



Catering Guide

BREAKFAST or BRUNCH BUFFET

36 per person | minimum 40 guests

Includes:

Coffee + Tea

Assorted Muffins + Danish

Individual Fresh Fruit Cups

Brioche French Toast

maple syrup, berry compote,
cinnamon whipped cream

Roasted Breakfast Potatoes

Choice of Bacon or Maple Sausage

Choice of Egg Dish:

select one (1):

Scrambled Eggs

Frittata spinach, feta

Omelette tomato, mozzarella

Brunch Add-Ons:

Juice +3pp

orange, cranberry, grapefruit

Mixed Greens Salad +\$5pp

gala apple, dried cranberries, grape tomatoes,
cucumber, balsamic vinaigrette

Caesar Salad +\$5pp

romaine, parmesan, croutons, caesar dressing

Vegetable Medley +\$5pp

zucchini, summer squash, carrot, red pepper,
brussels sprouts, sweet onion

Chicken + Broccoli +\$10pp

ziti, alfredo sauce, shaved parmesan

Penne Pesto +\$8pp

garlic-herb butter, pesto, roasted tomato,
toasted parmesan breadcrumbs

Chicken Piccata +\$10pp

capers, lemon, white wine sauce

New England Baked Haddock +\$14pp

buttered ritz crumb, lemon

LIGHT LUNCHEON

35 per person | minimum 40 guests

Includes:

Choice of Mixed Greens or Caesar Salad

Caesar

romaine, parmesan, croutons, caesar dressing

Mixed Greens

gala apple, dried cranberries, grape tomatoes,
cucumber, balsamic vinaigrette

Choice of House Pasta Salad or Potato Salad

House Potato Chips

Coffee, Tea + Soda

Choice of Three (3) Wraps:

Tuna american, tomato

Turkey applewood-smoked bacon, lettuce, tomato,
avocado, pesto mayo

Ham + Cheese swiss, lettuce, tomato, onion, honey
mustard

Italian sliced Italian meats, lettuce, tomato, onion,
red wine vinegar

Optional Enhancement:

New England Clam Chowder oyster crackers +6pp

'THE LOCAL' BUFFET

45 per person with two mains | 49 per person with three mains

Includes:

One (1) Starter
Two (2) or Three (3) Mains
One (1) Starch Side

One (1) Vegetable Side
Warm Rolls butter
Coffee, Tea + Soda

STARTERS

Caesar Salad romaine, parmesan, croutons, caesar dressing

Mixed Greens Salad gala apple, dried cranberries, grape tomatoes, cucumber, balsamic vinaigrette

MAINS

Chicken Piccata capers, lemon, white wine sauce

Grilled Chicken vine-ripened tomato, fresh mozzarella, pesto, micro basil

Chicken Marsala wild mushroom marsala sauce, roasted pearl onions

Rosemary Roast Beef caramelized vidalia onion, garlic au jus

Seared Salmon citrus butter, grilled lemon

Sliced Sirloin roasted mushroom, shallot, horseradish crema

Roasted Pork Loin roasted fuji apple

Baked Haddock buttered ritz crumbs, lemon

Garlic-Rubbed Tenderloin red wine sauce +\$6pp

STARCH SIDES

Roasted Potatoes yukon gold potatoes, garlic, fresh herbs, extra virgin olive oil

Mashed Potato

Penne Marinara san marzano tomato sauce, grated romano, basil

Penne Pesto garlic-herb butter, pesto, roasted tomato, toasted parmesan breadcrumbs

Rice Pilaf long grain rice, toasted orzo, vegetable broth, butter, lemon zest

VEGETABLE SIDES

Vegetable Medley zucchini, summer squash, carrot, red pepper, brussels sprouts, sweet onion

Grilled Asparagus

Haricot Verts garlic butter

'THE ITALIAN' BUFFET

49 per person

Includes:

Caesar Salad romaine, parmesan, croutons, caesar dressing

Housemade Meatballs san marzano tomato sauce, extra virgin olive oil

Sausage, Pepper + Onion sweet italian sausage

Chicken Parmesan san marzano tomato sauce, mozzarella, parmesan

Penne Marinara san marzano tomato sauce, parmesan, extra virgin olive oil

Roasted Tuscan Vegetables fresh herbs, stewed tomato, extra virgin olive oil

Warm Focaccia

Grated Parmesan

Coffee, Tea + Soda

Optional Enhancement:

Assorted Mini Cannoli +6pp

PLATED DINNER

priced per person*

*Per person price determined by 'Main' course price

Includes:

One (1) 'Starter' course

to be served to each of your guests

Up to two (2) 'Main' courses

for your guests to choose from in advance**

**Individual Main Course selections must be submitted two (2) weeks prior to your event.

Add an additional Starter Course +\$8pp

STARTERS

select one (1):

Caesar Salad

romaine, parmesan, croutons, caesar dressing

Mixed Greens Salad

gala apple, dried cranberries, grape tomatoes, cucumber, balsamic vinaigrette

New England Clam Chowder +\$3pp

fresh clams, yukon gold potato, light cream, applewood-smoked bacon, chive oil

DESSERTS

select one (1):

Flourless Chocolate Cake

strawberry sauce, whipped cream, fresh berries

Warm Apple Blossom

caramel sauce, whipped cream

Red Velvet Cake

chocolate sauce, whipped cream

Tiramisu

chocolate sauce, whipped cream

Lemon Meringue Tart

strawberry sauce

One (1) 'Dessert'

to be served to each of your guests

Warm Dinner Rolls

Coffee + Tea Service

MAINS

select up to two(2):

