



Social Celebrations

Dinner Menu Options



Dinner

Passed Hors d'oeuvres

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

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

Spring / Summer Reception

priced per person

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 courses, 2 main courses, 2 plated desserts | 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 | Garlic Parmesan Croutons

Main Course Selections

- Filet Mignon | Hasselback Potato, Roasted Asparagus, Béarnaise (+5)
- Bistro Filet | Sweet Corn Purée, Potato Fondant, Asparagus, Oven Cured Tomatoes, Truffle Jus
- Herb-Crusted Cod | Potato Purée, Haricots Verts, Orange Buerre Blanc
- Grilled Chicken Breast | Asparagus, Truffle Fingerling Potatoes, Herb Pan Jus
- Stuffed Lobster | Potato Leek Purée, Broccolini, Garlic Thyme Buerre Blanc (+MP)

Plated Dessert Selections

- Bananas Foster
- Chocolate Budino
- Coffee Crème Brûlée

Spring / Summer Reception

priced per person

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 | Toasted Almonds

Spring/Summer Buffet II | 55

- Grilled Shrimp | Mango Salsa
- Mesquite Grilled Flank Steak | Chimichurri Sauce Penne with Tomatoes, Mozzarella and Basil
- Mixed Baby Green | 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, Rigatoni, Ravioli
- *Choice of 2:* Marinara, Lemon Caper, Aglio e olio, Fresh Pesto, Cacio e Pepe, Parmesan, Red Pepper Flakes
- Garlic Bread

Southern Sliders | 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
- Sauces: Hot Belgian Chocolate, Caramel and Marshmallow
- Toppings: Assorted Candy, 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

priced per person

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.

Fall/Winter Prix Fixe I | 2 first courses, 2 main courses, 2 plated desserts | 75

Fall/Winter 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 | Garlic Parmesan Croutons

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 Horseradish Gremolata
- Grilled Garlic-Rosemary Bistro Chicken | Crispy Potato Cake, Haricots Verts, Roasted Baby Carrots, Lemon Jus
- Roasted Atlantic Salmon | Farro Risotto, Winter Vegetables, Rosemary Butter Sauce
- Scallops | Farro Risotto, Winter Vegetables, Rosemary Butter Sauce (+MP)

Plated Dessert Selections

- Bananas Foster
- Chocolate Budino
- Coffee Crème Brûlée

Fall/Winter Reception

priced per person

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 | Arugula
- Oven-Cured Tomatoes | 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 Dressing

Fall/Winter Buffet IV | 55

- Basil Garlic Grilled Chicken | Balsamic Vinaigrette
- Bavette Steak | Arugula Basil Pesto
- Roasted Potatoes
- Grilled Vegetables
- Caesar Salad | Garlic Parmesan Croutons

Dessert Buffets | *Select 1 with all buffet options*

Brownie Sundae Bar

- House Made Brownies
- Vanilla and Chocolate Ice Cream
- Sauces: Chocolate Fudge, Warm Caramel and Marshmallow
- Toppings: Assorted Candy, 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

Bar | priced per person

BEER & WINE

3 hour reception +30 |
4 hour reception +35

Beers

Budweiser, Bud Light, Coors Light, Sam Adams, Sam Adams Seasonal, Michelob Ultra, Corona, Harpoon IPA, Guinness, Assorted Seltzers

Non-Alcoholic Beers

Sam Adams Just the Haze, Heinekin 0.0

Wines

Saint Hillaire, Brut Champagne, Sparkling, *France*, Canyon Road Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon

CLASSIC BAR

3 hour reception +36 |
4 hour reception +43

Spirits

Smirnoff Vodka, New Amsterdam Gin, Evan Williams Bourbon, Bacardi, Lunazul Blanco Tequila, Johnnie Walker Red Scotch Whiskey

Beers

Budweiser, Bud Light, Coors Light, Sam Adams, Sam Adams Seasonal, Michelob Ultra, Corona, Harpoon IPA, Guinness, Assorted Seltzers

Non-Alcoholic Beers

Sam Adams Just the Haze, Heinekin 0.0

Wines

Saint Hillaire Blanquette de Limoux, Sparkling, *France*, Canyon Road Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon

PREMIUM BAR

3 hour reception +42 |
4 hour reception +51

Spirits

Tito's Vodka, Tanqueray Gin, Bacardi Silver Rum, Captain Morgan Spiced Rum, Four Roses Bourbon, Malibu Coconut Rum, Jack Daniel's Whiskey, José Cuervo Silver Tequila, Dewars White Label Scotch Whiskey, Baileys Irish Cream, Kahlúa Liqueur

Beers

Budweiser, Bud Light, Coors Light, Sam Adams, Sam Adams Seasonal, Michelob Ultra, Corona, Harpoon IPA, Guinness, Assorted Seltzers

Non-Alcoholic Beers

Sam Adams Just the Haze, Heinekin 0.0

Wines

La Marca Prosecco, *Italy*, Canyon Road Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot

LUXURY BAR

3 hour reception +48 |
4 hour reception +59

Spirits

Grey Goose Vodka, Appleton Estate 8 Year Old Reserve, Hendrick's Gin, Bacardi Silver Rum, Myers's Dark Rum, Patrón Silver Tequila, Jameson Irish Whiskey, Knob Creek Bourbon Whiskey, Maker's Mark Bourbon Whiskey, Johnnie Walker Black Label Scotch Whiskey, Baileys Irish Cream, Kahlúa Liqueur

