



WEDDING PACKAGES

THE DELUXE WEDDING PACKAGE

\$224 PER PERSON

(4) HOURS OF PREMIUM BRAND OPEN BAR SERVICE
CHAMPAGNE TOAST
SELECTION OF FOUR BUTLER PASSED HORS D'OEUVRES
SELECTION OF TWO STATIONARY DISPLAYS
3 COURSE PLATED MEAL TO INCLUDE APPETIZER, SALAD, AND ENTRÉE
CUSTOM WEDDING CAKE
CHOCOLATE COVERED STRAWBERRIES & TRUFFLES
FRESHLY BREWED STARBUCK'S COFFEE AND TEAVANA TEA

THE SUPERIOR WEDDING PACKAGE

\$244 PER PERSON

(4) HOURS OF LUXURY BRAND OPEN BAR SERVICE
CHAMPAGNE TOAST
TABLESIDE WINE SERVICE
SELECTION OF FOUR BUTLER PASSED HORS D'OEUVRES
SELECTION OF THREE STATIONARY DISPLAYS
3 COURSE PLATED MEAL TO INCLUDE APPETIZER, SALAD, AND ENTRÉE
CUSTOM WEDDING CAKE
CHOCOLATE COVERED STRAWBERRIES & TRUFFLES
FRESHLY BREWED STARBUCK'S COFFEE AND TEAVANA TEA
COMPLIMENTARY BRIDE & GROOM GUESTROOM FOR THE EVENING OF THE WEDDING

STATION WEDDING PACKAGE

\$224 WITH SELECTION OF THREE STATIONS
\$244 WITH SELECTION OF FOUR STATIONS

(4) HOURS OF PREMIUM BRAND OPEN BAR SERVICE
CHAMPAGNE TOAST
SELECTION OF THREE BUTLER PASSED HORS D'OEUVRES
SELECTION OF TWO STATIONARY DISPLAYS
SELECTION OF THREE OR FOUR STATIONS
CUSTOM WEDDING CAKE
CHOCOLATE COVERED STRAWBERRIES & TRUFFLES
TABLESIDE STARBUCKS COFFEE AND TEAVANA TEA



WEDDING MENUS

COCKTAIL RECEPTION

STATIONARY HORS D'OEUVRES DISPLAYS

PRICED PER PERSON, BASED ON ONE HOUR OF SERVICE

FARMERS MARKET CRUDITÉS

CELERY & CARROT BATONS, SWEET PEPPER MEDLEY, CUCUMBER STICKS, BABY TOMATOES,
CAULIFLOWER & BROCCOLI FLORETS, ASPARAGUS SPEARS
CARAMELIZED ONION DIP AND RANCH HUMMUS DIP

BRUSCHETTA

CLASSIC TOMATO AND BASIL, ROASTED PEPPERS AND ARTICHOKE HEARTS, ROASTED MUSHROOMS
NAVY BEAN HUMMUS, WHIPPED RICOTTA CHEESE, KALAMATA OLIVE TAPENADE
GARLIC RUBBED GRILLED CROSTINI, ROSEMARY FOCACCIA

THE CHEESE BOARD

A SELECTION OF AGED NEW ENGLAND CHEESES
FRUIT PRESERVES, TOASTED PECANS
FRESH BREAD, CRACKERS AND SEASONAL FRUIT GARNISH

CHARCUTERIE

SALAMI, PROSCIUTTO, SAUCISSON, PATE DE CHAMPAGNE
CORNICHON, MARINATED OLIVES, GRAIN MUSTARD
RUSTIC BREAD, CRACKERS

BAKED BRIE EN CROUTE

FRUIT PRESERVES AND SLICED FRENCH BREAD

MEDITERRANEAN GRILLED VEGETABLES

ZUCCHINI, SQUASH, PORTABELLA MUSHROOMS, BELL PEPPERS, EGGPLANT, ONION, AND ASPARAGUS
HUMMUS AND TOASTED PITA CHIPS
MARINATED MIXED OLIVES, ARTICHOKE HEARTS

CAPE COD BAY RAW BAR*

BREWSTER OYSTERS, PLEASANT BAY OYSTERS, JUMBO SHRIMP, POACHED MAINE LOBSTER,
COCKTAIL SAUCE, CILANTRO MIGNONETTE, FRESH LEMONS
(MINIMUM 50 GUESTS)

BAKED GRUYERE AND CARAMELIZED ONION 'FONDUE'

