



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 TEAVANA 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 TEAVANA 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

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO A 15% GRATUITY, 6% TAXABLE ADMINISTRATIVE FEE AND 7% MASSACHUSETTS SALES TAX.
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PRICES AND MENUS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

*CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF A FOODBORNE ILLNESS
BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR CATERING MANAGER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY



OCEAN EDGE RESORT & GOLF CLUB
2907 MAIN STREET, BREWSTER, MA 02631
508.896.9000 OCEANEDGE.COM

BREAKFAST BUFFET

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

ENJOY THE BASICS:	\$25	
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 TEAVANA 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		
CORNERED BEEF HASH		
ADD: GRIDDLE CLASSICS (SELECT ONE)	+\$4	
<i>EACH SERVED WITH VERMONT MAPLE SYRUP</i>		
BRIOCHE FRENCH TOAST		
BUTTERMILK PANCAKES		
BLUEBERRY PANCAKES		
BANANA MASCARPONE STUFFED FRENCH TOAST		
BELGIUM WAFFLES, <i>FRESH WHIPPED CREAM AND STRAWBERRIES</i>		
ADD: EGGS (SELECT ONE)	+\$4	
TRADITIONAL EGGS BENEDICT		
ZUCCHINI, ROASTED TOMATO, AND SMOKED GOUDA FRITTATA		
BABY SPINACH, TOMATO, AND SWISS QUICHE		
LOBSTER BENEDICT		+\$8
*OMELETS MADE TO ORDER		+\$12
<i>HAM, BACON, SAUSAGE, MUSHROOMS, TOMATOES, ONIONS, SPINACH, BELL PEPPERS, CHEESE, AND FRESH EGGS</i>		
<i>REQUIRES A \$150 CHEF FEE</i>		
ADD: PERSONAL TOUCHES (PRICED INDIVIDUALLY)		
OLD FASHIONED OATMEAL	+\$5	
TOASTED ALMONDS, SUN-DRIED CRANBERRIES, FRESH STRAWBERRIES, BROWN SUGAR, MAPLE SYRUP		
SMOKED SALMON DISPLAY	+\$14	
<i>CREAM CHEESE, CAPERS, BERMUDA ONIONS, SLICED TOMATO</i>		

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THEMED BREAKS

MINIMUM OF 25 GUESTS

PRICING BASED ON 30 MINUTES OF SERVICE

MID-MORNING EYE OPENER	\$10
BOTTLED SPRING WATER	
ORANGE, GRAPEFRUIT, AND CRANBERRY JUICE	
COCA COLA® SOFT DRINKS	
FRESHLY BREWED STARBUCK'S COFFEE AND ASSORTED TEAVANA TEAS	
AFTERNOON THIRST QUENCHER	\$10
BOTTLED SPRING WATER	
COCA COLA® SOFT DRINKS	
FRESHLY SQUEEZED LEMONADE AND FRESHLY BREWED ICED TEA	
FRESHLY BREWED STARBUCK'S COFFEE AND ASSORTED TEAVANA TEAS	
SCHOOL'S OUT	\$15
FRESHLY BAKED COOKIES: CHOCOLATE CHUNK, CHOCOLATE-CHOCOLATE CHUNK, PEANUT BUTTER, CRANBERRY WHITE CHOCOLATE, OATMEAL RAISIN, AND WHITE CHOCOLATE CHUNK WITH MACADAMIA NUT	
CHILLED 2%, SKIM, AND CHOCOLATE MILK	
COCA COLA® SOFT DRINKS AND BOTTLED SPRING WATER	
FRESHLY BREWED STARBUCK'S COFFEE AND ASSORTED TEAVANA TEAS	
CAPE LEAGUE CONCESSION STAND	\$16
DAVID'S® ORIGINAL SUNFLOWER SEEDS	
FRESH POPCORN AND CRACKERJACKS	
BABY RUTH CANDY BARS AND BIG LEAGUE® CHEW BUBBLE GUM	
COCA COLA® SOFT DRINKS AND BOTTLED SPRING WATER	
CAPE COD RAIL TRAIL	\$18
BUILD YOUR OWN TRAIL MIX	
ALMONDS, COLOSSAL CASHEWS, HONEY ROASTED PEANUTS, M&M'S, DARK CHOCOLATE CHIPS, GOLDEN RAISINS, SUN-DRIED CRANBERRIES, DRIED PINEAPPLE, SUNFLOWER SEEDS, GRANOLA	
KIND PROTEIN BARS	
APPLES, BANANAS, AND ORANGES	
POWERADE AND BOTTLED SPRING WATER	
S'MORES TIME	\$16
CHOCOLATE AND GRAHAM CRACKER COVERED MARSHMALLOW "POPS"	
S'MORES COOKIES	
S'MORES BARS <i>GRAHAM CRACKER COOKIE, CHOCOLATE CREAM, TOASTED MARSHMALLOW CREAM</i>	
CHOCOLATE MILK JUGS	
COCA COLA® SOFT DRINKS AND BOTTLED SPRING WATER	
FRESHLY BREWED STARBUCK'S COFFEE AND ASSORTED TEAVANA TEAS	
GARDEN WALK	\$14
CELERY STICKS WITH PEANUT BUTTER	
CARROT STICKS WITH RANCH DRESSING	
BELL PEPPER AND CUCUMBER STICKS WITH HUMMUS	
PITA CHIPS	
BOTTLED SPRING WATER, LEMONADE, AND ICED TEA	
FORE THE 19TH HOLE	\$16
WATERMELON WEDGES	
GRANOLA BARS	
GINGERSNAPS AND LEMON BARS	
FRESH SQUEEZED LEMONADE AND FRESHLY BREWED ICED TEA	
SARATOGA® STILL AND SPARKLING WATER	