Beers

Budweiser, Bud Light, Coors Light, Sam Adams, Sam Adams Seasonal, Michelob Ultra, Corona, Harpoon IPA, Guinness, Assorted Seltzers

Non-Alcoholic Beers

Sam Adams Just the Haze, Heinekin 0.0

Wines

La Marca Prosecco, *Italy*, Casalini, Pinot Grigio, *Italy*, Wither Hills, Sauvignon Blanc, *New Zealand*, Louis Latour, Chardonnay, *Ardeche, France*, Cono Sur, Pinot Noir, *Chile*, Smoking Loon, Merlot, *California*, Avalon, Cabernet Sauvignon, *Napa Valley, California*

Specialty wines and liquors available upon request.

Please speak with your event coordinator regarding specialty cocktail pricing!

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.

Bar Enhancements

Champagne Towers

- Mini Champagne Tower | 75 (serves 12 guests)
- Standard Champagne Tower | 150 (serves 20 guests)
- Grande Champagne Tower | 200 (serves 25 guests)



Champagne Toasts

- Saint Hilaire | 4.5pp
- La Marca Prosecco | 6.5pp
- Gosset Grand Reserve | 12pp

Ask your Event Producer for pricing on our champagne walls!



Espresso Martini Towers

- Mini Espresso Martini Tower | 150 (serves 12 guests)
- Standard Espresso Martini Tower | 250 (serves 20 guests)
- Grande Espresso Martini Tower | 300 (serves 25 guests)



Specialty Bars – Pricing May Vary

Ask your Event Producer about adding a custom specialty bar to your event!
Options include: Martini Bar, Whiskey Bar, Hot Cocoa Bar and more.



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Tablesides Wine Service | White

SPARKLING

Abbaye de Saint Hilaire | 45
Blanquette de Limoux, France

Le Grand Courtage | 48
Brut Rose, France

La Marca | 60
Prosecco, Italy

Gosset Grande Reserve | 80
Champagne, France

Louis Bouillot | 85
Brut Prestige, France

Veuve Clicquot Ponsardin | 155
Brut, France

Veuve Clicquot Ponsardin | 165
Brut Rosé, France

Dom Perignon | 299
Champagne, France

PINOT GRIGIO

Canyon Road | 40
California

Casalini | 35
delle Venezie, Italy

Riff | 38
Alto Adige, Italy

Scarpetta | 44
Italy

SAUVIGNON BLANC

Canyon Road | 40
California

Mason Cellars | 44
Napa Valley, California

Wither Hills | 48
Marlborough, New Zealand

Biscaye Baie | 50
Côtes de Gascogne, France

La Carenne | 60
Sancerre, France

Mulderbosch | 60
Stellenbosch, South Africa

Pascal Jolivet | 90
Sancerre, France

CHARDONNAY

Canyon Road | 40
California

Napa Cellars | 48
Napa Valley, California

Justin Girardin Bourgogne | 52
France

Kendall Jackson | 55
Vinters Reserve, California

Louis Latour Bourgogne | 60
France

La Crema | 65
Sonoma Coast, California

Far Niente | 150
Napa Valley, California

ROSÉ

Love Noir | 35
California

Château Miraval | 49
Côtes-de-Provence, France

Figuiere Magali | 55
Côtes-de-Provence, France

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Tableside Wine Service | Red

CABERNET SAUVIGNON

Canyon Road | 40
California

Annabella | 48
Napa Valley, California

Folie a Deux | 56
Columbia Valley, Washington

Iron and Sand | 64
Paso Robles, California

Justin | 80
Paso Robles, California

Trinchero Mario's | 110
Napa Valley, California

Faust | 140
Napa Valley, California

Austin Hope | 150
Paso Robles, California

Caymus | 195
Napa Valley, California

PINOT NOIR

Canyon Road | 40
California

Banshee | 48
Sonoma, California

Planet Oregon | 64
Willamette Valley, Oregon

Adelsheim | 75
Willamette Valley, Oregon

The Calling | 75
Dutton Ranch

Bravium Signal Ridge | 80
Mendocino Ridge, California

Penner Ash | 90
Willamette Valley, Oregon

Flowers | 125
Sonoma Coast, California

Aubert | 160
Sonoma Coast, California

MERLOT

Canyon Road | 40
California

Smoking Loon | 38
Sonoma Valley, California

Château Coutet | 90
Saint-Émilion Grand Cru, France

Château Deyrim Valentin | 90
Margaux, France

ZINFANDEL

Edmeades | 55
Mendocino, California

Klinker Brick "Old Vine" | 60

RED BLENDS

Luigi Bosca "Finca La Linda" | 60
Mendoza, Argentina

RHÔNE BLENDS

McWilliam's Wines | 45
Shiraz, Australia

Qupe | 48
Syrah, California

Château La Nerthe | 52
Châteauneuf-du-Pape, France

Domaine du Vieux Télégraphe | 77
Châteauneuf-du-Pape, France

ITALIAN WINES

Masi Campofiorin | 38
Veneto, Italy

Damilano | 54
Barbera d'Asti, Italy

Marchese Antinori | 69
Pèppoli Chianti Classico, Italy

Ascheri Barolo | 75
Cantine Giacamo, Italy

Castello Banfi | 145
Brunello di Montalcino, Italy

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