SLICED BAGUETTES AND PITA CHIPS
SERVED IN SOURDOUGH BREAD BOWL

BAKED BLACK BEAN DIP

CHORIZO, TOMATOES, MONTEREY JACK CHEESE, TORTILLA CHIPS



BUTLER PASSED HORS D'OEUVRES

COLD SELECTIONS

MUSHROOM BRUSCHETTA
GRILLED TOMATO, PARMESAN

LUMP CRAB SALAD
TOMATO, AVOCADO AIOLI, SWEET CORN CAKE

AHI TUNA TARTAR 'NACHO'*
SOY GLAZE, SRIRACHA AIOLI, WONTON CRISP

CAPRESE SKEWER
HEIRLOOM TOMATO, FRESH MOZZARELLA, BASIL, BALSAMIC DRIZZLE

SHRIMP CEVICHE
SPICED MANGO SALSA

OYSTER SHOOTER
TOMATO, HORSERADISH, LIME, CHILES

RICOTTA BRUSCHETTA
LOCAL ORGANIC HONEY, FIG CHUTNEY

SMOKED SALMON
DILL CRÈME FRAICHE, CAPERS, PUMPERNICKEL TOAST

PETITE NEW ENGLAND LOBSTER ROLL

BEEF TENDERLOIN*
ROASTED CIPOLLINI ONION, HORSERADISH LATKE

LITTLENECK CLAM ON THE ½ SHELL*
COCKTAIL SAUCE, LEMON

BREWSTER OYSTER ON THE ½ SHELL*
CHAMPAGNE MIGNONETTE, LEMON

JUMBO SHRIMP COCKTAIL
TRADITIONAL COCKTAIL SAUCE



HOT OFFERINGS

PETIT BEEF TENDERLOIN AND MUSHROOM DUXELLE PASTRY
DIJON MAYONNAISE

MAC-N-PIMENTO CHEESE FRITTERS

SPINACH AND FETA TRIANGLES
ROASTED TOMATO PUREE

LOBSTER MAC-N-CHEESE BITE

EDAMAME POTSTICKER
SCALLION PONZU DIPPING SAUCE

MINI CRAB CAKE
LEMON AND OLD BAY MAYONNAISE

SWEET POTATO AND APPLE RANGOON
FIG MUSTARD

SMOKED CHICKEN PANINI
CHERRY WOOD BACON, SMOKED GOUDA

MUSHROOM TART

SHRIMP TEMPURA
SWEET CHILE SAUCE

BEEF EMPANADAS
SAUCE SOFRITO

OYSTER ROCKEFELLER
SPINACH, OUZO, PARMESAN BREADING

SEA SCALLOP AND BACON
HORSERADISH CREAM

BABY LAMB CHOPS*
ROSEMARY MUSTARD

CRISP ARTICHOKE HEARTS
GOAT CHEESE AND PARMESAN FILLED

GOAT CHEESE AND HONEY PHYLLO



PLATED DINNER

APPETIZER

PLEASE SELECT ONE

CRAB CAKE
CUCUMBER CAPER TARTAR SAUCE

SAFFRON RISOTTO
HONEY GARLIC ROASTED CHERRY TOMATOES

LOBSTER RAVIOLI
CHAMPAGNE LEMON CREAM SAUCE, BLISTERED CHERRY TOMATOES

GOAT CHEESE TART
CARAMELIZED ONION JAM, PESTO DRIZZLE

SEARED SCALLOPS
PANCETTA WILTED SPINACH, APPLE BRANDY BEURRE BLANC, ROASTED MUSHROOMS

PENNE BOLOGNESE
SHAVED PARMESAN

COCONUT LIME SHRIMP
RED CURRY SAUCE, JICAMA SLAW

SHAVED STEAK AND MUSHROOM EMPANADA
HORSERADISH CRÈME FRAICHE, CHIMICHURRI

NEW ENGLAND CLAM CHOWDER
OYSTER CRACKERS

ROASTED TOMATO SOUP
PARMESAN CROSTINI

SWEET CORN CHOWDER
POTATO CRISP AND CHIVES

SALAD

PLEASE SELECT ONE

BABY SPINACH
