

BUFFET DINNER OPTIONS

HORS D'OEUVRES

Choice of three - \$23.00 per person (provides 2-3 bites per person)

- Kobe Beef Cheeseburger Sliders** Roasted garlic aioli
- Beef Empanadas** Garlic & spices
- Bite Size Crab Tacos** Kewpie mayo, shiso
- Bacon Wrapped Scallops** Maple Dijon
- Vegetable Stuffed Mushrooms**
- Fried Vegetable Spring Rolls** Sweet chili sauce
- Goat Cheese and Fig Phyllo**
- Tomato Bruschetta** Olive Oil, balsamic
- Tuna Tartare Bites** Wasabi, togarashi, cilantro, fried wontons
- Mini Crab Cakes** Green goddess
- Bite Size Lobster Tacos** Kewpie mayo, micro celery
- Prosciutto Wrapped Grilled Shrimp**
- Lobster Stuffed Mushrooms** Green goddess
- Thai Peanut Chicken Satay**
- Lobster BLT** Avocado mayo
- Gorgonzola Arancini**

STATIONARY

Small - Accommodates up to 30 guests
Large - Accommodates 50 guests

- Vegetable Crudit ** An array of seasonal vegetables with house made local goat cheese ranch *Small \$250 | Large \$350*
- Mediterranean** Hummus, grilled and local vegetables, olives, pita chips
Small \$260 | Large \$450
- Cheeses** Selection of local and European cheese, variety of soft and hard cheeses from cow, goat and sheep, honey, dried fruits, spiced nuts, assorted crackers
Small \$300 | Large \$475

Meats and Charcuterie Chorizo, 'Nduja, Pepperoni, Duck pastrami with pickles, olives, marinated peppers, mustard, and assorted crackers *Small \$400 | Large \$600*

Heirloom Caprese Salad Heirloom tomatoes from Laughing Stock Farm, fresh mozzarella, extra virgin olive oil, balsamic, sea salt
Small \$250 | Large \$425

Raw Bar Poached and chilled cocktail shrimp, split lobster tails, locally sourced oysters on the half shell, littleneck clams on the half shell, cocktail sauce, red wine mignonette, lemon wedges
Small \$700 | Large \$1,000

DESSERT

Choice of three - \$22.00 per person (provides 2-3 bites per person)

Chocolate Mousse Cups

Coconut Cheesecake

Mini Blueberry Tart - Macarons

Assorted Truffles - Chocolate Trifles

FLYING ENTREES

A selection of composed smaller entrees, served during your cocktail party gathering - \$65 per person for 4 selections. Each additional selection \$20 per person

Tuna Poke Bowls Sushi rice, wasabi peas, edamame, avocado, ginger, carrot, wonton

Lobster Fried Rice Napa cabbage, Sesame egg

Beef Short Rib Black garlic demi-glace, whipped potatoes,

Halibut Littleneck clams, creme fraiche, potato, bacon

Fried Tofu Vegetable stir fry

Pork Belly Steamed Buns Kimchi, hoisin, cilantro

Blackened Swordfish Tacos Pickled red onion, Cotija cheese, chipotle crema

PLATED DINNER OPTIONS

- One Starter Course, One Entree Course - \$65 per person
- One Starter Course, One Entree Course, One Dessert Course - \$75 per person
- One Starter Course, One Entree Course, Two Family Style Appetizers, One Dessert Course - \$105 per person
- Pricing includes coffee, tea, and soda

STARTER COURSE

New England Clam and Corn Chowder

Bacon, onion, celery, potato

Boathouse Salad Local greens, tomato, pickled carrot, cucumber, red onion, white balsamic vinaigrette

Farm to Table Salad Seasonal salad with local ingredients from Laughing Stock Farm

Artisan Caesar Salad Cotija cheese, cornbread croutons, garlic anchovy dressing

A second starter may be selected for an additional \$5 per person. With this option, a breakdown of starter choice is required 7 days prior to the event, and the client must provide indicators, clearly noting what each guest has preordered.

ENTREE COURSE

Seared Shrimp and Scallops Lobster fried rice, sesame egg, baby bok choy

Grilled Pork Tenderloin Fingerling potatoes, bacon marmalade, mostarda

Grilled NY Strip Fingerling potatoes, bone marrow butter, seasonal vegetables

Pan Seared Halibut Clams, smoked bacon, onion, potato, crème fraîche

Fish and Chips Beer battered haddock, house tartar sauce, coleslaw

Thai Steak and Noodle Salad Avocado, cherry tomato, pickled carrot, peanut Thai dressing

Statler Chicken breast Bacon chipotle cream corn, potato

Vegetable Stir-Fry Fried tofu, carrots, snap peas, mushrooms, tamari

Ponzu Roasted Salmon Chilled soba noodle salad, baby bok choy

Baked Haddock Local haddock, cheddar, saltine crumbs, confit new potatoes

A second entree may be selected for an additional \$10 per person. With this option, a breakdown of entree choice is required 7 days prior to the event, and the client must provide indicators, clearly noting what each guest has preordered.