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A LA CARTE BREAK ITEMS

BEVERAGES

EACH PRICED BY THE EACH UNLESS OTHERWISE NOTED

STARBUCK'S COFFEE, GALLON	\$70
FRESH BREWED ICED TEA, GALLON	\$70
BOTTLED SPRING WATER	\$5
COCA COLA® SOFT DRINKS	\$5
BOTTLED ICED TEA AND LEMONADE	\$6
COCONUT WATERS	\$6
MONSTER® AND COCA-COLA ENERGY DRINKS	\$8
BOTTLED FRUIT SMOOTHIES	\$8
BOTTLED ORANGE, CRANBERRY, APPLE, AND TOMATO JUICES	\$6
SARATOGA® SILL AND SPARKLING MINERAL WATER	\$6
SARANAC® ROOT BEER AND ORANGE CREAM SODA	\$6

SNACKS

KASHI® GRANOLA BARS	\$5
CINNAMON WALNUT BOSTON COFFEE CAKE	\$5
FRESHLY BAKED COOKIE ASSORTMENT, DOZEN	\$40
BROWNIES OR BLONDIES, DOZEN	\$40
KIND® PROTEIN BARS	\$6
INDIVIDUAL BAGS OF CAPE COD® POTATO CHIPS, PRETZELS, SWEET POTATO CHIPS, CHEDDAR POPCORN	\$4
SNACK SIZE CANDY BARS	\$5
GOURMET ICE CREAM BARS	\$7
FRESH FRUIT SKEWERS WITH YOGURT DIPPING SAUCE	\$8

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LUNCHEON BUFFET

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

ALL BUFFETS INCLUDE STARBUCK'S COFFEE AND TEAVANA TEA SERVICE WITH

THE SANDWICH

NEW ENGLAND CLAM CHOWDER
OYSTER CRACKERS

BOSTON LETTUCE SALAD
GRILLED ZUCCHINI, GRILLED BELL PEPPERS, BALSAMIC VINAIGRETTE

SEAFOOD PASTA SALAD
LUMP CRAB, ROCK SHRIMP, AVOCADO DRESSING

ASSORTMENT OF PRE-MADE SANDWICHES:

CAJUN GRILLED CHICKEN BREAST
LETTUCE, TOMATO, CARAMELIZED ONIONS, MONTEREY JACK CHEESE, CILANTRO LIME MAYO, LIGHT MULTI-GRAIN BREAD

VEGETABLE WRAP
TOMATO, MUSHROOM, ROASTED PEPPERS, ALFALFA SPROUTS, AVOCADO, ARUGULA, HUMMUS, SPINACH TORTILLA

ROAST BEEF
ARUGULA, TOMATO, BALSAMIC ROASTED RED ONIONS, HORSERADISH AIOLI, CIABATTA

ITALIAN SUB
HAM, HOT CAPICOLA, GENOA SALAMI, SHARP PROVOLONE, ICEBERG LETTUCE, TOMATO,
BANANA PEPPERS, HERBED VINAIGRETTE, ITALIAN SUB ROLL

VEGETABLE BANH MI
PICKLED CARROTS AND ONIONS, CUCUMBER, HERB AND GARLIC AIOLI, AVOCADO, TOFU PATE, BAGUETTE

ROASTED TURKEY BREAST
CRANBERRY SAGE MAYO, LETTUCE, TOMATO, VERMONT CHEDDAR CHEESE, BRIOCHE

CAPE COD CHICKEN SALAD WRAP
LETTUCE, TOMATO, TORTILLA

TUNA SALAD BAGEL
BIBB LETTUCE, TOMATO, CUCUMBER, RED ONION, EVERYTHING BAGEL

FRESH MAINE LOBSTER ROLL ADD +\$5
BABY LETTUCE, NEW ENGLAND STYLE ROLL

CAPE COD POTATO CHIPS

CARAMEL APPLE BAR
CRANBERRY CRUMBLE BAR

CHOICE OF THREE SANDWICHES	\$36
CHOICE OF FOUR SANDWICHES	\$38

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THE BAYSIDE DELICATESSEN

\$34

TOMATO BASIL BISQUE
PARMESAN CROUTON

BABY SPINACH WITH RASPBERRIES, SWEET ONION, CANDIED PECANS AND GOAT CHEESE
MAPLE DIJON VINAIGRETTE

BRUSCHETTA PASTA SALAD
CAVATAPPI PASTA TOSSED WITH TOMATOES, FRESH HERBS, AND OLIVES

FINGERLING POTATO SALAD WITH FENNEL AND DILL

DELI DISPLAY
PLEASE SELECT FOUR ITEMS

ROASTED TURKEY BREAST
BAKED VIRGINIA HAM
GRILLED CHICKEN
GENOA SALAMI
HOT CAPICOLA
PEPPERCORN ROAST BEEF

SLICED CHEESE
PLEASE SELECT THREE

VERMONT CHEDDAR
SWISS
PROVOLONE
AMERICAN
DILL HAVARTI
MUNSTER

GRILLED ZUCCHINI, PORTABELLA MUSHROOMS, AND RED BELL PEPPERS

DILL PICKLE SPEARS, LETTUCE LEAVES, TOMATOES AND SWEET ONION

SELECTION OF ARTISAN ROLLS TO INCLUDE CARAMELIZED ONION, CIABATTA, BRIOCHE, TORTILLA WRAP

BROWN MUSTARD, MAYONNAISE, HUMMUS

CAPE COD POTATO CHIPS

CHOCOLATE FUDGE BROWNIES
CHOCOLATE CHIP COOKIES

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SOUP & SALAD BAR

\$35

BROCCOLI CHEDDAR SOUP
NEW ENGLAND CLAM CHOWDER
OYSTER CRACKERS

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

NEW ENGLAND FIELD GREENS
MIXED BABY LETTUCE, 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

MINI FRUIT CHEESECAKES
VARIETY OF DESSERT "SHOTS"

