



Dunegrass Golf Club

Wedding Menus



Grand Cyprus Ballroom

Starting at \$4,000

All Packages Include:

Set- Up & Breakdown

Standard Ballroom Tables & Chairs

White or Ivory Linens

Colored Napkins

Flatware, Glassware & China

Champagne Toast

Cake Cutting, Plating & Serving

Private Outdoor Deck, Patio & Lawn

Golf Cart for Photos

Foursome of Golf w/ Cart

Bridal Room with Champagne for the Couple

Day- Of Coordinator

Private Menu Tasting & Vendor Event

Event rental fee varies based on day of the week and season

Plus \$2,500 Staffing Fee, 8% Sales Tax & 20% Service Charge

Ceremony

not required

\$1,500

Included:

Set-Up & Breakdown

Folding White Chairs

Rehearsal the Day Before



Wild Dunes Package

\$85 per person

Reception Display

Please select one

Imported Cheese and Fresh Fruit Display

Including Brie, Manchego, Gouda, Gorgonzola, and Fontina Cheeses with Green & Red Grapes, Strawberries, Assorted Specialty Crackers, and Pepperoni.

Crudités Display

Fresh Seasonal Raw Vegetables including Carrots, Cherry Tomatoes, Celery Sticks, Broccoli, Cucumbers, and Peppers Served with a Spinach Dip.

Plated Dinner

Salad

Served with fresh rolls and butter

Mixed Greens Salad with seasonal fruit (apples, pears, or blueberries), Gorgonzola cheese, and Balsamic or Raspberry Vinaigrette dressing

Plated Entrée

Guest choice & Dual Plate Only

Please select two

Caprese Chicken

With fresh mozzarella, tomato, and basil

Filet Mignon

with a warm cabernet reduction sauce

Roasted Filet of Salmon

with fresh mango salsa or creamy dill sauce

Traditional Maine Baked Haddock

Tender and flaky Maine haddock with a buttery cracker crust

Roasted Vegetable & Quinoa Stuffed Pepper

With Asparagus and Shiitake Mushroom Plant-Based Beyond Sausage, Caramelized Onion Ragout, Lemon Dijon Reduction

Entrées served with a choice of vegetable and starch, please select one of each

Vegetable

Roasted Green Beans with crispy shallots

Grilled Vegetable Medley

Roasted Asparagus

Starch

Mashed Potato

Roasted Rosemary Fingerling Potatoes

Seasoned Rice Pilaf

Fairways Package

\$105 per person

Reception Display

Imported Cheese and Fresh Fruit Display

Including Brie, Manchego, Gouda, Gorgonzola, and Fontina Cheeses with Green & Red Grapes, Strawberries, Assorted Specialty Crackers, and Pepperoni.

Crudités Display

Fresh Seasonal Raw Vegetables including Carrots, Cherry Tomatoes, Celery Sticks, Broccoli, Cucumbers, and Peppers Served with a Spinach Dip.

Hors d'oeuvres

Please select 5

Sirloin with gorgonzola cheese wrapped in bacon

Assorted Mini Quiche

Maple Black Pepper Scallops wrapped in Bacon

Chicken Satay Skewers with sweet peanut glaze

Mini Maine Lobster Rolls

Crispy Potato Pancakes with fresh Maine Lobster and sweet onion vinaigrette

Cocktail Shrimp with zesty homemade cocktail sauce

Beef Satay Skewers

Crispy Egg Rolls with sweet plum sauce

Warm Pear and Brie Beggar's Purses

Plated Dinner

Salad

Please select one

Served with fresh rolls and butter

Mixed Greens Salad with seasonal fruit (apples, pears or blueberries), Gorgonzola cheese, and Balsamic or Raspberry Vinaigrette dressing

Classic Caesar Salad with homemade croutons and shaved Parmesan

Plated Entrée

Guest choice & Dual Plate Only

Imperial Chicken

Boneless and breaded with parmesan and Romano cheeses

Chicken Saltimbocca

Boneless breasts breaded and rolled with mozzarella and prosciutto

Filet Mignon

with a cabernet reduction sauce

Braised Beef Short Ribs

With blueberry balsamic glaze

Haddock Au Gratin

Fresh baked local haddock in a delicate cream sauce with cheddar cheese

Roasted Filet of Salmon

with fresh mango salsa or creamy dill sauce

Butternut Squash Ravioli with a Sage Brown Butter Sauce

Roasted Vegetable & Quinoa Stuffed Pepper

Asparagus and Shiitake Mushroom Plant-Based Beyond Sausage, Caramelized Onion Ragout, Lemon Dijon Reduction

