

Wedding Event Menus

Executive Chef Daniel Kenney



Reception Appetizers

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Passed Hors D'oeuvres

Passed hors d'oeuvres are priced based on increments of 50 pieces

Cold

Jumbo Shrimp Cocktail, Horseradish Cocktail Sauce, Lemon	\$175
Sirloin and Great Hill Blue Cheese "Sandwiches" Caramelized Red Onion Jam	\$140
Spicy Yellow Fin Tuna Tar Tar Spoon, Seaweed Salad	\$155
Curry Chicken Salad, Golden Raisins, Toasted Pita	\$125
Fresh Mozzarella, Grape Tomato, Basil Bruschetta	\$115
Gazpacho Shooter, Baby Shrimp, Caper Berry Swizzle	\$115
Blue Crab Salad Spoon, Avocado, Tortilla Dust	\$145
Maine Lobster Salad Spoon, Capers, Celery Sprouts	\$200

Hot

Crispy Vegetable Spring Roll, Soy Ginger Dipping Sauce	\$115
Petite Lamb Lollipops, Balsamic Jus	\$250
Sesame Chicken Sate, Mango Chili Dipping Sauce	\$125
Maple Glazed Scallops Wrapped in Smoked Bacon	\$150
Sea Crest Sliders, Angus Beef, Great Hill Blue, Special Sauce	\$135
Wellfleet Littleneck Clams Baked with Garlic, Bacon, and Parmesan	\$175
"Soup and Sandwich" Petite Grilled Cheese Sandwiches with Creamy Tomato Soup for Dipping	\$90
Parmesan Crusted Artichoke Hearts, Spicy Tomato Caper Remoulade	\$110
Chicken Empanadas, Chimi Churri Dipping Sauce	\$125
Stuffed Mushrooms, Caramelized Shallots, Buffalo Mozzarella, Fire Roasted Peppers	\$150

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Please inform your wedding coordinator of any food allergies

Reception Appetizers

Display Stations
Priced Per Person

Domestic and Imported Artisanal Cheeses

Fresh and Dried Fruits, Seedless California Grapes, Nuts and Assorted Crackers
\$14

The Freshest Vegetables Crudités

With Roasted Pepper Chic Pea Dip and Buttermilk Herb Dip
\$8

Antipasto

Cured Meats, Marinated Artichokes, Fire Roasted Pepper and Black Olive Salad,
Balsamic Rosemary Mushrooms, Charred Asparagus with Parmesan and Truffle
Fresh Mozzarella, Tomato, Basil Salad
\$14

Chilled New England Seafood

Local Oysters on the half shell, Local Cherrystone Clams on the half shell
Poached Jumbo Shrimp, Stone Crab Claws
All served on crushed ice with Horseradish Aioli, Cocktail Sauce
Sweet Mustard Sauce, Lemons and Hot Sauce
\$29

Hot New England Seafood

Sautéed Mussels with Garlic, Shallots, Chardonnay and Herbs,
Steamed Steamer Clams with Portuguese Chorizo Sausage, Wine and Butter
Peel and Eat Shrimp, steamed in Harpoon IPA
All served hot in chafing dish with Melted Butter, Broth, Lemons and Hot Sauce on the side
\$27

Creamy Chic Pea Hummus

Lemon Garlic scented Hummus with Cumin Toasted Pita Chips and Crisp Baguette Chips
\$6

Chips n' Dips

Our homemade Tomato Cilantro Pico de Gallo and Ripe Avocado Guacamole with warm Tortilla Chips
\$8

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Chef Attended Action Stations

Priced per person

Shoreline Pasta Station

Ricotta Cheese Tortellini tossed with Pesto Cream Sauce, Garden Broccoli, Sundried Tomatoes and Shaved Parmesan Cheese

Cavatappi Pasta tossed with Roasted Tomato and Basil Pomodoro Sauce and Fresh Buffalo Mozzarella

Wild Mushroom Ravioli tossed with Mushroom Madeira a la Cream Sauce, Baby Spinach Leaves, Fire Roasted Peppers and Thyme Roasted Free Range Chicken

