



HORS D'OEUVRES

- PASSED SELECTIONS -

SELECT 4 | \$16 PER PERSON

CRAB RISOTTO CAKES, lemon aioli
BOAT HOUSE LOBSTER FRITTERS, chipotle aioli
SCALLOPS WRAPPED IN BACON, maple bourbon glaze
SHRIMP TEMPURA, spicy mango sweet & sour
TUNA TARTARE, wonton chip
SHRIMP & SCALLOP CEVICHE, cucumber cup, tobiko
CHICKEN SATAY, thai peanut sauce
GRILLED BEEF SKEWERS, tomato jam
BEEF WELLINGTON, herb profiterole, short rib, mushrooms, demi glaze
PORK, GINGER, SCALLION DUMPLINGS, hoisin glaze
PROSCIUTTO WRAPPED MELON, sweet chili glaze
TOMATO BASIL FLATBREAD, feta vinaigrette
GORGONZOLA RED PEPPER TARTLET, caramelized onion
VEGETABLE SPRING ROLLS, honey soy glaze

- PRESENTED DISPLAYS -

ARTISAN CHEESE PLATTER

\$9 PER PERSON

Chef's seasonal selection of cheeses, honey, fruit compote, crackers, crostini

GRILLED VEGGIES PLATTER

\$7 PER PERSON

Grilled seasonal vegetables, creamy parmesan chive dip

ARTISAN DIPS & VEGETABLES

\$10 PER PERSON

Hummus, spinach dip, creamy herb dip, crudite, toasted focaccia, pita

ANTIPASTO

\$10 PER PERSON

Capicola, imported salami, marinated mushrooms, olives, provolone, toasted focaccia

RAW BAR

\$18 PER PERSON / \$50 CHEF ATTENDANT FEE

Native oysters, littlenecks, shrimp

Pricing is subject to 2% taxable administrative fee & 8% taxes.



COCKTAIL RECEPTION

- PASSED HORS D'OEUVRES -

SELECT 3

CRAB RISOTTO CAKES, lemon aioli

BOAT HOUSE LOBSTER FRITTERS, chipotle aioli

SCALLOPS WRAPPED IN BACON, maple bourbon glaze

SHRIMP TEMPURA, spicy mango sweet & sour

TUNA TARTARE, wonton chip

SHRIMP & SCALLOP CEVICHE, cucumber cup, tobiko

CHICKEN SATAY, thai peanut sauce

GRILLED BEEF SKEWERS, tomato jam

BEEF WELLINGTON, herb profiterole, short rib, mushrooms, demi glaze

PORK, GINGER, SCALLION DUMPLINGS, hoisin glaze

PROSCIUTTO WRAPPED MELON, sweet chili glaze

TOMATO BASIL FLATBREAD, feta vinaigrette

GORGONZOLA RED PEPPER TARTLET, caramelized onion

VEGETABLE SPRING ROLLS, honey soy glaze

- PRESENTED DISPLAYS -

ARTISAN CHEESE & GRILLED VEGGIES PLATTER

Chef's seasonal selection of cheeses, honey, fruit compote, crackers, crostini,
grilled seasonal vegetables, creamy parmesan chive dip

CHOWDER & FRITTER STATION

Lobster & corn fritters, creamy clam chowder

Continued on the next page.



COCKTAIL RECEPTION

CONTINUED

- GOURMET SLIDER BAR -

SELECT 3

CRAB CAKE, house made remoulade
BBQ PULLED PORK, crispy onions
JERK CHICKEN, pineapple jicama slaw
MINI LOBSTER SALAD ROLL
SALMON BURGER, mustard dill creme fraiche
BLACK BEAN BURGER, guacamole
STEAK & CHEESE, onion, mushrooms, bleu cheese
CHEDDAR BACON BURGER, bacon onion jam

- CHEF'S SIGNATURE DESSERT STATION -

SELECT 3

PEANUT BUTTER BROWNIE
CHEESECAKE
COOKIES
RASPBERRY LEMON CREAM PROFITEROLE
CREME BRULEE
FRUIT TARTLET

- ADDITIONAL ADD-ONS -

ANTIPASTO

\$10 PER PERSON

Capicola, imported salami, marinated mushrooms, olives, provolone, toasted focaccia

RAW BAR

\$18 PER PERSON / \$50 CHEF ATTENDANT FEE

Native oysters, littlenecks, shrimp

Available for groups of 40 or more.
\$59 per person. Plus 2% taxable administrative fee & 8% tax.