Entrées served with a choice of vegetable and starch, please select one of each

Vegetable

Roasted Green Beans with crispy shallots

Grilled Vegetable Medley

Roasted Asparagus

Starch

Garlic Mashed Potato

Roasted Rosemary Fingerling Potatoes

Seasoned Rice Pilaf

Grand Cyprus Package

\$115 per person

Reception Display

Hummus

Pureed chickpeas, Tahini, olive oil, cumin, parsley and garlic.

Crudités Display

Fresh Seasonal Raw Vegetables, to include Carrots, Cherry Tomatoes, Celery Sticks, Broccoli, Cucumbers, and Peppers Served with a Spinach Dip.

Cheese and Charcuterie

Including Brie, Manchego, Gouda, Gorgonzola and Fontina cheeses, with green & red grapes and strawberries, assorted cured meats, fig jam, nuts, olives, mustard, crostini, breadsticks, and assorted specialty crackers

Hors d'oeuvres

Please select 5

Sirloin with gorgonzola cheese wrapped in bacon

Assorted Mini Quiche

Maple Black Pepper Scallops wrapped in Bacon

Chicken Satay Skewers with sweet peanut glaze

Mini Maine Lobster Rolls

Crispy Potato Pancakes with fresh Maine Lobster and sweet onion vinaigrette

Cocktail Shrimp with zesty homemade cocktail sauce

Beef Satay Skewers

Crispy Egg Rolls with sweet plum sauce

Warm Pear and Brie Beggar's Purses

Salad

Please select one

Served with fresh rolls and butter

Mixed Greens Salad with seasonal fruit (apples, pears or blueberries), Gorgonzola cheese, and Balsamic or Raspberry Vinaigrette dressing

Spinach Salad with fresh Mozzarella and tomato

Plated Entrée

Guest choice & Dual Plate Only

Chicken Saltimbocca

Stuffed boneless breast with mozzarella and prosciutto

8 oz Filet Mignon

topped with lobster étouffée

Roasted Chilean Sea Bass

with a red pepper béarnaise sauce

Shrimp Scampi

Succulent shrimp in a zesty scampi sauce, served over linguini

Roasted Vegetable & Quinoa Stuffed Pepper

Asparagus and Shiitake Mushroom Plant-Based Beyond Sausage, Caramelized Onion Ragout, Lemon Dijon Reduction

Entrées served with a choice of vegetable and starch, please select one of each

Vegetable

Roasted Green Beans with crispy shallots

Grilled Vegetable Medley

Roasted Asparagus

Starch

Mashed Potato

Potato Terrine

Fingerling Potatoes Sautéed in Garlic

Rice Pilaf

Silver Cocktail Reception

\$60 per person

Cocktail Party Menu with Food Stations

Crudités Display

To include carrots, zucchini, cherry tomatoes, celery sticks, broccoli, cauliflower, cucumber, peppers, and served with a spinach dip

Imported Cheese and Fresh Fruit Display

Including Brie, Manchego, Gouda, Gorgonzola, and Fontina cheeses, with green & red grapes and strawberries, and assorted specialty crackers and pepperoni

Passed Hors d'œuvres (3hours) (Select 15) (Gluten Free= GF, Dairy Free=DF)

