



# BANQUET A LA CART MENU

*All items served in increments of 50*

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## PASSED APPETIZERS

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### BEEF

- Thai beef satay, peanut sauce \$145
- Tender beef, toasted crostini, horseradish cream \$145
- Big mac or Philly cheese steak sliders \$145
- Petite beef cubes, cherry tomato, red onion and bell pepper brochette \$175
- Skewered Swedish or bbq meatballs \$130
- Petite sliced, rare roast beef pinwheel wraps \$135
- Grilled steak nachos \$145
- Beef or pork potstickers \$145
- Braised short rib, potato pancake, celery root puree, roasted cipollini \$175
- Beef Wellington \$195

### SEAFOOD

- Smoked salmon, whipped herbed cream cheese, capers, red onion, pumpernickel bread \$150
- Peppered ahi tuna served on wakame salad, English cucumber, wasabi crème fraiche \$175
- Baked old bay crab dip pinwheels \$165
- Fried haddock bites, tartar sauce \$145
- Marinated, grilled shrimp \$195
- Smoked salmon, boursin cheese, fresh dill served on English cucumber \$150
- Warm Maine lobster newberg served on grilled crostini \$180
- Teriyaki tuna, pineapple salsa, corn chips \$175
- Scallops wrapped with bacon: maple or Thai chili glaze \$200
- Mini crab cakes, garlic aoli \$165
- Petite Maine lobster roll \$205



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## PASSED APPETIZERS

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### VEGETARIAN

- Grilled cheese, tomato soup shot \$150
- Wild mushroom arancini, chevre cream \$165
- Tomato, basil and mozzarella bruschetta \$155
- Cheddar cheese croquettes \$155
- Grilled peaches, blue cheese and honey on grilled crostini \$160
- Vegetarian spring roll w/sweet Thai chili sauce \$160
- Stuffed mushroom florentine \$155
- Deviled eggs \$145

### CHICKEN

- Honey laced fried chicken bite, waffle, Maine maple syrup \$160
- Sesame chicken skewer \$145
- Chicken sate, ginger-plum sauce or spicy peanut sauce \$155
- Chicken tender bites, honey mustard \$135
- Petite chicken cordon bleu, supreme sauce \$165
- Mini chicken parmesan \$145
- Chicken wrapped in bacon, sweet mustard drizzle \$145

### MISCELLANEOUS

- Sausage, cream cheese & jalapeno stuffed mushroom \$150
- Melon wrapped with prosciutto \$160
- Flatbread pizza: meat lovers, vegetarian, greek or custom \$145
- Franks wrapped in blanks, yellow mustard \$145
- Texas twinkie \$180



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## CULINARY ARTISAN FOOD DISPLAYS

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### **FRUIT DISPLAY**

Sliced seasonal fruits, ripe berries and yogurt dip \$150

### **VEGETABLES AND DIP**

Colorful, farm fresh sliced vegetables and house crafted dips \$140

### **CHEESE BOARD**

Local artisan firm, hard, soft cheeses, fig jam grilled crostini and crackers \$240

### **TUSCAN ANTIPASTO**

Thinly sliced cured meats, cheeses, grilled farm fresh vegetables, fig jam, roasted garlic bulbs, herb olive oil, balsamic reduction  
grilled crostini and crackers \$260

### **CHAR SIU PLATTER**

Marinated roast pork, asian spicy mustard, ginger-soy sauce, daikon sprouts, pickled ginger and toasted black and white sesame seeds \$210

### **WARM SPINACH, WATER CHESTNUTS AND ARTICHOKE DIP**

Served from a sour bread bowl \$150

### **SMOKED FISH**

Mussels, scallops & salmon, capers, chopped red onion, whipped creamed cheese, lemon wedges, chopped egg & pumpernickel squares \$315

### **SLICED TENDERLOIN:**

Cooked medium rare, served cool, horseradish aioli, bibb lettuce, sliced tomatoes, chopped red onion & ciabatta & soft rolls \$335

### **MAINE LOBSTER SALAD:**

Warm buttered rolls and bibb lettuce chiffonade \$ Market priced

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## OCEAN DIRECT RAW BAR

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### **OYSTERS, MAINE LOBSTER, LITTLE NECK CLAMS AND/OR CRAB CLAWS**

Locally sourced, accompanied appropriately with raspberry minette, horseradish, lemons or cocktail sauce

Priced per piece: *Market priced*

**Service charge and tax:** 14% gratuity, 8% administrative charge and 8% tax is added to all food and beverage charges.