

SEA CREST

BEACH HOTEL

2020/2021 BANQUET MENUS

Executive Chef Glenn Macnayr

BREAKFAST



BREAKFAST > BUFFET

Add a chef-manned omelet station to any buffet for \$13 per person.
Minimum of 30 people.

SUNRISE BUFFET | \$28

Fresh baked blueberry muffins, croissants
Whole wheat and country white breads, plain and cinnamon bagels
Vermont Creamery butter, jams, cream cheese
Scrambled farm-fresh eggs with chives and sweet tomatoes
Selection of low-fat yogurts
Organic oats granola
Seasoned red skin home fries
Choice of crispy bacon OR breakfast sausage
Orange, grapefruit, cranberry and apple juices, V8
Regular and decaffeinated coffee and assorted teas

NORTH FALMOUTH DELUXE BREAKFAST BUFFET | \$35

Fresh baked blueberry muffins, seasonal breakfast breads
Whole wheat and country white breads, plain and cinnamon raisin bagels
Vermont Creamery butter, jams, cream cheese
Cold cereals with milk
Selection of low-fat yogurts
Organic oats granola
Sliced fresh fruits and seasonal berries
Assortment of whole fruit
Classic eggs Benedict, Canadian bacon, lemon hollandaise
Thick cut French toast, maple syrup
Crispy bacon and breakfast sausage
Seasoned red skin home fries
Orange, grapefruit, cranberry and apple juices, V8
Regular and decaffeinated coffee and assorted teas

BREAKFAST › CONTINENTAL

BEACH FRONT CONTINENTAL BREAKFAST | \$14

Fresh baked blueberry muffins
Whole wheat and country white breads, plain and cinnamon raisin bagels
Vermont Creamery butter, jams, cream cheese
Regular and decaffeinated coffee and assorted teas

CAPE COD CONTINENTAL | \$19

Fresh baked blueberry muffins, assorted danish
Chef-attended Belgian waffle station, maple syrup
Variety of breakfast sandwiches
Assorted breakfast meats
Yogurt and granola bar
Seasonal whole fruit
Regular and decaffeinated coffee and assorted teas

QUAKER ROAD CONTINENTAL BREAKFAST | \$22

Fresh baked blueberry muffins, assorted danish
Whole wheat and country white breads, plain and cinnamon raisin bagels
Vermont Creamery butter, jams, cream cheese
Cold cereals with milk
Selection of low-fat yogurts
Organic oats granola
Sliced fresh fruits and seasonal berries
Assortments of whole fruit
Orange, grapefruit, cranberry and apple juices, V8
Regular and decaffeinated coffee and assorted teas

All menus are subject to change. All food and beverage prices are subject to 12% service charge, 10% taxable administrative fee and 7% Massachusetts sales tax.

Before choosing your menus, please inform your conference planner of any food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



BREAK TIME

Coffee | \$5 per person

Bottled water, soft drinks | \$5 each

Assorted energy and sports drinks | \$6 each

Starbucks Frappuccino and mocha* | \$8 each

Fruit-infused water station | \$20 per dispenser

Iced tea or lemonade | \$48 per dispenser

ALL-DAY BEVERAGE BREAK

Coffee, tea, flat and sparkling water, assorted soft drinks

\$15 per person | \$10 per person for half day

10 a.m.-12 p.m., 2-4 p.m.

MORNING BREAKS

Red's breakfast sandwiches | \$7 per person

Hard-boiled eggs | \$4 per person

Fresh fruit skewers display | \$10 per person

Assorted granola bars, Nutri-grain bars and Kasha bars | \$4 each

Assorted Kind bars | \$7 each

Assorted Greek yogurts or smoothies | \$7 each

Sliced fruits and berries | \$12 per person

AFTERNOON BREAKS

Blondies, brownies, and cookies | \$7 per person

Assorted cupcakes* | \$9 per person

Assorted candy bars | \$4 each

Assorted petit fours and dessert tarts* | \$9 per person

Soft pretzel bar with mustards | \$14 per person

Ice cream station, all the toppings* | \$16 per person

Bar break: smart food popcorn, pretzels, assorted chips | \$8 per person

Mason jar treats | \$9 each

Make-your-own trail mix bar | \$12 per person

Hummus display, breads, oils dips* | \$16 per person

**Denotes minimum of 35 people*

LUNCH



LUNCH > BUFFETS

FALMOUTH HEIGHTS PRE-MADE DELI | \$36

Ideal for larger groups with time constraints.

