantic Salmon
Roasted tomatoes, Swiss chard, bay shrimp orzo, dill cream

Herb Roasted Chicken
Crushed new potatoes, string beans, tarragon mustard sauce

Cracker Crusted Scrod
Roasted garlic whipped potatoes, seasonal vegetables, lemon-caper beurre blanc

Pasta Primavera
Orrechiette pasta, fire-roasted vegetables, Mozzarella cheese, fresh basil

Dessert

Choose one:

Classic Crème Brûlée
Fresh raspberries

Flourless Chocolate Cake
Simmered cherries, vanilla Crème Anglaise

Old Fashioned Apple Pie
Caramel glaze

Chocolate Chip Cookies
Served warm

Coffee & Tea

Regular and Decaffeinated Coffee

Fine Tea Selection

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Buffet Luncheon

Deli

Soup

Chef's Market Soup

Salads

Garden Salad

Grape tomatoes, charred red onions, balsamic vinaigrette

Pasta Salad

Roasted peppers, artichoke hearts, Mozzarella cheese, fresh herbs, red wine vinaigrette

Deli Board

Tavern Ham, Turkey Breast and Rare Roast Beef

Sliced Swiss, Cheddar and Provolone Cheeses

Green Leaf Lettuce, Sliced Tomatoes, Shaved Onion and Half Sour Pickles

Dijon Mustard, Deli Mustard and Mayo

Sliced Breads

Wheat berry, country white, marble rye, bulkie rolls

Dessert

Chef's Selection of Freshly Baked Cookies and Brownies

Coffee & Tea

Regular and Decaffeinated Coffee

Fine Tea Selection

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Buffet Luncheon

New York Deli

Soup

Chef's Market Soup

Salads

Garden Salad

Grape tomatoes, charred red onions, balsamic vinaigrette

Pasta Salad

Roasted peppers, artichoke hearts, Mozzarella cheese, fresh herbs, red wine vinaigrette

Classic Macaroni Salad

Deli Board

Tavern Ham, Turkey Breast, Rare Roast Beef, Pastrami, Genoa Salami and Mortadella

Sliced Swiss, Cheddar and Provolone Cheeses

Green Leaf Lettuce, Sliced Tomatoes, Shaved Onion, Half Sour Pickles, Pepperoncini, Country Olives and Gherkins

Dijon Mustard, Deli Mustard and Mayo

Sliced Breads

Wheat berry, country white, marble rye, bulkie rolls

Dessert

Freshly Baked Lemon Bars and Ricotta Cannolis

Coffee & Tea

Regular and Decaffeinated Coffee

Fine Tea Selection

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Buffet Luncheon

Italian Chopped Salad

Soup

Vegetable Minestrone

Garlic Bread

Chopped Salad Station

Chef attendant required

Choose two:

Field Greens, Romaine Hearts, Baby Spoon Leaf Salad, Green Leaf Lettuce

Choose two:

Buffalo Mozzarella, Greek Feta, Aged Parmesan, Vermont Cheddar Cheese

Choose four:

Vine Ripe Tomatoes, Balsamic Grilled Onions, Button Mushrooms, Artichoke Hearts, Kalamata Olives, Garbanzo Beans, English Cucumber, Roasted Peppers, Grilled Zucchini

Choose two:

Marinated Chicken Breast, Grilled Tofu, Garlic Rubbed Steak, Maine Shrimp

Balsamic Vinaigrette, Classic Caesar, Creamy Peppercorn Dressing, Aged Red Wine Vinegar & Extra Virgin Olive Oil

Herb Croutons

Dessert

Ricotta Cannoli

Mini Fruit Tarts

Coffee & Tea

Regular and Decaffeinated Coffee

Fine Tea Selection

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Buffet Luncheon

All American Cookout

Stone-ground Corn Bread
Whipped honey butter

Salads

Choose two:

New Potato with Egg and Chive

Field Greens with Cherry Tomatoes, Charred Onions and Cucumber with Aged Balsamic

Romaine Salad with Parmesan Dressing

Vine Ripe Tomato, Mushroom, Red Onion, Creamy Feta Vinaigrette

Grill

Choose two, three or four:

