



## CONTINENTAL BREAKFAST

All Buffets include Freshly Brewed Starbucks Coffee and Tazo Tea  
With Chilled Orange, Grapefruit, and Cranberry Juices

### **The Brewster** \$19

Breakfast Breads, Coffee Cake, Muffins, Danish, Croissants  
Zeppy's Bagels  
Fruit Preserves, Marmalade and Philadelphia Cream Cheese  
Bananas, Oranges, and Apples

### **The Orleans** \$22

Breakfast Breads, Coffee Cake, Muffins, Danish, Croissants  
Zeppy's Bagels  
Fruit Preserves, Marmalade and Philadelphia Cream Cheese  
Fresh Seasonal Fruit and Berries  
Dannon Yogurts

### **Heart Healthy** \$22

Seasonal Fruit and Berries  
Chobani Low-Fat Greek Yogurts  
Low-Fat Muffins  
House made Almond and Blueberry Granola  
Kellogg's Wellness Cereals with Skim Milk

### **The Yarmouth** \$24

Seasonal Fruit and Berries  
Kellogg's Cereals with Whole and Skim Milk  
Old Fashioned Oatmeal  
*Raisins, Brown Sugar, Maple Syrup, Toasted Almonds*  
Bananas and Strawberries  
Cinnamon Rolls and Pecan Rolls  
Sun-Dried Papaya Spears, Mango, Banana Chips, Pineapple

## BREAKFAST BUFFET

*Add \$4 per person for Breakfast if your counts are less than 20 Guests*

All Buffets include Freshly Brewed Starbucks Coffee and Tazo Tea Service  
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### **The Popponeset** \$26

Seasonal Fruit and Mixed Berries  
Dannon Yogurts  
Farm Fresh Scrambled Eggs with Chives  
Applewood Smoked Bacon and Country Sausage Links  
Oven Roasted Potatoes with Peppers and Onions  
Muffins, Danish, Croissants and Bagels  
Fruit Preserves, Marmalade and Philadelphia Cream Cheese

### **The Dennis** \$28

Seasonal Fruit and Mixed Berries  
Dannon Yogurts  
Plain, Blueberry, and Chocolate Chip Pancakes  
Vermont Maple Syrup and Whipped Sweet Cream Butter  
Cherrywood Smoked Bacon  
North Country Smoked Maple Sausage  
Banana Bread, Coffee Cake, and Zeppy's Bagels  
Fruit Preserves, Marmalade and Philadelphia Cream Cheese

### **The Eastham** \$30

Seasonal Fruit and Mixed Berries  
Dannon Yogurts  
Farm Fresh Scrambled Eggs with Chives  
Eggs Benedict  
Cinnamon Battered Brioche French Toast  
Vermont Maple Syrup and Fruit Compote  
Applewood Smoked Bacon and Country Sausage Links  
Oven Roasted Potatoes with Peppers and Onions  
Muffins, Danish, Croissants and Zeppy's Bagels  
Fruit Preserves, Marmalade and Philadelphia Cream Cheese

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**The Family Brunch** \$45

Fresh Seasonal Fruit Display  
Dannon Yogurts  
Breakfast Breads, Danish, and Croissants  
English Muffins, White and Wheat Bread  
Fruit Preserves, Marmalade, and Sweet Cream Butter  
Zeppy's Bagels with Philadelphia Cream Cheese  
Mixed Baby Greens Salad with Seasonal Garden Vegetables  
*Balsamic Vinaigrette*  
Orzo Salad with Tomatoes, Cucumbers, and Fennel  
*with Dill Vinaigrette*  
Scrambled Eggs  
Eggs Benedict  
Applewood Smoked Bacon and Country Sausage Links  
Home-Style Breakfast Potatoes  
Cinnamon Battered French Toast with Vermont Maple Syrup  
Carved Herb Roasted Breast of Turkey  
*Cranberry Sauce and Giblet Gravy*  
Buttermilk Biscuits  
Long Grain and Wild Rice Pilaf  
Sautéed Seasonal Vegetable Medley  
*Requires Chef Attendant Fee of \$125*

**PLATED BREAKFAST**

**The Sagamore** \$26

Fruit Cup with Raspberry Coulis  
Fresh Scrambled Eggs, with Mushrooms, Onions, and Cheese  
Applewood Smoked Bacon and Country Sausage Links  
Home Fried Potatoes with Peppers and Onions  
Assortment of Bakery Fresh Danish, Cranberry Bread and Croissants  
Fruit Preserves, Marmalade, and Sweet Cream Butter  
Chilled Orange, Grapefruit and Cranberry Juices  
Freshly Brewed Starbucks Coffee and Assorted Tazo Teas

**The Bourne** \$28

Greek Yogurt Parfait  
*Layered with House Made Granola and Fresh Seasonal Berries*  
Cinnamon Battered Cranberry Pecan French Toast  
*Warm Vermont Maple Syrup*  
Applewood Smoked Bacon and Country Sausage Links  
Assortment of Bakery Fresh Danish, Banana Bread and Croissants  
Fruit Preserves, Marmalade, and Sweet Cream Butter  
Chilled Orange, Grapefruit and Cranberry Juices  
Freshly Brewed Starbucks Coffee and Assorted Tazo Teas

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## BREAK TIME

### Mid-Morning Eye Opener \$8

Bottled Spring Water  
Orange, Grapefruit, and Cranberry Juice  
Assorted Pepsi Cola Soft Drinks  
Freshly Brewed Starbuck's Coffee and Assorted Tazo Teas

### Thirst Quencher \$9

Bottled Spring Water and Sobe Life Waters  
Assorted Pepsi Cola Soft Drinks  
Lemonade and Iced Teas  
Freshly Brewed Starbuck's Coffee and Assorted Tazo Teas

