



Host your special occasion at our Canalside Pavilion! Our outside venue is the perfect experience.



We are minutes from the Sagamore Bridge - easy on and off cape for your guests. We offer over two acres of beautifully manicured gardens, a tent to accommodate 200 guests, expertly prepared cuisine, customizable menus, and impeccable service for all occasions.

Our Canalside Pavilion - 46 x 86-foot tent is extremely popular for wedding receptions due to its generous size and superior grace. It can accommodate 150 seated guests with room for dancing or up to 300 guests for non-seated events such as cocktail receptions.

Planning off-site catering? We are here for you!

Thank you for you for considering the Sagamore Inn Restaurant - All Occasion Venue for your special occasion.

**WE APPRECIATE YOUR BUSINESS**

All Prices Subject to Change

Please consider

7% meal tax and 25% administrative and gratuity



## **Plated Lunch Menu**

### **Salad Course**

(Choice of 1)

#### **Cape Cobb Salad**

Dried cranberries, pecans, apples, bits of pancetta, blue cheese crumbles  
with a seasonal vinaigrette

#### **Field Green Salad**

Field greens, goat cheese, and seasonal vinaigrette

#### **Caesar Salad**

Romaine lettuce in a creamy Caesar dressing topped with cheese

### **Entrée Course**

(Choice of 2)

**Veal Parmigiana**, with penne pasta & fresh homemade marinara sauce

**Chicken Parmigiana**, with penne pasta & fresh homemade marinara sauce

**Eggplant Parmigiana**, layered eggplant with marinara sauce & parmesan cheese  
then baked with mozzarella cheese served with penne pasta

**Penne Pasta w/ Meatballs**, topped w/ our fresh homemade marinara

**Broiled Haddock**, topped with seasoned crumbs, butter & white wine with a  
fresh vegetable and our homemade whipped potato

**Baked Stuffed Haddock**, with our famous seafood stuffing w/ a fresh vegetable  
and our homemade whipped potato

**Chicken Marsala or Piccata**, with Penne Pasta

**Baked Stuffed Shrimp**, with a fresh vegetable and our homemade whipped potato

**Baked Stuffed Scallops**, w/ our famous seafood stuffing, a fresh vegetable &  
and our homemade whipped potato

**Short Ribs** with a mushroom demi sauce with a fresh vegetable and our homemade  
whipped potato

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## **Luncheon Buffet Menu**

(Minimum of 25 people)

### **Salad Course**

(Choice of 1)

#### **Cape Cobb Salad**

Dried cranberries, pecans, apples, bits of pancetta, blue cheese crumbles  
with a seasonal vinaigrette

#### **Field Green Salad**

Field greens, goat cheese, and seasonal vinaigrette

#### **Caesar Salad**

Romaine lettuce in a creamy Caesar dressing topped with cheese

### **Entrée Course**

(Choice of 2)

#### **Chicken Parmigiana**

#### **Eggplant Parmigiana**

#### **Chicken Marsala or Piccata**

#### **Broiled Haddock**

#### **Pot Roast**

All Buffets are served with Chef's Vegetable and your choice of Starch  
(Choice of Starch) Rice, Mashed Potatoes, and Penne

Additional Up charges Starches:

Risotto

Roasted Sweet Potato

Twice Baked Potato

**Dessert:** Fresh Baked Assorted Cookies

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## **Plated Dinner Menu:**

### **Salad**

(Choice of 1)

#### **Cape Cobb Salad**

Dried cranberries, pecans, apples, bits of pancetta, blue cheese crumbles  
with a seasonal vinaigrette

#### **Field Green Salad**

Field greens, goat cheese, and seasonal vinaigrette

#### **Caesar Salad**

Romaine lettuce in a creamy Caesar dressing topped with cheese

### **Entrée Course**

(Choice of 2)

**Veal Parmigiana**, with penne pasta & fresh homemade marinara sauce

**Chicken Parmigiana**, with penne pasta & fresh homemade marinara sauce

**Eggplant Parmigiana**, layered eggplant with marinara sauce & parmesan cheese  
then baked with mozzarella cheese served with penne pasta

**Penne Pasta w/ Meatballs**, topped w/ our fresh homemade marinara

**Broiled Haddock**, topped with seasoned crumbs, butter & white wine with a  
fresh vegetable and our homemade whipped potato

**Baked Stuffed Haddock**, with our famous seafood stuffing w/ a fresh vegetable  
and our homemade whipped potato

**Chicken Marsala or Piccata**, with Penne Pasta

**Baked Stuffed Shrimp**, with a fresh vegetable and our homemade whipped potato

**Baked Stuffed Scallops**, with our famous seafood stuffing, a fresh vegetable  
& and our homemade whipped potato

**Short Ribs** with a mushroom demi sauce with a fresh vegetable and our homemade  
whipped potato

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## **Dinner Buffet Menu**

(Minimum of 25 people)

