



Social Celebrations
Menu Options



cocktail hour

Package add on / a la carte pricing

DISPLAYS

Fresh Vegetable Crudité | 10

Hummus, Ranch, and Boursin Cheese Spread Pita Crisps

Imported and Domestic Cheeses | 10

Fresh and Dried Fruits Assortment of Housemade Breads and Crackers

Middle Eastern Mezza | 10

Tabbouleh, Stuffed Grape Leaves, Crisp Vegetables Marinated Olives, Roasted Red Pepper Hummus Tzatziki Toasted Pita Triangles

Bruschetta | 10

Olive Tapenade, Lentil Salad, Caponata, Marinated Cherry Tomatoes and Fresh Mozzarella, Spiced Goat Cheese, Roasted Peppers Agrodolce Roasted Artichoke Hearts, Grilled Tuscan Bread

SPECIALTY DISPLAYS

Antipasto | +7 /+16

Assorted Italian Meats and Cheeses, Artichoke Hearts, Roasted Vegetables Stuffed Cherry Peppers, Fresh Mozzarella, Olives, Grissini,

Charcuterie Table | +12/+21

Pâté Grand-Mère, Country-Style Terrine Chicken Liver Mousse and Duck Rillettes House-Made Pickles, Assorted Mustards and Preserves, Toasted Baguette Drizzled with Extra Virgin Olive Oil

Cohasset Raw Bar* | +18/+27

Display of Fresh Local Oysters, Shrimp, Little Neck Clams, Champagne Mignonette, Cocktail Sauce, Lemon

add snow crab claws | + mkt price fresh lobster tail | + mkt price

Sushi Station* | +7/+16

Assorted Sushi, Nigiri and Maki Soy Sauce, Pickled Ginger and Wasabi Sushi Plates and Chopsticks

Skewer Station | +7/+16

Select Three | Seasonal Vegetable, Chicken, Beef, Shrimp and Pork Belly Served with Sweet Thai Chili, Chimichurri, Romanesco

