

Inspired Menus



Cocktail Hour

Choice of Four Passed Canapes:

COLD:

CHICKEN & ROASTED PEPPER SALAD

cilantro lime dressing & micro greens

MODERN TOMATO CAPRESE

Kalamata olive, pistachio basil gremolata

MAINE SHRIMP

lemon chive aioli & roasted corn

SPICED SEARED SIRLOIN

candied onion jam & horseradish cream

HOT:

COCONUT CRUSTED CHICKEN

sweet thai chili sauce

PORTOBELLO POLPETTE LOLLIPOPS

beef & arugula meatball stuffed with braised portobello
& parmesan cheese

SPINACH & ARTICHOKE TART

creamy parmesan wonton shell

SPICY SHRIMP SPRING ROLL

sweet chili & cilantro dipping sauce

Choice of One Table Display

GRILLED & FARM FRESH VEGETABLE DISPLAY

classic ranch & traditional hummus dips

LOCAL CRAFTED CHEESEBOARD

fresh & dried fruits, baguettes & crackers

TAPAS STATION

grilled flatbreads, celery & carrots
cured tomatoes & olives
farmers cheese with fresh herbs
spinach & artichoke



Dinner Service

FIRST COURSE

Choice of One

SWEET CORN & CRAB BISQUE

ROASTED WESTPORT VALLEY BUTTERNUT SQUASH BISQUE

ORGANIC GREENS & MIXED SEASONAL VEGETABLES

ENDIVE, KALE & TREVISIO SALAD

GOLDEN BEET CARPACCIO

ENTRÉE COURSE

Choice of Two

OR

Duo Plate

SESAME CRUSTED SALMON FILET

lemongrass & ginger jus

ROASTED BREAST OF CHICKEN & PAN SEARED SALMON

OR

CIDER MARINATED STATLER CHICKEN

roasted apple jus

SEARED SIRLOIN & GRILLED SHRIMP

GEORGE'S BANK COD

flat leaf parsley & lemon butter

CHEF'S CHOICE OF SEASONAL ACCOMPANIMENTS

Vegetarian/Vegan options available upon request

SEARED SIRLOIN

red wine jus

FINAL COURSE

WEDDING CAKE SERVICE ON PAINTED PLATE

COFFEE, TEA & DECAFFEINATED

A 15% service charge, a 10% taxable administrative charge, and 7% sales tax will be added to food and beverage charges. The service charge is distributed to banquet employees. No other fees or charges (including admin charge) are tips, gratuities, or services charges for employees.



Optional Enhancements

Cocktail Hour Enhancements:

TRAY PASSED CANAPES

CALIFORNIA ROLLS

MAINE LOBSTER SALAD

SPICED CRAB SALAD

PETITE BEEF BOURGUINONNE

CHARRED LAMB LOLLIPOPS

GRILLED SHRIMP & BACON

\$5 PER PIECE

TABLE DISPLAYS

CHARCUTERIE BOARD

MAKI AND NIGIRI SUSHI DISPLAY

NEW ENGLAND RAW BAR

BAKED BRIE

\$20 PER PIECE

Dinner Enhancements:

INTERMEZZO COURSE

\$5 PER PERSON

MAINE LOBSTER BISQUE

\$5 PER PERSON

CHILLED POACHED MAINE LOBSTER SALAD

\$10 PER PERSON

GRILLED FILET MIGNON

\$10 PER PERSON

GRILLED LAMB

\$20 PER PERSON

Bar Enhancements:

SIGNATURE COCKTAIL \$10 PER PERSON

TRAY PASSED SPARKLING WINE \$8 PER PERSON



Beverage Service

PREFERRED BRANDS:

FIRST HOUR INCLUDED IN PACKAGE

SECOND HOUR \$14 PER PERSON

EACH ADDITIONAL HOUR \$10 PER PERSON

DELUXE BRANDS:

FIRST HOUR \$20 PER PERSON

SECOND HOUR \$16 PER PERSON

EACH ADDITIONAL HOUR \$11 PER PERSON

ELITE BRANDS:

FIRST HOUR \$22 PER PERSON

SECOND HOUR \$18 PER PERSON

EACH ADDITIONAL HOUR \$12 PER PERSON

\$150.00 BARTENDER FEES

(1) PER 100 GUESTS

Package Includes (1) bartender fee