

Dockside Grill Banquet Menu

Passed Appetizers - all items priced per 20 pieces

Seafood

- Mini Fish Tacos** – salsa, chipotle aioli \$80
- Mini Crab Cakes** - sesame lime rémoulade \$60
- Wonton Shrimp** - sweet chili sauce \$70
- Bacon Wrapped Scallops*** - \$70
- Lox on Cucumber*** – dill cream cheese \$60
- Ahi Tuna Tartare*** – wonton chips \$80
- Crab, Spinach & Mushroom tartlets** \$60
- Fried Oysters on a Half Shell** – five spice dusted with scallions \$60
- Smoked Salmon Rangoon*** – sweet chili sauce \$60
- Mini Lobster Rolls** – traditional (lemon aioli) or brown butter and scallions \$100
- Oyster Po' Boy Sliders** – pickles, lettuce, cajun rémoulade \$80

Vegetable

- Bruschetta** – pesto, marinated tomatoes \$60
- Tomato & Goat Cheese Tarts** - \$40
- Margarita Flatbread** - \$50
- Hummus Phyllo Bites** – roasted red pepper & Feta \$50
- Caramelized Onion and Goat Cheese Crostini** – grapes and balsamic reduction \$50
- Arancini** – herbs, cheese, marinara \$50
- Garden Vegetable Rangoon** – sweet chili sauce \$40
- Spanikopita** - feta, spinach \$50

Meat & Poultry

- Mini Steak Tacos** – salsa, chipotle aioli \$80
- Sliders*** - cheddar, caramelized onion \$80
- Prosciutto Wrapped Melon*** - \$60
- Pork Belly Steamed Buns*** - pickles, hoisin \$100
- Chicken Satay** – peanut sauce \$60
- Teriyaki Beef Sticks*** - \$70
- Bacon Wrapped Asparagus** - \$80
- Mini Beef Wellington*** - \$100
- Pork Dumplings** - ponzu sauce \$60
- BBQ Pulled Pork Sliders** – fried onions, slaw \$80
- Candied Bacon, Lettuce and Tomato Sliders** – sriracha mayo \$60
- Mini Italian Pinwheels** - \$80

GF - Gluten Free, Gluten free bread is available upon request

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Platters & Dips

Small serves 12-20 people, Large serves 25-40 people

Fresh Fruit & Artisanal Cheese Platter with Crostini | Sm. \$80 Lg. \$120

House Made Warm Tortilla Chips, Pico de Gallo & Guacamole | Sm. \$40 Lg. \$60

Antipasto Platter* cured meats, artisanal cheeses, olives, crostini | Sm. \$80 Lg. \$120

Hummus, Assorted Vegetables & Pita Platter | Sm. \$60 Lg. \$90

Spinach & Artichoke Dip crostini | Sm. \$60 Lg. \$90

Platters served as stationary priced per each, minimum of 20 pieces

Shrimp Cocktail horseradish & cocktail sauce \$4 per piece

House Made Meatballs* marinara sauce \$4 per piece

Raw Bar

\$10 per person, minimum 20 people

*Shrimp cocktail, littleneck clams, local oysters, mussels,
Blood orange mignonette, cocktail sauce & lemon*

Carving Station – please ask for quote

(\$75 chef carving fee, minimum 20 people)

Beef Tenderloin* peppercorn crusted, béarnaise

Prime Rib* garlic & herb seasoned, au jus

Herb Roasted Turkey gravy & cranberry sauce

Herb Encrusted Pork Loin*

Honey Glazed Ham*

Desserts

Mini Assorted Dessert Platters - \$6 per person

Mixture of pastries, cakes & fresh berries

Freshly Baked Cookie Platter - \$3 per person

Assorted Cupcake Platter - \$4 per person

Coffee & Tea Station – 12-20 people \$40 | 20 or more people \$80

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or eggs may increase your risk of food borne illness.*

Plated Dinner Banquet Menu

Listed below are options to create a mini-menu.
Choose from each category a couple options for your event.