SHIITAKE MUSHROOMS, ONION, ROASTED PEPPERS, PANCETTA, CARAMELIZED SHALLOT VINAIGRETTE

BABY KALE
NEW ENGLAND APPLE, TOASTED ALMONDS, WATERMELON RADISH, LEMON VINAIGRETTE

BABY ARUGULA AND FRISEE
CANDIED PECANS, CRANBERRIES, GOAT CHEESE, STRAWBERRY CHAMPAGNE VINAIGRETTE

BUTTER LETTUCE
ORANGE, GRAPE TOMATOES, CRUMBLLED FETA, FOCACCIA CRISP, MUSTARD VINAIGRETTE

CAPRESE
AGED BALSAMIC VINEGAR, EXTRA VIRGIN OLIVE OIL, AND CRACKED BLACK PEPPER

WEDGE OF ICEBERG
HEIRLOOM TOMATOES, CHERRYWOOD BACON, RED ONION, BLUE CHEESE DRESSING AND BALSAMIC DRIZZLE

CAESAR
HEARTS OF ROMAINE, ROSEMARY GARLIC CROUTON, ASIAGO CHEESE, CAESAR DRESSING

ROASTED BEETS AND TANGERINE
GOAT CHEESE, TOASTED PISTACHIOS, EXTRA VIRGIN OLIVE OIL, SHERRY VINEGAR DRIZZLE

EACH DINNER IS SERVED WITH FRESHLY BAKED ARTISAN ROLLS WITH SWEET CREAM BUTTER

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ENTRÉES

PLEASE SELECT TWO

MURRAY FARMS CHICKEN BREAST

CIDER BRINED, LEMON ROSEMARY BUTTER, SWEET POTATO MASH, ASPARAGUS

FAROE ISLANDS SALMON FILLET

CHILE MAPLE GLAZED, BRAISED BRUSSELS SPROUT QUINOA SALAD, FRENCH BEANS

GRILLED NY STRIP STEAK*

GUINNESS VEAL REDUCTION, GORGONZOLA BUTTER, SMASHED FINGERLING POTATOES, ASPARAGUS

GRILLED SWORDFISH

GREMOLATA, SWEET CORN POLENTA CAKE, ROASTED BABY CARROTS

CHARRED TENDERLOIN OF BEEF*

ZINFANDEL REDUCTION, ROASTED PETIT MUSHROOMS, WHIPPED GOLDEN POTATOES

GRILLED FILET MIGNON*

RED WINE DEMI-GLACE, ROASTED GARLIC MASHED POTATO, FRENCH BEANS, BABY CARROTS

BRAISED SHORT RIB

ROASTED VEGETABLES, PARMESAN MASHED POTATO, MUSHROOM DEMI-GLACE

LEMON BUTTER ROASTED COD

HONEY DIJON BEURRE BLANC, LOBSTER RISOTTO, ASPARAGUS

HERB CRUSTED RACK OF LAMB*

POMEGRANATE BALSAMIC GLAZE, SMOKED GOUDA POTATO AU GRATIN, FRENCH BEANS

GRILLED TENDERLOIN OF BEEF* AND ROASTED COD

RED WINE DEMI-GLACE, LEMON BUTTER SAUCE, MASHED POTATO, ASPARAGUS, BABY CARROTS

GRILLED PETITE FILET MIGNON* AND SEARED SALMON

PORT WINE DEMI-GLACE, MUSTARD DILL SAUCE, PARMESAN RISOTTO, FRENCH BEANS

BEEF TENDERLOIN MEDALLION* AND LOBSTER AND CRAB STUFFED LOBSTER TAIL

CABERNET REDUCTION, SAUCE THERMIDOR, HERB ROASTED FINGERLING POTATOES, ASPARAGUS



BUFFET STATIONS

ALL STATIONS REQUIRE CHEF ATTENDANT WITH A FEE OF \$150, WE REQUIRE 1 CHEF PER 75 GUESTS. THIS FEE IS WAIVED WITH THE STATION WEDDING PACKAGE