Served with warm Garlic Bread, Shaved Parmesan Cheese, Crushed Red Peppers and Roasted Garlic Oil
\$25

Chappaquiddick Pasta Station

Penne pasta tossed with Sweet Tiger Shrimp, Oven Roasted Grape Tomatoes, Baby Spinach Leaves, Virgin Olive Oil, Spanish Olives and Caramelized Fennel

Maine Lobster Ravioli, Brandy Lobster Sauce, Asparagus Tips

Hand Cut Semolina Fettuccine, Wellfleet Littleneck Clams, White Wine Garlic Clam Sauce, Baby Spinach Leaves, Shaved Pecorino Romano cheese

Served with Buffalo Mozzarella and Vine Ripe Tomato Bruschetta, Shaved Parmesan Cheese, Crushed Red Peppers and Roasted Garlic Oil
\$29

Shallot Rubbed Tenderloin of Angus Beef

Roasted whole tenderloin of Black Angus Beef, served with Exotic Mushroom Red Wine Jus, Great Hill Blue Cheese Aioli, Crusty Artisanal Rolls
\$23

Cider Glazed Naturally Raised Whole Turkey

20 to 24 pound whole Northeast Turkey basted with Apple Cider and Fresh Herbs, served with Sage Gravy, Cape Cranberry Sauce, Crusty Artisanal Rolls
\$16

Bone in Virginia Ham

Pineapple Clove Glazed Bone in Virginia Ham, served with Clover Honey Grain Mustard Sauce Petite Brioche Buns
\$14

Rosemary Mint Scented Leg of Lamb

Colorado Lamb, marinated with Fresh Mint and Rosemary, served with Balsamic Mint Jus and warm French Baquette
\$20

Garlic Studded Wolves Neck Farms Prime Rib

Boneless Prime Rib slow roasted, served with Natural Jus, Horseradish Aioli, Dijon Mustard and Petite Brioche Buns
\$25

Attended stations \$150 per Chef Attendant

Add Caesar or Mixed Field Green Salad Stations to any Action Station at \$6 per person

Add Chef's Seasonal Vegetables and Herb Roasted Baby Potatoes at \$5 per person

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Wedding Delight

Plated Dinner – Package #1

“Reception Display Stations”

Domestic and Imported Artisanal Cheeses

Fresh and Dried Fruits, Seedless California Grapes,
Nuts and Assorted Crackers

The Freshest Vegetables Crudités

Roasted Pepper Chic Pea Dip
Buttermilk Herb Dip

“Reception Passed Hors d’ Oeuvres”

Sirloin and Great Hill Blue Cheese “Sandwiches”, Caramelized Red Onion Jam
Chicken Empanadas, Chimi Churri Dipping Sauce
Fresh Mozzarella, Grape Tomato, Basil Bruschetta
Maple Glazed Scallops wrapped in Smoked Bacon

Champagne Toast

“Wedding Plated Dinner”

Choose Three or Four Course Meal

Warm Crusty Rolls with Vermont Creamery Butter

Starter Course

Optional – Choose One

Caramelized Georges Bank Sea Scallops, Fennel Pollen, Butter Poached Fennel, Cracked Olives, Orange Flavor
Lump Blue Crab Cake, Melted Tomatoes, Celery Sprouts, Lemon Crème Fraiche
Maine Lobster Risotto, White Truffle, Asparagus

Soup

Choose One

Caramelized Three Onion Soup, Gruyere Crostini
or
Cape Clam Chowder, Smoked Bacon, Chives

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Wedding Delight (continued)

Plated Dinner – Package #1

Salad

Choose one

Organic Field Greens, Cucumber, Tomato, Narragansett Creamery Feta, Aged Balsamic Vinaigrette
or

Baby Iceberg “Wedge” Salad, Vine Ripe Tomatoes, Crispy Smoked Bacon
Great Hill Blue Cheese Dressing, Red Onions

Entrees

Choose Two

Pepper Crusted Filet Mignon, Bacon Wrapped Asparagus
Roasted Shallot Whipped Potatoes, Mushroom Jus