ALL POINTS SOUTH

\$37

BLACK BEAN AND ROASTED POBLANO SOUP
CRISP TORTILLA STRIPS, SOUR CREAM

MEXICAN CHOPPED SALAD
ICEBERG LETTUCE, CUCUMBER, TOMATO, RED ONION, RADISH, CHIPOTLE RANCH DRESSING

FIESTA SLAW
CABBAGE, JICAMA, CARROTS, SPICY LIME VINAIGRETTE

GRILLED VEGETABLE AND REFRIED BEAN QUESADILLAS

BUILD YOUR OWN TACOS
PLEASE SELECT TWO ITEMS

CHIPOTLE AND GARLIC CARNE ASADA
SPICED LIME AND CILANTRO PULLED CHICKEN
PULLED PORK
TEQUILA CILANTRO SHRIMP

ACCOMPANIMENTS
SALSA ROJA, SALSA VERDE, PICO DE GALLO, GUACAMOLE
CHEDDAR AND MONTEREY JACK CHEESE, SOUR CREAM, FRESH JALAPENOS, SCALLIONS

FRIJOLES PINTO

MEXICAN RICE

SOFT FLOUR TORTILLAS, CORN TORTILLAS

CINNAMON CHURROS
WARM CHOCOLATE DIPPING SAUCE

FLOURLESS CHOCOLATE CAKE
CARAMEL SAUCE

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THE CAPE CODDER

\$39

LOBSTER BISQUE
CRÈME FRAICHE

SPINACH SALAD
SHIITAKE MUSHROOMS, ONION, HARD BOILED EGG, BACON, CRANBERRY VINAIGRETTE

ROASTED BUTTERNUT SQUASH SALAD
QUINOA, SUN-DRIED CRANBERRIES, TOASTED PEPITAS, MAPLE DIJON VINAIGRETTE

NEW ENGLAND SEAFOOD SALAD
CUCUMBER DILL DRESSING

BAKED NEW ENGLAND SCROD
CLASSIC RITZ CRACKER TOPPING, CITRUS BUTTER SAUCE

SAGE AND OREGANO MARINATED CHICKEN BREAST
ROASTED CIPOLLINI, APPLE, AND CRANBERRY CHUTNEY

GRILLED EGGPLANT AND ZUCCHINI NAPOLEON
BASIL AND GOAT CHEESE POLENTA, ROASTED RED PEPPERS, SAUCE POMODORO

CRANBERRY WILD RICE PILAF

GARLIC BUTTERED GREEN BEANS

ASSORTED FRESHLY BAKED ROLLS

ASSORTMENT OF CAKE BARS
BOSTON CREAM, STRAWBERRIES AND CREAM, CLASSIC OPERA

THE P-TOWN

\$39

PORTUGUESE KALE AND CHORIZO SOUP
PARMESAN TOAST

ARUGULA SALAD
SHAVED ASIAGO, PORTOBELLO MUSHROOMS, CARAMELIZED SHALLOT VINAIGRETTE

TOMATOES, FRESH MOZZARELLA AND BASIL
BALSAMIC DRIZZLE, EXTRA VIRGIN OLIVE OIL

GREEN BEAN AND SUN-DRIED TOMATOES
BALSAMIC DIJON DRESSING

SLOW ROASTED CHICKEN
CIPOLLINI ONIONS, DICED TOMATOES, ROASTED RED PEPPERS, TAWNY PORT

STUFFED ZUCCHINI
SPINACH, ARTICHOKE, AND WHITE BEANS; TOMATO SAUCE

ROASTED HADDOCK
STEWED TOMATOES AND BELL PEPPERS

SAFFRON RICE PILAF

GARLIC SAUTÉED BROCCOLINI AND CARROTS

FRESH BAKED FOCACCIA

FRESH FRUIT TART

CRÈME CARAMEL CUPS

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CAPE LEAGUE SLIDERS

\$35

ROASTED CORN SOUP
GRILLED CORN, CHIVE OIL

MIXED GREENS SALAD WITH GARDEN VEGETABLES
BALSAMIC VINAIGRETTE

CAPE COD COLESLAW

ROASTED FINGERLING POTATO SALAD
HORSERADISH MAYO AND SCALLIONS

CHAR GRILLED CHEESEBURGER
AMERICAN CHEESE, LETTUCE, TOMATO, PICKLE, KETCHUP, MUSTARD, BRIOCHE BUN

BLACK BEAN BURGER
LETTUCE, TOMATO, PICKLED RED ONION, SUN-DRIED TOMATO PESTO, CIABATTA BUN

HAND FORMED TURKEY BURGER
CHEDDAR CHEESE, LETTUCE, TOMATO, SWEET ONION, PESTO AIOLI, BRIOCHE BUN

CAPE COD POTATO CHIPS

PEANUT BUTTER CHOCOLATE CARAMEL BROWNIES

S'MORES COOKIES

BOXED LUNCH

\$29

INCLUDES A CHOICE OF SALAD AND SANDWICH, APPLE, CAPE COD POTATO CHIPS, AND CHOCOLATE CHUNK COOKIE

SANDWICHES

PLEASE SELECT THREE SANDWICHES

HAM & SWISS

LETTUCE, TOMATO, MAPLE MUSTARD SPREAD, RYE

PILGRIM SETTLERS TURKEY & CHEDDAR

BACON, LETTUCE, TOMATO, CRANBERRY MAYONNAISE, LIGHT MULTIGRAIN

ROAST BEEF

BOURSIN CHEESE SPREAD, ARUGULA, TOMATO, HORSERADISH AIOLI, CIABATTA

VEGETABLE WRAP