### School's Out \$11

Freshly Baked Chocolate Chunk, Chocolate Chocolate Chunk, Peanut Butter, Cranberry White Chocolate, Oatmeal Raisin, and Macadamia Nut with White Chocolate Chunk Cookies  
Ice Cold Whole and Skim Milk  
Assorted Pepsi Cola Soft Drinks and Bottled Spring Water  
Freshly Brewed Starbuck's Coffee and Assorted Tazo Teas

### The Ball Park \$14

Warm Soft Pretzels with Deli Mustards  
Roasted Peanuts and Crackerjacks  
Gourmet Ice Cream Bars  
Assorted Pepsi Cola Soft Drinks and Bottled Spring Water  
Gatorade G2 Natural

### Soda Fountain \$12

Saranac® Root Beer Float  
Saranac® Orange Creamsicle Float  
Vanilla, Chocolate, and Strawberry Milk Shakes  
Jumbo Pretzel Sticks  
Red and Black Licorice Candy

### Movie Time \$12

Smartfood Cheddar Popped Popcorn  
Edy's Dibs, Vanilla Ice Cream with Chocolate Crunch  
Edy's Dibs, Mint Ice Cream with Chocolate Coating  
Assorted Hershey Miniature Candy Bars  
Assorted Pepsi Cola Soft Drinks and Bottled Spring Water  
Freshly Brewed Starbuck's Coffee and Assorted Tazo Teas

### The Fitness Center \$14

Petite Vegetable Crudité Cups with Sun-Dried Tomato Sour Cream  
Individual Fresh Fruit Skewer with Honey Yogurt  
Build your own Trail Mix Bar  
Dannon Fruit Smoothies and Stonyfield Farms Organic Smoothies  
Assortment of Sobe Life Waters

### Chocolate Lover \$13

Dark Chocolate Fudge Brownies  
Assortment of Whoopi Pies  
Dark Chocolate Ganache Tart Bars  
Chilled Chocolate Milk  
Assorted Pepsi Cola Soft Drinks and Bottled Spring Water  
Freshly Brewed Starbuck's Coffee and Assorted Tazo Teas

### Farmhouse Front Porch \$11

Watermelon Wedges  
Ice Cream Cookie Sandwiches  
Gingersnaps and Lemon Bars  
Lemonade and Iced Teas  
Bottled Spring Water

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**Enhancements...**

**Beverages**

Mid Morning Coffee Refresh	\$4
Assorted Juices	\$3
Bottled Spring Water	\$3
Pepsi Soft Drinks	\$3
Saranac® Root Beer and Orange Cream Soda	\$4

**Cold**

Freshly Baked Fruit Breads and Coffee Cake	\$3
Smoked Salmon Display	\$8
<i>Cream Cheese, Capers, Bermuda Onions, Sliced Tomato</i>	
Dannon Yogurt Cups	\$3
Kashi and Nutrigrain Bars	\$3
Brownies and Blondies	\$3
Individual Bags of Chips and Pretzels	\$3
Candy Bars	\$3
Whole Fruit Basket	\$2
Kellogg's Cereals with Whole and Skim Milk	\$4

**Hot**

Old Fashioned Oatmeal	\$4
<i>Raisins, Brown Sugar, Maple Syrup, Toasted Almonds</i>	
Traditional Eggs Benedict	\$8
Sausage, Egg, and Cheese on a Toasted English Muffin	\$6
Egg, Bacon and American Cheese on a Flaky Croissant	\$6
*Omelets Made to Order	\$7
<i>Ham, Bacon, Sausage, Mushrooms, Tomatoes, Onions, Spinach, Bell Peppers, Cheese, and Fresh Eggs</i>	

*\*Requires a Chef Attendant Fee of \$125*

\*Carved Maple Glazed Vermont Ham \$8

*Country Mustard Accompanied by Buttermilk Biscuit*

*\*Requires Chef Attendant Fee of \$125*

**LUNCHEON BUFFET**

*Please add \$4 per person for Lunch if your counts are less than 20 Guests*

All Buffets include Starbuck's Coffee and Tazo Tea Service with Assorted Pepsi Soft Drinks

**The Vineyard \$32**

New England Clam Chowder

Baby Spinach with Fresh Raspberries, Shaved Sweet Onion, Candied Pecans and Goat Cheese  
*Blood Orange Herb Vinaigrette*

Shrimp, Mango, and Watermelon Salad  
*Tossed with Avocado Dressing*

*Assortment of Pre-made Sandwiches:*

Grilled Chicken Breast with Tomato, Cucumbers, Avocado, Romaine, and Chipotle Mayo on a Sun Dried Tomato Tortilla

Grilled Garden Vegetables with Lettuce, Tomato and Hummus Rolled in Soft Lavash

Prosciutto, Hot Capricola, Genoa Salami, Sharp Provolone with Arugula, Tomatoes, Cherry Peppers, and Boursin Spread on Rosemary Scented Pocket

Lobster Salad with Cucumber, Lettuce, and Shaved Onion on a Mini Croissant

Cape Cod Potato Chips

Miniature Tea Cookies and Pastries

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2012 Menu

**Nickerson Lane Pizza Parlor** \$30

Minestrone Soup

Classic Caesar Salad

Vine Ripe Tomatoes, Cucumber, and Sweet Onion with Feta Cheese  
*Herb Vinaigrette*

The Meat Lovers

*Pepperoni, Smoked Bacon and Italian Sausage*

Mediterranean

*Baby Arugula, Roma Tomatoes, Kalamata Olives, and Ricotta Cheese*

Three Cheese

*Mozzarella, Fontina, and Cheddar Cheese*

Pesto Chicken Pizza

*Sweet Basil Pesto spread on our dough and topped with Mozzarella and Ricotta Cheeses, Grilled Chicken Breast, Caramelized Onions and Roma Tomatoes*

Chocolate Fudge Brownies

Rocky Road Brownies

**The Bayside Delicatessen** \$29

Tomato Basil Bisque

Boston Bibb Lettuce with Grilled Zucchini and Bell Peppers  
*Balsamic Vinaigrette*

