



SEATED DINNER

Includes a four hour beverage package, a cocktail hour with passed hors d'oeuvres and stations, as well as a three course plated dinner

COCKTAIL HOUR

BUTLER PASSED HORS D' OEUVRÉS

Select six

ASPARAGUS CROSTINI

Garlic Parmesan, Preserved Lemon

SCALLOP CEVICHE

Avocado Pudding, Bacon, Cucumber Salsa

MARINATED BLACK PEPPER TUNA

Ginger, Soy and Scallion

LOBSTER MAC AND CHEESE FRITTER

MUSHROOM AND GOAT CHEESE TART

PULLED BBQ CHICKEN EMPANADA

Chipotle Cream

PIG IN A BLANKET

SCANDINAVIAN SPICED MEATBALL

Elderberry Preserves Sour Cream

CORN AND KALE SPRING ROLLS

Bacon-Maple Jam

DUCK CONFIT RISOTTO

Parmesan, Truffle Oil

CHEESE AND CHARCUTERIE TABLE

Currently we are offering American and International Cheeses

Manchego – Morbier – Le Chevrot – Humboldt Fog – Pecorino Romano

Dried Fruit, Sliced Artisan Breads

Platters Of Sliced Cured Meats

Soppressata – Prosciutto - Bresaola

subject to change based on availability

BRUSCHETTA AND CRUDITÉ TABLE

Fava Bean - Tomato - White Bean and Spinach - Cauliflower, Raisin and Pine Nut

Eggplant Puree - Roasted Red Pepper Hummus

Assorted Crudités and Marinated Seasonally Inspired Vegetables



MARITIME PARC

COCKTAIL STATIONS

Select One From The List Below

GRILLING STATION

Smoked Pork Ribs

Ginger BBQ Sauce

Tarragon Mustard Chicken Brochettes

Cilantro Skirt Steak

Green Tomato Jam

Mini Cedar Plank Salmon Steaks

Horseradish Cream

BARBEQUE STATION

Pork Sliders

Cole Slaw And Buttered Bun

Sweet Potato And Corn Salad

Spicy Red Pepper Sauce

Crispy Honey Glazed Chicken

KOREAN BARBEQUE STATION

Traditional Beef Bulgogi And Chicken Skewers Barbequed On A Hot Skillet
Lettuce Wraps, Green Onion Salad, Kimchi, Cucumber, And Hot Pepper Garlic Sauce

Bi Bim Bop Sizzling Rice Bowl

Garnished With Assorted Vegetables And Korean Spices

FRESH TACO STATION

Crispy Battered Fish

Pulled Chicken

Roasted Pork

*Warm Corn Tortilla, Shredded Cabbage, Lime Wedges, Radish,
Avocado Tomatillo Salsa, Crema, Hot Sauces*

ASIAN STATION

“Bahn Mi” Style Pork Meatballs

Mango And Duck Summer Rolls

Thai Beef Stir Fry

Star Anise Infused Jasmine Rice

Sesame Style Chicken

Pad Thai Noodles

Lime, Peanuts And Bean Sprouts



MARITIME PARC

COCKTAIL STATIONS

Continued...

TAPAS TABLE

Patatas Bravas - Spicy Aioli Potatoes, Garlic

Sautéed Chorizo with Sherry

Gambas a la Plancha

Tortilla Espanola

Potato, Egg, Onion, and Manchego Cheese

Piquillo Peppers Stuffed with Marinated White Tuna

MEDITERRANEAN STATION

Grilled Octopus - Lemon, Oregano and Olive Oil

Salt Crusted Whole Roasted Fish - Charmoula Sauce

Chickpea Fritters - Red Pepper Mayonnaise

Feta and Orzo Salad with Roasted Tomato and Herbs

Warm Olives, Cured Lemon, Chili Flakes

TUSCAN TABLE

Country Bread and Olive Oil

Florentine Sliced Steak

Italian Kale and Bread Salad

Zucchini and Rosemary Tarts

Crispy Breaded Artichokes, Lemon Aioli

Pasta e Fagioli: Classic Pasta and Bean Salad

CARVING STATION

Select Two To Be Carved In Front Of Your Guests

NY Strip Steak, Horseradish Sauce

Turkey Ballantine, Seasonal Fruit Chutney

Pork Tenderloin, Apple, Spice Compote

Leg of Lamb, Olive, Citrus Tapenade

Whole Fresh Ham, Bourbon Maple Mustard

Thai Basil Crusted Tuna, Ginger Red Chili Remoulade

PASTA STATION

Select Three from the List Below

Orecchiette-Pancetta, Leeks, Mushrooms, Cream and Parmesan Cheese

Farfalle- Winter Squash, Spinach, Roasted Garlic, and Herb Pesto

Ditalini-Duck Confit Gratin, Cognac, Béchamel, Dried Berries, and Caramelized Onions