BABY ARUGULA, GRILLED MUSHROOM, TOMATO, ROASTED PEPPERS,
ALFALFA SPROUTS, HUMMUS, SPINACH TORTILLA

CAPE COD CHICKEN SALAD WRAP

LETTUCE, TOMATO, AVOCADO, TORTILLA

ANTIPASTO

HAM, HOT CAPICOLA, GENOA SALAMI, PROVOLONE CHEESE, BABY ARUGULA, TOMATO,
PEPPERONCINI, MAYONNAISE, ITALIAN ROLL

CAPRESE

ARUGULA, TOMATO, BASIL, PORTABELLA MUSHROOM, ROASTED RED PEPPERS, FRESH MOZZARELLA,
PESTO, CIABATTA

HAND CARVED ROASTED TURKEY AND BRIE

LETTUCE, TOMATO, FIG MUSTARD, BUTTERY CROISSANT

SALADS

PLEASE SELECT ONE

PASTA SALAD

CAVATELLI PASTA, GRILLED VEGETABLES, BASIL, VINAIGRETTE

FRESH FRUIT SALAD

COLE SLAW

POTATO SALAD

RED ONION, MUSTARD, MAYONNAISE, SCALLIONS

ASSORTED COCA COLA SOFT DRINKS AND DASANI WATER

SOUVENIR OCEAN EDGE INSULATED BAG

Add \$8

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OCEAN EDGE RESORT & GOLF CLUB
2907 MAIN STREET, BREWSTER, MA 02631
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PLATED LUNCHEON

LUNCHEONS ARE ACCOMPANIED BY ASSORTED FRESH ROLLS AND FRESHLY BREWED STARBUCKS COFFEE AND TEAVANA TEAS

FIRST COURSE

PLEASE SELECT ONE

NEW ENGLAND CLAM CHOWDER
OYSTER CRACKERS

TOMATO BASIL BISQUE
PARMESAN TOAST

LOBSTER BISQUE
TARRAGON CRÈME FRAICHE

ARUGULA AND FRISEE SALAD
CANDIED WALNUTS, SUN-DRIED CRANBERRIES, GOAT CHEESE STRAWBERRY CHAMPAGNE VINAIGRETTE

CRISP ROMAINE TOSSED WITH HERB CROUTONS
CLASSIC CAESAR DRESSING

TOSSED FIELD GREENS WITH OLIVES, ARTICHOKE HEARTS, AND ROASTED PEPPERS
SUN-DRIED TOMATO VINAIGRETTE

ENTRÉE SELECTIONS

PLEASE SELECT ONE

EXOTIC MUSHROOM RAVIOLI \$31
ROASTED RED PEPPER SAUCE, GRILLED EGGPLANT AND ARTICHOKE RAGU

PAN SEARED CHICKEN BREAST WITH ORANGE CHILE SAUCE \$35
ROASTED BABY VEGETABLE MEDLEY

BAKED NEW ENGLAND SCROD WITH CITRUS BUTTER \$36
BASMATI RICE AND DILL BUTTERED BABY CARROTS

FENNEL DUSTED FILLET OF SALMON WITH SAUCE VERT \$37
CARAMELIZED BABY CARROTS, HERB ROASTED ASPARAGUS

GRILLED BEEF TENDERLOIN MEDALLIONS WITH PORCINI DEMI GLAZE* \$39
HERB AND GARLIC ROASTED FINGERLING POTATOES, HARICOT VERT

DESSERT

PLEASE SELECT ONE

CHOCOLATE ESPRESSO MOUSSE
RASPBERRY COULIS, WHIPPED CREAM

NY STYLE CHEESECAKE
FRESH STRAWBERRIES

INDIVIDUAL FRESH FRUIT TART
SEASONAL BERRY COULIS

STRAWBERRY SHORTCAKE
FRESH WHIPPED CREAM

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LIGHT PLATED LUNCH

ACCOMPANIED BY FRESHLY BREWED ICED TEA, WARM ROLLS AND BUTTER, STARBUCK'S COFFEE AND TEAVANA TEA SERVICE.

CHOWDER AND SANDWICH \$28

NEW ENGLAND CLAM CHOWDER, OYSTER CRACKERS

ROASTED TURKEY SANDWICH

CRANBERRY MAYONNAISE, LETTUCE, TOMATO, CHEDDAR CHEESE, MULTIGRAIN BREAD,
CAPE COD POTATO CHIPS, PICKLE SPEAR, COLE SLAW

CAPE CLASSIC \$33

CHICKEN SALAD CROISSANT AND LOBSTER SALAD CROISSANT

CAPE COD POTATO CHIPS, COLE SLAW, DILL PICKLE SPEAR

WARM NEW ENGLAND APPLE PIE

FRESH WHIPPED CREAM

CAESAR SALAD \$29

GRILLED CHICKEN CAESAR SALAD

HEARTS OF ROMAINE, FOCACCIA CROUTONS, WHITE ANCHOVIES, PARMESAN CHEESE,
CREAMY CAESAR DRESSING

CHOCOLATE MOUSSE

WHIPPED CREAM, RASPBERRIES

*SUBSTITUTE GRILLED SHRIMP ON THE SALAD, ADDITIONAL \$3

MEDITERRANEAN SALAD \$30

LEMON OREGANO CHICKEN BREAST

ESCAROLE AND RED LEAF LETTUCE, ROASTED TOMATO VINAIGRETTE, KALAMATA OLIVES, MARINATED ARTICHOKE,
CUCUMBER, RED PEPPER, FETA CHEESE