FAMILY STYLE APPETIZERS

Not included in menu price. Additional family style appetizers may be selected for \$7 per person, with selections served as 2 appetizers served per table.

Bucket of Fries Sriracha Mayo

Steamed Edamame Togarashi, tamari

Shishito Peppers Nori salt, miso aioli

Maine Mussels Lemongrass, tomato, ginger, tamarind, ginger, garlic, baguette

Crispy Brussels Sprouts Sriracha, honey, lime

DESSERT COURSE

Not included in menu price. Additional desserts may be selected for \$10 per person, with selections served as 2 desserts served per table.

Maine Blueberry Crisp Oat crumble, vanilla ice cream

Coconut Cheesecake Toasted coconut ice cream, caramel, vanilla whipped cream, chocolate cookie crumble

Brownie Sundae (GF) Vanilla ice cream, sprinkles, caramel, chocolate, almond praline, Luxardo cherry, whipped cream

Molten Lava Cake (GF) Crème anglaise, ganache, vanilla ice cream

FAMILY STYLE DINNER OPTIONS

\$105 per person

STARTER (CHOICE OF 2)

Boathouse Salad Local greens from Laughing Stock Farm, tomato, pickled carrot, cucumber, red onion, white balsamic vinaigrette

Farm to Table Salad Seasonal salad with local ingredients from Laughing Stock Farm

Artisan Caesar Salad Cotija cheese, cornbread croutons, garlic anchovy dressing

New England Clam Chowder Bacon, onion, celery, potato (Individually plated)

ENTREE (CHOICE OF 2)

Adobo Chicken Tender braised with bay leaves, peppercorn, and vinegar

Grilled New York Strip Steak Chimichurri

Maine Raised Salmon Maine maple Dijon

Vegetarian Cavatappi Capers, sun dried tomatoes, baby spinach, white wine, butter

SIDES (CHOICE OF 2)

Confit Potatoes

Sesame Ginger Broccolini

Grilled Asparagus

Bacon Chipotle Creamed Corn

Vegetable Fried Rice

THE MAINE ADVENTURE

An individually plated lobster bake dinner - \$125 per person

STARTER

New England Clam and Corn Chowder
Bacon onion, celery, potato

ENTREE

Whole Steamed Maine Lobster
Corn on the cob, roasted potatoes, cole slaw, drawn butter

DESSERT

Maine Blueberry Crisp Oat crumble, vanilla ice cream

CHILDREN'S MEALS

A children's meal is available for children under 12 years of age and younger at \$25.00 per child. Options include Cheeseburger, Chicken Tenders, Grilled Chicken, Steak, Grilled Cheese, or Pasta. Options include one choice of French Fries or Seasonal Vegetable.

VENDOR MEALS

A vendor meal is available and can be offered at \$40.00 per person. Dietary restrictions are due at the same time as guest selections.

BEVERAGE PACKAGES

All beverage packages begin at the start of the event time. There will be a last call at the bar or tableside 20 minutes prior to the contracted event end time. If the event is extended past the hours included, please see additional charges below. Please note, shots are not included in any hosted bar package.

PACKAGE # 1

\$45 per person for three-hour event
House Red, House White, House Rose,
Sparkling Wine, Bud Light, Miller Light, Stella
Artois, Henniker Hop Slinger IPA, Hard Cider,
Sparkling Water
Additional Hour: \$20 per person

PACKAGE #2

\$60 per person for three-hour event
Includes Select Liquors, House Red, House
White, House Rose, Sparkling Wine Bud Light,
Miller Light, Stella Artois, Henniker Hop Slinger
IPA, Hard Cider, Sparkling Water
Additional Hour: \$20 per person

PACKAGE #3

\$75 per person for three-hour event
Includes Premium Brand Liquors, Boathouse
Wines by the Glass (One Red, One White,
One Rose, One Sparkling), Domestic Bottled
Beers, Micro Brew Draft Beers, Hard Cider,
Sparkling Water
Additional Hour: \$25 per person

SELECT LIQUORS

Well Vodka
Gin
Rum
Well Bourbon
Well Silver Tequila
Dewar's Scotch
Jack Daniel's
Old Overholt Rye

PREMIUM LIQUORS

Tito's
Grey Goose
Bacardi
Captain Morgan
Hendricks Gin
Woodford Reserve
Maker's Mark
Sazerac Rye
Espolon Silver
Espolon Reposado
Espolon Anejo
Glenlivet 12 YR Scotch