- Fried Macaroni & Cheese Bites
- Pork & Vegetable Pot Stickers with a Ginger Soy Dipping Sauce
- Roasted Salmon on Toasted Crostini with Avocado and Pear
- Mini Truffled Cheeseburgers with Chived Cream Cheese
- Mini Maine Lobster Rolls
- Citrus-Soy Duck Tacos with Crunchy Apple Slaw
- Sweet & Spicy Brown Sugar Bacon Wrapped Dates stuffed with Goat Cheese or Gorgonzola
- Mini Blackened Haddock Fish Tacos with Jalapeno Slaw & Baha Sauce
- Coconut Shrimp with a Maine Blueberry Sweet & Sour Sauce
- Mini Reuben Sandwiches on Pretzel Rolls
- Bacon Wrapped Sirloin & Gorgonzola skewers (GF) with Hot Honey Drizzle
- Mini Sweet Ham & Swiss Sliders on Hawaiian Rolls
- Mini Honey Ham Biscuit Sliders
- Mini Cranberry, Asiago, Turkey Sliders on Pretzel Rolls
- Crispy Potato Pancakes with Sour Cream and Apple Chutney
- Pork Kushiyaki with Plum Hoisin Sauce
- Shrimp and Chorizo Batons with Garlic Brandy Butter (GF)
- Pork Egg Rolls with Sweet and Sour Drizzle
- Korean Barbeque Beef Skewers
- Butternut Squash Soup Shooters (GF)
- Lobster Bisque Shooters
- Chilled Watermelon Gazpacho Soup Shooters (GF)(VEGAN)
- Apple, Honey, and Goat Cheese Crostini (GF)
- Poached Pear and Brie Pastry Purses
- Buffalo Chicken Eggrolls with a Ranch or Blue Cheese Drizzle
- Maine Lobster Salad with Vidalia Onion Vinaigrette in a Mini Martini Glass (GF)
- Chicken Dijon Puffs
- Pulled Pork & Plantain Cones
- Seared Tuna on a Rice Cracker with a Wasabi Dressing (GF)
- Chicken Satay Skewers with a Peanut Glaze

- Beef Teriyaki Skewers
- Veggie Sushi with Soy and Wasabi Dot (VEGAN)(GF)
- Sea Scallops wrapped in Bacon with a Black Pepper Maple Glaze (GF)(DF)
- Lobster & Cheddar Biscuit with Crème Fraiche
- Shrimp Cocktail with a Spicy Homemade Bloody Mary Sauce (GF)(DF)
- Pesto Tortellini Skewers
- Mini Pulled Pork Sandwiches with Spicy Kimchi Slaw
- Baked Brie and Raspberry Tartlets
- Spanakopita Triangles
- Roasted Tomato Tart
- Antipasto Skewers (GF)
- Crispy Vegetable Spring Rolls with Sweet & Sour Drizzle
- Wild Mushrooms and Gorgonzola Cheese in Phyllo
- Caprese Skewers with Tomato, Mozzarella, and Fresh Basil (GF)
- Cantaloupe, Mozzarella, Prosciutto, and Basil Skewers (GF)
- Fresh Strawberry and Tomato Bruschetta on French Baguette Crostini (DF)
- Blistered Shishito Peppers with Sriracha Soy Dipping Sauce (VEGAN)(GF)(DF)
- Chicken Pesto Bruschetta
- Assorted Mini Quiche
- Southern Style Pulled Pork Sandwiches with a Garlic Aioli
- Pulled Pork on Edible Cornbread Spoon with a Sriracha Aioli or Hot Pepper Jelly
- Seared Tuna on an Edible Wasabi Spoon with a Soy Sauce Drizzle
- Orange Sesame Chicken on Edible Sesame Spoon
- Mini Cuban Sandwiches
- Yukon Gold Potato and Goat Cheese Croquettes with Orange Onion Marmalade
- Tuna Stuffed Red Peppers (GF)
- Lamb & Mint Meatballs
- Shishito Peppers with Mint & Prosciutto (GF)(DF)
- Roasted Grape & Lemon Ricotta Crostini with Honey Drizzle
- Banderillas (Pickled Vegetable Skewer) Cauliflower, Carrot, Peppers, Cornichon, Sundried Tomato, Mozzarella (GF)
- Chorizo Skewers (GF)(DF)
- Honeydew Melon & Serrano Ham Skewers (GF)(DF)
- Grilled Polenta Triangles with Marinara Sauce (GF)(VEGAN)(DF)
- Beef, Brie, & Fig Crostini
- Smoked Salmon with Herbed Cream Cheese on Bagel Chips, Red Onion and Capers
- Warm Herbed Goat Cheese Stuffed Mushrooms with Balsamic Drizzle (GF)
- Fingerling Papas Bravas (Crispy Potato Wedges) with Smoky Tomato Sauce & Garlic Cream (GF)
- Tomato, Olive, and Manchego Garlic Bread Triangles
- Vegetable Spring Rolls in Rice Wraps with a Peanut Ginger Sauce (VEGAN)
- Avocado Toast topped with Radish and Dill (VEGAN)
- Roasted Vegan Meatball Skewers with Pineapple and Mint with a Tamari Glaze (VEGAN)
- Eggplant and Spicy Hummus Flatbread (VEGAN)