TIRAMISU TORTE

CHOCOLATE GANACHE PAINT

THAI SALAD \$33

LEMONGRASS AND CORIANDER POACHED SHRIMP

FRESH LO MEIN NOODLES, MATCHSTICK VEGETABLES, CITRUS SESAME VINAIGRETTE,
CILANTRO, BASIL

MANGO MOUSSE PARFAIT

FRESH WHIPPED CREAM, TOASTED COCONUT

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EVENING RECEPTION

STATIONARY HORS D'OEUVRES DISPLAYS

PRICED PER PERSON, BASED ON ONE HOUR OF SERVICE

FARMERS MARKET CRUDITÉS	\$10
CELERY & CARROT BATONS, SWEET PEPPER MEDLEY, CUCUMBER STICKS, BABY TOMATOES, CAULIFLOWER & BROCCOLI FLORETS, ASPARAGUS SPEARS CARAMELIZED ONION DIP AND RANCH HUMMUS DIP	
BRUSCHETTA	\$14
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	\$16
A SELECTION OF AGED NEW ENGLAND CHEESES FRUIT PRESERVES, TOASTED PECANS FRESH BREAD, CRACKERS AND SEASONAL FRUIT GARNISH	
CHARCUTERIE	\$20
SALAMI, PROSCIUTTO, SAUCISSON, PATE DE CHAMPAGNE CORNICHON, MARINATED OLIVES, GRAIN MUSTARD RUSTIC BREAD, CRACKERS	
BAKED BRIE EN CROUTE	\$12
FRUIT PRESERVES AND SLICED FRENCH BREAD	
MEDITERRANEAN GRILLED VEGETABLES	\$14
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*	\$29
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'	\$15
SLICED BAGUETTES AND PITA CHIPS SERVED IN SOURDOUGH BREAD BOWL	
BAKED BLACK BEAN DIP	\$15
CHORIZO, TOMATOES, MONTEREY JACK CHEESE, TORTILLA CHIPS	

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BUTLER PASSED HORS D'OEUVRES

COLD SELECTIONS

MUSHROOM BRUSCHETTA GRILLED TOMATO, PARMESAN	\$4.00
LUMP CRAB SALAD TOMATO, AVOCADO AIOLI, SWEET CORN CAKE	\$5.50
AHI TUNA TARTAR 'NACHO'* SOY GLAZE, SRIRACHA AIOLI, WONTON CRISP	\$5.50
CAPRESE SKEWER HEIRLOOM TOMATO, FRESH MOZZARELLA, BASIL, BALSAMIC DRIZZLE	\$4.50
SHRIMP CEVICHE SPICED MANGO SALSA	\$5.00
OYSTER SHOOTER TOMATO, HORSERADISH, LIME, CHILES	\$5.00
RICOTTA BRUSCHETTA LOCAL ORGANIC HONEY, FIG CHUTNEY	\$4.50
SMOKED SALMON DILL CRÈME FRAICHE, CAPERS, PUMPERNICKEL TOAST	\$5.75
PETITE NEW ENGLAND LOBSTER ROLL	\$8.00
BEEF TENDERLOIN* ROASTED CIPOLLINI ONION, HORSERADISH LATKE	\$6.00
LITTLENECK CLAM ON THE ½ SHELL* COCKTAIL SAUCE, LEMON	\$4.00
BREWSTER OYSTER ON THE ½ SHELL* CHAMPAGNE MIGNONETTE, LEMON	\$4.50
JUMBO SHRIMP COCKTAIL TRADITIONAL COCKTAIL SAUCE	\$5.00

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HOT OFFERINGS

PETIT BEEF TENDERLOIN AND MUSHROOM DUXELLE PASTRY DIJON MAYONNAISE	\$5.50
MAC-N-PIMENTO CHEESE FRITTERS	\$4.75
SPINACH AND FETA TRIANGLES ROASTED TOMATO PUREE	\$4.50
LOBSTER MAC-N-CHEESE BITE	\$7.00
EDAMAME POTSTICKER SCALLION PONZU DIPPING SAUCE	\$4.50
MINI CRAB CAKE LEMON AND OLD BAY MAYONNAISE	\$5.75
SWEET POTATO AND APPLE RANGOON FIG MUSTARD	\$4.50
SMOKED CHICKEN PANINI CHERRY WOOD BACON, SMOKED GOUDA	\$5.25
MUSHROOM TART	\$5.25
SHRIMP TEMPURA SWEET CHILE SAUCE	\$6.50
BEEF EMPANADAS SAUCE SOFRITO	\$5.50
OYSTER ROCKEFELLER SPINACH, OUZO, PARMESAN BREADING	\$7.00
SEA SCALLOP AND BACON HORSERADISH CREAM	\$6.00
BABY LAMB CHOPS* ROSEMARY MUSTARD	\$7.00
CRISP ARTICHOKE HEARTS GOAT CHEESE AND PARMESAN FILLED	\$5.00
GOAT CHEESE AND HONEY PHYLLO	\$4.75