Green Apple Honey Brined Free Range Chicken
Zucchini Flan, Oyster Mushroom Jus

Herb Crusted Chatham Cod Loin, Fennel Black Olive Ratatouille
Olive Oil Crushed New Potatoes, Lemon Oil

Roasted Exotic Mushrooms, Creamy Parmesan Truffle Polenta
Roasted Asparagus, Shallot Confit

Organic Regular or Decaffeinated Coffees and Assorted Natural Teas

Three Course \$95 per person

Four Course \$105 per person

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Wedding Dream

Buffet Dinner -- Package #2

“Reception Display Stations”

Domestic and Imported Artisanal Cheeses

Fresh and Dried Fruits, Seedless California Grapes,
Nuts and Assorted Crackers

The Freshest Vegetables Crudités

Roasted Pepper Chickpea Dip
Buttermilk Herb Dip

Antipasto

Cured Meats, Marinated Artichokes, Fire Roasted Pepper and Black Olive Salad
Balsamic Rosemary Mushrooms, Charred Asparagus with Parmesan and Truffle
Fresh Mozzarella, Tomato, Basil Salad

“Reception Passed Hors d’ Oeuvres”

Jumbo Shrimp cocktail, Horseradish Cocktail Sauce
Parmesan Crusted Artichoke Hearts, Spicy Tomato Caper Remoulade
Chicken Empanadas, Chimi Churri Dipping Sauce
Crispy Vegetable Spring Roll, Soy Ginger Dipping Sauce
Maine Lobster Salad Spoon, Capers, Celery Sprouts

Champagne Toast

“Wedding Dinner Buffet”

Maine Lobster Bisque

Warm Crusty Rolls with Vermont Creamery Butter

Organic Field Green Salad, Hubbardston Goat Cheese, Black Walnuts, Cape Cranberries,
Buttermilk Herb Dressing

Baby Iceberg “Wedge” Salad, Vine Ripe Tomatoes, Crispy Smoked Bacon
Great Hill Blue Cheese Dressing, Red Onions

Grilled Georges Bank Swordfish, Lemon Grass Butter

Thyme and Shallot Roasted Free Range Chicken, Maple Jus

Cavatappi Pasta tossed with Asparagus Tips, Grape Tomatoes,
Baby Spinach and Mushroom Crème

Garden Vegetable Ratatouille

Roasted Fingerling Potatoes with Sea Salt and Fresh Herbs

Warm Apple Crisp, Brown Butter-Oatmeal Topping, Vanilla Scented Chantilly Cream
Organic Regular or Decaffeinated Coffees and Assorted Natural Teas

\$83 per person

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Sea Crest Sunset Stationed Dinner -- Package #3

Domestic and Imported Artisanal Cheeses,
Fresh and Dried Fruits, Seedless California Grapes, Nuts and Assorted Crackers

Creamy Chic Pea Hummus
Lemon Garlic scented Hummus with Cumin Toasted Pita Chips and Crisp Baguette Chips

Salad Station
Garden Salad, Crisp Lettuce, Tomato Wedges, Cucumber,
Crumbled Feta Cheese, Red Onions, Greek Dressing

Hearts of Romaine “Caesar”, Shaved Parmesan, Croutons,
Anchovy Peppercorn Dressing

Crusty Rolls with Vermont Creamery Butter

Pasta Station
Ricotta cheese Tortellini Tossed with Pesto Cream Sauce,
Garden Broccoli, Sundried Tomatoes and Shaved Parmesan Cheese

Cavatappi Pasta tossed with Roasted Tomato and Basil Pomodoro Sauce
and Fresh Buffalo Mozzarella

Wild Mushroom Ravioli tossed with Mushroom Madeira ala Cream Sauce, Baby Spinach Leaves,
Fire Roasted Peppers and Thyme Roasted Free Range Chicken

Served with warm Garlic Bread, shaved Parmesan Cheese
crushed Red Peppers and Roasted Garlic Oil

Carving Station
Northeast Turkey Breast, basted with Apple Cider and Fresh Herbs,
served with Sage Gravy, Cape Cranberry Sauce, Crusty Artisanal Rolls