passed hors d'oeuvre

VEGETARIAN

Caprese Salad Bites, Black Olive Tapenade

Fig + Gorgonzola Flatbreads, Balsamic Drizzle

Spanikopita, Chive Tzatziki

Vegan Caviar, Spicy Aioli, Fried Wontons

Fried Mozzarella, Fennel + Tomato Jam, Basil Pesto

Sun-Dried Tomato, Mozzarella + Basil Tartlets

Tomato Relish, Crostini, Mozzarella + Basil

Vegetable Spring Rolls, Apricot Dipping Sauce

Fig & Goat Cheese Pockets

Watermelon Cups, Mint + Feta

Mushroom Parmesan Scallion Cheese Toasts

Cucumber Cup, Avocado Mousse, Mango Chili Salsa

Sweet Buffalo Tofu Taco

Roasted Golden Beet, Goat Cheese, Pistachio

Fried Mushroom Po Boy, Remoulade, Potato Bun

SEAFOOD

Bacon-Wrapped Sea Scallops*

Coconut Shrimp, Tamarind-Ginger Sauce

Crab-Stuffed Mushroom Caps

Lobster Arancini, Saffron Aioli | +2

Maine Crab Cakes, Cajun Remoulade

Mini Lobster Rolls, Lime Aioli | +4

Pancetta-Wrapped Grilled Shrimp

Tuna Tartare, Rice Puff, Wasabi Aioli*

Lobster Toast, Caviar, Crème Fraiche | +4

Halibut Ceviche Taco, Tropical Salsa | +4

SOUP SIPS

Maine Lobster Bisque, Cognac Cream

New England Clam Chowder

MEAT

Buffalo Chicken Bites, Blue Cheese Dressing

Sesame Chicken Skewers, Sweet Chili

Chicken + Waffles, Jalapeno Maple Syrup

Sweet Buffalo Chicken Taco

Foie Gras PB&J

Petit Croque-Monsieur

Pork Dumplings, Ginger & Lemon Grass Sauce

Confit Pork Belly BLT, tomato aioli, potato strings

Grilled Baby Lamb Pops, Balsamic Reduction* | +2

Mini Steak Frites* | +1

Steak au Poivre Crostini, Roasted Garlic Aioli*

Mini Patty Melt, Cheddar Cheese

Steak Tartare, Garlic Aioli, Parmesan | +4

All Beef Pigs in a Blanket, Beer Mustard

Beef Carpaccio, Truffle Aoili

spring/summer reception

PRIX FIXE

Served with assorted warm rolls and flatbreads with sweet butter.

Dessert course served with organic french roast coffee and selection of black and herbal teas.

Spring/Summer Prix Fixe I | 2 first course, 2 main courses, 2 plated dessert | 75

Spring/Summer Prix Fixe II | 2 first courses, 3 main courses, 2 plated desserts | 80

First Course Selections

Tomato Gazpacho New England Clam Chowder Baby Spinach, Candied Hazelnuts, Feta, Shallot Vinaigrette Heirloom Tomatoes, Fresh Basil, Pickled Onions, Bocconcini, Fresh Basil Vinaigrette Baby Spinach, Strawberry, Goat Cheese Salad, Orange-Raspberry Vinaigrette Classic Caesar

Main Course Selections

Filet Mignon | Hasselback Potato, Roasted Asparagus, Béarnaise Bistro Filet | Sweet Corn Purée, Potato Fondant, Asparagus, Oven Cured Tomatoes, Truffle Jus Herb-Crusted Cod | Potato Purée, Haricots Verts, Wax Beans, Orange Buerre Blanc Grilled Chicken Breast | Asparagus, Truffle Fingerling Potatoes, Herb Pan Jus Stuffed Lobster | Potato Leek Purre, Broccolini, Garlic Thyme Buerre Blanc +market price

Plated Dessert Selections

Bananas Foster Chocolate Budino Coffee Crème Brûlée

spring/summer reception

BUFFET

Served with assorted warm rolls with sweet butter & dessert buffet.

Dessert buffet served with organic french roast coffee and selection of black and herbal teas.

Spring/Summer Buffet I | 60

Roast Tenderloin, Thyme Jus Pan Seared Salmon Wild Grain Rice Boston Bibb Lettuce, Roasted Grape Tomatoes, Romano Cheese, Sherry Vinaigrette Haricots Verts with Toasted Almonds

Spring/Summer Buffet II | 55

Grilled Shrimp with Mango Salsa Mesquite Grilled Flank Steak with Chimichurri Sauce Penne with Tomatoes, Mozzarella and Basil Mixed Baby Green with Champagne Vinaigrette Grilled Vegetables

Spring/Summer Buffet III | 45

Basil Garlic Grilled Chicken, Balsamic Glazed Peaches Sweet Italian Sausage Red Bliss Potato Salad Caesar Salad, Garlic Parmesan Croutons Grilled Vegetables

Little Italy | 60

Classic Caesar, Garlic Croutons, Parmesan
Chicken Parmesan
Eggplant Parmesan
Shrimp & Clam Scampi
Choice of 2: Linguini, Penne, Ravioli
Choice of 2: Marinara, Lemon Caper, Aglio e olio, Fresh Pesto, Cacio e Pepe
Parmesan, Red Pepper Flakes
Garlic Bread

Southern Slider Bar | 47

Mixed Greens Salad, Shaved Vegetables, Balsamic Vinaigrette Fried Chicken Slider, Pickled Cabbage Slaw, Honey Mustard Aioli Bacon Cheeseburger Slider, Shredded Lettuce, Chipotle Aioli, Pickles Tofu Bahn-Mi Baked Macaroni & Cheese Grilled Vegetables Skewers