Starters

Soups

New England Seafood Chowder fish, shellfish, fine herbs **9**

Roasted Butternut Squash & Apple Bisque spiced cashews & crème fraiche **8**

Creamy Tomato & Basil Bisque puréed vine ripe tomatoes, fresh basil **8**

Salads

Hearts of Romaine herbed croutons, asiago cheese, white anchovy, caesar dressing **10**

Dockside Salad mixed greens, cherry tomatoes, cucumbers & balsamic vinaigrette **9**

Roasted Beets & Greens mixed greens, red onion, almonds, goat cheese, balsamic vinaigrette **11**

Entrees

Scallops* seared, beurre blanc, seasonal starch & vegetable **34**^{GF}

Steamed Lobster* 1.25 lb. Maine lobster, drawn butter, roasted potato, seasonal vegetable ~**mkt**

Salmon* grilled, miso glazed, seasonal starch & vegetable **26**^{GF}

Tuna* sesame encrusted, herb risotto, roasted cabbage, carrots, honey ginger soy, fried leeks **28**^{GF}

Haddock herb panko crusted, mushroom risotto, grilled asparagus, caper beurre blanc **26**

Beef Ribeye demi glace, red potato, tamari roasted brussels sprouts **35**

Filet of Beef* seared, mashed potatoes, glazed carrots, béarnaise sauce **35**^{GF}

Statler Chicken mustard cream sauce, seasonal starch & vegetable **24**^{GF}

Vegetable Gnocchi grape tomatoes, mushrooms, baby kale, pesto cream **20**

Desserts

\$8 per person for plated desserts

Apple Berry Crisp vanilla bean ice cream

Vanilla Crème Brûlée

Chocolate Lava Bundt Cake

Flourless Chocolate Torte

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Plated Luncheon Banquet Menu

Listed below are options to create a mini-menu. (A dessert course may be added from plated dinner page).

Choose up to 2 first courses, and up to 4 second courses for your event.

First Course

Soups

New England Seafood Chowder fish, shellfish, fine herbs **9**

Roasted Butternut Squash & Apple Bisque spiced cashews & crème fraiche **8**

Creamy Tomato & Basil Bisque puréed vine ripe tomatoes, fresh basil **8**

Salads

Hearts of Romaine herbed croutons, asiago cheese, white anchovy, caesar dressing **10**

Dockside Salad mixed greens, cherry tomatoes, cucumbers & balsamic vinaigrette **9**

Second Course

Lunch Salads

Applewood Smoked Chicken Salad baby greens with
balsamic vinaigrette, apples, candied walnuts **15^{GF}**

Miso Glazed Shrimp Salad baby greens, red cabbage, carrots, edamame, onions,
red bell pepper, almonds, sesame ginger vinaigrette **17^{GF}**

Sandwiches

~Choice of Fries or Greek Quinoa Salad~

Grilled Salmon B.L.T.* applewood smoked bacon, miso aioli, country oval bread **16**

Tuna Melt cheddar, tomato, bacon, country oval bread **14**

Pan Seared Haddock lettuce, citrus aioli, bulkie roll **12**

Dockside Burger* 8oz ground chuck, lettuce, tomato, onion, bulkie roll **13**

Lobster Roll citrus aioli, romaine **~mkt**

Grilled Chicken Wrap lettuce, tomato, applewood smoked bacon, cheddar cheese, chipotle aioli **13**

Entrees

Fish & Chips beer battered haddock, napa cabbage slaw, shoestring fries, tartar sauce **14**

Beer Battered Fish Tacos red cabbage, salsa picante, chipotle crème **12**

Teriyaki Salmon Bowl lemon butter rice, stir fried green beans, carrots, and red cabbage **22^{GF}**

Steak Frites* grilled 8oz Prime Flat Iron*, herbed butter, shoestring fries, chimichurri **26**

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Plated Brunch Banquet Menu

Listed below are options to create a mini-menu.

Choose up to 5 options for your event.