Pineapple Clove Glazed Virginia Ham, served with Clover Honey Grain Mustard Sauce,
Petite Brioche Buns and Roasted Seasonal Vegetables

Organic Regular or Decaffeinated Coffees and Assorted Natural Teas

\$72 per person

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Teaticket Buffet

Warm Crusty Rolls with Vermont Creamery Butter

Maine Lobster Bisque

Organic Field Greens Salad, Hubbardston Goat Cheese, Black Walnuts,
Cape Cranberries, Buttermilk Herb Dressing

Baby Iceberg “Wedge” Salad, Vine Ripe Tomatoes, Crispy Smoked Bacon,
Great Hill Blue Cheese Dressing, Red Onions

Grilled Georges Bank Swordfish, Lemon Grass Butter
Thyme and Shallot Roasted Free Range Chicken, Maple Jus

Cavatappi Pasta tossed with Asparagus Tips, Grape Tomatoes,
Baby Spinach and Mushroom Crème

Garden Vegetable ratatouille
Roasted Fingerling Potatoes with Sea Salt and Fresh Herbs

Warm Apple Crisp, Brown Butter-Oatmeal Topping, Vanilla Scented Chantilly Cream

Organic Regular and Decaffeinated Coffees with Assorted Natural Teas

\$54

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Georges Bank Buffet

Not offered for Under 25 Guests

Crusty Rolls with Vermont Creamery Butter

Soup

Cape Cod Clam Chowder

Salad

Organic Field Greens Salad, Baby Shrimp, Cucumber, Sweet Tomatoes, Lemon Vinaigrette

Hearts of Romaine “Caesar”, Shaved Parmesan, Croutons, Anchovy Peppercorn Dressing

Green Cabbage Cole Slaw

Entrees

Cracker Crusted Georges Bank Haddock, Roasted Asparagus, Lemon Butter

Sautéed Mussels with Garlic, Shallots, Chardonnay and Herbs

Steamer Clams with Portuguese Chorizo Sausage, Butter and Fresh Herbs

Lobster Ravioli, Brandy Tarragon Sauce, Baby Spinach

Desserts

Assorted Finger Pastries

Organic Regular or Decaffeinated Coffees and Assorted Natural Teas

\$62 per person

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Seaside Clambake

Crusty Rolls with Vermont Creamery Butter

Soup

Cape Cod Clam Chowder

Salad

Garden Salad, Crisp Lettuce, Tomato Wedges, Cucumber, Crumbled Feta Cheese,
Red Onions, Greek Dressing

Hearts of Romaine “Caesar”, Shaved Parmesan, Croutons, Creamy Peppercorn Dressing

Green Cabbage Cole Slaw

Entrees

Butter Poached 1 ½ -pound Hard Shell Maine Lobster, cooked to order and partially cracked,
Served with Drawn Butter and Lemon on the side
(Substitute a New York Sirloin for the Lobster. Order must be Provided 10 days Prior)

Old Bay Roasted Free Range Chicken

Sautéed Mussels with Garlic, Shallots, Chardonnay and Herbs

Steamer Clams with Portuguese Chorizo Sausage, Wine and Butter

Sides

Buttery Corn on the Cob

Baby Potatoes with Parsley Butter

Sliced Fresh Watermelon

Fresh Fruits and Berries

Desserts

Assorted Mini Pastries

Organic Regular or Decaffeinated Coffees and Assorted Natural Teas (Hot or Iced)

\$90 per person

(If Under 20 Guests, Buffet is Surcharged @ 15% Per Person)

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The Upper Cape

Choose Three or Four Course Meal
Served With Crusty Rolls and Vermont Creamy Butter

Starter Course

Choose One - Optional

Caramelized Georges Bank Sea Scallops, Fennel Pollen, Butter Poached Fennel, Cracked Olives, Orange Flavor
\$12

Lump Blue Crab Cake, Melted Tomatoes, Celery Sprouts, Lemon Crème Fraiche
\$12

Maine Lobster Risotto, White Truffle, Asparagus
\$14

Cabernet Braised Short Rib of Wagyu Beef, Parmesan Polenta, Charred Red Onions
\$14