Garden broccoli potage, shredded Vermont cheddar and croutons on the side

Organic baby iceberg wedge salad, Great Hill blue cheese, red onion, smoked bacon

Hand-picked mixed greens, baby tomatoes, cucumbers, red onion, Narragansett feta cheese, Greek dressing

Pickled vegetable platters, fire-roasted peppers, cured olives, cornichon

Honey-roasted turkey breast, Vermont cheddar, vine-ripe tomatoes, leaf lettuce, Bermuda onion, herb ranch mayonnaise on a fresh bulky roll

Roast beef, Swiss cheese, vine-ripe tomato, leaf lettuce, Bermuda onion, dijon aioli on a fresh bulky roll

Grilled free-range chicken, local goat cheese, fire-roasted pepper mayo, vine-ripe red and yellow tomatoes, leaf lettuce on a fresh bulky roll

Caesar salad wrap, hearts of romaine, creamy peppercorn dressing

Country croutons, baby tomatoes, cured olives, shaved Parmesan cheese on flour tortilla

Individual assorted potato chips

Blondies and fudge brownies

Assorted soft drinks and bottled waters

LITTLE ITALY | \$35

Garlic bread

Minestrone soup

Caesar salad, baby tomatoes, cured olives, shaved Parmesan cheese, croutons, Caesar dressing

Chicken Parmesan, marinara sauce, mozzarella

Baked ziti

Mushroom ravioli, baby spinach, roasted red peppers, mushroom cream sauce

Italian-style zucchini

Assorted mini pastries

Assorted soft drinks and bottled waters

LUNCH › BUFFETS

THE TEA TICKET | \$45

Warm, crusty rolls with Vermont Creamery butter
Cape Cod clam chowder
Organic field greens salad, Hubbardston goat cheese, black walnuts, Cape cranberries, buttermilk herb dressing
Caesar salad, baby tomatoes, cured olives, shaved Parmesan cheese, croutons, Caesar dressing
Grilled East Coast salmon, melted tomatoes, lemon-tarragon butter sauce
Thyme and shallot roasted free-range chicken, natural jus
Penne pasta tossed with roasted zucchini, fire-roasted peppers, baby spinach, mushroom crème
Garden vegetable ratatouille
Roasted fingerling potatoes, sea salt, fresh herbs
Warm apple crisp, brown butter oatmeal topping, vanilla Chantilly
Assorted soft drinks and bottled water

OLD SILVER BARBECUE | \$45

Fresh-baked corn bread
Baby iceberg wedge salad, vine-ripe tomatoes, crispy smoked bacon, red onions, Great Hill blue cheese dressing
Garden salad, crisp lettuce, tomato wedges, cucumbers, crumbled feta cheese, red onion, Greek dressing
Traditional potato salad
Creamy cole slaw
Barbecue free-range chicken
Barbecue pulled pork, slider buns
Grilled Angus burgers and all-beef hot dogs, traditional accompaniments
(Veggie burger can be subbed for \$2 charge)
Mac and cheese, artisanal cheeses, buttery crumb
Make-your-own strawberry shortcake: fresh-baked pound cake, macerated strawberries, vanilla Chantilly
Assorted soft drinks and bottled water

SEA CREST SOUP & SALAD BAR | \$37

Clam chowder and seasonal bisque
Spring field greens, organic baby spinach, hearts of romaine
Garden tomatoes, cucumbers
Goat cheese, blue cheese, Narragansett feta cheese
Dried fruits, blueberries, strawberries
Walnuts, almonds
Balsamic vinaigrette, citrus vinaigrette, peppercorn dressing, buttermilk ranch
Carved flank steak
Roasted chicken salad
East Coast salmon
Creamy chickpea hummus display
Portobello mushroom steaks
Quinoa with aromatic vegetables, madras curry and salt-brined sheep's milk cheese
Toasted baguettes, Vermont creamery butter
Petit fours and assorted dessert tarts
Naturally-brewed iced tea and old fashioned lemonade

UPPER CAPE SEAFOOD LUNCH BUFFET | \$50

New England clam chowder
Warm rolls, Vermont creamery butter
Tossed salad, garden-fresh vegetables, balsamic vinaigrette
Calamari and chorizo salad, lemon oil
Griddled crab cakes, New England succotash
Seafood risotto, shrimp, mussels, saffron
Petite lobster rolls, citrus mayonnaise
Sea salt roasted potatoes
Seasonal roasted vegetables
Sparkling and flat mineral waters, assorted soft drinks

THE FOOD TRUCK - #1 | \$39

Fresh-baked artisanal breads and Vermont Creamery butter

Baby spinach salad, Florida citrus, soft goat cheese, toasted macadamia nuts, aged balsamic vinaigrette (*on the side*)