Panko-Crusted Chicken \$46pp

lemon-caper sauce, smoked tomato jam, whipped potato, haricot verts, balsamic

Pan-Seared Chicken \$46pp

wild mushroom marsala sauce, summer pilaf, haricot verts

Baked Haddock \$48pp

buttery ritz crumb, lobster-sherry cream, whipped potato, asparagus

Pan-Seared Salmon \$49pp

citrus beurre blanc, long grain rice, haricot verts, shaved fennel salad

Scallop-Stuffed Shrimp \$49pp

brioche stuffing, lemon-garlic butter, tomato-basil rice pilaf, haricot verts

Pan-Seared Sirloin \$56pp

brandy-peppercorn sauce, whipped potato, haricot verts

Grilled Filet Mignon \$58pp

horseradish bearnaise, smashed fingerling potatoes, asparagus

Surf + Turf \$75pp

petite filet mignon, bearnaise, poached lobster tail, whipped potato, grilled asparagus

Butternut Ravioli \$39pp

butternut + mascarpone ravioli, amaretto, sage brown butter, baby spinach, manchego

Stuffed Portobello \$42pp

herbed quinoa stuffing, crumbled goat cheese, arugula, green goddess dressing

HORS D'OEUVRES

price per piece | minimum 50 pieces per selection

Mini Lobster Roll | MKT
fresh chive

Vegetable Spring Roll | 4
sweet chili sauce

Bacon-Wrapped Scallop | 6
maple glaze

**Steak + Cheese
Spring Roll** | 5
prime rib, manchego,
rosemary-garlic aioli

Mini Brie en Croûte | 3.5
raspberry

Truffle Fry Cone | 3
garlic aioli

Shrimp Cocktail | 4
cocktail sauce, lemon

Beef Teriyaki | 5
cilantro-lime glaze

Coconut Shrimp | 5
orange-ginger marmalade

Chowdah Shooter | 4
new england clam chowder

**Mini Bacon
Cheeseburgers** | 4.5
american, bacon,
special sauce
add french fry cone +\$2pp

Coconut Chicken | 4
plum sauce

Lamb Lollipop | 6
port-rosemary reduction

Short Rib Wellington | 5
horseradish crema

Mac + Cheese Cup | 4
add lobster +2

Risotto Fritter | 3
san marzano tomato sauce

Bruschetta | 4
tomato, mozzarella, feta,
artichoke, baby spinach,
rosemary crostini

**Spinach + Feta
Stuffed Mushroom** | 4
balsamic glaze

STATIONARY DISPLAYS

price per person | minimum 25 guests

GRILLED + CHILLED VEGETABLE CRUDITÉS | 8

Grilled: asparagus, broccolini, summer squash, zucchini

Chilled: english cucumber, carrot, celery, holland pepper,
radish, grape tomatoes, cauliflower

Accompaniments: maytag bleu-buttermilk dressing,
mascarpone-artichoke dip, smooth white bean dip

FRESH FRUIT | 8

seedless red grapes, cantaloupe, honeydew, pineapple,
raspberries, blueberries, strawberries, piña colada whipped cream

CHEESE | 11

chef's selection of gourmet cheeses, fig jam, honey,
red grapes, crackers, crostini

Optional Enhancement:

chef's selection of charcuterie +150 serves 25

MEDITERRANEAN | 13

hummus, tabbouleh, tzatziki, kalamata olives, cubed feta,
cucumber salad, artichoke hearts, pita chips

FOOD STATIONS

price per person | minimum 25 guests

'CHOWDAH' | 9

Includes:

oyster crackers, breadsticks, tobasco sauce,
fresh-cracked pepper

'TACO STAND' | 16

Choice of Two (2):

crispy fried haddock, chipotle-lime shrimp,
carne asada, mojito chicken

Accompaniments: flour tortillas, cotija, pickled cabbage,
lime, pico de gallo, cilantro, guacamole, sour cream, roasted
corn salsa, black bean salad

PIZZA | 14

Includes:

cheese, pepperoni, veggie, buffalo chicken

Accompaniments: caesar salad, crushed red pepper,
parmesan

RAW BAR | 22

wellfleet oysters on the half shell, little neck clams,
shrimp cocktail

Accompaniments: house cocktail sauce, horseradish,
mignonette, lemon

FOOD STATIONS

(continued)

WINGS + TENDERS | 14

Choice of:

handbreaded tenders or crispy wings

Accompaniments: buffalo sauce, sweet chili sauce, bbq sauce, french fries

SLIDERS | 14

Includes:

mini hamburgers, brioche buns, french fries

Accompaniments: assorted cheeses, lettuce, tomato, onion, pickle slices, sweet relish, mayo, ketchup, mustard

ASIAN | 16

Choice of Four (4):

Vegetable Dumpling

Crab Rangoon

Vegetable Spring Roll

Lo Mein Noodles

Chicken Teriyaki Skewer

Korean BBQ Ribs

Beef Teriyaki Skewer

Scallion Fried Rice

Accompaniments: sweet chili sauce, sriracha, sesame soy sauce, fortune cookies, orange slices

MINI GRILLED CHEESE | 13

classic, bacon, mac + cheese, jalapeño

Accompaniments: housemade chips

DESSERT DISPLAYS

price per person | minimum 25 guests

ASSORTED COOKIES + BROWNIES | 6

ASSORTED EUROPEAN MINIATURE PASTRIES | 10

COFFEE + TEA STATION | 3

DESSERT TABLE | 16

donut holes, mini cannoli, mini whoopie pies,

petit chocolate chip cookies, s'mores mousse cups,

strawberry shortcake trifle

Outside Dessert Fee +\$2pp

service, utensils, plates + napkins provided by LOCAL 02045



Gluten-friendly, vegan and vegetarian options are available upon request. Modifications and additional charges may apply.

Room fees and minimums apply. Pricing is subject to a 7% state and local tax, 20% gratuity and 6% administrative fee.

Pricing and menu options subject to change.