### **Salad Course**

(Choice of 1)

#### **Cape Cobb Salad**

Dried cranberries, pecans, apples, bits of pancetta, blue cheese crumbles  
with a seasonal vinaigrette

#### **Field Green Salad**

Field greens, goat cheese, and seasonal vinaigrette

#### **Caesar Salad**

Romain lettuce in a creamy Caesar dressing topped with cheese

### **Entrée Course**

(Choice of 2)

**Chicken Parmigiana & Penne**

**Eggplant Parmigiana & Penne**

**Chicken Marsala & Penne**

**Chicken Piccata & Penne**

**Broiled Haddock with choice of starch & vegetable**

**Pot Roast with choice of starch & vegetable**

Additional Up charges Starches:

Risotto

Roasted Sweet Potato

Twice Baked Potato

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## **Breakfast**

Scrambled Eggs  
Rosemary Potatoes  
Bacon or Sausage  
Fruit Salad  
Homemade Bread  
Coffee - Tea & Juice

## **Brunch**

Served with a side of fruit, Mini Pastry, Coffee / Tea / Juice Station

### **(Choice of 2)**

Veggie Eggs Benedict w/potatoes

Traditional Eggs Benedict w/potatoes

Lobster Eggs Benedict w/potatoes

Quiche of the day w/potatoes

French Toast w/Banana Foster

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## Specialty Menus

### Pizza Parties

Your choice of Garden or Caesar Salad, Cheese Pizza, Veggie Pizza and your choice of protein on the third Pizza

### Clam Bake-

Clam Chowder, Garden Salad, Steamed Lobster served with warm butter, steamers, Sausage, Roasted Potatoes, Corn on the cob

### BBQ #1 -

Your choice of salad (Garden or Caesar), Corn on the Cob, Hot Dogs, Hamburgers with (toppings), Baked Beans, and Corn Bread

### BBQ #2 -

Your choice of salad (Garden or Caesar), Corn on the Cob, BBQ Chicken, Steak Tips Baked Beans, and Corn Bread

### Taco/Burrito-

Your choice of Meat (Chicken, Ground Beef, Shredded Pork, Shredded Steak +\$3.50 PP), taco shells, burrito wraps, rice, chopped tomatoes, guacamole, salsa, cheese, lettuce, sour cream.

### DIY Salad Station-

Your choice of Lettuce (Romaine, Spring Mix, or Arugula), Cucumbers, peppers, tomatoes, onions, cheese, croutons, shredded carrots

Add a Protein: Grilled Chicken, Grilled Steak, Grilled Shrimp

### Light Fare Sandwich Menu

Your Choice of Garden or Caesar Salad

Your Choice of Macaroni Salad or Potato Salad

Homemade Potato Chips

Three Choices of Finger Sandwiches:

1. Roast Beef and Cheese
2. Ham and Cheese
3. Turkey and Cheese
4. Homemade Tuna Salad
5. Homemade Chicken Salad
6. Lobster Rolls

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## **Cold HORS D'OEUVRES**

(Minimum of 20 Pieces Per Each)

Littleneck Clams

Oysters

Shrimp Cocktail

Stuffed Celery with Cream Cheese

Mini BLT Bites

Roast Beef Canopy with Horseradish

Mini Italian Skewers

Ham n' Cheese Biscuit Stacks

Salmon stuffed Cucumbers

Tomato Mozzarella and Basil

Vegetable Crudités

Asparagus wrapped in Prosciutto

Mozzarella wrapped in Prosciutto

Assorted Cheese & Cracker Tray

Fresh Seasonal Fruit Tray

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## **Hot HORS D'OEUVRES**

(Minimum of 20 Pieces Per Each)

Stuffed Mushrooms

Clams Casino

Fried Provolone

Italian Meatballs

Scallops & Bacon

Vegetable Spring Rolls with Dipping Sauce

Assorted Quiche

Spanakopita - Feta & Cheese

Crab Cakes

Pork Dumpling

Chicken Satay with Dipping Sauce

Beef Satay with Dipping Sauce

Mini Beef Sliders with Truffle Oil

Franks in a Blanket

Oysters Rockefeller

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## **Desserts**

Brownie Alamode

Cannoli

Ice Cream

Cookies

Brownies

Lemon Cake

Carrot Cake

Strawberry Shortcake

Tiramisu

Small dessert platter

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