Lo mein noodle salad, soy ginger dressing, toasted peanuts, Napa cabbage

Spicy curry chicken satay, mango cilantro sauce

Angus beef sliders, local blue cheese, caramelized onions, sesame brioche

Grilled jumbo shrimp pico de gallo

White truffle and aged Parmesan waffle fries

Fresh berries, vanilla Chantilly, pound cake trifle

Sparkling and flat mineral waters, assorted soft drinks

THE FOOD TRUCK - #2 | \$39

Toasted baguettes, roasted garlic, Parmesan oil

Mixed greens salad, dried cranberries, Marcona almonds, local goat cheese, vinaigrette

Southern-style fried chicken and waffles, Vermont maple syrup

Lobster rangoons, sweet chili dipping sauce

Local fish tacos, cilantro sour cream, chipotle aioli

Petite Italian submarines, Cape Cod potato chips

White truffle and dijon potato salad

Petite fours

Sparkling and flat mineral waters, assorted soft drinks

THE FOOD TRUCK - #3 | \$35

Seasonal bisque

Assorted deli meats and cheese platters

Tuna fish salad

Chicken salad

Tossed salad, fresh garden vegetables, chef's vinaigrette

Pasta salad

Pickled vegetable platter

Mayonnaise, dijon mustard, whole grain mustard

Lettuce, tomato, onion platters

Balsamic-marinated portabella mushrooms

Assorted cookies

Assorted soft drinks and bottled water

THE FOOD TRUCK - #4 | \$37

Assorted finger sandwiches

Vegetable crudité with hummus dip

Baby kale and quinoa salad, sliced almonds, dried cranberries, chef's vinaigrette

Create-your-own grain bowl: assorted grains, shaved vegetables, grilled chicken, grilled tofu

Prosciutto wrapped asparagus

Farfalle pasta salad

Fresh fruit skewers with honey drizzle

Assorted soft drinks and bottled waters

FOR ALL FOOD TRUCKS:

Maximum 50 guests. Served family-style on platters. Food will be prepared and cooked to order and all food will be served at the service time on the banquet event order.

LUNCH › PLATED LUNCHEON

Warm, crusty rolls with Vermont Creamery butter

FIRST COURSE

Pre-select one.

Roasted vegetable salad, Hubbardston goat cheese, black olive pesto, celery sprouts, roasted tomato basil soup, Parmesan toast

Garden salad, cucumber, vine-ripe tomato, shaved carrots, local feta, Greek dressing

Hearts of romaine Caesar salad, shaved Parmesan, croûtons, grape tomatoes, cured olives, creamy peppercorn dressing

SECOND COURSE

Pre-select maximum of 2p entrée counts due with final guarantee.

Honey grain mustard glazed free-range chicken, herb-roasted potatoes, French beans, mushroom au jus | \$41

Herb-crusted Chatham cod loin, melted tomatoes, baby vegetables, buttery lemon-scented basmati rice, tarragon beurre blanc | \$43

Grilled East Coast salmon, jasmine rice, green beans, roasted tomato butter | \$40

Pepper-rubbed flat iron steak, horseradish whipped potatoes, garden vegetables, mushroom demi-glace | \$50

Organic carrot mash, roasted baby vegetables, toasted quinoa, truffle-scented mushrooms | \$34

THIRD COURSE

Pre-select one.

Seasonal crème brûlée

Chocolate mousse cake, pistachio, raspberry

Strawberry shortcake, fresh pound cake, mint honey macerated strawberries, vanilla-scented Chantilly cream

New York-style cheesecake, fresh berries, vanilla-scented Chantilly cream, caramel sauce

Served with regular and decaffeinated coffee and assorted teas

LUNCH › BOXED LUNCH

SEA CREST BOX LUNCH ON THE GO | \$29

Perfect for afternoon excursions or at the end of meeting for the ride home.

Sandwich counts due with final guarantee.

Honey-roasted turkey breast, Vermont cheddar, sliced vine-ripe tomato, Bermuda onion, leaf lettuce, herb ranch mayo on a bulky roll

Roast beef, Swiss cheese, sliced vine-ripe tomato, leaf lettuce, Bermuda onion, dijon aioli, bulky roll

Pesto grilled free-range chicken, local goat cheese, fire-roasted pepper mayo, vine-ripe red and yellow tomato, leaf lettuce on a fresh bulky roll

Grilled vegetable and hummus wrap, mixed greens

Chicken Caesar salad wrap, hearts of romaine, creamy Caesar dressing, shaved Parmesan cheese, country croutons, tortilla

Piece of seasonal whole fruit

Jumbo cookie

Assorted chips

Bottle of spring water

Add a logo bag for an additional \$6 per person. Minimum of 2-week lead time needed.