Bucatini-Olives, Capers, Roasted Tomato, and White Anchovy

Rigatoni-Sausage, Shallot Confit, Fresh Basil Pesto Cream

Penne- Pulled Chicken, Tarragon, Cured Lemon, Braised Fennel

Farfalle- Oyster Mushrooms, Roasted Garlic and Rosemary, Walnut Pesto



DINNER RECEPTION

FIRST COURSE

Select One from the List Below

HEIRLOOM TOMATO, BURRATA CHEESE

Olive Oil and Micro Greens Seasonal Only

HEIRLOOM TOMATO CONFIT, ARUGULA, BURRATA CHEESE

Olive Oil and Micro Greens Seasonal Only

BABY BEETS SALAD, MILK RICOTTA

Baby Lettuces and Crispy Pistachios

MIXED BABY GREENS

Garlic Crouton, Cucumber, Basil Vinaigrette

BABY ARUGULA

Valdeon Blue Cheese, Poached Pears, Spiced Pecans, Hazelnut-Black Pepper Vinaigrette

RADICAL FARMS LIVING GREENS SALAD

Seasonal Fruit, Fennel, Ricotta Salata, Green Goddess Dressing

SMOKED SALMON

Corn Blini, Horseradish Vinaigrette, Lemon Crème Fraiche

SEASONAL CHOPPED VEGETABLE SALAD

Garlicky Herb Dressing

SAKE AND BRAISED PORK BELLY

"Kung Bao" Style, Peanuts, Butternut Squash, Honey

OCTOPUS A LA PLANCHA

Crispy Potatoes, Pork Belly, Leek Puree

LOBSTER COCKTAIL

Citrus Fruit, Avocado and Tarragon Coulis

Additional Fee, Priced Seasonally

****Please note, menu items can be subject to change based on seasonality and availability***



DINNER RECEPTION

ENTRÉE COURSE

Select Two from the List Below

VEGETARIAN ENTRÉE AVAILABLE UPON REQUEST

FRESH STRIGOLI SEAFOOD PASTA

Scallops, Crab, Shrimp, Lemon Thyme Reduction

BRINED SALMON

Leek and Potato Hash, Spice Glazed Baby Carrots, Grainy Mustard Beurre Blanc

GINGER GLAZED SEA BASS

Tea Poached Shitake, Baby Bok Choy, Coconut Broth

CHATHAM COD

Tasso, Crawfish and Cockle Ragout

PAN SEARED BRANZINO

Broccoli Rabe, Chanterelle Mushroom, Farro, Sorrel Sauce

RED SNAPPER

Citrus-Basil Relish, Braised Bok Choy

PORCINI DUSTED TUNA

Crispy Potato, Rosemary, Red Wine Sauce

ROASTED CHICKEN

Basil Potato Puree, Braised Fennel, Green Olive and Shallot Sauce

ROASTED GARLIC CHICKEN BREAST

Corn – Wild Mushroom Spoon Bread, Brussels Sprouts, Chive Demi Glace

DUO OF BEEF

NY Strip Steak, Braised Short Rib, Creamed Spinach, Truffled Potato Puree

BEEF TENDERLOIN

Bordelaise Sauce, Sautéed Greens and Truffle Potatoes

LOCAL SEA SCALLOPS, BRAISED SHORT RIBS

Sauce Gribiche

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DINNER RECEPTION

DESSERT COURSE

For The Table

Platters Of Chocolate Macarons And Salted Chocolate Caramels

Tea and Coffee Service

Served Dessert

Select One from the List Below

BUTTERMILK PANNA COTTA

Lemon Pound Cake, Blueberry Compote

LEMON MARSHMALLOW MERINGUE TART

Blackberry-Lime Coulis

SEASONAL FRUIT CRUMBLE

Spiced Streusel, Vanilla Anglaise

CLASSIC NEW YORK CHEESECAKE

Graham Crust, Strawberry Sauce, Fresh Strawberries

FRENCH APPLE TART

Cinnamon Semifreddo, Caramel Sauce

WHITE CHOCOLATE MOUSSE

Raspberry Center, Dark Chocolate Ganache Glaze

CHOCOLATE CARAMEL TART

Caramelized Banana Compote, Cocoa Crunch, Chocolate Sauce

MOLTEN CHOCOLATE CAKE

Berry Compote, Passionfruit Crème Chantilly

FOUR HOUR OPEN BAR

Butler White Wine & Sparkling Water on Arrival

BAR NUT MIX

Spiced Peanuts, Almonds, Cashews & Honey

LIQUOR

Vodka- Grey Goose, Titos Handmade, Three Olives Citrus

Bourbon: Jack Daniels, Bushmills Irish Whiskey

Scotch: Dewars White Label, Johnnie Walker Black

Gin: Tangueray, Prairie

Tequila: Espolon Reposado, El Jimador

Rum: Captain Morgan, Coconut Jack, Cruzan

Cordials: Kahlua, Tres Leches Triple Cream, Amaretto DiSaronno

BEER

SmuttyNose IPA, Sessions Larger, Cisco Sankaty Light

WINE

Seasonal Selection of Red and White Wine

ask your sales representative for current wine list

AMENITIES

Event Coordinator, Banquet Captain, Wait Staff, Bartenders, Doorman

House Inventory of Round Tables, Chairs, Linens- White, Grey, Navy Blue

Napkins and Votive Candles

Self Parking Validations