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STATIONED RECEPTION

WE RECOMMEND A UNIFORMED CHEF ATTENDANT WITH A FEE OF \$150, 1 CHEF PER 75 GUESTS
PRICING BASED ON 1 HOUR OF SERVICE

ITALIAN PASTA

\$20

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

FETTUCINI 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

A TASTE OF ASIA

\$23

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

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CARVING

HERB ROASTED BREAST OF TURKEY PAN GRAVY, AND CRANBERRY SAUCE	\$17
ROASTED TENDERLOIN OF BEEF* RED ONION JAM, ZINFANDEL DEMI-GLACE	\$28
GARLIC AND ROSEMARY RUBBED LEG OF LAMB* MINT DEMI-GLACE, LEMON HERB DIJON MUSTARD	\$20
NY STRIP LOIN OF BEEF* DIJON MUSTARD, MUSHROOM DEMI-GLACE	\$22
SALMON EN CROUTE LEMON DILL SAUCE	\$21
CROWN ROAST LOIN OF PORK APPLE MAPLE CHUTNEY, HERB AND ROASTED GARLIC JUS	\$17
SEA SALT AND GARLIC CRUSTED PRIME RIB* OF BEEF HORSE RADISH CHANTILLY, NATURAL JUS	\$24
TENDERLOIN WELLINGTON MUSHROOM DUXELLE, DEMI-GLACE	\$32
STUFFED PORK LOIN APPLE CRANBERRY CHUTNEY, BOURBON PAN SAUCE	\$19

SMALL PLATES

PLEASE SELECT TWO

\$26

WILD MUSHROOM RISOTTO
TRUFFLE OIL, PECORINO CHEESE

SEARED SCALLOPS
ROASTED CORN NAGE, PANCETTA CRISP

HERB AND GARLIC CHICKEN MEDALLIONS
TOMATO AND BASIL SALSA

CRAB CAKE
CHIPOTLE AIOLI, TROPICAL FRUIT SALSA

SAUTÉED JUMBO SHRIMP SCAMPI
TOMATOES, FRESH PARSLEY, LINGUINI, LEMON GARLIC BUTTER SAUCE

TACO STAND

PLEASE SELECT TWO

\$22

CHIPOTLE LIME PULLED CHICKEN
SALSA VERDE, LETTUCE, SOUR CREAM, QUESO FRESCO

CARNITAS
PULLED PORK, PINEAPPLE, ONION, ROASTED TOMATO SALSA

CARNE ASADA
CARVED FLANK STEAK, PICKLED ONIONS, CILANTRO, GUAJILLO PEPPER SALSA

HONEY LIME TEQUILA SHRIMP
RED CABBAGE, TOMATO AVOCADO RELISH, MANGO

EACH TACO IS SERVED IN A FLOUR CORN TORTILLA

CORN, BLUE CORN, AND RED CHILI CORN TORTILLA CHIPS
PICO DE GALLO, GUACAMOLE

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DESSERT STATIONS

MINI DESSERT STATION

\$24

GOURMET CHOCOLATE CONFECTIONS
PETIT CRÈME BRULÉE CUPS
SEASONAL DESSERT SHOTS
CAKE AND CHEESECAKE POPS
STARBUCK'S COFFEE AND TEAVANA TEAS

ICE CREAM SUNDAE BAR

\$16

CHOCOLATE AND VANILLA ICE CREAM
CHOCOLATE AND CARAMEL SAUCE
SEASONAL BERRY COMPOTE
FRESH WHIPPED CREAM
SPRINKLES, CHOPPED WALNUTS, M&M CANDIES, CRUSHED COOKIE CRUMBS,
MARSHMALLOWS, MARASCHINO CHERRIES

REQUIRES CHEF ATTENDANT FEE OF \$150

FRENCH CREPE STATION

\$18

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

REQUIRES CHEF ATTENDANT FEE OF \$150

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DINNER BUFFET

PLEASE ADD \$5 PER PERSON IF YOUR COUNTS ARE LESS THAN 20 GUESTS

EACH BUFFET INCLUDES FRESHLY BREWED STARBUCK'S COFFEE AND TEAVANA TEA SERVICE

NEW ENGLAND SEASIDE

\$65

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

\$62

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

BOSTON BAKED BEANS

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

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

\$60

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

\$65

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

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OCEAN EDGE CLAM BAKE

\$100

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

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PLATED DINNER

EACH DINNER IS SERVED WITH FRESHLY BAKED ARTISAN ROLLS AND BUTTER, STARBUCKS COFFEE AND TEAVANA TEAS. A MINIMUM OF 3 COURSES IS REQUIRED.

APPETIZER

PLEASE SELECT ONE

CRAB CAKE CUCUMBER CAPER TARTAR SAUCE	\$13
SAFFRON RISOTTO HONEY GARLIC ROASTED CHERRY TOMATOES	\$12
LOBSTER RAVIOLI CHAMPAGNE LEMON CREAM SAUCE, BLISTERED CHERRY TOMATOES	\$16
GOAT CHEESE TART CARAMELIZED ONION JAM, PESTO DRIZZLE	\$10
SEARED SCALLOPS PANCETTA WILTED SPINACH, APPLE BRANDY BEURRE BLANC, ROASTED MUSHROOMS	\$16
PENNE BOLOGNESE SHAVED PARMESAN	\$10
COCONUT LIME SHRIMP RED CURRY SAUCE, JICAMA SLAW	\$14
SHAVED STEAK AND MUSHROOM EMPANADA HORSERADISH CRÈME FRAICHE, CHIMICHURRI	\$12
NEW ENGLAND CLAM CHOWDER OYSTER CRACKERS	\$10
ROASTED TOMATO SOUP PARMESAN CROSTINI	\$8
SWEET CORN CHOWDER POTATO CRISP AND CHIVES	\$8