CHILDREN'S MENU



CHILDREN'S PLATED MENU | \$19

Served anytime for our younger guests (ages 3 to 11).

Choose 1:

Crispy chicken tenders, crispy fries

Grilled beef hot dog, buttery bun, crispy fries

Grilled Angus burger, crispy fries

Grilled boneless skinless chicken breast, fresh vegetables

Individual cheese or pepperoni pizza

All served with chocolate chip cookie and choice of beverage



APPETIZERS



APPETIZERS › PASSED HORS D'OEUVRES

Priced per piece - minimum of 50 pieces each.

COLD

Maine lobster sliders | \$8.00

Jumbo shrimp cocktail, horseradish cocktail sauce, lemon | \$5.00

Sirloin and Great Hill blue cheese crostini caramelized red onion jam | \$5.00

Antipasto skewers | \$5.00

Fresh mozzarella, grape tomato and basil bruschetta | \$4.00

Boursin-stuffed strawberries | \$5.00

Maine lobster salad spoon, capers, celery sprouts | \$5.50

Prosciutto-wrapped asparagus, virgin olive oil | \$4.25

Fresh-shucked local oysters on a half shell with lemons, hot sauce, cocktail sauce and horseradish | \$5.00

HOT

Crispy vegetable spring roll, soy ginger dipping sauce | \$4.75

Mustard crusted chicken satay, with sweet chili sauce | \$5.00

Maple-glazed scallops wrapped in smoked bacon | \$5.00

Sea Crest sliders, Angus beef, Great Hill blue, special sauce | \$6.00

American beef sliders, American cheese, lettuce, tomato, pickle, Parmesan-crusting artichoke hearts, spicy ketchup | \$5.00

Stuffed mushrooms, caramelized shallots, Buffalo mozzarella, fire-roasted peppers | \$4.50

Blue crab fritters, chili remoulade | \$5.00

Crisp shrimp tempura, soy ginger aioli, dried shiso | \$5.00

Seasoned risotto fritter, accompanying sauce | \$5.00

Mini beef Wellingtons | \$6.00

APPETIZERS › PACKAGED RECEPTIONS

THE PERFECT BEGINNING OR END TO THE PERFECT EVENT

Priced per person, based on 1-hour service.

Four hot or cold passed hors d'oeuvres
Vegetable crudité or chips and dip station
\$29

Five hot or cold passed hors d'oeuvres
Cheese display or antipasto display
One hour beer and wine only beverage service
\$47

Five hot or cold passed hors d'oeuvres
Cheese display or antipasto display
One hour premium beverage service
\$53

APPETIZERS › DISPLAYED

Priced per person.

ULTIMATE DOMESTIC AND IMPORTED CHEESE DISPLAY | \$15

Fresh and dried fruits, seedless California grapes
Nuts and assorted crackers

SEASONAL VEGETABLE CRUDITÉ | \$10

Roasted pepper chickpea dip
Buttermilk herb dip

CHEF'S CHARCUTERIE DISPLAY | \$19

Cured meats, pâtés and cheeses, pickles, mustards, marinated artichokes, balsamic mushrooms, charred asparagus, fresh mozzarella, tomato and basil salad

CHILLED SHRIMP COCKTAIL DISPLAY | \$25

Poached jumbo shrimp on ice served with horseradish cocktail sauce
Lemons and hot sauce

LOCAL OYSTER DISPLAY | \$25

Local oysters on the half shell on ice with horseradish cocktail sauce, mignonette, lemons and hot sauce

ULTIMATE SEAFOOD DISPLAY | \$40

Local oysters on the half shell, crab claws and jumbo shrimp cocktail on ice with horseradish cocktail sauce, mignonette, lemons and hot sauce

FRESH BAKED PARISIAN ARTISANAL BREADS | \$13

(Minimum of 25 people)

Roasted garlic Parmesan oil, white bean hummus, whipped honey butter, extra virgin olive oil

CREAMY CHICKPEA HUMMUS | \$10

Lemon garlic scented hummus with cumin-toasted pita chips

CHIPS AND DIPS | \$12

Homemade tomato cilantro pico de gallo, black bean and pineapple salsa and ripe avocado guacamole with warm tortilla chips

SPANISH TAPAS DISPLAY | \$22

Spanish olives, manchego cheese and quince, piquillo peppers, calamari salad, tortilla, shaved ham and melon, crispy seasonal risotto balls, mozzarella and garlic croustade

ENHANCEMENTS



Priced per person. All carving stations require a minimum of one chef attendant at \$150 per attendant.