Dessert Buffets | Select 1 with all buffet options

Sundae Bar Optional Upgrade to Brownie or Blondie Bar Assortment of Ice Cream Flavors Hot Belgian Chocolate, Caramel and Marshmallow Sauces Candy Toppings, Chopped Walnuts, Cherries, Whipped Cream

Mini Pie Bar

Key Lime, Lemon Meringue, Blueberry, Strawberry Rhubarb

Budino Bar

Chocolate, Tiramisu, Pistachio

Italian Desserts

Tiramisu & Cannoli

fall/winter reception

PRIX FIXE

Served with assorted warm rolls and flatbreads with sweet butter.

Dessert course served with organic french roast coffee and selection of black and herbal teas.

Spring/Summer Prix Fixe I | 2 first course, 2 main course, 2 plated dessert | 75

Spring/Summer Prix Fixe II | 2 first courses, 3 main courses, 2 plated desserts | 80

First Course Selections

Lobster Ravioli Butternut Squash and Apple Soup Pumpkin Gnocchi, Sage Brown Butter Sauce, Vin Cotto Baby Arugula, Lemon, EVOO, Goat Cheese Croquettes Classic Caesar

Main Course Selections

Grilled Petit Bistro Filet | Sweet Potato Puree and Caramelized Onion Pavé, Asparagus, Mushrooms, Thyme Demi Glace Red Wine and Thyme Braised Short Ribs | Creamy Parmesan Polenta, Roasted Root Vegetables Horserasdish Gremolata Grilled Garlic-Rosemary Bistro Chicken | Crispy Potato Cake, Haricots Verts, Roasted Baby Carrots, Lemon Jus Roasted Atlantic Salmon | Farro Rissoto, Winter Vegetables, Rosemary Butter Sauce Scallops | Farro Rissoto, Winter Vegetables, Rosemary Butter Sauce

Plated Dessert Selections

Bananas Foster Chocolate Budino Coffee Crème Brûlée

fall/winter reception

BUFFET

Served with assorted warm rolls with sweet butter & dessert buffet. Dessert buffet served with organic french roast coffee and selection of black and herbal teas.

Fall/Winter Buffet I | 70

Herb-Crusted Tenderloin of Beef Grilled Swordfish, Pineapple Chili Salsa Roasted Autumn Vegetable Risotto Roasted Butternut Squash Mixed Greens Salad - Cranberries, Candied Pecans Lemon-Thyme Vinaigrette

Fall/Winter Buffet II | 65

Chicken Milanese with Arugula Oven-Cured Tomatoes and Parmesan Cedar Plank Salmon Roasted Sweet Potatoes Green Beans, Crispy Shallots Kale and Brussels Sprouts Salad, Pecorino, Almonds Dijon-Shallot Vinaigrette

Fall/Winter Buffet III | 75

Red Wine-Thyme-Braised Beef Short Ribs Pan Seared Halibut Garlic and Chive Mashed Potatoes Brussels Sprouts, Applewood Smoked Bacon Hearts of Romaine, Parmesan Croutons Caesar Vinaigrette

Fall/Winter Buffet IV | 55

Herb Roasted Chicken Breast, Roasted Garlic Jus Bavette Steak, Arugula Basil Pesto Fresh Seasonal Vegetables Oven Roasted Red Bliss Potatoes Baby Greens, Red and Gold Beets, Goat Cheese Aged Sherry Vinaigrette

Dessert Buffets | Select 1 with all buffet options

Brownie Sundae Bar

House Made Brownies, Vanilla and Chocolate Ice Cream Chocolate Fudge, Warm Caramel and Marshmallow Sauces Candy Toppings, Chopped Walnuts, Cherries, Whipped Cream

Mason Bar

Strawberry Shortcake, Boston Cream Pie and Chocolate

Sweets Bar

Dessert Table of Miniature Sweets

Pie Bar

Chocolate Cream, Apple Crisp, Pumpkin, Pecan









