



Assorted Passed Hors D'Oeuvres:

Priced per 100 pieces OR

Choose 5 for \$16.00 per person UNLIMITED during the cocktail hour *

COLD & HOT PASSED HORS D'OEUVRES:

CHICKEN

Grilled Herb Chicken Bites – Grilled and served with a Teriyaki Dipping Sauce	\$200.00
Coconut Crusted Chicken – Chicken Filet deep fried and tossed in a Pina Colada & Soy Sauce	\$250.00
Chicken Mozambique Bites – Baked Chicken tossed in our house Mozambique Sauce	\$200.00
Chicken wrapped in Bacon – Diced Chicken wrapped with Bacon brushed with BBQ sauce	\$200.00

BEEF

Beef Teriyaki Bites – Grilled Sirloin Steak seasoned to perfection	\$250.00
Mini Beef Wellington – Mini Filet Mignon seared with Herb Buttered, topped with a mushroom Duxelle & Wrapped in a Flaky Puff Pastry	\$275.00
Baby Lamb Chops – Oven Roasted Lamb Chops served with a Mino Pesto Dipping Sauce	\$270.00
Chouriço & Pepper Cup – Sauteed Chourico & Peppers served in a Phyllo Cup	\$225.00
Franks in Puff Pastry – All Beef Cocktail Frank wrapped in Flaky Puff Pastry	\$200.00

SEAFOOD

Coconut Crusted Shrimp – served with a Horseradish Soy Sauce & Honey	\$295.00
Scallops wrapped in Bacon – Sea Scallops wrapped in bacon drizzled with Balsamic Glaze	\$325.00
Baked Stuffed Mushroom – with Seafood Stuffing	\$225.00
Crab Rangoon – Deep Fried until Crisp and Golden	\$225.00
Codfish Cakes – A traditional local favorite	\$225.00
Lobster Fritters – A untraditional New England favorite deep fried and served with Aioli	\$275.00

VEGETARIAN

Antipasto Skewers – Tomato, Fresh Mozzarella, Artichokes served with a Vinaigrette Drizzle	\$200.00
Chopped Tomato and Feta Brushetta on Pop Crostini	\$200.00
Vegetarian Spring Roll – served with a Sweet & Sour Dipping Sauce	\$250.00
Baked Stuffed Mushrooms – Spinach, Grated Cheese and Bread Crumbs	\$225.00
Spanakopita – Spinach & Feta Cheese in Phyllo Pastry	\$250.00
Deviled Eggs topped with Pimento & Black Olives	\$200.00

NEW ENGLAND FAVORITES* (excluded from unlimited options)*

Traditional Shrimp Cocktail, served in a shooter with Cocktail Sauce and Horseradish	\$370.00
Pan Seared New Bedford Sea Scallop in a Honey Mustard Sauce garnished with Endive Salad	\$375.00
Littlenecks Clams or Oysters on the Half Shell served with a Tequila Horseradish Salsa	\$295.00
Crab and Corn Salsa served on a Mini Spoon	\$325.00
Garlic Butter Shrimp served on a Mini Spoon	\$370.00

All food and beverages are subject to a 6.25% State Tax, .75% Local tax and 20% House fee*

*House fee is utilized by the establishment to cover employee compensation and incidental operating expenses related to the event.
All selections and pricing subject to change



Additional Wedding Dinner Accompaniments

Soup – Soup may be served Plated or Family Style

- Caldo Verde \$4.95
- Lobster Bisque \$5.95
- Traditional Clam Chowder \$5.25
- Award Winning Seafood Chowder \$5.25
- Award Winning Portuguese Kale Soup \$4.95

Salads

- Fresh Garden Salad – served family style included with your dinner, \$1.00 per person for plated option
- Caesar Salad with Crouton & Parmesan Cheese \$2.25
- Greek Salad with Feta Cheese \$3.25
- Tomato & Mozzarella Salad with Olive Oil Drizzle \$3.95
- Antipasto Plate \$5.95
- Seasonal Salad with Grilled Apples or Pears with Slivered Almonds and Balsamic Drizzle \$4.95

Intermezzo

- Champagne Sorbet or Berry Sorbet with Sugar Glassed Rim \$2.00

Pasta Choose from: Penne, Ziti or Bow Tie

- Fresh Tomato & Basil Sauce \$2.00
- Our Famous Alfredo Sauce \$2.00
- Pink Vodka Cream Sauce \$2.50
- Bolognese \$2.75

Starch

- Twice Baked Potato \$2.50
- Fingerling Potatoes \$2.50

Vegetable

- Fresh Grilled Asparagus wrapped in Prosciutto \$2.00
- Haricot Vert (Baby French Green Beans) \$2.00
- Baby French Carrots \$2.00

Enhancements for Wedding Cake

- Vanilla Ice Cream \$3.25
- Raspberry, Vanilla or Chocolate Sauce \$1.95
- Chocolate Dipped Strawberry \$2.25 (seasonal)
- Tuxedo Dipped Strawberry \$2.75 (seasonal)

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Wedding Packages

All Wedding Packages include Passed Appetizers, Family Style Kale Soup & Family Style Garden Salad, Fresh Rolls, Creamery Butter, Choice of Starch & Vegetable, Coffee Station, Assorted Cup Cakes with Butter Cream topping or Cake Pop and After Party Snack Item

Sapphire Package \$50.00

House Cheese Board

Passed Hors D'Oeuvres: Chicken Mozambique Bites, Baked Stuffed Mushrooms, Spanakopita

ENTRÉE SELECTION – CHOICE OF TWO:

Baked Scrod Rockefeller OR Baked Scrod topped with Breadcrumbs Topping

Chicken Madeira OR Chicken Cognac

Portuguese Style Roast Beef

AFTER PARTY SNACK PETITE SANDWICHES – CHOICE OF TWO

Italian, Chicken Salad, Egg Salad, Tuna Salad, Ham & Cheese, Turkey & Cheese

Emerald Package \$65.00

House Cheese Board & Fresh Fruit Display

Passed Hors D'Oeuvres: Chicken Mozambique Bites, Franks in Puff Pastry, Codfish Cakes

ENTRÉE SELECTION – CHOICE OF TWO:

10 oz Slow Roast Prime Rib of Beef with Au Jus OR 10 oz Sirloin Steak with Mushroom Demi

Baked Scrod Rockefeller OR Baked Stuffed Jumbo Shrimp

Chicken Stuffed with Spinach & Feta Cheese with Velouté Sauce OR Chicken Madeira

PITCHER OF SODA ON EVERY TABLE

AFTER PARTY PETITE SANDWICHES – CHOICE OF TWO

Italian, Chicken Salad, Egg Salad, Tuna Salad, Ham & Cheese, Turkey & Cheese

Diamond Package \$90.00

Courtyard Wine Welcome: White Wine or Rose

Mediterranean Display with Grilled Chouriço & House Cheese Board

Passed Hors D'Oeuvres: Bacon wrapped Scallops, Beef Teriyaki Bites, Spanakopita, Chicken Mozambique Bites

ENTRÉE SELECTION -

Baked Stuffed Jumbo Shrimp & 10 oz Filet Mignon of Beef

Chicken Selection of your choice

Champagne Toast

Two Bottles of House Wine at each Table

AFTER PARTY SNACK MENU: Choose from Diner Theme, Milk & Cookie Bar or Petite Sandwiches

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