SHORELINE PASTA STATION | \$28

Ricotta cheese tortellini tossed with pesto cream sauce, garden broccoli, baby tomatoes, shaved Parmesan cheese

Cavatappi pasta tossed with roasted tomato, basil pomodoro sauce, fresh Buffalo mozzarella

Wild mushroom ravioli tossed with mushroom Madeira a la cream sauce, baby spinach leaves, roasted zucchini, fire-roasted peppers, thyme-roasted free-range chicken served with warm garlic bread, shaved Parmesan cheese, crushed red peppers, roasted garlic oil

SEA CREST MARKET | \$20

Herb and garlic-roasted whole free-range chicken, carved to order with natural jus, smoked bacon ranch, clover honey mustard and served with creamy brown sugar sweet potatoes with organic oats streusel

CIDER GLAZED NATURALLY-RAISED WHOLE TURKEY | \$28

20 to 24 pound whole northeast turkey basted with apple cider and fresh herbs, served with sage gravy, Cape Cod cranberry sauce, whipped potatoes and seasonal vegetables, crusty artisanal rolls

BONE-IN VIRGINIA HAM | \$22

Pineapple clove glazed bone-in Virginia ham, served with clover honey grain mustard sauce, mashed potatoes and seasonal vegetable petite brioche buns

GARLIC-STUDED WOLFE'S NECK FARM PRIME RIB | \$39

Boneless prime rib slow roasted, served with natural jus, horseradish aioli, dijon mustard, sea salt and herb roasted potatoes, seasonal vegetables and petite brioche buns

ICE CREAM SUNDAE STATION | \$17

(1.5 hour max)

Vanilla bean and chocolate ice cream with all the toppings

DESSERT STATION | \$20

Assorted cupcakes, pies and tortes, mini pastries and petit fours

DINNER

DINNER › STATIONED

RECEPTION DISPLAY

Choose 1.

Spanish Tapas Display on Wood Boards

Spanish olives, Manchego cheese and quince, piquillo peppers, calamari salad, tortilla, shaved ham and melon, crispy seasonal risotto balls, tomato, mozzarella and garlic croustade

OR

Chef's Charcuterie Display

Cured meats, pâtés and cheeses, pickles, mustards, marinated artichokes, balsamic mushrooms, charred asparagus, fresh mozzarella, tomato and basil salad

RECEPTION PASSED HORS D'OEUVRES

Choose 2.

Maple-glazed scallops wrapped in smoked bacon

Hot curry chicken satay, mango mint coulis

Crispy vegetable spring roll, soy ginger dipping sauce

Sea Crest sliders, Angus beef, Great Hill blue, special sauce



DINNER > STATIONS

STATIONS | \$100 per person

Station dinners are minimum of 35 guests.

Choose 3 stations.

Soup and Salad Station

Roasted tomato bisque, Parmesan croutons

Cape clam chowder, smoked bacon, chives

Garden salad, crisp lettuce, tomato wedges, cucumber, crumbled feta cheese, red onions, Greek dressing

Hearts of romaine Caesar, shaved Parmesan, croutons, cured olives, baby tomatoes, anchovy peppercorn dressing

Fresh mozzarella, vine-ripe tomatoes, basil leaves, aged balsamic, virgin oil, cracked pepper and Cape sea salt crusty rolls with Vermont Creamery butter

Pasta Station

Ricotta cheese tortellini tossed with pesto cream sauce, garden broccoli, baby tomatoes and shaved Parmesan cheese

Penne pasta tossed with roasted tomato and basil pomodoro sauce, and fresh Buffalo mozzarella

Wild mushroom ravioli tossed with mushroom Madeira a la cream sauce, baby spinach leaves, fire-roasted peppers and thyme-roasted free-range chicken

Served with warm garlic bread, shaved Parmesan cheese, crushed red peppers and roasted garlic oil

Cape Cod Station

Toasted baguettes, whipped honey butter

Lobster sliders

Wellfleet oysters casino

Mussels sautéed with Portuguese chorizo, chardonnay, basil and garlic butter

Cracker-crust Chatham cod loin, lemon butter, melted tomatoes garden

Sea salt-roasted potatoes and vegetable ratatouille

Carving Station

Herb-marinated carved whole chickens, rosemary jus

Roasted whole tenderloin of black Angus beef, served with exotic mushroom red wine jus, Great Hill blue cheese aioli, crusty artisanal rolls