SALAD

PLEASE SELECT ONE

BABY SPINACH SHIITAKE MUSHROOMS, ONION, ROASTED PEPPERS, PANCETTA, CARAMELIZED SHALLOT VINAIGRETTE	\$8
BABY KALE NEW ENGLAND APPLE, TOASTED ALMONDS, WATERMELON RADISH, LEMON VINAIGRETTE	\$8
BABY ARUGULA AND FRISEE CANDIED PECANS, CRANBERRIES, GOAT CHEESE, STRAWBERRY CHAMPAGNE VINAIGRETTE	\$8
BUTTER LETTUCE ORANGE, GRAPE TOMATOES, CRUMBLLED FETA, FOCACCIA CRISP, MUSTARD VINAIGRETTE	\$9
CAPRESE AGED BALSAMIC VINEGAR, EXTRA VIRGIN OLIVE OIL, AND CRACKED BLACK PEPPER	\$10
WEDGE OF ICEBERG HEIRLOOM TOMATOES, CHERRYWOOD BACON, RED ONION, BLUE CHEESE DRESSING AND BALSAMIC DRIZZLE	\$9
CAESAR HEARTS OF ROMAINE, ROSEMARY GARLIC CROUTON, ASIAGO CHEESE, CAESAR DRESSING	\$8
ROASTED BEETS AND TANGERINE GOAT CHEESE, TOASTED PISTACHIOS, EXTRA VIRGIN OLIVE OIL, SHERRY VINEGAR DRIZZLE	\$9

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ENTRÉES

PLEASE SELECT TWO

MURRAY FARMS CHICKEN BREAST CIDER BRINED, LEMON ROSEMARY BUTTER, SWEET POTATO MASH, ASPARAGUS	\$36
FAROE ISLANDS SALMON FILLET CHILE MAPLE GLAZED, BRAISED BRUSSELS SPROUT QUINOA SALAD, FRENCH BEANS	\$38
GRILLED NY STRIP STEAK* GUINNESS VEAL REDUCTION, GORGONZOLA BUTTER, SMASHED FINGERLING POTATOES, ASPARAGUS	\$42
GRILLED SWORDFISH GREMOLATA, SWEET CORN POLENTA CAKE, ROASTED BABY CARROTS	\$40
CHARRED TENDERLOIN OF BEEF* ZINFANDEL REDUCTION, ROASTED PETIT MUSHROOMS, WHIPPED GOLDEN POTATOES	\$48
GRILLED FILET MIGNON* RED WINE DEMI-GLACE, ROASTED GARLIC MASHED POTATO, FRENCH BEANS, BABY CARROTS	\$46
BRAISED SHORT RIB ROASTED VEGETABLES, PARMESAN MASHED POTATO, MUSHROOM DEMI-GLACE	\$42
LEMON BUTTER ROASTED COD HONEY DIJON BEURRE BLANC, LOBSTER RISOTTO, ASPARAGUS	\$43
HERB CRUSTED RACK OF LAMB* POMEGRANATE BALSAMIC GLAZE, SMOKED GOUDA POTATO AU GRATIN, FRENCH BEANS	\$52
GRILLED TENDERLOIN OF BEEF* AND ROASTED COD RED WINE DEMI-GLACE, LEMON BUTTER SAUCE, MASHED POTATO, ASPARAGUS, BABY CARROTS	\$54
GRILLED PETITE FILET MIGNON* AND SEARED SALMON PORT WINE DEMI-GLACE, MUSTARD DILL SAUCE, PARMESAN RISOTTO, FRENCH BEANS	\$56
BEEF TENDERLOIN MEDALLION* AND LOBSTER AND CRAB STUFFED LOBSTER TAIL CABERNET REDUCTION, SAUCE THERMIDOR, HERB ROASTED FINGERLING POTATOES, ASPARAGUS	\$60

DESSERT

PLEASE SELECT ONE

VANILLA BEAN PANNACOTTA ORANGE CARAMEL, TOASTED PISTACHIOS	\$11
STRAWBERRY SHORTCAKE GRAND MARNIER SCNETED WHIPPED CREAM	\$9
NEW YORK CHEESECAKE BLUEBERRY COMPOTE	\$9
APPLE GALETTE VANILLA BEAN CRÈME ANGLAISE	\$9
SEA SALT CARAMEL AND CHOCOLATE GANACHE TART FRESH WHIPPED CREAM	\$12
CHOCOLATE MOUSSE WHIPPED CREAM, SEASONAL BERRY	\$11

FOR ALA CARTE ORDERING ON THE DAY OF YOUR EVENT, THERE WILL BE A \$10 PER PERSON SURCHARGE, HIGHER PRICED ITEM PREVAILS.

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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

1 ST HOUR	ADD HOURS
\$21.00	\$15.00

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

1 ST HOUR	ADD HOURS
\$25.00	\$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

1 ST HOUR	ADD HOURS
\$21.00	\$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

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.

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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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GENERAL INFORMATION

GUARANTEES

IN ARRANGING FOR PRIVATE EVENTS, A GUARANTEED NUMBER OF GUESTS ATTENDING IS REQUIRED FOR ALL CATERED MEAL FUNCTIONS. FINAL GUARANTEES MUST BE PROVIDED TO THE OCEAN EDGE RESORT & GOLF CLUB BY 12 NOON, THREE (3) BUSINESS DAYS PRIOR TO THE DATE OF THE FUNCTION. SUCH WILL BE CONSIDERED A BINDING GUARANTEE AND IS NOT SUBJECT TO REDUCTION. IF AN ATTENDANCE GUARANTEE IS NOT FORWARDED TO THE HOTEL BY THE DATE IT IS DUE, THE ATTENDANCE NUMBER STATED ON THE ORIGINAL CONTRACT WILL BECOME THE GUARANTEE. ALL MENU CHANGES SUBMITTED WITHIN 5 BUSINESS DAYS OF THE EVENT WILL BE SUBJECT TO SERVICE FEES.