Mint Rubbed Colorado Lamb Loin, Crushed Chick Peas, Grain Mustard Jus
\$16

Stone Crab Claws, Jumbo Shrimp Cocktail with Horseradish Cocktail Sauce and Sweet Mustard Sauce, Shucked Oyster with Champagne Gelee, Half Lobster Tail with Capers Aioli
\$22

Soup

Choose One

Cape Cod Clam Chowder, Smoked Bacon, Chives

Caramelized Three Onion Soup, Gruyere Crostini

Maine Lobster Bisque, Tarragon Crème

Roasted Tomato Basil Soup with Parmesan Toast

Salad

Choose One

Roasted Vegetable Salad, Hubbardston Goat Cheese, Black Olive Pesto, Celery Sprouts

Organic Field Greens, Cucumber, Tomato, Narragansett Creamery Feta, Aged Balsamic Vinaigrette

Hearts of Romaine "Caesar", Shaved Parmesan, Croutons, Grape Tomatoes, Cured Olives, Creamy Peppercorn Dressing

Baby Iceberg "Wedge", Vine Ripe Tomatoes, Red Onion, Smoked Bacon, Great Hill Blue Cheese Dressing

Entrees

Choose Two – Higher Priced Entrée Prevails

Pepper Crusted Filet Mignon, Bacon Wrapped Asparagus, Roasted Shallot Whipped Potatoes, Mushroom Jus, \$77

Seared East Coast Salmon, Lemon scented Jasmine Rice, French Beans, Baby Carrots, Charred Tomato Buerre Blanc, \$64

Grilled New York Sirloin, Roasted Fingerling Potatoes, Garden Vegetables, Great Hill Blue Cheese, Fire Roasted Pepper Jus, \$70

Herb Crusted Chatham Cod Loin, Fennel Black Olive Ratatouille, Olive Oil Crushed New Potatoes, Lemon Oil, \$66

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The Upper Cape

Entrees (Continued)

Choose Two – Higher Priced Entrée Prevails

Green Apple Honey brined Free Range Chicken,
Zucchini Flan, Oyster Mushroom Jus, \$64

Hand Cut Semolina Fettuccine, Ripe Tomato Basil
Pomodoro, Fresh Mozzarella, Shaved Parmesan, \$58

Cape Classic Baked Stuffed Lobster
½ Lb. Main Lobster, Oyster, Shrimp, Scallops
Cornbread Cracker Stuffing, Drawn Butter
Bacon Wrapped Asparagus \$83

Roasted Exotic Mushrooms, Creamy Parmesan Truffle
Polenta, Roasted Asparagus, Shallot Confit, \$59

Seared East Coast Salmon, Lemon scented Jasmine
Rice, French Beans, Baby Carrots, Charred Tomato
Buerre Blanc, \$64

Herb Crusted Chatham Cod Loin, Fennel Black Olive
Ratatouille, Olive Oil Crushed New Potatoes, Lemon
Oil, \$66
Sea Crest Surf & Turf:

Pepper Grilled Petite Filet Mignon with Butter
Poached Maine Lobster, Asparagus Flan, Truffle
Flavor, Baby Squash, \$83

Miso Glazed Chilean Sea Bass, Chili Spiked Jasmine
Rice, Sesame Bok Choy, Crispy Lotus Root, Ponzu
Butter, \$61

All Day Braised Short Ribs of Wagyu Beef, Natural
Jus, Creamy Goat Cheese Polenta, Oven Dried
Tomatoes, Bacon Wrapped Asparagus, \$63

Roast Rack of Colorado Lamb, Herb Dijon Crust. Mint
Scented Whipped Potatoes, Caramelized Artichokes,
French Beans, Rosemary Jus, \$75

Quaker Street Duet:
Herb Roasted Free Range Chicken and Cracker
Crusted Chatham Cod Loin, Creamy Maine Potatoes,
Baby Vegetables, Melted Tomato Basil Ragout and
Tarragon Jus, \$67

Dessert

Optional (Choose One)