Orzo Salad with Vine Ripe Tomatoes and Fennel  
*Dill Vinaigrette*

Country Style Potato Salad

Deli Sliced Turkey, Black Forest Ham, Roast Beef, and Genoa Salami  
Grilled Chicken and Sun-Dried Cranberry Salad

Deli Sliced American, Swiss, Cheddar, and Provolone Cheeses

Dill Pickle Spears, Lettuce Leaves, Tomatoes and Sweet Onion

Selection of Pita, Soft Lavasch, and Assorted Artisan Rolls

Cape Cod Potato Chips

Assortment of Cupcakes

**All Points South** \$30

Black Bean and Roasted Red Pepper Soup

Mexican Chopped Salad

*Buttermilk Ranch and Chipotle Dressing*

Gazpacho Salad

*Spicy Lime Vinaigrette*

Grilled Vegetable Quesadillas

Chipotle and Garlic Carne Asada

Spiced Lime and Cilantro Pulled Chicken

Sautéed Bell Peppers and Onions

Mexican Rice Pilaf

Corn Tortilla Chips

Guacamole, Cheddar and Monterey Jack Cheese,

Sour Cream and Salsa Fresca

Soft Flour Tortillas

Chocolate Torte

Tres Leches Cake

**The Cape Codder** \$33

Lobster Bisque

Spinach Salad with Shiitake Mushrooms, Onion, and Bacon  
*Cranberry Vinaigrette*

New England Seafood Salad

*Tossed with Cucumber Dill Dressing*

Zucchini and Apple Salad

*Lemon Herb Dressing*

Baked New England Scrod with Citrus Butter Sauce

Grilled Breast of Chicken with Roasted Red Pepper Coulis

Herb Rice Pilaf

Fresh Garden Vegetables with Garlic Butter

Assorted Artisan Breads

Seasonal Fruit Tart

Boston Cream Pie

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**The P-Town** \$30

Portuguese Kale Soup  
Arugula Salad with Shaved Asiago and Portobello Mushrooms  
*Caramelized Shallot Vinaigrette*  
Vine Ripened Tomatoes, Fresh Mozzarella and Basil  
*Balsamic Drizzle and Extra Virgin Olive Oil*  
Asparagus, Cucumber, and Strawberry Salad  
*Sweet Dijon Dressing*  
Smoked Mozzarella and Roasted Red Pepper Ravioli  
*Roasted Garlic and Artichoke Cream Sauce*  
Seafood Paella  
*Chicken, Shrimp, Mussels, Clams, Tomatoes, Sweet Peas, Saffron Rice*  
Herb Roasted Sweet Potatoes  
Roasted Vegetable Ratatouille  
Fresh Baked Focaccia  
Assorted Miniature Italian Pastries and Biscotti

**Cape League Dug-Out** \$30

Sweet Corn Chowder  
Mixed Greens Salad with Garden Vegetables  
*Balsamic Vinaigrette*  
Cape Cod Coleslaw  
Rustic Potato Salad  
Italian Sausage Links with Sautéed Bell Peppers and Onions  
Hamburgers and Vegetarian Burgers  
Lemon BBQ Grilled Chicken Breast  
Sliced American, Cheddar, and Swiss Cheeses  
Leaf Lettuce, Tomato, Sweet Onion, and Dill Pickles  
Pickle Relish, Diced Onions, Brown Mustard, Mayonnaise, Ketchup  
Cape Cod Potato Chips  
Artisan Buns and Rolls  
Jumbo S'Mores Cookies

**Soup & Salad Bar** \$29

Broccoli Cheddar Soup  
New England Clam Chowder  
Crisp Hearts of Romaine  
Mixed Baby Greens  
Baby Spinach  
Dressings: Creamy Caesar, Balsamic Vinaigrette, Cranberry Vinaigrette  
Extra Virgin Olive Oil & Balsamic Vinegar  
Toppings: Cucumbers, Tomatoes, Sautéed Mushrooms, Caramelized Onions,  
Candied Pecans, Goat Cheese, Parmesan Cheese, Kalamata Olives, Avocado,  
Hard-Boiled Egg, Dried Cranberries, and Sunflower Seeds  
Grilled Vegetable Salad  
Mediterranean Quinoa Salad  
Navy Bean, Tomato, and Fennel Salad  
Chef Attended Sautéed Items  
*Please Select Two*  
Cilantro Lime Marinated Shrimp  
Cajun Marinated Chicken Strips  
George's Bank Sea Scallops  
Sea Salt and Peppercorn Crusted Skirt Steak  
Rustic Pull Apart Rolls  
Lemon Meringue Pie with Blueberry Compote  
Chocolate Mousse "Shots"

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## Boxed Lunch \$24

### Sandwich Selections

*Please Select Three*

- Black Forest Ham, Swiss Cheese, Lettuce, Tomato,  
with Maple Mustard Spread on Marble Rye
- Smoked Turkey, Cheddar Cheese, Smoked Bacon, Lettuce, Tomato,  
With Cranberry Mayonnaise on a Light Multigrain Square
- Rare Roast Beef, Smoked Gouda Cheese, Baby Spinach, Tomato,  
With Horseradish Mayonnaise Spread on a Caramelized Onion Bun
- Grilled Seasonal Vegetable Wrap, Leaf Lettuce, Tomato,  
with Hummus in a Spinach Flour Tortilla
- Grilled Chicken, Romaine, Avocado, and Roasted Red Peppers  
With Boursin Cheese Spread in Sun-Dried Tomato Tortilla
- Prosciutto and Salami, Provolone Cheese, Baby Arugula, Tomatoes  
and Cherry Peppers with Pesto Mayonnaise on Herb Focaccia Roll
- Caprese Sandwich – Watercress, Vine Ripe Tomato, Basil, Portabella  
Mushroom, and Fresh Mozzarella  
With Roasted Red Pepper Spread on Focaccia
- Turkey and Brie with Fig Spread, Lettuce, and Tomato  
on a Buttery Croissant