SUNFISH MENU

- FIRST COURSE -

SELECT 2

SEASONAL SOUP

Chef's preparation

MIXED FIELD GREEN SALAD

Jeffrey's greens, red onion, radish, tomato, cucumber, carrot, preserved lemon vinaigrette

SEASONAL SALAD - SUPPLEMENTAL CHARGE \$2

Chef's preparation

HALL OF FAME CHOWDER - SUPPLEMENTAL CHARGE \$2

Maine baby shrimp, chourico, corn

- ENTREE -

SELECT 3

PORK CHOP

Grilled bone-in pork chop, crushed sweet potatoes, shaved fennel & apple, brandy demi

PAN-SEARED ATLANTIC SALMON

Five-spice carrot puree, broccolini, XO sauce with shitake mushrooms

ROASTED STATLER CHICKEN BREAST

Seasonal vegetable couscous, fennel orange marmalade, red bell pepper gastrique

BAKED LOBSTER - SUPPLEMENTAL CHARGE \$12

Shrimp, scallops, crab, herb stuffing

GRILLED 12 OZ. SIRLOIN - SUPPLEMENTAL CHARGE \$6

Beef fat roasted marble potatoes, creamed winter greens, mushroom demi

MAKE IT SURF & TURF - SUPPLEMENTAL CHARGE \$10

choice of: scallops or shrimp

- DESSERT -

SELECT 2

CREME BRULEE

DARK CHOCOLATE BUDINO

SEASONAL CRUMBLE

SORBET OF THE DAY

served with coffee & tea

\$49 per person. Plus 2% taxable administrative fee & 8% tax.



SCHOONER MENU

- FIRST COURSE -

SELECT 2

SEASONAL SOUP
Chef's preparation

CREAMY CLAM CHOWDER

HALL OF FAME CHOWDER
Maine baby shrimp, chourico, corn

- SECOND COURSE -

SELECT 1

MIXED FIELD GREEN SALAD
Jeffrey's greens, red onion, radish, tomato, cucumber, carrot, preserved lemon vinaigrette

CAESAR SALAD
Chopped romaine, parmesan, croutons, house made dressing

SEASONAL SALAD - SUPPLEMENTAL CHARGE \$2
Chef's preparation

- ENTREE -

SELECT 3

GRILLED 12 OZ. SIRLOIN - SUPPLEMENTAL CHARGE \$6
Beef fat roasted marble potatoes, creamed winter greens, mushroom demi

SEASONAL LOCAL FISH
Fingerling potatoes, carrots, summer squash, fresh herbs, shellfish-tomato broth

PAN-SEARED ATLANTIC SALMON
Five-spice carrot puree, broccolini, XO sauce with shitake mushrooms

ROASTED STATLER CHICKEN BREAST
Seasonal vegetable couscous, fennel orange marmalade, red bell pepper gastrique

BAKED LOBSTER - SUPPLEMENTAL CHARGE \$10
Shrimp, scallops, crab, herb stuffing

GRILLED 8 OZ. FILET MIGNON - SUPPLEMENTAL CHARGE \$8
Beef fingerling potatoes, delicate squash, roasted brussel sprouts, pomegranate reduction

MAKE IT SURF & TURF - SUPPLEMENTAL CHARGE \$10
choice of: scallops or shrimp

- DESSERT -

SELECT 2

CREME BRULEE

DARK CHOCOLATE BUDINO

SEASONAL CRUMBLE

SORBET OF THE DAY

served with coffee & tea
\$59 per person. Plus 2% taxable administrative fee & 8% tax.



YACHT MENU

- FIRST COURSE -

SELECT 2

CREAMY CLAM CHOWDER

HALL OF FAME CHOWDER
Maine baby shrimp, chourico, corn

SEASONAL SOUP
Chef's preparation

- SECOND COURSE -

SELECT 1

MIXED FIELD GREENS
Jeffrey's greens, red onion, radish, tomato, cucumber, carrot, preserved lemon vinaigrette

SEASONAL SALAD
Chef's preparation

- ENTREE -

SELECT 3

BAKED LOBSTER
Shrimp, scallops, crab, herb stuffing

GRILLED 8 OZ. FILET MIGNON
Beef fingerling potatoes, delicate squash, roasted brussel sprouts, pomegranate reduction

SWORDFISH
Cauliflower puree, glazed carrots, kale, caper beurre blanc

COLORADO RACK OF LAMB
Mustard-herb crust, root vegetable cake, sauteed kale, port wine-rosemary jus

SEASONAL LOCAL FISH
Fingerling potatoes, carrots, summer squash, fresh herbs, shellfish-tomato broth

PAN-SEARED SCALLOPS
Turnips, kale, mushroom puree, brandy soaked currants

MAKE IT SURF & TURF SUPPLEMENTAL CHARGE \$10
choice of: scallops or shrimp

- DESSERT -

SELECT 2

CREME BRULEE
DARK CHOCOLATE BUDINO
SEASONAL CRUMBLE
SORBET OF THE DAY

served with coffee & tea
\$69 per person. Plus 2% taxable administrative fee & 8% tax.



LOBSTER BOIL

- FIRST COURSE -

SELECT 1

CREAMY CLAM CHOWDER & COD FRITTERS

MUSSELS

Roasted red pepper, scallion, garlic white wine broth

- ENTREE -

BOILED NATIVE LOBSTER

RED POTATOES

CORN ON THE COB

CHOURICE

CORNBREAD

- ADDITIONAL ADD-ONS -

SELECT 3

PORK & CLAMS

\$9 PER PERSON

MUSSELS

Roasted red pepper, scallion, garlic white wine broth

\$7 PER PERSON

- DESSERT -

SEASONAL CRUMBLE

served with coffee & tea

\$74 per person. Plus 2% taxable administrative fee & 8% tax.