Angus Beef Burgers

Marinated Chicken Breast

All Beef Hot Dogs

Sweet Italian Rope Sausage with Peppers and Onions

Veggie Burgers

Dessert

Choose one:

Sliced Watermelon

Strawberry Shortcake

Old Fashioned Chocolate Cake

Beverages

Iced Tea

Old Fashioned Lemonade

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Buffet Luncheon

North Falmouth

Artisan Breads, Freshly Baked Rolls
Whipped butter

Soup

Choose one:

Creamy Tomato and Basil
New England Clam Chowder
Lobster Bisque

Salads

Romaine Salad with Parmesan Dressing and Ciabatta Croutons
English Cucumber, Tomato and Mushroom with Red Wine Vinaigrette

Entrées

Choose two or three:

Roasted Chicken Breast
Grilled summer vegetables, roasted red bliss potatoes, garlic jus
Grilled Salmon
Green beans, cherry tomatoes and artichoke-herb compote
PEI Mussels
Smoked paprika, linguica
Shaved Tri Tip Roast
Garden peppers and onions, whipped potatoes, sherry mushroom demi
Cracker Crusted Chatham Scrod
Grilled asparagus, fingerling potatoes, lemon dill beurre blanc
Chef's Market Vegetable Composition

Dessert

Seasonal Fruit Crisp
Brown butter-oatmeal streusel, whipped cream

Coffee & Tea

Regular and Decaffeinated Coffee
Fine Tea Selection

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Boxed Lunch & Children's Menu

Boxed Lunch

All boxed lunches served with Cape Cod Chips, whole seasonal fruit, chocolate chip cookie and bottled water.

- Roasted Turkey
Dill havarti, leaf lettuce, tomato, cranberry Dijon on peasant bread
- Grilled Chicken Wrap
Romaine lettuce, Parmesan dressing in a sundried tomato wrap
- Hot Smoked Tavern Ham
Whole grain mustard, Swiss cheese on cracked wheat
- Herb Roasted Beef
Shaved red onion, Vermont Cheddar, horseradish aioli on marble rye
- Grilled Veggie Wrap
Boursin, baby spinach, hummus in a spinach tortilla
- New England Lobster Roll
Split top bun, remoulade, capers

Children's Menu

*For our younger guests (ages 3-11), served plated or buffet.
Served with fries, fruit or carrots & celery, dessert and choice of beverage.*

- Chicken Tenders
Grilled or battered, served with buttermilk dipping sauce
- Classic Tuna Salad Sandwich
With the crust cut
- Certified Angus Beef Burger
- All Beef Hot Dog
Split top bun
- Whole Wheat Pasta
Cheddar cheese, butter & Parmesan or Marinara
- Cheese Pizza
- Fruit and Cheese Plate
Seasonal fruit, Cabot Cheddar cheese sticks

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Breaks & Beverage Service

Breaks

Treat

Chef's Selection of Cookies and Blondies
Regular and Decaffeinated Coffee
Fine Tea Selection

Wholesome

Seasonal Hand Fruits, Vegetable Crudités and Homemade Trail Mix
Granola Bars
Regular and Decaffeinated Coffee
Fine Tea Selection

Fruit and Cheese

Imported and Domestic Cheeses and Traditional Condiments
Sliced Seasonal Fruit
Assorted Crackers and Lavosh
Regular and Decaffeinated Coffee
Fine Tea Selection

Snack Time

Assortment of Kettle Chips
Cheddar Whale Crackers
Assorted Candy Bars
Still and Sparkling Mineral Water and Soft Drinks
Regular and Decaffeinated Coffee
Fine Tea Selection

Beverage Service

Coffee Service

Regular and Decaffeinated Coffee
Fine Tea Selection

All Day Hot and Cold Beverage Service

Unlimited Regular and Decaffeinated Coffee, Fine Tea Selection,
Still and Sparkling Mineral Water and Soft Drinks
Freshly Baked Cookies and Blondies served in the Afternoon