Food Stations

Food Stations: Please Select Stations (Available for One Hours)

Creative Accompaniments & Sides Station: Select Two

\$7 per person

- Peruvian Corn Salad with queso fresco, red onion, and red peppers
- Broccoli Salad
- Fresh Fruit Salad
- Potato Salad
- Pasta & Spinach Salad
- Homemade Coleslaw
- Green Beans and Brussels Sprouts with crispy shallots and bacon
- Fresh Asparagus and Herb Risotto Cups
- Fresh Herbed Wild Rice Pilaf
- Roasted Tri Color Potatoes with Garlic Butter
- Fresh Corn and Tomato Salad with Scallions and Mozzarella Pearls
- Cherry, Wild Rice, and Quinoa Salad
- Grilled Asparagus Bundles with Garlic, Lemon and Prosciutto
- Lemon and Sweet Pea Risotto
- Parmesan Risotto
- Roasted Green Beans and Petite Carrots with Crispy Shallots
- Maple Balsamic Braised Carrots
- Roasted Butternut Squash & Spinach Risotto
- Charred Brussel Sprouts with Bacon and Garlic
- Penne Pasta with Peas in a Green Pesto Sauce
- Roasted Rosemary Fingerling Potatoes
- Mediterranean Baked Sweet Potatoes
- Couscous with Tomato, Carrot, and Mint
- Sweet Chili & Citrus Braised Carrots
- Lemon & Herb Braised Carrots
- Herbed Gruyere Scalloped Potatoes with Crispy Bacon and Scallions
- Herb Roasted Fall Root Vegetables
- Parmesan Polenta

Shaken, Not Stirred: Fresh Salad Station: Select Two Salads:

\$11 per person

- Composed Watermelon Salad with Mozzarella Cheese, Micro Greens, Blueberries & Balsamic Glaze
- Caesar Salad with Romaine, Parmesan Cheese, Homemade Croutons
- Fresh Caprese Salad with Mozzarella Cheese, Tomato, and Basil with a Balsamic Vinaigrette Dressing
- Mixed Green Salad with Blueberries, Feta Cheese, Sunflower Seeds & Champagne Vinaigrette Dressing
- Fall Harvest Salad with Caramelized Apples, Gorgonzola Crumbles, Toasted Walnuts with a Maple Vinaigrette Dressing
- Baby Spinach and Arugula with shaved Parmesan, Scallions, Candied Pecans, and Grilled Peaches with Maple Balsamic Dressing
- Strawberry Salad with Grapes, Gorgonzola Crumbles, Candied Walnuts, and Lemon Dijon Vinaigrette Dressing
- Spinach Salad with Rosemary Pecans, Dried Cranberries, Goat Cheese, Golden & Red Beets with a Maple Citrus Dressing
- Kale Salad with Roasted Sweet Potatoes, Roasted Beets, Gorgonzola Cheese, Toasted Walnuts, Sliced Granny Smith Apples with an Agave Mustard Dressing

Hot Soup Station: Select Two

\$11 per person

- Tomato Soup with Mini Grilled Cheese Sandwiches
- Butternut Squash Soup in a Bread Bowl topped with Chive Crème Fraiche
- New England Clam Chowder with Oyster Crackers
- Red Pepper & Tomato Soup with “Everything Bagel” Croutons

Pizza Pizza

\$14 per person

- Assorted Pizza served on Pizza Paddles

Mashed Potato Bar

\$14 per person

- Assorted toppings: Butter, Sour Cream, Chives, Bacon, Cheddar Cheese, Gravy, Crispy Onions, Broccoli, add Lobster \$5.00 more per person

Asian Station

\$19 per person

- Mini Pork Fried Rice and Lo Mein served in traditional style Chinese to go boxes with chopsticks
- Dim Sum:
 - Shrimp and Cabbage Gyoza Dumplings
 - Steamed Pork Sweet Buns

Thai House

\$19 per person

- Fresh Vegetable Spring Rolls in Rice Wraps served with Peanut Ginger Sauce
- Yellow & Red Curry Beef Skewers
- Chicken Satay Skewers with Creamy Peanut Glaze
- Seasonal Vegetables in Green Curry over Jasmine Rice

