



# Social Celebrations

*Breakfast and Lunch Menu Options*



Good Morning

# Brunch | priced per person

*All of our offerings include coffee, decaf, assorted teas, orange, cranberry 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 with Marmalade, Cream Cheese, Butter and Jellies

## Bakers Basket | 15

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

Please inquire with our Events Team about customizations, substitutions, and any allergies.

## 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 Jus
- Seared Salmon | Mango Salsa Seared Salmon, Butter
- 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

# Brunch Enhancements

## A LA CARTE OFFERINGS - PRICED PER PERSON

*Pairs well with Brunch packages from page 2:*

### 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





Afternoon

# Luncheon Buffets | priced per person

*all options include cookies, brownies, & a coffee and tea station*

## Coastal Luncheon Buffet III | 32

*Select up to three sandwiches to be served with chips, pretzels and a fruit platter*

- **Smoked Turkey** | Lettuce, Tomato, Avocado and Herb Aioli on a Whole Wheat Wrap
- **Marinated Grilled Eggplant** | Mozzarella, Basil and Artichokes on Brioche
- **Garlic and Herb-Roasted Sirloin** | Horseradish Aioli and Arugula on Sourdough
- **Egg Salad** | Green Leaf Lettuce on Sourdough
- **Tuna Salad** | Vine Ripened Tomato and Romaine on a Whole Wheat Wrap
- **Apricot Chicken Salad** | Green Leaf Lettuce on Brioche
- **Ham and Swiss** | Sourdough

## Coastal Luncheon Buffet I | 45

*Please select from the following\* 2 Proteins, 3 Sides, 1 Salad includes dinner rolls*

## Coastal Luncheon Buffet II | 55

*Please select from the following\* 3 Proteins, 4 Sides, 1 Salad includes dinner rolls*

\*Please refer to our options to the right

## Proteins

- Basil-Garlic Chicken
- Seared Chicken, lemon thyme 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, vVinaigrette
- **Baby Spinach Frisée** | Pink Grapefruit, Oranges, Avocado, Aged Sherry Vinaigrette
- **Barley Salad** | Seasonal Greens, Golden Raisin, Aged Sherry Vinaigrette
- **Classic Ceasar** | Parmesan, Homemade Garlic Croutons

Massachusetts Law requires us to inform you that consuming raw or undercooked eggs, meats, poultry, seafood, or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your sales associate if a person in your party has a food allergy. Menus are designed according to seasonal and market availability. Please be aware that not all items may be available at the time of your event and are subject to change.

# Menu Enhancements - Light Bites

*option to pass or station*

Select 4 hors d'oeuvres | 25 per person  
Additional | +5 per person

## 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 | Jalapeño 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 offerings - priced per person*

## 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, juice & assorted liqueurs

**BLOODY MARY BAR**  
Three vodkas, house made bloody mary mix, olives, celery & lemon

**WINE**  
Chardonnay, Sauvignon Blanc, Pinot Grigio

# Bar | priced per person

*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 +2pp)**

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 +2pp)**

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.

