

# 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 \$100

WONTON SHRIMP - sweet chili sauce \$70

BACON WRAPPED SCALLOPS\* - \$100 <sup>GF</sup>

LOX ON CUCUMBER\* – dill cream cheese \$60 <sup>GF</sup>

AHI TUNA TARTARE\* – wonton chips \$100

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 \$200

## **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

SPANAKOPITA - feta, spinach \$50

## **MEAT & POULTRY**

MINI STEAK TACOS – salsa, chipotle aioli \$80 <sup>GF</sup>

SLIDERS\* - cheddar, caramelized onion \$80

PORK BELLY STEAMED BUNS\* - pickles, hoisin \$100

TERIYAKI BEEF STICKS\* - \$70 <sup>GF</sup>

BACON WRAPPED ASPARAGUS - \$80 <sup>GF</sup>

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. \$150 Lg. \$200

HOUSE MADE WARM TORTILLA CHIPS, PICO DE GALLO & GUACAMOLE | Sm. \$40 Lg. \$65

ANTIPASTO PLATTER\* cured meats, artisanal cheeses, olives, crostini | Sm. \$150 Lg. \$200

HUMMUS, ASSORTED VEGETABLES & PITA PLATTER | Sm. \$100 Lg. \$175

SPINACH & ARTICHOKE DIP crostini | Sm. \$60 Lg. \$90

SHRIMP COCKTAIL horseradish & cocktail sauce | Sm. (20 pc) \$80 | Lg. (40 pc) \$160

HOUSE MADE MEATBALLS\* marinara sauce | Sm. \$80 (20 pc) | Lg. (40 pc) \$160

## **RAW BAR**

\$12 per person, minimum 20 people

Shrimp cocktail, littleneck clams, local oysters, mussels,

Blood orange mignonette, cocktail sauce & lemon

## **CARVING STATION** – please ask for quote

(\$100 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 - \$8 per person

Mixture of pastries, cakes & fresh berries

FRESHLY BAKED COOKIE PLATTER - \$3 per person

ASSORTED CUPCAKE PLATTER - \$5 per person

COFFEE & TEA STATION – 12-20 people \$40 | 20 or more people \$80

# PLATED DINNER BANQUET MENU

(25 People Maximum)

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

## **1<sup>st</sup> course**

### **SOUPS**

New England Seafood Chowder fish, shellfish, fine herbs 10

Roasted Butternut Squash & Apple Bisque spiced cashews & crème fraiche 9 <sup>GF</sup>

Creamy Tomato & Basil Bisque puréed vine ripe tomatoes, fresh basil 9 <sup>GF</sup>

### **SALADS**

Caesar herbed croutons, asiago cheese, white anchovy, Caesar dressing 12

Dockside Salad mixed greens, cherry tomatoes, cucumbers & balsamic vinaigrette 12 <sup>GF</sup>

## **2<sup>nd</sup> course**

### **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 <sup>GF</sup>

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

Sesame Seared Tuna\* honey ginger soy 30 <sup>GF</sup>

Haddock buttered crackers, *béarnaise sauce* 26

Beef Ribeye *demi-glace* 38

Filet of Beef\* *béarnaise sauce* 38 <sup>GF</sup>

Statler Chicken *mustard cream sauce* 26 <sup>GF</sup>

Pasta Primavera *linguine, zucchini Japanese eggplant, summer squash, peppers, onions, tomato sauce* 20

## **3<sup>rd</sup> Course**

### **Desserts**

Vanilla Crème Brûlée 9 <sup>GF</sup>

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

Cheese Cake w/ Berry Compote 10

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

# PLATED LUNCHEON BANQUET MENU

(25 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.

## **1<sup>st</sup> Course**

### ***Soups***

New England Seafood Chowder - *fish, shellfish, fine herbs* 10

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***

Caesar - *herbed croutons, asiago cheese, white anchovy, caesar dressing* 10

Dockside Salad - *mixed greens, cherry tomatoes, cucumbers & balsamic vinaigrette* 10 <sup>GF</sup>

## **2<sup>nd</sup> Course**

### ***Sandwiches***

~Choice of Fries or Greek Quinoa Salad~

Maine Lobster Roll - *lemon aioli (mkt)*

Beer Battered Haddock -*lettuce, red onion, napa cabbage slaw, tartar, potato roll* \$15

Tuna Melt - *bacon, avocado, tomato, lettuce, cheddar, wheat* \$14

Fried Chicken - *lettuce, red onions, pickles, american cheese, chipotle aioli, potato roll* \$16

Cheeseburger\*- *lettuce, red onions, pickles, american cheese, chipotle aioli, potato roll* \$16

### ***Entrees***

Baked Lobster Cavatappi & Cheese - *mornay, buttered cracker (mkt)*

Fish & Chips - *beer battered fresh atlantic haddock, rosemary garlic fries, napa cabbage slaw, tartar* \$18

Blackened Shrimp Tacos - *pico de gallo, cotija cheese, pickled onion, corn tortilla* \$18 <sup>GF</sup>

GF- Gluten Free; Gluten free bread is available upon request for \$2  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness.

# DOCKSIDE GRILL BUFFET OR FAMILY STYLE OPTION 1

**\$50 per person**

## **Salads & Soups**

~Choose one option~

Caesar - *herbed croutons, asiago cheese, white anchovy, Caesar dressing*

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

Creamy Tomato & Basil Bisque pureed vine ripe tomatoes, fresh basil (buffet only) GF

Roasted Butternut Squash & Apple Bisque spiced cashews & crème fraiche (buffet only) GF

## **Entrees**

~Choose two options~

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

Grilled Salmon\* lemon vinaigrette GF

Baked Haddock herb panko crusted

Statler Chicken seasoned & seared GF

Roasted Beef Sirloin seasoned & seared GF

Primavera vegetables, linguini, asiago, garlic sauce

## **Sides**

~Choose a starch and a vegetable~

### **Starches**

Jasmine Rice Pilaf GF

Roasted Garlic Mashed Potatoes GF

Roasted Red Potatoes GF

### **Vegetables**

Vegetable Mélange GF

Asparagus GF

Haricots Verts GF

Glazed Carrots GF

## **Dessert**

Mini Assorted Dessert Platters - Mixture of pastries, cakes & fresh berries

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

\*Consuming raw or undercooked meats, poultry,  
Seafood, shellfish, or eggs may increase your risk of food borne illness.

## DOCKSIDE GRILL BUFFET OR FAMILY STYLE OPTION 2

**\$65 per person**

### ***Salads & Soups***

Choose one item

Caesar 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 \$20 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**

Garlic Mashed Potatoes

Roasted Red Potatoes

Sweet Potato & Bacon Hash

Creamy Mushroom Risotto

#### **Vegetables**

Vegetable mélange

Asparagus

Haricots Verts

Glazed Carrots

### ***Desserts***

Mini Assorted Dessert Platters - Mixture of pastries, cakes & fresh berries

GF - Gluten Free, Gluten free bread is available upon request \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

## **Dockside Grill Buffet Option 3 (Brunch Buffet)**

**\$40 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