Dockside Lox* smoked salmon, cream cheese, red onion, capers, on a bagel **10**

Mixed Berry French Toast fresh brioche, maple syrup, topped with whipped cream **11**

Dockside Breakfast* two eggs any style, toast, home fries, bacon or sausage **13**

House Made Corned Beef Hash* poached eggs, mornay sauce **13**

Huevos Rancheros* two eggs any style, stewed tomatoes & chorizo, refried beans, crispy corn tortilla, cheese **12** ^{GF}

Dockside Benedicts

Bacon Benedict*

Poached eggs, hollandaise, spinach, english muffin, home fries **13**

Crab Cake Benedict*

Poached eggs, pesto hollandaise, spinach, home fries **16**

Portabella Benedict*

Poached eggs, hollandaise, fried tomatoes, spinach, home fries **14**

Lobster Benedict*

Poached eggs, pesto hollandaise, spinach, english muffin, home fries ~**mkt**

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Dockside Grill Buffet Option 1 - \$35 per person

Salads & Soups

~Choose one option~

Hearts of Romaine herbed croutons, asiago cheese, white anchovy, caesar dressing

Dockside Salad mixed greens, cherry tomatoes, cucumbers & balsamic vinaigrette

Creamy Tomato & Basil Bisque pureed vine ripe tomatoes, fresh basil

Roasted Butternut Squash & Apple Bisque spiced cashews & crème fraiche

Entrees

~Choose two options~

(One starch & vegetable is included in entrée per person cost)

Grilled Salmon* lemon vinaigrette

Baked Haddock herb panko crusted

Statler Chicken seasoned & seared

Primavera vegetables, linguini, asiago, garlic sauce

Sides

~Choose a starch and a vegetable~

Starches

Mashed Potatoes

Roasted New Potatoes

Sweet Potato & Bacon Hash

Creamy Mushroom Risotto

Vegetables

Broccolini

Asparagus

Haricots Verts

Glazed Carrots

Dessert

Mini Assorted Dessert Platters

Mixture of pastries, cakes & fresh berries

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Dockside Grill Buffet Option 2 - \$45 per person

Salads & Soups

Choose one item

Hearts of Romaine herbed croutons, asiago cheese, white anchovy, caesar dressing

Dockside Salad mixed greens, cherry tomatoes, cucumbers & balsamic vinaigrette

Roasted Beets & Greens mixed greens, red onion, almonds, goat cheese, balsamic vinaigrette

New England Seafood Chowder fish & shellfish, fine herbs

Entrées

Choose two items

(One starch & vegetable is included in entrée per person cost)

Primavera vegetables, linguini, asiago, garlic sauce

Filet of Beef* seasoned & grilled (add \$10 per person)

Steamed Lobster drawn butter (add \$10 per person)

Hanger Steak* seasoned & cast iron seared

Pork Tenderloin* marinated & grilled

Halibut* seasoned & pan seared

Beef Ribeye* grilled

Sides:

Choose 1 starch and 1 vegetable

Starches

Mashed Potatoes

Roasted New Potatoes

Sweet Potato & Bacon Hash

Creamy Mushroom Risotto

Creamy Polenta

Vegetables

Broccolini

Asparagus

Haricots Verts

Glazed Carrots

Desserts

Choose one option

Mini Assorted Dessert Platters

Mixture of pastries, cakes & fresh berries

Apple Berry Crisp vanilla bean ice cream

Maine Blueberry Bread Pudding whipped cream

Flourless Chocolate Torte

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Dockside Grill Buffet Option 3 (Brunch Buffet)- \$30 per person

Choose two items:

French Toast – maple syrup, fresh whipped cream, berries

Breakfast Burrito – sausage, scrambled eggs, cheddar, salsa, chipotle aioli

Bacon Benedict* – poached eggs, hollandaise, spinach, english muffin

Dockside Lox – smoked salmon, cream cheese, red onion, capers, toasted bagel

Choose 3 items:

Fruit Salad – assortment of seasonal fruits

Cucumber Tea Sandwiches – lemon dill cream cheese

Granola – house made granola, fresh fruit, yogurt, honey

Corned Beef Hash

Scrambled Eggs

Bacon

Sausage

Home fries

This brunch buffet includes assorted toast basket with a side of butter and berry compote.

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