### Accompaniments

- Cape Cod Potato Chips
- Fresh Fruit Cup
- Jumbo Chocolate Chunk Cookie
- Assorted Pepsi Soft Drinks and Bottled Water
- Souvenir Ocean Edge Insulated Bag Add \$8

## PLATED LUNCHEON

### First Course

*~Please select one~*

- New England Clam Chowder
- Tomato Basil Bisque
- Lobster Bisque
- Arugula and Frisee with Candied Walnuts, Sun-Dried Cranberries,  
and Goat Cheese
- Strawberry Champagne Vinaigrette*
- Crisp Romaine Tossed with Herb Croutons
- Classic Caesar Dressing*
- Tossed Field Greens with Olives, Artichoke Hearts, and Roasted Peppers
- Sun-Dried Tomato Vinaigrette*

### Entrée Selections

- Artichoke and Fontina Ravioli with Roasted Mushrooms and Asparagus \$29  
*Rustic Roasted Tomato Sauce*
- Pan Seared Chicken Breast with Stone Fruit Chutney \$33  
*Sweet Pea Risotto, Baby Vegetable Medley*
- Baked New England Scrod with Citrus Butter \$34  
*Basmati Rice and Dill Buttered Baby Carrots*
- Fennel Dusted Fillet of Salmon with Raspberry Butter Sauce \$35  
*Yukon Golden Mashed Potato, Herb Roasted Asparagus*
- Grilled Beef Tenderloin Medallions with Porcini Demi Glaze \$37  
*Herb and Garlic Roasted Fingerling Potatoes, Haricot Vert*

### Dessert

- Tiramisu Torte
- NY Style Cheesecake with Fresh Strawberries
- Chocolate Mousse Parfait with Whipped Cream and Fresh Berries
- Boston Cream Pie with Chocolate Sauce

*Lunches are accompanied by Assorted Fresh Rolls and Freshly Brewed Starbuck's Coffee and Assorted Tazo Teas*

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## EVENING RECEPTION

### STATIONARY DISPLAYS

*Priced Per Person*

**Garden Fresh Vegetable Crudite** \$6

Celery & Carrot Batons, Colorful Pepper Medley,  
Cauliflower & Broccoli Florets, Summer Squash Sticks  
Sun-Dried Tomato with Basil Sour Cream and Spinach with Artichoke Dips

**Bruschetta Display** \$7

Toppings to Include: Classic Tomato and Basil, Kalamata Olive Tapenade,  
Balsamic Roasted Mushrooms, Roasted Peppers and Arugula, White Bean and  
Rosemary with Goat Cheese and Fresh Ricotta  
Served with Toasted Baguette and Fresh Italian Bread

**The Cheese Board** \$9

Assortment of Vermont Sharp Cheddar, Port Salute, Brie, Saga Blue,  
Manchego, Smoked Gouda, and Goat Cheese  
Served with Marmalade, Fruit Preserves, Toasted Pecans  
Fresh Baguette, Crackers and Seasonal Fruit Garnish

**Italian Antipasto** \$12

Sliced Prosciutto, Genoa Salami, and Hot Capricola  
Provolone, Fresh Mozzarella, and Fontina Cheeses  
Artichoke Hearts, Roasted Tomato,  
Roasted Peppers, Pickled Peppers, Marinated Olives, Roasted Shallots  
Accompanied by Focaccia Bread

**Baked Brie en Croute** \$6

Imported French Brie, Covered with Golden Puff Pastry  
Served with Fruit Preserves and Sliced French Bread  
*(Minimum 25 Guests)*

**Mediterranean Grilled Vegetables** \$7

Zucchini, Yellow Squash, Portabella Mushrooms, Bell Peppers, Eggplant,  
Sweet Onion, and Asparagus  
With Hummus and Toasted Pita Chips

**Warm Jumbo Lump Crab Dip** \$7

Fresh Crab, Mascarpone and Fontina Cheese, Green Chiles,  
Sliced Baguettes & Pita Chips  
Served in Sourdough Bread Bowl  
*(Minimum 30 Guests)*

**Cape Cod Bay Raw Bar** \$21

Jumbo Tiger Shrimp (Two per person), Fresh Lobster Claws and Tails (Two  
Ounces per person), Wellfleet Oysters (One per person)  
And Bay Littleneck Clams (One per person)  
Served over Ice with Spicy Cocktail Sauce, Herb Mignonette and Fresh  
Lemons  
*(Minimum 50 Guests)*

*For an interactive experience, we can shuck your Oysters and Clams to order  
for an additional \$250 with a minimum of 100 guests*

**Sushi** \$14

Assortment of Maki and Sushi Rolls  
Variety of Sashimi  
Served with Soy Sauce, Wasabi Paste, and Pickled Ginger  
*(Minimum 50 Guests)*

**Attended Sushi Chef** \$295

*For an interactive experience, have your rolls hand made by our Professional  
Sushi Chef for an additional \$295 with a minimum of 100 guests*

Ocean Edge recommends that when selecting reception amounts,  
always meet your total guest count. Your Conference Planner will assist you  
with insuring you have ample offerings.