Served with chef's seasonal vegetables and potatoes

Dessert and Coffee Station

Assorted novelty cupcakes (give us your company logo or colors), mini pastries, petit fours and dessert tarts, regular and decaffeinated coffee and assorted teas



DINNER > BUFFETS

CAPE COD CLAMBAKE | \$100

Crusty Rolls with Vermont Creamery Butter

Cape Cod clam chowder

Garden salad, crisp lettuce, tomato wedges, cucumbers, crumbled feta cheese, red onions, Greek dressing

Hearts of romaine Caesar salad, shaved Parmesan, croutons, grape tomatoes, cured olives, creamy peppercorn dressing

Green cabbage cole slaw

Balsamic roasted portobello mushroom "steak" and watercress salad, honey shallot vinaigrette

Fresh herb and garlic chicken

Buttery corn on the cob

Baby potatoes with parsley butter

Traditional Cape Cod clambake style – each mesh bag contains one 1 ½ pound hard shell lobster, ½ pound of local steamer clams, ½ pound of East Coast mussels, sweet corn on the cob, baby potatoes and chorizo sausage, all cooked in a flavorful buttery broth with fresh herbs

Drawn butter and lemon wedges

Assorted mini pastries

Assorted soft drinks and bottled waters

PLATED CAPE COD CLAM BAKE | \$75

Each guest will receive a 4-course plated dinner.

First course

New England clam chowder

Second course

Caesar salad

Third course

Traditional Cape Cod clambake style – each mesh bag contains one 1 ½ pound hard shell lobster, ½ pound of local steamer clams, ½ pound of East Coast mussels, sweet corn on the cob, baby potatoes and chorizo sausage, all cooked in a flavorful buttery broth with fresh herbs

Fourth course

Chocolate mousse cake, pistachio, raspberry

DELUXE CAPE COD CLAMBAKE | \$129

Fresh-baked corn bread

Cape Cod clam chowder

Baby iceberg wedge salad, smoked bacon, vine ripe tomato, red onion, Great Hill blue cheese

Garden salad, tomato, cucumber, red onion, feta cheese, balsamic vinaigrette

Green cabbage cole slaw

Balsamic roasted portabella mushrooms

Fresh garlic and herb chicken

Grilled New York sirloin, mushroom jus

Buttery corn on the cob

Baby potatoes

Traditional Cape Cod clambake style – each mesh bag contains one 1 ½ pound hard shell lobster, ½ pound of local steamer clams, ½ pound of East Coast mussels, sweet corn on the cob, baby potatoes and chorizo sausage, all cooked in a flavorful buttery broth with fresh herbs, drawn butter and lemons

Make-your-own strawberry shortcake station

ITALIAN BUFFET | \$68

Minestrone soup

Caesar salad, baby tomato, cured olive, shaved Parmesan, Caesar dressing, croutons

Antipasto salad

Chicken Parmesan, marinara, mozzarella

Baked ziti

Steak pizziola, peppers mushrooms, onions spicy marinara

Mozzarella cheese

Mushroom ravioli, baby spinach roasted red peppers, mushroom cream sauce

Italian-style green beans

Herb-roasted potatoes

Assorted mini pastries

Regular and decaffeinated coffee and assorted teas

DINNER > BUFFETS

HOMESTYLE BARBECUE | \$68

Just-baked southern corn bread with Vermont Creamery butter

All beef chili, fixings

Sliced seasonal fruit, watermelon, strawberries

Baby iceberg wedge salad, vine-ripe tomatoes, crispy smoked bacon, red onions, Great Hill blue cheese dressing

Garden salad, crisp lettuce, tomato wedges, cucumbers, crumbled feta cheese, red onions, Greek dressing

Traditional potato salad

Creamy coleslaw

Barbecue free-range chicken

Blackened East Coast salmon, charred tomato salsa

Mac and cheese, artisanal cheeses, buttery crumb

Buttery corn on the cob

Make-your-own strawberry shortcake: fresh baked pound cake, macerated strawberries, vanilla-scented Chantilly cream

Regular and decaffeinated coffee and assorted teas

GEORGES BANK | \$75

Warm, crusty rolls with Vermont Creamery butter

Cape Cod clam chowder or seasonal bisque

Organic field greens salad, baby shrimp, cucumbers, sweet tomatoes, lemon vinaigrette

Hearts of romaine Caesar salad, shaved Parmesan, croutons, grape tomatoes, cured olives, creamy peppercorn dressing

Balsamic-grilled portobello "steaks," watercress salad, honey-shallot vinaigrette