Assorted Ravioli Station: Select

\$19 per person

- Butternut Squash Ravioli with a Sage Brown Butter Sauce
- Crab Ravioli with Lemon Butter
- Lobster Ravioli with a Basil Tomato Cream Sauce
- Cheese Ravioli with an Herb Pesto
- Mushroom Ravioli with a Parmesan Cream Sauce

Pasta Bar

\$20 per person

- Cheese Tortellini, Ravioli, and Penne
- Select 3 sauces- pesto, vodka cream, marinara, blush cream, alfredo
- Clams, shrimp, chicken, sausage and assorted seasonal veggies

Slider Station with assorted toppings: Select Two

\$20 per person

- Southern Style Pulled Pork Sliders with garlic aioli
- Cheeseburger Sliders with cheddar cheese, ketchup and mustard, and a pickle
- Fried Chicken Sliders on Belgian waffles with maple mayonnaise
- Mini Cuban Sandwiches
- Mini Philly Cheesesteaks
- Chicken Parmesan
- Mini Reuben Sandwiches on Pretzel Rolls
- Meatball

Hotdogs/ Sausage/ Bratwurst Bar

\$21 per person

- with assorted toppings: mustard, ketchup, relish, raw or crispy onions, pickles, chili, cheese, sauerkraut

Macaroni & Cheese Station

\$21 per person

- Homemade macaroni & cheese with assorted toppings, including sour cream, bread crumbs, bacon bits, chives, shredded cheese, tomatoes, ham, and Maine lobster claws & knuckles

Taco Bar: Select 2 Proteins

\$23 per person

- Mexican Spiced Chicken, Beef, Pork, Black Beans, or Blackened Haddock
- with assorted toppings: lettuce, tomato, onion, cheddar cheese, black beans, olives, jalapenos, salsa, sour cream, guacamole

Americana BBQ Station: Select 2 Proteins

\$27 per person

- Hawaiian Chicken Kabobs with Pineapple, Tri Color Peppers, Onions, and Tomatoes in a Pineapple Honey BBQ sauce
- Garlic and Lime Grilled Cuban Pork
- Maple Bourbon Steak Tips
- Honey Garlic Chicken Skewers
- Mango Glazed Chili Shrimp Skewers
- Barbecue Pulled Pork
- Southwestern Pulled Chicken
- Pulled Brisket
- BBQ Sauces (Bourbon Brown Sugar/Chili Mustard/Asian Sweet and Sour Plum)
- Maple & Black Pepper Baked Beans
- Fresh Cornbread & Butter

Creole Station

\$27 per person

- Sausage and Shrimp Gumbo
- Crawfish Etouffee
- Chicken & Waffles
- Biscuits & Honey Butter

The Meat House: Select Two

\$31 per person

- Marinated Beef Tenderloin with a Cabernet Reduction, a Creamy Horseradish Sauce or Maine Lobster Étouffée sauce
- Roasted Prime Rib with a Horseradish Cream Sauce
- Blueberry Balsamic, Apple Cider or Red Wine Braised Beef Short Ribs
- Roast Turkey with Cranberry Chutney
- Roasted Salmon with a Mango Salsa, Ginger Soy, Lemon Cream Sauce, or a Dill Butter Sauce
- Traditional Maine Baked Haddock with a Buttery Cracker Crust

Mainely Seafood Station

\$31 per person

- Traditional Maine Lobster Rolls on Grilled/Buttered Frankfurter Rolls
- New England Creamy Clam Chowder with Oyster Crackers
- Individual Bags of Fox Potato Chips

Gold Cocktail Reception

\$70 per person

Cocktail Reception

Stationary Hors d'oeuvres Display

Imported Cheese and Fresh Fruit

Including Brie, Manchego, Gouda, Gorgonzola, and Fontina Cheeses with Green & Red Grapes, Strawberries, Assorted Specialty Crackers, and Pepperoni.

Crudités Display

Fresh Seasonal Vegetables, to including Carrots, Cherry Tomatoes, Celery Sticks, Broccoli, Cucumbers, and Peppers Served with a Spinach Dip.