DECORATIONS

ARRANGEMENTS FOR FLORAL CENTERPIECES, SPECIAL PROPS AND DISPLAYS MAY BE MADE THROUGH YOUR CONFERENCE PLANNER. ALL DECORATIONS AND DISPLAYS ARE SUBJECT TO THE APPROVAL OF OCEAN EDGE RESORT & GOLF CLUB. THE RESORT WILL NOT PERMIT THE AFFIXING OF ANYTHING TO THE WALLS OR CEILING OF FUNCTION ROOMS. FAKE FLOWER PETALS, GLITTER AND CONFETTI ARE NOT ALLOWED.

SHIPMENT AND LABELING OF BOXES

CLEARLY LABEL ALL PACKAGES WITH THE NAME AND DATE OF THE EVENT AND THE GUEST WHO WILL RECEIVE IT. PACKAGES FOR MEETINGS MAY BE DELIVERED TO THE HOTEL THREE (3) WORKING DAYS PRIOR TO THE DATE OF THE FUNCTION. THE PACKAGE HANDLING FEE IS \$5.00 FOR THE FIRST PACKAGE AND \$3.00 FOR EACH ADDITIONAL PACKAGE. ADDITIONALLY, SHIPMENTS ARRIVING ON PALLETS WILL INCUR A \$100.00 CHARGE PER PALLET. YOUR CONFERENCE PLANNER WILL BE PLEASED TO ASSIST IN SHIPPING MATERIAL FROM THE RESORT ONCE YOUR FUNCTION IS COMPLETED. PLEASE NOTE THAT ANY CHARGES OR FEES WILL BE AT THE CUSTOMER'S EXPENSE.

FUNCTION ROOMS/EVENT SPACE

FUNCTION FACILITIES ARE ASSIGNED BY THE HOTEL ACCORDING TO THE GUARANTEED GUEST ATTENDANCE ANTICIPATED.

THE HOTEL RESERVES THE RIGHT TO RE-ASSIGN ROOMS BASED ON THE EVENT'S GUARANTEED ATTENDANCE. ROOM RENTAL FEES ARE APPLICABLE IF ATTENDANCE AND RESPECTIVE REVENUES ARE BELOW THE HOTEL'S ESTABLISHED MINIMUMS.

ADDITIONAL FEES WILL APPLY FOR MEETINGS, CEREMONIES AND EVENTS WITH SPECIAL SET-UP REQUIREMENTS. A ROOM SET-UP CHANGE WITHIN 24 HOURS OF THE EVENT RESULTS IN A MINIMUM \$200 RESET FEE. THIS FEE IS SUBJECT TO INCREASE DEPENDING ON THE ROOM SIZE AND COMPLEXITY OF THE CHANGES.

OUTDOOR FUNCTIONS

THE HOTEL RESERVES THE RIGHT TO DETERMINE THE UTILIZATION OF APPROPRIATE INDOOR FACILITIES IN CASE OF INCLEMENT WEATHER ON THE DAY OF THE EVENT. OUTDOOR ENTERTAINMENT MUST BE PRE-APPROVED.

AUDIO VISUAL AND ELECTRICAL

OUR IN-HOUSE AUDIO-VISUAL COMPANY WILL BE ABLE TO PROVIDE FOR ALL OF YOUR AUDIO-VISUAL NEEDS. YOUR CONFERENCE PLANNER WILL PROVIDE YOU WITH PRICING. SPECIAL ELECTRICAL REQUIREMENTS MAY BE PROVIDED BY OUR ENGINEERING DEPARTMENT AND AGAIN MAY BE COORDINATED WITH YOUR CONFERENCE PLANNER.

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COAT CHECK

THE OCEAN EDGE RESORT & GOLF CLUB WILL PROVIDE COAT RACKS WITHIN PROXIMITY OF YOUR FUNCTION ROOM FOR OUR GUESTS. THESE WILL BE UNATTENDED, AND THE RESORT ASSUMES NO LIABILITY FOR ANY LOST ARTICLES. PLEASE INQUIRE WITH YOUR CONFERENCE PLANNER REGARDING ATTENDED COAT CHECK AREAS DURING YOUR FUNCTION.

ALCOHOLIC BEVERAGE SERVICE

PER THE OCEAN EDGE RESORT & GOLF CLUB'S LICENSING AGREEMENT WITH THE MASSACHUSETTS STATE LIQUOR COMMISSION, NO PATRON OR GUEST WILL BE PERMITTED TO ENTER OR DEPART THE PREMISES WITH ALCOHOLIC BEVERAGES.

ALL ALCOHOL MUST BE PURCHASED FROM THE RESORT.

VOLUME RESTRICTION

PLEASE BE ADVISED THAT THE HOTEL MAINTAIN APPROPRIATE AUDIO VOLUME LEVELS IN ALL FUNCTION ROOMS. ENTERTAINMENT ACTIVITY CANNOT EXCEED AN 80 DECIBELS LEVEL AT ANY TIME DURING THE EVENT. IN ADDITION, THERE IS A 10:00PM CURFEW ON ALL AMPLIFIED NOISE FOR ALL OUTDOOR EVENT SPACE, BAY PINES PAVILION, CARRIAGE HOUSE, AND LINX PAVILION.

SERVICE CHARGE AND SALES TAX

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO A 15% SERVICE CHARGE, 6% TAXABLE ADMINISTRATIVE FEE AND 7% MASSACHUSETTS SALES TAX.

LOST AND FOUND

THE RESORT ASSUMES NO RESPONSIBILITY FOR LOSS OR DAMAGE TO ITEMS LEFT IN FUNCTION ROOMS PRIOR TO, DURING OR FOLLOWING AN EVENT.

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