SALAD BAR

CLASSIC CAESAR

ROMAINE HEARTS, PARMESAN CHEESE, FOCACCIA CROUTONS, CREAMY CAESAR DRESSING

NEW ENGLAND FIELD GREENS

MIXED BABY LETTUCES, CUCUMBERS, BELL PEPPERS, CANDIED PECANS, DRIED CRANBERRIES, GOAT CHEESE, MAPLE BALSAMIC VINAIGRETTE

TRADITIONAL SPINACH

BABY SPINACH, TOMATOES, APPLEWOOD BACON, AVOCADO, HARD BOILED EGG, GREAT HILLS BLUE CHEESE, RASPBERRY VINAIGRETTE

GRILLED VEGETABLE SALAD

NAVY BEAN, TOMATO, AND FENNEL SALAD

PROTEIN TOPPINGS

PLEASE SELECT TWO

CILANTRO LIME MARINATED SHRIMP

CHILLED POACHED SALMON

CAJUN MARINATED CHICKEN STRIPS

GEORGE'S BANK SEA SCALLOPS +\$4

GRILLED SWORDFISH STEAKS +\$3

ROASTED GARLIC AND ROSEMARY FLANK STEAK +\$3

RUSTIC PULL APART ROLLS

CAPE COD

NEW ENGLAND CLAM CHOWDER

OYSTER CRACKERS

NATIVE STEAMERS

DRAWN BUTTER AND BROTH

ROASTED ATLANTIC COD

CRANBERRY BUTTER SAUCE

ROASTED SWEET POTATOES

GARLIC AND HERB SAUTÉED BABY SQUASHES

A TASTE OF ASIA

VIETNAMESE CHICKEN AND BROWN RICE BOWL

CARROTS, PEPPERS, SUGAR SNAP PEAS, DAIKON, CILANTRO LIME SAUCE

KOREAN BBQ SHORT RIBS

JASMINE RICE AND SEAWEEED SALAD

STEAMED VEGETABLE DUMPLINGS

SOY SAUCE

CRAB RANGOON

SWEET CHILE SAUCE

HONEY GARLIC SHRIMP STIR FRY

RAMEN NOODLE, SCALLIONS, SESAME



ITALIAN PASTA

PLEASE SELECT TWO

5 CHEESE TORTELLINI

HEIRLOOM TOMATOES, GARLIC, BASIL, EXTRA VIRGIN OLIVE OIL

FARFALLE

MUSHROOMS, SPINACH, BUTTERNUT SQUASH, EXTRA VIRGIN OLIVE OIL

PENNE BOLOGNESE

FETTUCCHINI ALFREDO

SPRING PEAS, MUSHROOMS

SHRIMP PUTTANESCA

CAVATELLI, PROSCIUTTO, AND ASPARAGUS TIPS

SMOKED CHICKEN ORECCHIETTE

ROASTED TOMATOES, AND SPINACH PORCINI MUSHROOM SAUCE

LOBSTER RAVIOLI

FENNEL AND COGNAC CREAM SAUCE

ROSEMARY FOCACCIA, SHREDDED PARMESAN CHEESE, CRUSHED RED PEPPER, AND EXTRA VIRGIN OLIVE OIL

CARVING

HERB ROASTED BREAST OF TURKEY

PAN GRAVY, AND CRANBERRY SAUCE

ROASTED TENDERLOIN OF BEEF*

RED ONION JAM, ZINFANDEL DEMI-GLACE

GARLIC AND ROSEMARY RUBBED LEG OF LAMB*

MINT DEMI-GLACE, LEMON HERB DIJON MUSTARD

NY STRIP LOIN OF BEEF*

DIJON MUSTARD, MUSHROOM DEMI-GLACE

SALMON EN CROUTE

LEMON DILL SAUCE

CROWN ROAST LOIN OF PORK

APPLE MAPLE CHUTNEY, HERB AND ROASTED GARLIC JUS

SEA SALT AND GARLIC CRUSTED PRIME RIB* OF BEEF

HORSE RADISH CHANTILLY, NATURAL JUS

TENDERLOIN WELLINGTON

MUSHROOM DUXELLE, DEMI-GLACE

STUFFED PORK LOIN

APPLE CRANBERRY CHUTNEY, BOURBON PAN SAUCE

MEDITERRANEAN

MEZETHES DISPLAY

TRADITIONAL HUMMUS WITH TOASTED PITA CHIPS, ROASTED TOMATO AND OLIVE TAPENADE WITH SESAME FLATBREAD, MARINATED ARTICHOKE HEARTS, PICKLED PEPPERS AND LEMON GARLIC OLIVES

SEAFOOD PAELLA

JUMBO SHRIMP, MUSSELS, LITTLENECK CLAMS, CHORIZO SAUSAGE, CHICKEN, SWEET PEAS

SAFFRON RICE PILAF

GREEK MARINATED ROASTED VEGETABLES EGGPLANT, ASPARAGUS, PEPPERS, ONION, CHERRY TOMATOES ^{GF/DF/V}

THYME AND OREGANO MARINATED LAMB KABOBS PEPPERS AND ONIONS, TZATZIKI SAUCE

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EVENT ENHANCEMENTS

INTERMEZZO COURSE

PLEASE SELECT ONE FROM THE FOLLOWING FLAVORS

\$9

WATERMELON

RASPBERRY

CHAMPAGNE

GREEN LIME

WEDDING CAKE ACCOMPANIMENTS

VANILLA ICE CREAM IN A CHOCOLATE CUP

\$9

CHOCOLATE ICE CREAM WITH RASPBERRY SAUCE IN A CHOCOLATE CUP

\$10

FRUIT MOUSSE IN A CHOCOLATE TULIP CUP

\$12

MINI DESSERT STATION

\$24

GOURMET CHOCOLATE CONFECTIONS

PETIT CRÈME BRULÉE CUPS

SEASONAL DESSERT SHOTS

CAKE AND CHEESECAKE POPS

STARBUCK'S COFFEE AND TAZO TEAS

(MINIMUM 100 PEOPLE)

ICE CREAM SUNDAE BAR

\$19

REQUIRES CHEF ATTENDANT FEE OF \$150

CHOCOLATE AND VANILLA ICE CREAM

CHOCOLATE AND CARAMEL SAUCE

SEASONAL BERRY COMPOTE

FRESH WHIPPED CREAM

JIMMIES, CHOPPED WALNUTS, M&M CANDIES, CRUSHED COOKIE CRUMBS,

MARSHMALLOWS, MARASCHINO CHERRIES

FRENCH CREPE STATION

\$21

REQUIRES CHEF ATTENDANT FEE OF \$150

TENDER EGG CREPES, VANILLA ICE CREAM, AND FRESH WHIPPED CREAM

PLEASE SELECT TWO FILLINGS

STRAWBERRY COMPOTE AND WHIPPED CREAM

SEASONAL BERRIES WITH SAMBUCA

BANANAS WITH RUM

CHERRIES WITH FRANGELICO



REHEARSAL DINNER BUFFETS

PLEASE ADD \$5 PER PERSON IF YOUR COUNTS ARE LESS THAN 20 GUESTS
EACH BUFFET INCLUDES FRESHLY BREWED STARBUCK'S COFFEE AND TAZO TEA SERVICE

