

DOCKSIDE GRILL BANQUET MENU

PASSED APPETIZERS - all items priced per 20 pieces

SEAFOOD

MINI FISH TACOS – salsa, chipotle aioli \$100

MINI CRAB CAKES - sesame lime rémoulade \$100

WONTON SHRIMP - sweet chili sauce \$80

BACON WRAPPED SCALLOPS* - \$120 GF

LOX ON CUCUMBER* – dill cream cheese \$80 GF

AHI TUNA TARTARE* – wonton chips \$100

FRIED OYSTERS ON A HALF SHELL – five spice dusted with scallions \$80

SMOKED SALMON RANGOON* – sweet chili sauce \$80

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 \$60

MEAT & POULTRY

MINI STEAK TACOS – salsa, chipotle aioli \$100 GF

SLIDERS* - cheddar, caramelized onion \$100

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

TERIYAKI BEEF STICKS* - \$100 GF

BACON WRAPPED ASPARAGUS - \$80 GF

MINI BEEF WELLINGTON* - \$120

PORK DUMPLINGS - ponzu sauce \$80

BBQ PULLED PORK SLIDERS – fried onions, slaw \$100

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. \$200 Lg. \$275

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

ANTIPASTO PLATTER* cured meats, artisanal cheeses, olives, crostini | Sm. \$200 Lg. \$275

HUMMUS, ASSORTED VEGETABLES & PITA PLATTER | Sm. \$150 Lg. \$225

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 - \$10 per person

Mixture of pastries, cakes & fresh berries

FRESHLY BAKED COOKIE PLATTER - \$4 per person

ASSORTED CUPCAKE PLATTER - \$6 per person

COFFEE & TEA STATION – 12-20 people \$75 | 20 or more people \$100

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.

1st course

SOUPS

New England Seafood Chowder - *haddock, shrimp, scallops, potatoes, bacon* 10

Roasted Butternut Squash & Apple Bisque - *spiced cashews & crème fraiche* 9 GF

Creamy Tomato & Basil Bisque - *puréed vine ripe tomatoes, fresh basil* 9 GF

SALADS

Caesar - *herbed croutons, asiago cheese, Caesar dressing* 14

Dockside Salad - *mixed greens, cherry tomatoes, cucumbers, onion & balsamic vinaigrette* 14 GF

2nd course

ENTREES

(Seafood and Meat served with seasonal starch and vegetable)

Scallops* - *seared, beurre blanc* 36 GF

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

Salmon* - *grilled, miso glazed* 28 GF

Sesame Seared Tuna* - *honey ginger soy* 32 GF

Haddock - *battered crackers, béarnaise sauce* 26

Beef Ribeye - *demi-glace* 44

Filet of Beef* - *béarnaise sauce* 38 GF

Statler Chicken - *mustard cream sauce* 26 GF

Pasta Primavera - *linguine, seasonal vegetables, pesto cream sauce* 24

3rd Course

Desserts

Vanilla Crème Brûlée 10 GF

Flourless Chocolate Torte 12 GF

No Bake 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.

1st Course

Soups

New England Seafood Chowder - *haddock, shrimp, scallops, potatoes, bacon* 10

Roasted Butternut Squash & Apple Bisque - *spiced cashews & crème fraiche* 9 GF

Creamy Tomato & Basil Bisque - *puréed vine ripe tomatoes, fresh basil* 9 GF

Salads

Caesar - *herbed croutons, asiago cheese, Caesar dressing* 14

Dockside Salad - *mixed greens, cherry tomatoes, cucumbers, red onion, & balsamic vinaigrette* 14 GF

2nd Course

Sandwiches

~Choice of Fries or Curried Cous Cous Salad~

Maine Lobster Roll - *lemon aioli* (mkt)

Beer Battered Haddock -*lettuce, red onion, Napa cabbage slaw, tartar, potato roll* \$18

Tuna Melt - *bacon, avocado, tomato, lettuce, cheddar, wheat* \$16

Fried Chicken - *lettuce, red onions, pickles, American cheese, chipotle aioli, potato roll* \$18

Cheeseburger* - *lettuce, red onions, pickles, American cheese, chipotle aioli, potato roll* \$18

Entrees

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

Fish & Chips - *beer battered fresh Atlantic haddock, rosemary garlic fries, Napa cabbage slaw, tartar* \$20

Blackened Shrimp Tacos - *pico de gallo, cotija cheese, pickled onion, corn tortilla* \$17 GF

GF- Gluten Free; Gluten free bread is available upon request for \$2

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DOCKSIDE GRILL BUFFET OR FAMILY STYLE OPTION 1

\$65 per person

Salads & Soups

~Choose one option~

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

Dockside Salad - *mixed greens, cherry tomatoes, cucumbers, red onion & 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, cavatappi pasta, pesto cream 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

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Seafood, shellfish, or eggs may increase your risk of food borne illness.

DOCKSIDE GRILL BUFFET OR FAMILY STYLE OPTION 2

\$85 per person

Salads & Soups

Choose one item

Caesar herbed croutons, asiago cheese, Caesar dressing

Dockside Salad mixed greens, cherry tomatoes, cucumbers & balsamic vinaigrette ^{GF}

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, cavatappi pasta, pesto cream sauce*

Filet of Beef* *seasoned & grilled (add \$10 per person)* ^{GF}

Steamed Lobster *drawn butter (add \$20 per person)* ^{GF}

Hanger Steak* *seasoned & seared* ^{GF}

Pork Tenderloin* *marinated & grilled* ^{GF}

Halibut* *seasoned & pan seared* ^{GF}

Beef Ribeye* *grilled* ^{GF}

Sides:

-Choose 1 starch and 1 vegetable

Starches

Garlic Mashed Potatoes ^{GF}

Roasted Red Potatoes ^{GF}

Sweet Potato & Bacon Hash ^{GF}

Creamy Mushroom Risotto ^{GF}

Vegetables

Vegetable mélange ^{GF}

Asparagus ^{GF}

Haricots Verts ^{GF}

Glazed Carrots ^{GF}

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)

\$50 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