Passed Hors d'œuvres (3hours) (Select 20) (Gluten Free= GF, Dairy Free=DF)

- Fried Macaroni & Cheese Bites
- Pork & Vegetable Pot Stickers with a Ginger Soy Dipping Sauce
- Roasted Salmon on Toasted Crostini with Avocado and Pear
- Mini Truffled Cheeseburgers with Chived Cream Cheese
- Mini Maine Lobster Rolls
- Citrus-Soy Duck Tacos with Crunchy Apple Slaw
- Sweet & Spicy Brown Sugar Bacon Wrapped Dates stuffed with Goat Cheese or Gorgonzola
- Mini Blackened Haddock Fish Tacos with Jalapeno Slaw & Baha Sauce
- Coconut Shrimp with a Maine Blueberry Sweet & Sour Sauce
- Mini Reuben Sandwiches on Pretzel Rolls
- Bacon Wrapped Sirloin & Gorgonzola skewers (GF) with Hot Honey Drizzle
- Mini Sweet Ham & Swiss Sliders on Hawaiian Rolls
- Mini Honey Ham Biscuit Sliders
- Mini Cranberry, Asiago, Turkey Sliders on Pretzel Rolls
- Crispy Potato Pancakes with Sour Cream and Apple Chutney
- Pork Kushi-yaki with Plum Hoisin Sauce
- Shrimp and Chorizo Batons with Garlic Brandy Butter (GF)
- Pork Egg Rolls with Sweet and Sour Drizzle
- Korean Barbeque Beef Skewers
- Butternut Squash Soup Shooters (GF)
- Lobster Bisque Shooters
- Chilled Watermelon Gazpacho Soup Shooters (GF)(VEGAN)
- Apple, Honey, and Goat Cheese Crostini (GF)

- Poached Pear and Brie Pastry Purses
- Buffalo Chicken Eggrolls with a Ranch or Blue Cheese Drizzle
- Maine Lobster Salad with Vidalia Onion Vinaigrette in a Mini Martini Glass (GF)
- Mini Chicken Dijon
- Pulled Pork & Plantain Cones
- Seared Tuna on a Rice Cracker with a Wasabi Dressing (GF)
- Chicken Satay Skewers with a Peanut Glaze
- Beef Teriyaki Skewers
- Veggie Sushi with Soy and Wasabi Dot (VEGAN)(GF)
- Sea Scallops wrapped in Bacon with a Black Pepper Maple Glaze (GF)(DF)
- Lobster & Cheddar Biscuit with Crème Fraiche
- Shrimp Cocktail with a Spicy Homemade Bloody Mary Sauce (GF)(DF)
- Pesto Tortellini Skewers
- Mini Pulled Pork Sandwiches with Spicy Kimchi Slaw
- Baked Brie and Raspberry Tartlets
- Spanakopita Triangles
- Roasted Tomato Tart
- Antipasto Skewers (GF)
- Crispy Vegetable Spring Rolls with Sweet & Sour Drizzle
- Wild Mushrooms and Gorgonzola Cheese in Phyllo
- Caprese Skewers with Tomato, Mozzarella, and Fresh Basil (GF)
- Cantaloupe, Mozzarella, Prosciutto, and Basil Skewers (GF)
- Fresh Strawberry and Tomato Bruschetta on French Baguette Crostini (DF)
- Blistered Shishito Peppers with Sriracha Soy Dipping Sauce (VEGAN)(GF)(DF)
- Chicken Pesto Bruschetta
- Assorted Mini Quiche
- Southern Style Pulled Pork Sandwiches with a Garlic Aioli
- Pulled Pork on Edible Cornbread Spoon with a Sriracha Aioli or Hot Pepper Jelly
- Seared Tuna on an Edible Wasabi Spoon with a Soy Sauce Drizzle
- Orange Sesame Chicken on Edible Sesame Spoon
- Mini Cuban Sandwiches
- Yukon Gold Potato and Goat Cheese Croquettes with Orange Onion Marmalade
- Tuna Stuffed Red Peppers (GF)
- Lamb & Mint Meatballs
- Shishito Peppers with Mint & Prosciutto (GF)(DF)
- Roasted Grape & Lemon Ricotta Crostini with Honey Drizzle
- Banderillas (Pickled Vegetable Skewer) Cauliflower, Carrot, Peppers, Cornishon, Sundried Tomato, Mozzarella (GF)
- Chorizo Skewers (GF)(DF)
- Honeydew Melon & Serrano Ham Skewers (GF)(DF)
- Grilled Polenta Triangles with Marinara Sauce (GF)(VEGAN)(DF)
- Beef, Brie, & Fig Crostini
- Smoked Salmon with Herbed Cream Cheese on Bagel Chips, Red Onion and Capers
- Warm Herbed Goat Cheese Stuffed Mushrooms with Balsamic Drizzle (GF)
- Fingerling Papas Bravas (Crispy Potato Wedges) with Smoky Tomato Sauce & Garlic Cream (GF)
- Tomato, Olive, and Manchego Garlic Bread Triangles
- Vegetable Spring Rolls in Rice Wraps with a Peanut Ginger Sauce (VEGAN)