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2012 Menu

## BUTLER PASSED HORS D'OEUVRES

### Cold Hors d'oeuvres

*Priced per Piece-Minimum of 25 pieces each*

Portabella Mushrooms with Sun-Dried Tomato and Goat Cheese	\$3.50
Smoked Salmon with Dill Cream Cheese on Blini	\$4.50
Brie Crostini with Apple Chutney	\$3.75
Sesame Crusted Tuna on Wonton Chip	\$4.75
<i>Red Currant Salsa</i>	
Tomato and Mozzarella Skewer	\$3.50
Shrimp and Watermelon Seviche Spoon	\$3.75
Seared George's Bank Scallop	\$3.75
<i>Passion Fruit Caviar</i>	
Balsamic Fig with Goat Cheese on Toasted Flatbread	\$3.50
Chilled Cucumber Soup Shooter	\$3.50
<i>Topped with Crab and Avocado Salsa</i>	
Lobster and Mango Salad Canapé	\$4.75
Jumbo Shrimp Cocktail	\$4.75
<i>Traditional Cocktail Sauce</i>	
Beef Tenderloin Carpaccio on Focaccia Crostini	\$3.75
<i>Fennel, Caper, and Orange Salsa</i>	
Shaved Smoked Chicken on Sweet Potato Pancake	\$3.75
<i>Roasted Shallot and Bing Cherry Compote</i>	

### Hot Hors d'oeuvres

*Priced per Piece-Minimum of 25 pieces each*

Beef Wellington	\$3.75
<i>Dijon Sour Cream</i>	
Southwestern Spring Roll	\$3.50
<i>Creamy Avocado Dip</i>	
Spinach and Feta Triangles	\$3.50
<i>Sun-dried Tomato Sauce</i>	
Lobster Pot Pie	\$4.50
Tandoori Chicken Satay	\$3.75
<i>Lemon Cilantro Dipping Sauce</i>	
Sesame Chicken Finger	\$3.75
<i>Spicy Orange Marmalade</i>	
Mushroom Filled Petit Croissant	\$3.75
<i>Roasted Red Pepper Ketchup</i>	
Smoked Duck and Red Onion Jam Quesadilla	\$4.00
<i>Chipotle Honey Aioli</i>	
Grilled Mediterranean Flatbread Pizzette	\$3.75
<i>Red Pepper Ketchup, Prosciutto, Kalamata Olive, Artichoke Heart, Fresh Mozzarella</i>	
Shrimp Tempura	\$4.25
<i>Cilantro Lime Soy Sauce</i>	
Beef Empanadas	\$3.75
<i>Salsa Verde</i>	
Sea Scallop and Bacon	\$4.00
<i>Horseradish Cream</i>	
Baby Lamb Chops	\$4.75
<i>Rosemary Mustard</i>	
Parmesan Crusted and Goat Cheese Stuffed Artichoke Heart	\$4.00
<i>Roasted Tomato Sauce</i>	

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### STATIONED RECEPTION

All Stations Require a Uniformed Chef Attendant with a fee of \$125, we Require  
1 Chef per 75 Guests

#### Italian Pasta Station \$13 *Please Select Two*

Artichoke and Mascarpone Ravioli  
*Light Rustic Tomato Sauce*

Fusilli with Fresh Tomatoes, Sliced Garlic, Basil Chiffonnade, and Arugula  
*Extra Virgin Olive Oil*

Rigatoni Rigate Bolognese

Cavatelli Puttanesca with Shrimp, Prosciutto, and Asparagus Tips

Orechiette with Smoked Chicken, Roasted Tomatoes, and Spinach  
*Porcini Mushroom Sauce*

Lobster Ravioli with Roasted Peppers  
*Fennel and Cognac Cream Sauce*

Pesto Stuffed Gnocchi with Pancetta, Italian Sausage, Roasted Mushrooms  
*Parmesan and Roasted Pepper Cream*

Served with Shredded Parmesan Cheese, Crushed Red Pepper,  
Herb and Garlic Focaccia, and Extra Virgin Olive Oil

#### A Taste of Asia Station \$16

Vietnamese Style Chicken Wings  
*Lemongrass Peanut Dipping Sauce*

Korean BBQ Short Ribs  
*Jasmine Rice Cakes and Seaweed Salad*

Steamed Vegetable Dumplings and Pork Potstickers  
*Soy Sauce and Sweet Plum Sauce*

Phad Thai  
*Traditional Thai Stir Fry with Shrimp, Rice Noodles, and Peanuts*

#### Small Plates Station \$18 *Please Select Two*

Creamy Parmesan Risotto  
*Wild Mushrooms with Fresh Herbs and Red Wine Reduction*

Seared Scallops with Sautéed Spinach and Lemon Beurre Blanc  
*Parsnip Puree*

Herb and Garlic Chicken Medallions  
*Tomato and Basil Salsa*

Sautéed Jumbo Shrimp Scampi with Tomatoes, Fresh Parsley, and Linguini  
*Lemon Garlic Sauce*

#### Fajita Station \$16 *Please Select Two*

Cajun Marinated Chicken Tenders

Cilantro and Chipotle Marinated Flank Steak

Lime and Chili Pepper Seasoned Jumbo Shrimp

Served with Flour Tortillas, Salsa Fresca, Sour Cream,  
Shredded Cheddar/Jack Cheeses, Guacamole,  
with Crisp Corn Tortilla Chips

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## SPECIALTY STATIONS

### CARVERY STATIONS

Each Station Requires a Uniformed Chef Attendant with a fee of \$125,  
We Require 1 Chef per 75 Guests

- Crown Roast Loin of Pork** \$9  
*Apple Maple Chutney, Herb and Roasted Garlic Jus  
Brioche Rolls*
- Herb and Mustard Rubbed Beef Tenderloin** \$16  
*Horseradish Cream and Red Onion Jam  
Sourdough Rolls*
- Honey Dijon Baked Vermont Ham** \$8  
*Pineapple Chutney and Country Mustard  
Buttermilk Biscuit*
- Herb Roasted Turkey Breast** \$9  
*Fresh Cranberry Relish, Sage Pan Gravy  
Mini Croissants*
- Peppercorn Crusted New York Strip Loin of Beef** \$12  
*Dijon Mustard, Rich Beef and Rosemary Jus Lie  
Silver Dollar Rolls*
- Garlic and Rosemary Rubbed Leg of Lamb** \$12  
*Mint Demi Glace, Lemon Herb Dijon Mustard*
- Whole Peking Duck** \$13  
*Scallion Soy Sauce, Plum Sauce, Chili Orange Glaze  
Moo Shu Pancakes*