NEW ENGLAND SEASIDE

\$72

NEW ENGLAND CLAM CHOWDER
OYSTER CRACKERS

BUTTER LETTUCE SALAD
TOMATOES, TOASTED WALNUTS, CIDER VINAIGRETTE

GREEN BEAN AND RADICCHIO SALAD
BALSAMIC RED ONIONS

SEAFOOD SALAD
CALAMARI, SHRIMP, CUCUMBER, TOMATO, DILL DRESSING

DILL CRUSTED NEW ENGLAND COD
CITRUS BUTTER

HERB ROASTED BREAST OF TURKEY
TRADITIONAL PAN GRAVY AND CRANBERRY COMPOTE

NEW ENGLAND IPA STEAMED SOFT SHELL CLAMS WITH LINGUICA
DRAWN BUTTER & BROTH

STUFFED PORTABELLA MUSHROOM
CORNBREAD, SUN-DRIED CRANBERRIES, CHICKPEAS, SPINACH

PARSLEY BUTTERED BABY POTATOES

CORN ON THE COB

STEAMED NEW ENGLAND BROWN BREAD

STRAWBERRY SHORTCAKE
VANILLA SCENTED WHIPPED CREAM

S'MORES BAR

AMERICAN BBQ BUFFET

\$68

CHOPPED SALAD
ICEBERG LETTUCE, TOMATOES, CUCUMBER, RED ONION, BLUE CHEESE DRESSING

BBQ CAULIFLOWER AND QUINOA SALAD
AVOCADO, GRILLED CORN, RANCH DRESSING

COLE SLAW

SWEET CORN SUCCOTASH
SWEET BELL PEPPERS, ONIONS, BLACK-EYED PEAS, BASIL

5-CHEESE MACARONI AND CHEESE
ASIAGO AND RITZ CRACKER TOPPING

BBQ TOFU KABOBS
BELL PEPPER, ONION, MUSHROOM, BRAISED KALE

BOSTON BAKED BEANS

VERMONT CHEDDAR CORN BREAD

GRILLED CHICKEN
WHITE BBQ SAUCE

HOUSE BBQ BABY BACK RIBS

WATERMELON

CHOCOLATE CHIP COOKIES

FRESHLY BAKED SEASONAL PIE

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ITALIAN BUFFET

\$65

ITALIAN WEDDING SOUP
OLIVE OIL GRILLED CIABATTA CRISPS

ARUGULA SALAD
ASIAGO, GRILLED PORTABELLA MUSHROOMS, CARAMELIZED SHALLOT VINAIGRETTE

CLASSIC CAESAR SALAD
ROMAINE HEARTS, HOUSE CAESAR DRESSING, FOCACCIA CROUTONS, ASIAGO CHEESE

CAPRESE SALAD
HEIRLOOM TOMATOES, BUFFALO MOZZARELLA, BASIL, EXTRA VIRGIN OLIVE OIL, BALSAMIC GLAZE

TUSCAN STUFFED ZUCCHINI
SMASHED WHITE BEAN AND TOMATO "STEW", ROASTED GARLIC, PARMESAN

CHICKEN PICCATA
LEMON CAPER SAUCE

SEARED BLACK BASS
KALAMATA OLIVES, ROSEMARY, CITRUS

SPAGHETTI ALA PEPE
CRUSHED PEPPERCORNS, PARMESAN

SAUTÉED GREEN BEANS
GARLIC, TOMATOES, ROASTED RED PEPPERS

FRESHLY BAKED FOCACCIA

TIRAMISU

MINIATURE ÉCLAIRS

SEA CAPTAIN'S DINNER

\$75

LOBSTER BISQUE
TARRAGON CRÈME FRAICHE

BABY SPINACH SALAD
TOASTED WALNUTS, SUN-DRIED CRANBERRIES, SHIITAKE MUSHROOMS, POMEGRANATE VINAIGRETTE

WALDORF SALAD
NEW ENGLAND APPLES, CELERY, GRAPES, WALNUTS, MAYONNAISE

QUINOA SALAD
ROASTED SWEET POTATO, GOLDEN BEET, ORANGE VINAIGRETTE

GRILLED SWORDFISH STEAK
GRILLED PINEAPPLE SALSA

PRIME RIB OF BEEF*
AU JUS, HORSERADISH CHANTILLY

SAGE POTATO GNOCCHI
ROASTED MUSHROOM MEDLEY, SPINACH, CARAMELIZED ONIONS

ROASTED FINGERLING POTATO MEDLEY

DILL ROASTED BABY CARROTS AND ASPARAGUS

FRESHLY BAKED ARTISAN ROLLS
SWEET CREAM BUTTER

BOSTON CREAM CAKE

SEASONAL WHOOPIE PIES



OCEAN EDGE CLAM BAKE

\$125