Old Fashioned Lemonade

Fresh Fruit Garnish

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Reception Appetizers

Passed Hors D'œuvres

Cold

- Buffalo Mozzarella & Sundried Tomato Tapenade on Crostini
- Red Pepper & Vermont Goat Cheese 'Truffles' with Pistachio
- Poached Shrimp Skewer with Lemon Mayonnaise and Dill
- Tuna Tartar Spoon with Sesame Vinaigrette and Crispy Noodles
- Roast Sirloin with Great Hill Blue and Onion Jam on Toast
- Curry Chicken Salad with Almonds and Golden Raisins on Pita Chips
- Deviled Eggs with Crispy Ham and Chives
- 'Bloody Mary' Oyster Shooter
- Native Lobster 'BLT' in Puff Pastry

Hot

- Mini New England Crab Cakes with Old Bay Remoulade
- Twice-baked Baby Potatoes with Apple Wood Bacon and Chive
- Chorizo and Pepper Jack Stuffed Mushrooms
- Grilled Chicken Skewer with Yakitori Dipping Sauce
- Duck Confit Spring Rolls with Mango Mustard
- Angus Beef Sliders with Vermont Cheddar and Crispy Onions
- Mediterranean Chicken Brochette with Fig and Balsamic
- Native Scallops Wrapped in Bacon
- Coconut Crusted Prawns with Spicy Orange Glaze
- Classic Clams Casino
- Parmesan Crusted Artichoke with Roasted Garlic Marinara

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Reception Appetizers

Action Stations

Raw Bar

Local Oysters and Littleneck Clams
Classic cocktail and mignonette sauces, lemon wedges, horseradish

Available at additional charge:

Chilled Jumbo Prawns and Cocktail Crab Claws

Pasta

Choose two pastas:

Penne, Rigatoni, Farfalle, Cheese Tortellini, Orrechiette, or Cavatappi

Choose two sauces:

Roasted Garlic Marinara, Spicy Puttanesca, Pesto Cream, Olive Oil, Garlic and Preserved Lemon or Lemon Herb Cream

Choose four toppings:

Roasted Mushrooms, Caramelized Onions, Artichoke Hearts, Roasted Peppers, Oven Dried Tomatoes, Grilled Vegetable Medley, Grilled Chicken or Bay Shrimp

Carving

Choose one:

Pepper Crusted Tri Tip Roast
Caramelized shallot crème fraîche, brioche rolls

Garlic Rubbed Prime Rib
Herb and horseradish mayonnaise, garlic toast

Citrus Marinated Turkey Breast
Sage and cranberry chutney, Portuguese sweet rolls

Cider Glazed Tavern Ham
Dijon-ginger snap crust, Cheddar biscuits

Rosemary Scented Leg of Lamb
Mint chutney, French bread

Herb Roasted Beef Tenderloin
Classic Béarnaise, Parker House rolls

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Reception Appetizers

Display Stations

Bruschetta

Choose three:

White Bean and Sundried Tomato, Pesto with Toasted Pine Nuts, Olive Tapenade, Grilled Vegetable Relish, Artichoke Mousse or Eggplant Caponata

New England Seafood

Local Raw Oysters and Littleneck Clams

Steamed Maine Mussels and Clams with Lemon Butter Broth

Available at additional charge:

Jumbo Poached Shrimp and Cocktail Crab Claws

Cheese

Imported and Domestic Cheeses

Candied fruits, nuts, fresh berries, seasonal grapes, sliced baguette, crispy lavosh

Artisan Cheese

Small Batch and Local Farmstead Cheeses

Handcrafted accompaniments, sliced baguette, crispy lavosh

Crudités

Choose two dips:

Buttermilk and Herb Dressing, Roasted Garlic Hummus, Artichoke and Spinach Dip, Olive Tapenade, Sour Cream and Roasted Onion

Antipasto

Genoa Salami, Mortadella, Cappelletti, Prosciutto, and Aged Provolone

Assortment of Marinated and Pickled Vegetables, Olives and Pepperoncini

Grissini and Olive Oil Focaccia

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Buffet Dinner

New England Clambake

Stone Ground Corn Muffins
Whipped honey butter

Soup

New England Clam Chowder

Salad

Coonamessett Field Greens
Grape tomatoes, charred red onion, balsamic vinaigrette

Entrées

Steamed 1 ½-pound Lobsters

Steamer Clams and Maine Mussels with Linguica

Old Bay Roasted Chicken

Available at additional charge:

Garlic-rubbed Tri Tip with Crispy Onions

2-pound Lobsters

Stuffed Quahogs

Sides

Classic Cole Slaw

Sweet Corn on the Cob

Boiled New Potatoes

Desserts

Strawberry Shortcake with Sweet Biscuit

Sliced Watermelon with Fresh Mint

Coffee & Tea

Regular and Decaffeinated Coffee

Fine Tea Selection

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Buffet Dinner

Backyard BBQ

Pepper Jack Corn Muffins

Salads

Coonamessett Field Greens
Grape tomatoes, charred red onion, balsamic vinaigrette

New Potato Salad with Egg and Chives

Classic Coleslaw

Entrées

Choose two, three or four:

Sweet and Spicy Baby Back Ribs

Garlic-rubbed Tri Tip, Creole Butter

Lemon and Rosemary Chicken

Blackened Salmon with Charred Tomato Salsa

Maple BBQ Pork Chops

Sides

Three Bean Chili
With all the fixings

Grilled Seasonal Vegetables

Three Cheese Mac

Desserts

Old Fashioned Chocolate Cake

Watermelon and Fresh Mint

Coffee & Tea

Regular and Decaffeinated Coffee

Fine Tea Selection

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Buffet Dinner

Old Silver Beach

Soup

Choose one:

Lobster Bisque with Tarragon Cream

New England Clam Chowder

White Bean and Roasted Vegetable Minestrone

Tomato Basil with Sourdough Crouton

Salads

Choose two:

Tomato, Mushroom, Cucumber Salad with Creamy Feta Vinaigrette

Classic Caesar Salad with Garlic Parmesan Crouton

Baby Spinach with Dried Cranberries, Almonds, Great Hill Blue and Aged Balsamic

Coonammessett Greens, Carrots, Charred Onions, Grape Tomatoes and Lemon Vinaigrette

Entrées

Choose two:

Grilled Atlantic Salmon

Horseradish potato purée, Swiss chard, forest mushrooms, roasted shallot cream

Herb Roasted Chicken Breast

Fingerling potatoes, olives, tomatoes, rosemary jus

Onion Crusted Scrod

White beans, pancetta, grilled asparagus, onion broth

Shaved Tri Tip Roast

Roasted tomatoes, scallions, Parmesan polenta

Dessert

Chef's Selection of Fresh Baked Desserts

Coffee & Tea

Regular and Decaffeinated Coffee

Fine Tea Selection

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Family Dinner

Served family style onto a lazy susan in the center of your table

Cape Comfort

Soup & Salad

Fresh Baked Rolls
Whipped butter

Roasted Tomato and Basil
Grilled cheese crouton

Caesar Salad with Parmesan Dressing and Ciabatta Crouton

Garden Salad with Marinated Cucumbers, Shaved Onion and Cherry Tomatoes
Aged red wine vinaigrette

Entrées

Choose two:

Roasted New England Chicken
Lemon, herbs, natural gravy

Maple Scented Pork loin
Brown sugar and fennel crust

Garlic Rubbed Top Round Roast
Red wine demi

Blackened Salmon
Tomato-herb beurre blanc

Baked Scrod
Lemon-caper cream, herbs

Bacon Wrapped Chicken Breast
Sage and onion gravy

Sides

Choose three:

Buttermilk Whipped Potatoes

Roasted Baby Potatoes with Parsley and Butter

Artichoke and Herb Pilaf

Blue Lake Beans with Bacon and Garlic

Grilled Jumbo Asparagus

Creamed Spinach

Dessert

Warm Caramel Apple Pie
Cinnamon Chantilly

Coffee & Tea

Regular and Decaffeinated Coffee

Fine Tea Selection

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Family Dinner

Served family style onto a lazy susan in the center of your table

Cape Tradition

Soup & Salad

Fresh Baked Rolls
Whipped butter

New England Clam Chowder
Cracklings, fresh chive

Marinated Mushrooms with Buffalo Mozzarella, Tomatoes, Sherry and Herbs

Coonamessett Greens with Sundried Cranberries, Walnuts and Great Hill Blue Cheese Crumbles
Balsamic vinaigrette

Entrées

Choose two:

Chatham Scrod
Lobster cream, butter cracker crust

Buttermilk Fried Chicken
Peppercorn and herb gravy

Shaved Tri Tip Roast
Button mushrooms, sherry jus

Grilled Salmon
Charred lemons, dill butter

Roasted Turkey
Cranberry-citrus chutney

Sirloin Steak Tips
Sweet peppers, caramelized onion reduction

Sides

Choose three:

Roasted Garlic and Parmesan Mashed Potatoes

Roasted Root Vegetables with Cracked Pepper and Sea Salt

Red Bliss Crushed Potatoes with Sweet Cream Butter

Green Beans with Pancetta and Almonds

Honey Glazed Carrots

Swiss Chard and Spinach with Garlic and White Wine

Dessert

Strawberry Shortcake
Fresh strawberries, sweet biscuit, Chantilly

Coffee & Tea

Regular and Decaffeinated Coffee

Fine Tea Selection

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Family Dinner

Served family style onto a lazy susan in the center of your table

Cape Luxury

Soup & Salad

Fresh Baked Rolls
Whipped butter

Native Lobster Bisque
Tarragon cream

Arugula and Baby Spinach with Roasted Beets, Shaved Onion, Toasted Pistachio
Aged red wine and feta vinaigrette

Baby Wedge Salad with Roasted Tomatoes and Apple Wood Bacon
Creamy peppercorn and herb dressing

Entrées

Choose two:

Herb Crusted Natural Chicken
Roasted garlic-olive jus

Stuffed Pork Loin
Basil, prosciutto, aged Provolone

Grilled Swordfish Medallions
Grape tomato and cucumber relish

Baked Scrod
Bay scallop and shrimp gratin, herb breadcrumbs

Roast Sirloin au Jus
Creamed horseradish

Lamb Loin chops
Rosemary jus, onion jam

Sides

Choose three:

Three Cheese Potatoes au Gratin

Rosemary Whipped Potatoes

Forest Mushroom Risotto with Mascarpone and Herbs

Roasted Cauliflower with Capers and Parsley

Brussels Sprouts with Bacon and Hazelnuts

Sweet Buttered Peas and Carrots

Dessert

Cinnamon Raisin Brioche Bread Pudding
Warm caramel, vanilla sauce

Coffee & Tea

Regular and Decaffeinated Coffee

Fine Tea Selection

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Plated Dinner

Cape Cod Elegance

Starter

Choose one:

Native Lobster Bisque
Tarragon cream

Tomato Gazpacho
Bay shrimp, cucumber

White Bean and Vegetable Minestrone

Spring Greens
Carrots, cucumber, grape tomatoes, balsamic vinaigrette

Romaine Salad
Ciabatta croutons, Parmesan dressing

BLT Salad
Iceberg lettuce, smoked bacon, vine ripe tomato,
buttermilk dressing

Greek Salad
Cucumber, tomato, olive, Feta

Baby Spinach
Blue cheese, dry cherries, almonds, aged balsamic

Caprese Salad
Fresh Mozzarella, olive oil, baby basil

Entrées

Choose two:

Pancetta Wrapped Chicken
Crushed potatoes, green beans, tarragon mustard sauce

Seared Duck Breast
Ginger-scented sweet potatoes, Swiss chard, citrus jus

8oz Sirloin
Scalloped potato, grilled asparagus, red wine demi

Grilled Atlantic Salmon
Bay shrimp and chive risotto, baby vegetables, vin blanc

Herb Crusted Cod
Roasted garlic mashed potatoes, charred corn,
grape tomato relish

Pan Roasted Swordfish
Fingerling potato, spring onion, Portobello mushroom,
red wine reduction

Petit Filet Medallions
Horseradish potato gratin, wilted spinach,
mushroom peppercorn reduction

Dessert

Choose one:

Warm Chocolate Bundt Cake
Whipped cream, fresh berries

Crème Brûlée Cheesecake
Raspberry coulis

Caramel Nougat Torte
Bittersweet chocolate ganache

Flourless Chocolate Cake
Simmered cherries, vanilla crème Anglaise

Caramel Apple Pie
Cinnamon Chantilly

Coffee & Tea

Regular and Decaffeinated Coffee

Fine Tea Selection

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