## DESSERT STATIONS

- Chocolate Fondue Fountain** \$15  
Silky Milk Chocolate Flowing From a Towering Fountain  
Served with Fresh Cubed Seasonal Melons, Strawberries, Marshmallow,  
Pretzel Rods, & Fluffy Pound Cake  
*(Minimum 100 people)*
- Ice Cream Sundae Bar** \$12  
Haagan Dazs Chocolate and Vanilla Ice Cream  
Chocolate and Caramel Sauce  
Strawberry and Pineapple Topping  
Fresh Whipped Cream  
Jimmies, Chopped Walnuts, M&M Candies, Cookie Crumbs, Marshmallows,  
Maraschino Cherries  
*\*Requires Attendant Fee of \$125*
- French Crepe Station** \$15  
*Please Select 2 Fillings*  
Tender Egg Crepes and Vanilla Ice Cream  
Strawberry Compote and Whipped Cream, Seasonal Berries with Sambuca,  
Bananas with Rum  
Cherries with Frangelico  
*\*Requires Chef Attendant Fee of \$125*
- Viennese Station** \$19  
Biscotti, Miniature Pastries, Cannoli, Tea Cookies  
Whipped Cream, Chocolate Dipped Spoons, Rock Candy Sugar Sticks  
Starbuck's Coffee and Tazo Teas  
Hazelnut, Caramel, and Amaretto Flavored Coffee Syrups

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2012 Menu

## DINNER BUFFET

*Please add \$5 per person if your counts are less than 20 Guests*

Each Buffet Includes Freshly Brewed Starbuck's Coffee and Tazo Tea Service

### Sea Captain's Dinner \$60

Lobster Bisque

Baby Spinach Salad with Orange, Tomato, and Goat Cheese

*Strawberry Vinaigrette*

Roasted Tri-Color Beet Salad

Fresh Fusili Pasta Salad

Grilled Swordfish Steak with Grilled Pineapple Salsa

*Cranberry Rice Pilaf*

Maple Glazed Pork Loin with Apple Chutney

*Rosemary Roasted Red Bliss Potato*

Stuffed Sole Florentine with Roasted Rustic Tomato Coulis

Locally Grown Seasonal Vegetable

Freshly Baked Artisan Breads and Rolls with Sweet Cream Butter

Seasonal Dessert Selection

### American BBQ Buffet \$51

Chuck Wagon Chili

Mixed Greens Salad with Garden Vegetables

*with Balsamic Vinaigrette*

Macaroni Salad

Cole Slaw

Locally Grown Corn on the Cob

Boston Baked Beans

Sea Salt and Pepper Baked Potato

*Accompanied by Sour Cream, Cheddar Cheese, Scallions, and Smoked Bacon*

Spice Rubbed Beef Brisket

Apple Cider BBQ Chicken

BBQ Babyback Ribs

Apple Pie and Watermelon

### Blueberry Pond \$58

Sweet Potato Bisque

Mixed Baby Greens with Blueberries, Fennel, and Blue Cheese

*Zesty Raspberry Vinaigrette*

Roasted Mushroom and Herb Salad

Cucumber and Watermelon Radish Salad

Sea Salt and Pepper Crusted Strip Loin of Beef

with Rosemary Cabernet Reduction

*Roasted Garlic Mashed Potatoes*

Seared Fillet of Salmon with a Leek Maple Mustard Glaze

*Himalayan Red and Wild Rice Pilaf*

Lemon Garlic Grilled Chicken Breast with Herb Butter Sauce

*Roasted Fingerling Potatoes with Sweet Onions*

Locally Grown Seasonal Vegetable

Freshly Baked Artisan Breads and Rolls with Sweet Cream Butter

Assortment of Blueberry Desserts

### Welcome to the Villages \$59

Tomato Florentine Soup

Classic Caesar Salad

Grilled Vegetable Salad

Mixed Greens with Shallot, Tomato, Portabella Mushrooms, Goat Cheese

*Maple Balsamic Vinaigrette*

Porcini Mushroom and Ricotta Ravioli

*Roma Tomato and Roasted Garlic Herb Broth*

Lobster and Scallop Newburg

*Fresh Egg Pappardelle*

Sautéed Chicken Medallions with Mushroom Thyme Sauce

*Smashed Sweet Potatoes*

Locally Grown Seasonal Vegetable

Freshly Baked Artisan Breads and Rolls with Sweet Cream Butter

Seasonal Dessert Selection

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2012 Menu

**New England Sea Side** \$56

New England Clam Chowder

Boston Lettuce with Grapes and Toasted Walnuts  
*Cider Vinaigrette*

Green Bean and Great Northern Bean Salad  
Calamari, Rock Shrimp, Tomato, and Cucumber Salad  
*Tossed with Dill Dressing*

Baked New England Scrod with Citrus Butter  
Herb Roasted Breast of Turkey  
*Aged Cheddar and Exotic Mushroom Sauce*

Red Ale Steamed Soft Shell Clams with Linguica  
*Served with Drawn Butter & Broth*

Parsley Buttered New Potatoes  
Locally Grown Corn on the Cob  
Maple Butter Basted Corn Bread

Strawberry Shortcake and Chocolate Torte

**Italian Buffet** \$54

Italian Wedding Soup

Arugula Salad with Asiago and Portabello Mushrooms  
*Caramelized Shallot Vinaigrette*

Classic Caesar Salad

Vine Ripened Tomatoes, Fresh Mozzarella and Basil

Smoked Mozzarella and Fresh Basil Ravioli with Rustic Tomato Sauce

Chicken Picatta with Lemon Caper Sauce  
*Parmesan and Chive Risotto Cakes*

Sautéed Jumbo Shrimp and Scallop Pescadoro  
*Parsley Buttered Linguine*

Seasonal Vegetable Ratatouille  
Freshly Baked Foccacia

Miniature Cannolis and Éclairs

**Ocean Edge Clam Bake** \$85

*Please add \$6 per person if your counts are less than 30 Guests*

New England Clam Chowder

Mixed Baby Greens with Sun-Dried Cranberries, Candied Walnuts, and  
Crumbled Goat Cheese  
*With Balsamic Vinaigrette*