PLEASE ADD \$6 PER PERSON IF YOUR COUNTS ARE LESS THAN 30 GUESTS

NEW ENGLAND CLAM CHOWDER
OYSTER CRACKERS

MIXED BABY GREENS SALAD
SUN-DRIED CRANBERRIES, CANDIED WALNUTS, GOAT CHEESE BALSAMIC VINAIGRETTE

RED CABBAGE AND BROCCOLI SLAW

MAPLE BAKED SWEET POTATO SALAD
CHICKPEAS, SHREDDED BRUSSELS SPROUTS, APPLE, SUN-DRIED CRANBERRIES

CORN BREAD
SWEET CREAM BUTTER

1-1/2 POUND STEAMED MAINE LOBSTER
CRACKED TO ORDER, DRAWN BUTTER, GRILLED LEMON

NEW ENGLAND IPA STEAMED SOFT SHELL CLAMS WITH LINGUICA
DRAWN BUTTER & BROTH

GRILLED FLAT IRON STEAK*
CABERNET MUSHROOM SAUCE

CHAR GRILLED CHICKEN
NEW ENGLAND CIDER BBQ BASTE

GRILLED VEGETABLE SKEWER
ZUCCHINI, SUMMER SQUASH, BELL PEPPER, ONION, MUSHROOM

PARSLEY BUTTERED CREAMER POTATOES

CORN ON THE COB

STRAWBERRY SHORTCAKE
FRESH WHIPPED CREAM

WARM APPLE CRISP
VANILLA ICE CREAM



POST NUPTIAL BREAKFAST

PRICING BASED ON ONE HOUR OF SERVICE
EACH INCLUDES FRESHLY BREWED STARBUCKS COFFEE AND TAZO TEA
WITH CHILLED ORANGE, GRAPEFRUIT, AND CRANBERRY JUICES

THE BREWSTER CONTINENTAL

\$20

MUFFINS, DANISH, CROISSANTS, AND BREAKFAST BREAD
SWEET BUTTER, HONEY, AND PRESERVES
ASSORTMENT OF BAGELS WITH PLAIN AND CHIVE CREAM CHEESE
FRESHLY BREWED STARBUCKS COFFEE AND TAZO TEA
CHILLED ORANGE, GRAPEFRUIT, AND CRANBERRY JUICES

CONTINENTAL BREAKFAST

\$24

MUFFINS, DANISH, CROISSANTS, AND BREAKFAST BREAD
SWEET BUTTER, HONEY, AND PRESERVES
ASSORTMENT OF BAGELS WITH PLAIN AND CHIVE CREAM CHEESE
INDIVIDUAL CEREAL WITH 2% AND SKIM MILK
SLICED FRESH FRUIT AND SEASONAL BERRIES
PLAIN AND FLAVORED INDIVIDUAL GREEK YOGURT WITH GRANOLA
FRESHLY BREWED STARBUCKS COFFEE AND TAZO TEA
CHILLED ORANGE, GRAPEFRUIT, AND CRANBERRY JUICES

ENHANCEMENTS FOR CONTINENTAL BREAKFAST

BREAKFAST SANDWICHES

THICK SLICED BACON, SCRAMBLED EGG, GRUYERE, AIOLI, ARUGULA, CROISSANT

FRIED EGG, VIRGINIA HAM, CHEDDAR CHEESE, BUTTERMILK BISCUIT

PORK SAUSAGE PATTY, SUNNY-SIDE EGG, CHEDDAR CHEESE, ENGLISH MUFFIN

SCRAMBLED EGGS, ROASTED TOMATO, SPINACH, GRILLED MUSHROOM, BRIOCHE

BREAKFAST WRAPS

SCRAMBLED EGGS, CHORIZO, AVOCADO, MONTEREY JACK CHEESE, ROASTED POBLANO PEPPERS AND CARAMELIZED ONIONS

SMOKED CHICKEN APPLE SAUSAGE, SCRAMBLED EGGS, CHEDDAR CHEESE

SCRAMBLED EGGS, VIRGINIA HAM, GRUYERE CHEESE, ONIONS, RED PEPPERS

SCRAMBLED EGG WHITES, TOMATO, MUSHROOM, RED PEPPERS, ONION, MONTEREY JACK CHEESE

ADD ONE TO CONTINENTAL BUFFET + \$5

ADD TWO TO CONTINENTAL BUFFET + \$9

OLD FASHIONED OATMEAL + \$5
TOASTED ALMONDS, SUN-DRIED CRANBERRIES, FRESH STRAWBERRIES, BROWN SUGAR, MAPLE SYRUP

FARM FRESH HARD-BOILED EGGS + \$3.50

GRANOLA, FRUIT, AND YOGURT PARFAIT + \$5



BREAKFAST BUFFET

ADD \$4 PER PERSON FOR BREAKFAST IF YOUR COUNTS ARE LESS THAN 20 GUESTS

ENJOY THE BASICS:

\$29

SLICED FRESH FRUIT AND SEASONAL BERRIES
PLAIN AND FLAVORED INDIVIDUAL GREEK YOGURT WITH GRANOLA
FARM FRESH SCRAMBLED EGGS
BREAKFAST POTATOES WITH HERBS AND ONIONS
MUFFINS, DANISH, CROISSANTS AND BREAKFAST BREAD
SWEET BUTTER, HONEY, AND PRESERVES
ASSORTMENT OF BAGELS WITH PLAIN AND CHIVE CREAM CHEESE
KETCHUP, PICO DE GALLO
FRESHLY BREWED STARBUCKS COFFEE AND TAZO TEA
WITH CHILLED ORANGE, GRAPEFRUIT, AND CRANBERRY JUICES

ADD: BREAKFAST MEAT (SELECT TWO)

+\$5

APPLEWOOD SMOKED BACON
COUNTRY SAUSAGE LINKS
SMOKED VIRGINIA HAM
TURKEY SAUSAGE
CORNED BEEF HASH

ADD: GRIDDLE CLASSICS (SELECT ONE)

+\$6

EACH SERVED WITH VERMONT MAPLE SYRUP
BRIOCHE FRENCH TOAST
BUTTERMILK PANCAKES
BLUEBERRY PANCAKES
BANANA MASCARPONE STUFFED FRENCH TOAST
BELGIUM WAFFLES, *FRESH WHIPPED CREAM AND STRAWBERRIES*

ADD: EGGS (SELECT ONE)

+\$4

TRADITIONAL EGGS BENEDICT
ZUCCHINI, ROASTED TOMATO, AND SMOKED GOUDA FRITTATA
BABY SPINACH, TOMATO, AND SWISS QUICHE
LOBSTER BENEDICT

+\$10

*OMELETS MADE TO ORDER

+\$14

*HAM, BACON, SAUSAGE, MUSHROOMS, TOMATOES, ONIONS, SPINACH,
BELL PEPPERS, CHEESE, AND FRESH EGGS
REQUIRES A \$150 CHEF FEE*

ADD: PERSONAL TOUCHES (PRICED INDIVIDUALLY)

OLD FASHIONED OATMEAL

+\$5

TOASTED ALMONDS, SUN-DRIED CRANBERRIES, FRESH STRAWBERRIES, BROWN SUGAR, MAPLE SYRUP

SMOKED SALMON DISPLAY

+\$14

CREAM CHEESE, CAPERS, BERMUDA ONIONS, SLICED TOMATO



THE FAMILY BRUNCH

\$48

SLICED FRESH SEASONAL FRUIT DISPLAY
VARIETY OF GREEK YOGURT

FRESHLY BAKED DANISH AND CROISSANTS
BOSTON COFFEE CAKE
ENGLISH MUFFINS, WHITE AND WHEAT BREAD
FRUIT PRESERVES, MARMALADE, AND SWEET CREAM BUTTER
ASSORTMENT OF BAGELS CREAM CHEESE

MIXED BABY GREENS SALAD WITH SEASONAL GARDEN VEGETABLES BALSAMIC VINAIGRETTE
ORZO SALAD WITH TOMATOES, CUCUMBERS, AND FENNEL DILL VINAIGRETTE
FARM FRESH SCRAMBLED EGGS WITH CHIVES
TRADITIONAL EGGS BENEDICT
APPLE WOOD SMOKED BACON AND COUNTRY SAUSAGE LINKS
HOME-STYLE BREAKFAST POTATOES
FRENCH TOAST VERMONT MAPLE SYRUP
CARVED HERB ROASTED BREAST OF TURKEY CRANBERRY SAUCE, GIBLET GRAVY, BUTTERMILK BISCUITS
LONG GRAIN AND WILD RICE PILAF
SAUTÉED SEASONAL VEGETABLE MEDLEY

REQUIRES CHEF ATTENDANT FEE OF \$150



OCEAN EDGE RESORT BEVERAGE SERVICE

PACKAGE BEVERAGE SERVICE

UNLIMITED BEVERAGE SERVICE FOR ONE (1) HOUR, BRAND LIQUORS, CRAFT AND DOMESTIC BEER, HOUSE WINES, COCA COLA SOFT DRINKS, AND MINERAL WATERS INCLUDED PRICED PER PERSON

PREMIUM BRANDS

INCLUDES BEER, WINE, CHAMPAGNE AND CORDIALS

1ST HOUR

\$28.00

ADD HOURS

\$17.00

TITO'S VODKA
BEEFEATERS GIN
BACARDI SILVER RUM
SEAGRAM'S VO WHISKEY
DEWAR'S WHITE LABEL SCOTCH
JACK DANIELS BOURBON
JOSE CUERVO TEQUILA

LUXURY BRANDS

INCLUDES BEER, WINE, CHAMPAGNE AND CORDIALS

1ST HOUR

\$31.00

ADD HOURS

\$18.00

KETTLE ONE VODKA
TANQUERAY GIN
REAL MCCOY 3YR. RUM
CROWN ROYAL WHISKEY
JOHNNIE WALKER BLACK SCOTCH
MAKERS MARK BOURBON
VOLCAN BLANCO TEQUILA