- Avocado Toast topped with Radish and Dill (VEGAN)
- Roasted Vegan Meatball Skewers with Pineapple and Mint with a Tamari Glaze (VEGAN)
- Eggplant and Spicy Hummus Flatbread (VEGAN)

Add on Options:

International Breads & Spreads **\$9 per person**

Baba Ghanoush, Tabbouleh, and Hummus with assorted baguettes, pita, and breadsticks.

Charcuterie **\$12 per person**

Prosciutto, Salami, Mortadella, Sopressata, mustard, fig jam, crostini, breadsticks, assorted crackers, olives, nuts, and dried fruits.

Seaworthy Raw Bar **Market Price**

Oysters, Little Neck Clams, Shrimp, Smoked Lox, Tuna Tartare, Lobster Tails with Homemade Cocktail, Hot Sauces, and Mignonette Sauces.

Bountiful Bruschetta Board **\$16 per person**

Garlic Toasts and Crostini served with assorted toppings (Select 4);

Fresh Tomato and Basil Grilled Asparagus, Sun Dried Tomato & Goat Cheese

White Bean and Herb Shrimp, Tarragon, & Arugula

Olive Tapenade Strawberry, Ricotta, & Honey

Sweet Peppers & Gorgonzola Prosciutto & Mozzarella

Last Call Menu

Late Night Snacks

*Memorable bites served during the last hour of your reception
will end the evening with something special!*

•Cheeseburger Sliders	\$10 per person
•Pulled Pork Sliders	\$10 per person
•Grilled Cheese Sliders with Tomato Soup Shooters	\$11 per person
•Cuban Sandwiches	\$12 per person
•Lobster Rolls	\$15 per person
•S'mores Station with gourmet marshmallows	\$8 per person
•Mini Mac & Cheese cups	\$9 per person
•Toasted Bagels with flavored Cream Cheese	\$7 per person
•Warm Doughnuts with Hot Chocolate	\$8 per person
•Mixed Candy Bar	\$10 per person
•Pretzel Bar	\$9 per person
•Gourmet Hot Dogs with assorted toppings	\$8 per person

Beverage Service Menu

Beer & Wine Package

\$14.00 per person for the first hour and \$7.00 per person for each additional hour.
This includes: Domestic, Imported, and Micro Brewed Beer, House Champagne, House Red and White Wine, and Soda.

Beer & Wine Package for 5 Hours: \$42.00 per person

Call Package

\$16.00 per person for the first hour and \$8.00 per person for each additional hour.
This includes: Call Liquors, Domestic, Imported and Micro Brewed Beer, House Champagne and House Wines, and Soda. Premium liquors not included.

Call Package for 5 Hours: \$48.00 per person

Premium Package (Full Open Bar)

\$18.00 per person for the first hour and \$9.00 per person for each additional hour.
This includes: Premium Liquors, Call Liquors, Cordials, Domestic, Imported and Micro Brewed Beer, House Champagne and Wines, and Soda.

Premium Package for 5 Hours: \$54.00 per person

Champagne Punch Bowl

\$8 per person



Liquors & Cordials

Call Liquor

Absolute
Tanqueray
Bacardi
Captain Morgan
Canadian Club
Dewar's White Label
Seagram's 7
Pinnacle Grape
Pinnacle Raspberry
Jack Daniels
Jameson
Seagram's VO
Goslings

Premium Liquor

Grey Goose
Ketel One
Bombay Sapphire
Crown Royal
Makers Mark
Glenlivet Single Malt

Cordials

Kahlua
Grand Marnier
Frangelico
Disaronno Amaretto
Baileys

