



Social Celebrations Menu Options



good morning

A LA CARTE Package add on / a la carte pricing

Muffins, Bagles, Croissants | +6 /+10

Steel Cut Oatmeal | +4 /+6 Dried Fruit, Cinnamon, Brown Sugar

Belgian Waffles | +8/+12 Toppings to Include: Banana, Berries, Raspberry Coulis, Nutella, Chocolate Sauce, Whipped Cream

Yogurt Parfait | +5/+8 Apples, Oranges, Bananas, Pears, Dried Fruit

Selection of Cereals | +5/ +8 Total Whole Grain, Total Rasin Bran, Whole and Skim Milk,

Fruit Platter | +10 Seasonal Fresh Fruit and Berry Platter, Vanilla Yogurt Dipping Sauce

Breakfast Sandwiches | +12 Smoked Ham, Egg, and Cheddar on Croissants Turkey Sausage, Egg, and Pepper Jack on Croissants Bacon, Egg, and American Cheese on Toasted English Muffins

Atlantic Smoked Salmon | +14/+16 Assorted Bagels, Whipped Cream Cheese, Sliced Tomatoes, Cucumber, Onion, Capers and Lemon

Avocado Toast | +10/+16 Toasted Bread: Multigrain, Sour Dough, Rye Avocado Smash, Toppings Include: Smoked Salmon, Grilled Sliced Chicken, Bacon Crumbles, Feta, Capers, Tomatoes, Red Onion, Cucumber, Hard Boiled Eggs, Dill, Chives, Basil, Parsley, Radishes, Everything Seasoning

requires us to inform you that consuming raw or undercooked eggs, meats, pourty, seatood, or sheims may increase your risk of toodoorne inness, especially if you nave certain medical continuos. Before placing your ords aleas associate if a person in your party has a food allergy. Menuar de esigned according to associal and market availability. Please be avare that not tail items may be available at the time of your event and are subject to chan a deal subscription of the available at the time of your event and are subject to chan a deal subscription.



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BREAKFAST & BRUNCH PACKAGES

All packages include coffee, decaf, assorted teas, orange and grapefruit juice.

Healthy Start | 47

Egg White Frittata with Spinach, Feta and Tomatoes Chives Turkey Sausage Yogurt Parfait Whole Grain Bread Smashed Avocado with Red Pepper Flakes Fresh Fruit Salad

Seaside Morning | 32

Herb Scrambled Eggs Rustic Red Skin Hash Browns Applewood Bacon, Breakfast Sausage Assortment of Homemade Muffins, Bagels and Croissants Marmalade, Cream Cheese, Butter and Jellies

Bakers Basket | 15

Assortment of Homemade Muffins, Bagels and Croissants Marmalade, Cream Cheese, Butter and Jellies

> Brunch substitutions also available

Ask about selections.

Coastal Brunch Buffet I |55

Select from the Following | 1 egg, 1 pastry, 1 meat, 1 side, 1 salad *includes applewood bacon & breakfast sausage* Coastal Brunch Buffet II | 45 Select from the Following | 1 egg, 1 meat, 1 side, 1 salad *includes applewood bacon & breakfast sausage*

Egg

Scrambled Quiche Lorraine Egg White Frittata Eggs Benedict

Pastry

Assorted Muffins New England french toast Belgian Waffles

Side

Rustic Red Skinned Potatoes Hashbrowns Vegetable Medley Roasted Green Beans Steamed Asparagus Herbed Sherry Vinaigrette Pasta Salad

Meat

Basil-Garlic Chicken Seared Chicken Thyme Lemon Chicken Jus Seared Salmon Mango Salsa Seared Salmon Traditional Broiled Cod Cajun Grilled Shrimp Flank steak with chimichuri +5 Sirloin with red wine jus +5 Butter Poached Lobster +12

Salads

Baby Greens, Fresh Berries, Crumbled Feta, Vinaigrette Baby Spinach Frisee, Pink Grapefruit, Oranges, Avocado, Aged Sherry Vinaigrette Classic Ceasar, Parmesan, Homemade Garlic Croutons

luncheon

BUFFET LUNCHEON OPTIONS

all options include cookie and brownie station & coffee and tea

Coastal Luncheon Buffet I | 45

Select from the Following 2 Proteins, 3 Sides, 1 Salad

includes dinner rolls

Coastal Luncheon Buffet II | 55

includes dinner rolls

Select from the Following 3 Proteins, 4 Sides, 1 Salad

Proteins

Basil-Garlic Chicken Seared Chicken, Thyme Lemon Chicken Jus Seared Salmon, Mango Salsa Seared Salmon, Garlic Herbed Butter Traditional Broiled Cod Cajun Grilled Shrimp Primavera Tortellini

Sides

Wild Rice Oven Roasted Green Beans Jumbo Asparagus, Steamed Market Vegetables Pommes Purée Truffle Parmesan Fingerling Poratoes Roasted Red Bliss Potatoes

Salads

Baby Greens, Fresh Berries, Crumbled Feta, Vinaigrette

Baby Spinach Frisee, Pink Grapefruit, Oranges, Avocado, Aged Sherry Vinaigrette

Barley Salad, Seasonal Greens, Golden Raisin, Aged Sherry Vinaigrette

Classic Ceasar, Parmesan, Homemade Garlic Croutons

Coastal Luncheon Buffet III | 32

select up to three sandwiches Smoked Turkey, Lettuce, Tomato, Avocado, Herb Aioli, Whole Wheat Wrap Marinated Grilled Eggplant, Mozzarella, Basil, Artichokes, Brioche Garlic and Herb-Roasted Sirloin, Horseradish Aioli, Arugula, Sour Dough Egg Salad, Green Leaf Lettuce, Sour Dough Tuna Salad, Vine Ripened Tomato, Romaine, Whole Wheat Wrap Apricot Chicken Salad, Green Leaf Lettuce, Brioche Ham and Swiss, Sour Dough Chips, Pretzles Fruit Platter

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71 S MAIN STREET, COHASSET MA 02025 | 781.383.1704