Sautéed mussels, shallots, sliced garlic, Chardonnay, herb butter

Herb and panko-crusted Georges Bank haddock, roasted asparagus, lemon butter

Spicy coconut shrimp, zucchini, bell peppers, steamed jasmine rice

Shallot and thyme-grilled petite sirloin steak, roasted potatoes, peppercorn jus

Assorted ginger pastries

Regular and decaffeinated coffee and assorted teas

MARTHA'S VINEYARD | \$65

Warm, crusty rolls with Vermont Creamery butter

Cape Cod clam chowder or seasonal bisque

Organic field greens salad, Hubbardston goat cheese, black walnuts, Cape cranberries, buttermilk herb dressing

Baby iceberg wedge salad, vine-ripe tomatoes, crispy smoked bacon, red onions, Great Hill blue cheese dressing

Herb-crusted Chatham cod loin, lemon butter

Thyme and shallot-roasted free-range chicken, maple jus

Penne pasta tossed with roasted zucchini, fire-roasted peppers, baby spinach and mushroom crème

Garden vegetable ratatouille

Roasted fingerling potatoes with sea salt and fresh herbs

Warm apple crisp, brown butter oatmeal topping, vanilla-scented Chantilly cream

Regular and decaffeinated coffee and assorted teas



DINNER > PLATED

Warm, crusty rolls with Vermont Creamery butter

FIRST COURSE

Pre-select one.

Sea Crest clam chowder

Caramelized three onion soup, Swiss Gratinee

Roasted tomato basil soup, Parmesan toast

Roasted vegetable salad, Hubbardston goat cheese, black olive pesto, celery sprouts

Hearts of romaine Caesar salad, shaved Parmesan, croutons, grape tomatoes, cured olives, creamy peppercorn dressing

Organic field greens, cucumbers, tomatoes, Narragansett Creamery feta, aged balsamic vinaigrette

Baby iceberg wedge, vine-ripe tomatoes, red onions, smoked bacon, Great Hill blue cheese dressing

SECOND COURSE

Pre-select maximum of two, entrée counts due with final guarantee.

Butter-poached whole Maine lobster and herb-crusted filet mignon, golden potato rosti, bacon-wrapped asparagus, oven-dried tomatoes, lemon-thyme butter, oyster mushroom jus | \$115

Thyme and shallot-rubbed filet mignon, roasted asparagus, caramelized onions potato gratin, mushroom demi glaze | \$80

Grilled New York sirloin, roasted potatoes, garden vegetables, fire-roasted pepper jus | \$66

Petite filet and shallot-thyme-rubbed jumbo shrimp duet, celery root whipped potatoes, oven-dried tomatoes, roasted asparagus, charred tomato beurre blanc, red wine jus | \$71

Seared East Coast salmon, lemon-scented jasmine rice, French beans, baby carrots, charred tomato beurre blanc | \$66

Herb-crusted Chatham cod loin, melted tomatoes, baby vegetables, buttery lemon-scented basmati rice, tarragon beurre blanc | \$60

Green apple honey brined free-range chicken, grilled vegetable tian, pasta torta, grain mustard jus | \$53

Provincial vegetables, angel hair flan and heirloom tomatoes | \$46



SECOND COURSE CONT.

Balsamic-glazed portobello mushroom "steak," charred asparagus, fire-roasted peppers, roasted garlic Parmesan polenta | \$43

Organic carrot mash, roasted baby vegetables, toasted quinoa, truffle-scented mushrooms | \$43

THIRD COURSE

Pre-select one.

Cape cranberry crème brûlée, passion fruit, Tahitian vanilla

New York-style cheesecake, macerated strawberries, salty caramel

The season's best fruit and berries, Cape cranberry sorbet

Glazed double chocolate mousse, raspberries, pistachio sand

Chef's dessert cake choice

Served with regular and decaffeinated coffee and assorted teas

BEVERAGE SERVICE

*Bartender fee is \$150.00 per bartender (one bartender for every 75 guests is required).
Cocktail service only fee is \$100.00 per server (one server for every 15 guests is required).*

HOST BAR

Beverage service based on a per drink basis.