Cape Cranberry Crème Brule, Passion Fruit, Tahitian Vanilla \$10

Season's Best Fruit & berries, Cape Cranberry Sorbet \$8

Glazed Double Chocolate Mousse, Raspberries, Pistachio Sand \$8

Organic Regular and Decaf Coffee, Assorted Natural Teas

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Children & Vendor's Meals

Priced per person

KID'S CLAM SHACK

Served anytime for our younger guests (3 to 10 years)

ENTREES

Choose One

Crispy Chicken Tenders, Hand Cut Fries, served with Ranch and Ketchup
Grilled Beef Hot Dog, Buttery Bun, Hand Cut Fries, Mustard and Ketchup
Grilled Angus Burger, Hand Cut Fries, Mustard and Ketchup
Grilled Boneless Skinless Chicken Breast, Fresh Vegetables
Individual Cheese or Pepperoni Pizza

SIDES

Choose One

Celery, Cucumber and Carrot Sticks with Ranch Dressing
Seasonal Fruit Salad
Simple Salad, Cucumbers, Tomatoes, Choice of Dressing

DESSERT

Chocolate Chip Cookie and Fudge Brownie
Choice of Beverage
\$18

VENDORS MEAL

Plated Dinner

First Course

Crusty Rolls with Vermont Creamery Butter

Organic Field Greens, Cucumber, Tomato, Chef's Vinaigrette

Second Course

Choose One

Roasted Free Range Chicken, Natural Jus, Seasonal Accompaniments

Chef's Vegetarian Pasta

Dessert

Fresh Baked Chocolate Chip Cookies

Coffee – Tea – Decaffeinated Coffee

\$28

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BEVERAGE SERVICE

Host Bar

Beverage Service based on a per drink basis

Top Shelf Brands	\$10.00+++
Premium Brands	\$8.50+++
House Brands	\$6.50+++
House Wine* by the Glass	\$6.50+++
Premium Wine* by the Glass	\$8.00+++
Imported Bottled Beer*	\$6.25+++
Domestic Bottled Beer*	\$5.25+++
Mineral Water	\$3.00+++
Soft Drinks	\$3.00+++

Cash Bar

Guests purchase drinks on own

Top Shelf Brands	\$11.00
Premium Brands	\$9.00
House Brands	\$7.00
House Wine by the Glass	\$7.00
Premium Wine by the Glass	\$8.00
Imported Bottled Beer*	\$6.00
Domestic Bottled Beer*	\$5.00
Mineral Water	\$3.00
Soft Drinks	\$3.00

If bar sales do not exceed \$400.00 per bartender, a charge of \$50.00 per bartender will incur.

Open Bar

All bars are stocked with scotch, bourbon, gin, vodka, rum, beer, wine, soft drinks, mixers and mineral waters.

Please select from the following types:

Top Shelf

Markers Mark
Grey Goose
Bombay Sapphire
Patron Silver
Crown Royal
Mt Gay
Johnny Walker Black

Premium

Jack Daniels
Absolut
Tanqueray
Cuervo Gold
Seagram's VO
Captain Morgan
Dewar's

House

Early Times
Smirnoff
Gordon's
Sauza
Canadian Club
Bacardi Silver
Macgregor

Top Shelf Per Person Pricing

Hour One	\$23.00+++
Hour Two	\$16.00+++
Additional Hours	\$11.00+++

Premium Per Person Pricing

Hour One	\$20.00+++
Hour Two	\$14.00+++
Additional Hours	\$9.00+++

House Per Person Pricing

Hour One	\$15.00+++
Hour Two	\$12.00+++
Additional Hours	\$8.00+++

Wine and Beer Open Bar Package

Includes House Red and White Wine, Selection of Imported and Domestic Beers, Soft Drinks, Mineral Waters

Wine and Beer Per Person Pricing

Hour One	\$14.00+++
Hour Two	\$10.00+++
Additional Hours	\$7.00+++

Imported Beer Includes: Heineken, Amstel Light & Sam Adams (Microbrew)

Domestic Beer Includes: Budweiser & Coors Light

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