

## **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

**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

### **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

**Pork Belly Steamed Buns\*** - pickles, hoisin \$100

**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

## **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

**Plated Dinner Banquet Menu (30 People Maximum)**

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<sup>GF</sup>**

**Creamy Tomato & Basil Bisque** puréed vine ripe tomatoes, fresh basil **8<sup>GF</sup>**

**Salads**

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

**Dockside Salad** mixed greens, cherry tomatoes, cucumbers & balsamic vinaigrette **9<sup>GF</sup>**

**Entrees**

**(Seafood and Meat served with seasonal starch and vegetable)**

**Scallops\*** seared, beurre blanc **34<sup>GF</sup>**

**Steamed Lobster\*** 1.25 lb. Maine lobster, drawn butter ~mkt

**Salmon\*** grilled, miso glazed **28<sup>GF</sup>**

**Tuna\*** honey ginger soy **28<sup>GF</sup>**

**Haddock** herb panko crusted, caper beurre blanc **26**

**Beef Ribeye** demi glace **35**

**Filet of Beef\*** béarnaise sauce **35<sup>GF</sup>**

**Statler Chicken** mustard cream sauce **24<sup>GF</sup>**

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

**Desserts**

**Vanilla Crème Brûlée** **9<sup>GF</sup>**

**Flourless Chocolate Torte** **10<sup>GF</sup>**

*GF- Gluten Free; Gluten free bread is available upon request for \$1*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

## **Plated Luncheon Banquet Menu (30 People Maximum)**

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<sup>GF</sup>**

**Creamy Tomato & Basil Bisque** puréed vine ripe tomatoes, fresh basil **8<sup>GF</sup>**

#### **Salads**

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

**Dockside Salad** mixed greens, cherry tomatoes, cucumbers & balsamic vinaigrette **9<sup>GF</sup>**

### **Second Course**

#### **Lunch Salads**

**Applewood Smoked Chicken Salad** baby greens with

balsamic vinaigrette, apples, candied walnuts **15<sup>GF</sup>**

**Miso Glazed Shrimp Salad** baby greens, red cabbage, carrots, edamame, onions,

red bell pepper, almonds, sesame ginger vinaigrette **17<sup>GF</sup>**

#### **Sandwiches**

**~Choice of Fries or Greek Quinoa Salad~**

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

**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**

**Teriyaki Salmon Bowl** lemon butter rice, stir fried green beans, carrots, and red cabbage **22<sup>GF</sup>**

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

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## **Dockside Grill Buffet or Family Style 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 <sup>GF</sup>

**Creamy Tomato & Basil Bisque** pureed vine ripe tomatoes, fresh basil (buffet only) <sup>GF</sup>

**Roasted Butternut Squash & Apple Bisque** spiced cashews & crème fraiche (buffet only) <sup>GF</sup>

### **Entrees**

~Choose two options~

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

**Grilled Salmon**\* lemon vinaigrette <sup>GF</sup>

**Baked Haddock** herb panko crusted

**Statler Chicken** seasoned & seared <sup>GF</sup>

**Roasted Beef Sirloin** seasoned & seared <sup>GF</sup>

**Primavera** vegetables, linguini, asiago, garlic sauce

### **Sides**

~Choose a starch and a vegetable~

#### **Starches**

Mashed Potatoes <sup>GF</sup>

Roasted New Potatoes <sup>GF</sup>

Sweet Potato & Bacon Hash <sup>GF</sup>

Creamy Mushroom Risotto <sup>GF</sup>

#### **Vegetables**

Broccolini <sup>GF</sup>

Asparagus <sup>GF</sup>

Haricots Verts <sup>GF</sup>

Glazed Carrots <sup>GF</sup>

### **Dessert**

#### **Mini Assorted Dessert Platters**

Mixture of pastries, cakes & fresh berries

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## ***Dockside Grill Buffet or Family Style 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

***New England Seafood Chowder*** fish & shellfish, fine herbs (buffet only)

### **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*

#### ***Vegetables***

*Broccolini*

*Asparagus*

*Haricots Verts*

*Glazed Carrots*

### **Desserts**

#### ***Mini Assorted Dessert Platters***

*Mixture of pastries, cakes & fresh berries*

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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***