BEER, WINE & CHAMPAGNE

1ST HOUR

\$21.00

ADD HOURS

\$15.00

LOCAL CRAFT BREWS
HOG ISLAND BREWERY, ORLEANS, MA
LAND SHARK WHEAT
OUTERMOST IPA
DEVIL'S PURSE BREWING, SOUTH DENNIS, MA
HANDLINE KOLSCH
CAPE COD BREWERY, HYANNIS, MA
RED ALE

NATIONAL DOMESTIC AND IMPORT
BUD LIGHT AND CORONA

HARD CIDER
HARD SELTZER

WINES
OCEAN EDGE CHARDONNAY, CALIFORNIA
OCEAN EDGE CABERNET SAUVIGNON, CALIFORNIA
EDNA VALLEY PINOT NOIR, CENTRAL COAST
DAVINCI PINOT GRIGIO, ITALY
JOEL GOTT SAUVIGNON BLANC, CALIFORNIA
ROSEHAVEN ROSE, CALIFORNIA

SPARKLING WINE
OCEAN EDGE SPARKLING, CALIFORNIA

OCEAN EDGE RESORT & GOLF CLUB
2907 MAIN STREET, BREWSTER, MA 02631
508.896.9000 [OCEANEDGE.COM](http://oceanedge.com)



PACKAGE UPGRADES

ADDITIONAL WINE SELECTIONS ARE AVAILABLE FOR PURCHASE OUTSIDE OF THE PACKAGE WHICH IS CHARGED BY THE BOTTLE ON CONSUMPTION. PLEASE CHECK WITH YOUR CONFERENCE PLANNER. ADDITIONAL ITEM SELECTIONS ARE AVAILABLE FOR THE BEER, WINE AND CHAMPAGNE PACKAGE, PRICING MAY VARY.

HOSTED BAR

*HOST CHARGES BASED ON ACTUAL CONSUMPTION

LOCAL CRAFT BEER	\$8.50
DOMESTIC BEER	\$8.00
HARD SELTZER	\$10.00
HARD CIDER	\$9.00
OCEAN EDGE CHARDONNAY, CALIFORNIA	\$10.00
OCEAN EDGE CABERNET SAUVIGNON, CALIFORNIA	\$10.00
OCEAN EDGE SPARKLING, CALIFORNIA	\$10.00
EDNA VALLEY PINOT NOIR, CENTRAL COAST	\$12.00
DAVINCI PINOT GRIGIO, ITALY	\$11.00
JOEL GOTT SAUVIGNON BLANC, CALIFORNIA	\$12.00
ROSEHAVEN ROSE, CALIFORNIA	\$11.00
COCA COLA SOFT DRINKS	\$5.00
SARATOGA NATURAL AND SPARKLING WATERS	\$6.50
PREMIUM BRAND LIQUORS	\$12.00
LUXURY BRAND LIQUORS	\$14.00
CORDIALS & SPECIALTY	\$9.75 - \$16.00

CASH BAR

*CASH BASED ON EACH GUEST PAYS ON OWN, PRICED PER DRINK

LOCAL CRAFT BEER	\$8.50
DOMESTIC BEER	\$8.00
HARD SELTZER	\$9.00
HARD CIDER	\$10.00
OCEAN EDGE CHARDONNAY, CALIFORNIA	\$10.00
OCEAN EDGE CABERNET SAUVIGNON, CALIFORNIA	\$10.00
OCEAN EDGE SPARKLING, CALIFORNIA	\$10.00
EDNA VALLEY PINOT NOIR, CENTRAL COAST	\$12.00
DAVINCI PINOT GRIGIO, ITALY	\$11.00
JOEL GOTT SAUVIGNON BLANC, CALIFORNIA	\$12.00
ROSEHAVEN ROSE, CALIFORNIA	\$11.00
COCA COLA SOFT DRINKS	\$5.00
SARATOGA NATURAL AND SPARKLING WATERS	\$6.50
PREMIUM BRAND LIQUORS	\$12.00
LUXURY BRAND LIQUORS	\$14.00
CORDIALS & SPECIALTY	\$9.75 - \$16.00

BARTENDER FEE \$175.00
OCEAN EDGE RESORT AND GOLF CLUB REQUIRES
1 BARTENDER PER 75 GUESTS HOSTED BAR
1 BARTENDER PER 100 GUESTS CASH BAR

PLEASE ASK YOUR CONFERENCE PLANNER FOR DETAILS ON OPTIONAL OFFERINGS, PRICES MAY VARY.

OCEAN EDGE RESORT AND GOLF CLUB REQUIRES SERVICE STAFF AT ALL SCHEDULED RECEPTIONS ON PROPERTY.

BAR SERVICE IS LIMITED TO A MAXIMUM OF 5 HOURS.

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