Top shelf brands \$12.50	Imported bottled beer \$7.95
Premium brands \$10.50	Domestic bottled beer \$6.95
House brands \$8.50	Mineral water \$5.00
House wine by the glass \$8.50	Soft drinks \$5.00
Premium wine by the glass \$9.50	

OPEN BAR

All bars are stocked with scotch, bourbon, gin, vodka, rum, beer, wine, soft drinks, mixers and mineral waters. Please select from the following types:

Top shelf

Maker's Mark
Grey Goose
Bombay Sapphire
Patron Silver
Crown Royal
Mount Gay
Johnnie Walker Black

Premium

Jack Daniels
Absolut
Tanqueray
Cuervo Gold
Seagram's VO
Captain Morgan
Dewar's

House

Jim Beam
Smirnoff
Gordon's
El Jimador
Canadian Club
Bacardi Silver
J&B

Top shelf per person pricing

Hour one | \$27.00
Hour two | \$24.00
Additional hours | \$19.00

Premium per person pricing

Hour one | \$24.00
Hour two | \$21.00
Additional hours | \$16.00

House per person pricing

Hour one | \$20.00
Hour two | \$16.00
Additional hours | \$13.00

CASH BAR

Guests purchase drinks on own.

Top shelf brands \$13.00	Imported bottled beer \$8.00
Premium brands \$11.00	Domestic bottled beer \$7.00
House brands \$9.00	Mineral water \$5.00
House wine by the glass \$9.00	Soft drinks \$5.00
Premium wine by the glass \$10.00	

WINE AND BEER OPEN BAR PACKAGE

Includes house red and white wine, selection of imported and domestic beers, soft drinks, mineral waters.

Wine and beer per person pricing

Hour one | \$19.00
Hour two | \$15.00
Additional hours | \$11.00

Domestic beer includes

Budweiser
Coors Light
O'Doul's

Imported beer includes

Heineken
Corona
Amstel Light
Samuel Adams (microbrew)

CATERING POLICIES

Food & beverage | All food and beverage consumed in function rooms must be provided by Sea Crest. Any food served in a banquet setting may not be packaged to go.

Liquor regulations | Per Sea Crest Beach Hotel's licensing agreement with the Massachusetts State Liquor Commission, no patron or guest will be permitted to enter or depart the premises with alcoholic beverages. All alcohol must be purchased from the hotel. Bar service limited to five hours maximum.

Buffets | All buffet menus require a minimum of 25 attendees and are priced based on 1 ½ hours of service. Groups less than 25 guests will be charged a \$125 surcharge for breakfast, lunch and dinner.

Plated meals | If two entrées are selected, the higher priced of the two will be charged.

Pricing | Pricing is guaranteed only upon client's signature of the banquet event orders.

Entertainment | The catering department must be notified of and approve any entertainment. All outdoor entertainment must end by 8:00 pm.

Décor | The catering department must be informed of any decorations or displays for your event. Glitter, confetti and open flames will not be permitted in any function room. The hotel will not permit the affixing of anything to the walls or ceiling of function rooms.

Audio visual and electrical | Our outside audio visual company will be able to provide for all of your audio visual needs. Your catering sales manager will provide you with pricing. Special electrical requirements may be provided as well and can be coordinated with your catering sales manager.

Storage | The catering department must be informed of any packages being shipped to the hotel. Incoming package handling fees apply. Storage fees will be assessed if shipments are received more than three days before event. All outgoing packages need to have shipping labels on them and called in to the freight carrier for pick-up.

Chef attendant fees | A chef attendant is required for any action station and will be charged at \$150 per chef.

Changes to function room set up | Changes to the physical setup of the room within 24 hours of start of event are subject to a \$400 labor charge.

Outdoor functions | In event of inclement weather, the catering department reserves the right to relocate the event to an indoor function room. This call will be made three hours prior to commencement of event. Maximum time limit for cold food at outdoor functions is one hour.

Timing | Client must agree to adhere to the scheduled timing listed on the banquet event order. All outdoor events must end by 8:00 pm.

Service charges and tax | All food and beverage prices are subject to a non-taxable 12% service charge, a taxable 10% administrative fee, as well as a local and state sales tax, currently at 7%. Meeting room rental, audio visual equipment and miscellaneous charges are subject to 7% local and state sales tax. Service charges are distributed to the service employees who are responsible for providing service of events (wait staff employees, service employees and/or service bartenders). The administrative fee is retained by the hotel to defer overhead costs; it is not a service charge or a tip and no portion of this administrative fee is distributed to wait staff employees service employee or service bartenders. Taxes are subject to change.

Guarantee | Final guaranteed confirmation for the number of guests attending your event, including entrée selections if applicable, are required 10 days prior to event. Charges will be based on the minimum guarantee or the actual guest count, whichever is greater. Late entrée counts will be subject to a 20% menu price surcharge. For per person meals, the hotel will set and prepare for 3% above the guaranteed count.

Deposits | All deposits are non-refundable and will be applied toward the total cost of your event.

Other | The hotel assumes no responsibility for loss or damage to items left in function rooms prior to, during or following an event.

Created by Executive Chef, Glenn Macnayr