



Social Celebrations
Breakfast and Lunch Menu Options



Good Morning

Breakfast

A LA CARTE

Muffins, Bagels, Croissants | +10

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

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

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

Selection of Cereals | +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 | +16
Assorted Bagels, Whipped Cream Cheese, Sliced Tomatoes, Cucumber, Onion, Capers and Lemon

Avocado Toast | +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



Brunch

BREAKFAST & BRUNCH PACKAGES

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

Healthy Start | 47

Egg White Frittata with Spinach, Feta, Tomatoes and 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 | 45

Select from the Following | 1 egg, 1 meat, 1 side, 1 salad
includes applewood bacon & breakfast sausage

Coastal Brunch Buffet II | 55

Select from the Following | 1 egg, 1 pastry, 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 Caesar | Parmesan, Homemade Garlic Croutons



Afternoon

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

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

includes dinner rolls

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 Potatoes

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 Caesar, 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, Pretzels

Fruit Platter

Menu Enhancements

LIGHT BITES

option to pass or station

Select 4 | 25pp
Additional | +5

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
Vegetable Spring Rolls, Apricot Dipping Sauce
Watermelon Cups, Mint + Feta
Cucumber Cup, Avocado Mousse, Mango Chili Salsa
Mini Sweet Buffalo Tofu Taco
Roasted Golden Beet, Goat Cheese, Pistachio

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*
New England Clam Chowder Soup Sips

MEAT

Buffalo Chicken Bites, Blue Cheese Dressing
Sesame Chicken Skewers, Sweet Chili
Chicken + Waffles, Jalapeno Maple Syrup
Sweet Buffalo Chicken Tacos
Petit Croque-Monsieur
Pork Dumplings, Ginger & Lemon Grass Sauce
Confit Pork Belly BLT, Tomato Aioli, Potato Strings
Grilled Baby Lamb Pops, Balsamic Reduction* | +2
Steak au Poivre Crostini, Roasted Garlic Aioli*
All Beef Pigs in a Blanket, Beer Mustard
Beef Carpaccio, Truffle Aioli

Menu Enhancements

STATIONARY DISPLAYS

a la carte pricing

DISPLAYS

Fresh Vegetable Crudité | 10

Hummus & Ranch

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 | +17

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

Charcuterie Table | +22

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* | +28

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* | +17

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



Drink menu

MIMOSA BAR
Sparkling wine, juices & assorted berries

BLOODY MARY BAR
 Tito's vodka, house made bloody mary mix, olives, celery & bacon

WINE
 Chardonnay, Sauvignon Blanc, Pinot Grigio

On the Bar

Bar

All bars are also available priced based on guest consumption with a \$250 bar set up fee

MIMOSA AND JUICE BAR | 25

Saint Hilaire, Blanquette de Limoux, France
Orange, Grapefruit and Cranberry Juice with Assorted Berries

BLOODY MARY BAR | 33

(add Shrimp & Bacon +2 per person)

Tito's Vodka, House Made Bloody Mary (mild), Spicy Seasoned
Tomato Juice with Fresh Horseradish, Pickle Juice, Tabasco,
Worcestershire, and A-1 Sauce

*Garnishes: Lemon and Lime Wedges, Celery Stalks, Carrot Sticks,
Cucumber Spears, Pepperoncini, Cheese Cubes, Olives, Crispy Bacon,
and Shrimp*

MIMOSA AND WHITE WINE BAR | 36

Saint Hilaire, Blanquette de Limoux, France
Canyon Road Chardonnay, Sauvignon Blanc, Pinot Grigio
Orange, Grapefruit and Cranberry Juice with Assorted Berries

MIMOSA AND BLOODY MARY BAR | 34

(add Shrimp & Bacon +2 per person)

Saint Hilaire, Blanquette de Limoux, France
Orange, Grapefruit and Cranberry Juice with Assorted Berries

BUILD YOUR OWN BLOODY MARY BAR | 34

Tito's Vodka, House Made Bloody Mary (mild), Spicy Seasoned
Tomato Juice, Fresh Horseradish, Pickle Juice, Tabasco,
Worcestershire, and A-1 Sauce

*Garnishes: Lemon and Lime Wedges, Celery Stalks, Carrot Sticks,
Cucumber Spears, Pepperoncini, Cheese Cubes, Olives, Crispy Bacon,
and Shrimp*

HOT COCOA BAR | 10

House-made Hot Chocolate, House-made Whipped Cream
*Toppings Include: Peppermint Sticks, Marshmallows, Cinnamon,
Chocolate Shavings, Sprinkles, Caramel Sauce, Hot Fudge*

COFFEE BAR | 12

Hot & Iced Coffee, Hot & Iced Decaf Coffee, Hot Tea
Assorted Flavored Syrups
Half & Half, Milk, Sugar, Cinnamon
*Assorted nondairy alternatives available upon request
Alcoholic upgrades available upon request*

In respect of the Commonwealth Of Massachusetts please note:

-All alcoholic beverage service will stop 30 minutes before the end of the contracted time of the bar, with soft beverages served till the end of the contracted time of the bar. No last call will be announced.

-No more than two alcoholic beverages can be served at the same time. No shots allowed. Underage alcoholic beverages service is prohibited and highly enforced.