Red Cabbage and Broccoli Slaw

Five Bean Salad

Vermont Cheddar Corn Bread with Sweet Cream Butter

1-1/2 Pound Steamed Maine Lobster  
*One per Person*

Red Ale Steamed Soft Shell Clams with Linguica  
*Served with Drawn Butter & Broth*

Herb Rubbed Flat Iron Steak  
With Cabernet Mushroom Sauce

Herb and Apple Cider BBQ Chicken

Parsley Buttered New Potatoes

Fresh Local Corn on the Cob

Strawberry Shortcake with Fresh Whipped Cream

Mile High Apple Pie

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## PLATED DINNER

### Appetizer

*Please Select One*

- Pan Seared Crab Cake  
*Papaya and Mango Salsa and Chipotle Aioli*
- Potato Gnocchi  
Fresh Exotic Mushroom and Herb Sauce, Shredded Asiago Cheese
- Striped Lobster Ravioli  
*Tarragon Cream Sauce and Roasted Corn Salsa*
- Goat Cheese Tart  
*Caramelized Onion Jam and Basil Pesto Drizzle*
- George's Bank Scallops and Tuna Tartare  
*Cilantro Mignonette, Roasted Red Pepper Coulis, Chive Oil*
- Sautéed Parsley Buttered Jumbo Shrimp  
*Creamy Truffle Risotto and Roasted Tomato Puree*
- Baked Lobster "Mac-n-Cheese"  
*Fresh Local Lobster Meat and Cavatelli tossed with an Asiago Cream Sauce*
- New England Clam Chowder  
*Oyster Crackers*
- Ocean Terrace Lobster Bisque  
*Tarragon Crème Fraîche*
- Cheddar Ale Soup  
*Pretzel Crouton*
- Chilled Heirloom Tomato Soup  
*Parmesan Crisp*
- Chilled Cucumber Soup  
*Avocado and Jumbo Lump Crab*

### Salads

*Please Select One*

- Baby Spinach, Shiitake Mushrooms, Shaved Bermuda Onion, Roasted Red and Yellow Peppers  
*Pancetta and Caramelized Shallot Vinaigrette*
- Bibb Lettuce and Watercress with Blueberries, Crumbled Feta, and Toasted Pine Nuts  
*Honey Red Wine Vinaigrette*
- Baby Arugula and Frisee with Candied Pecans, Sun-Dried Cranberries, and Crumbled Goat Cheese  
*Strawberry Champagne Vinaigrette*
- Mixed Greens with Orange, Shaved Fennel, and Grilled Asparagus  
*Dijon Vinaigrette*
- Caprese Salad with Vine Ripe Tomatoes, Fresh Mozzarella, and Basil  
*Balsamic Drizzle, Extra Virgin Olive Oil, and Cracked Black Pepper*
- Baby Lola Rossa and Arugula with Roasted Shallot, Goat Cheese, and Champagne Poached Bosc Pear  
*Maple Vinaigrette*
- Wedge Salad, Heirloom Tomatoes, Cherrywood Bacon, and Red Onion  
*Blue Cheese Dressing and Balsamic Drizzle*
- Crisp Romaine and Herbed Croutons, Shredded Parmesan Cheese  
*Classic Caesar Dressing*

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2012 Menu

### Entrée

*Please Select Two*

All-Natural Stuffed Chicken Breast	\$49
Prosciutto, Spinach, and Roasted Peppers Stuffing <i>Basil Sauce Supreme, Porcini Mushroom Risotto</i>	
Seared All-Natural Breast of Chicken	\$48
<i>Apricot and Orange Glaze, Long Grain and Wild Rice Pilaf</i>	
Dill Crusted Salmon Fillet	\$52
<i>Spiced Lemon and Watercress Sauce, Confetti Basmati Rice Pilaf</i>	
Grilled Sea Salt and Cracked Peppercorn NY Sirloin	\$56
<i>Horseradish Veal Reduction, Roasted Fingerling Potatoes</i>	
Lobster Stuffed George's Bank Sole Roulade	\$53
<i>Roasted Tomato Coulis</i>	
Grilled Swordfish Steak	\$56
<i>Vine Ripe Tomato and Caper Salsa, Roasted Red Bliss Potato "Coins"</i>	
Grilled Filet Mignon	\$62
<i>Roasted Shallot Demi Glace, Chive and Parmesan Mashed Potato</i>	
Herb Crusted Rack of Lamb	\$64
<i>Bing Cherry Reduction, Smoked Gouda Potato Au Gratin</i>	
Grilled Petite Filet Mignon, Port Wine Demi Glace And Grilled Swordfish Steak, Grilled Pineapple Salsa	\$65
<i>Parmesan Risotto</i>	
Grilled Petite Filet Mignon, Cabernet Sauce And Crab Stuffed Jumbo Shrimp, Lemon Beurre Blanc	\$66
<i>Truffle Mashed Golden Potatoes</i>	

Each Entrée is served with Fresh Local and Seasonal Vegetables

### Dessert

*Please Select One*

Chocolate Hazelnut Crunch with Espresso Crème Anglaise
Italian Cannoli Torte with Pistachio Sauce
New York Cheesecake with Macerated Fresh Berries
Chocolate Mousse with Fresh Raspberries and Minted Whipped Cream
Strawberry Rhubarb Charlotte
Lemon Meringue Tart with Blueberry Compote

Dinners are accompanied by Assorted Freshly Baked Rolls  
Freshly Brewed Starbuck's Coffee and Tazo Teas

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## OCEAN EDGE RESORT BEVERAGE SERVICE

### Package Beverage Service

*\*Host pays for each Guest on a per-hour basis*

Unlimited beverage service for one (1) hour, brand liquors  
Imported and domestic beer, house wines,  
Soft drinks, and mineral waters included priced per person

	1 <sup>st</sup> Hour	Add Hours
<b>Premium Brands</b>	\$16.00	\$10.00
(Includes beer, wine, champagne and cordials)		
		Absolut Vodka
		Beefeaters Gin
		Barcardi Silver Rum
		Canadian Club Whiskey
		Dewars White Label Scotch
		Jack Daniels Bourbon
		Jose Cuervo Tequila

	1 <sup>st</sup> Hour	Add Hours
<b>Luxury Brands</b>	\$18.00	\$12.00
(Includes beer, wine, champagne and cordials)		
		Kettle One Vodka
		Tanqueray Gin
		Captain Morgan Rum
		Seagrams VO Whiskey
		Chivas Regal Scotch
		Makers Mark Bourbon
		Jose Cuervo 1800 Tequila

	1 <sup>st</sup> Hour	Add Hours
<b>Beer, Wine &amp; Champagne</b>	\$14.00	\$9.00

<b>Domestic</b>	Budweiser, Bud Light & Sam Adams
<b>Imported</b>	Heineken, Corona & Amstel Light
<b>Wines</b>	Ocean Edge Chardonnay Ocean Edge Cabernet Sauvignon Round Hill Merlot Beringer White Zinfandel

<b>Champagne</b>	Ocean Edge California Sparkling
<b>Cordials</b>	Grand Marnier, Bailey's Irish Cream, Kahlua Amaretto di Saronno, Courvoisier VS

**Non Alcohol** Pepsi sodas, Natural and Sparkling Spring Waters, O'Douls

### Package Upgrades

Additional Wine selections are available for purchase outside of the package which is charged by the bottle on consumption. Please check with your Conference Planner. Additional item selections are available for the Beer, Wine and Champagne package, pricing may vary.

Bartender Fee	\$125.00
<i>Ocean Edge Resort and Golf Club Requires</i>	
<i>1 Bartender per 75 guests Hosted Bar</i>	
<i>1 Bartender per 100 guests Cash Bar</i>	

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## BEVERAGE SERVICE

### Bar Service

#### Hosted Bar

*\*Host charges based on actual consumption*

Domestic Beer	\$5.50
Imported Beer	\$6.50
Ocean Edge Chardonnay, California	\$6.50
Ocean Edge Cabernet Sauvignon, California	\$6.50
Ocean Edge Sparkling, California	\$6.50
Round Hill Merlot, California	\$6.50
Beringer White Zinfandel	\$6.50
Pepsi Soft Drinks	\$3.00
Natural and Sparkling Waters	\$3.00
Premium Brand Liquors	\$7.00
Luxury Brand Liquors	\$8.00
Cordials & Specialty	\$8.00 - \$12.00

#### Cash Bar

*\*Cash based on each Guest pays on own*

*Priced per drink*

Domestic Beer	\$6.00
Imported Beer	\$7.00
Ocean Edge Chardonnay, California	\$7.00
Ocean Edge Cabernet Sauvignon, California	\$7.00
Ocean Edge Sparkling, California	\$7.00
Round Hill Merlot, California	\$7.00
Beringer White Zinfandel	\$7.00
Pepsi Soft Drinks	\$3.25
Natural and Sparkling Waters	\$3.25
Premium Brand Liquors	\$7.50
Luxury Brand Liquors	\$8.50
Cordials & Specialty	\$8.75 - \$15.00

Bartender Fee \$125.00

*Ocean Edge Resort and Golf Club Requires*

*1 Bartender per 75 guests Hosted Bar*

*1 Bartender per 100 guests Cash Bar*

Please ask your Conference Planner for details on optional offerings,  
prices will vary

Ocean Edge Resort and Golf Club  
requires service staff at all scheduled receptions on property

Bar service is limited to a maximum of 5 hours

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**WINE LIST*****Red Wines*****Pinot Noir**

2009 Lai Lai Pinot Noir, Chile	\$36
2008 Seresan Momo Pinot Noir, New Zealand	\$52
2009 Angeline Pinot Noir, Sonoma-Mendocino	\$52

**Merlot**

2007 Cannonball Merlot, California	\$44
2007 Rodney Strong Merlot, Sonoma	\$44
Folie A' Deux Merlot, Napa	\$42

**Cabernet Sauvignon**

2009 Penfolds Koonunga Hill Shiraz Cabernet, Australia	\$40
2008 Lander Jenkins Cabernet Sauvignon, Napa	\$45
2006 Hess Cabernet sauvignon, California	\$48
2008 Joseph Carr Cabernet sauvignon, Napa	\$60

***White Wines*****Champagnes & Sparkling**

Moet & Chandon White Star Champagne	\$72
Veuve Clicqout Brut Yellow Label	\$98
Sofia Blanc de Blancs, California	\$48
Segura Viudas 'Aria' Estate Brut	\$34
'08 Borgo Magredo Brut Prosecco, Venetie	\$45

**Chardonnay**

2008 Jade Mountain Chardonnay, California	\$36
2009 William Hill Chardonnay, Central Coast	\$48
2007 Luke Donald Chardonnay, Carneros	\$48
2007 Newton Unfiltered Chardonnay, Carneros	\$64

***Specialty***

2010 Borgo M Pinot Grigio, Venetie	\$36
2008 Penfolds Thomas Hyland Riesling, Adelaide	\$36
2009 Alois Lageder Pinot Bianco, Alto Adige	\$38
2009 Legado Del Conde Albarino, Spain	\$44
2009 St. Hallet Sauvignon Blanc-Semillon, Australia	\$40
2007 Hugh Hamilton "The Rascal" Shiraz, McLaren Vale	\$56
2008 Lyeth Fleur De Lyeth, Napa	\$40
2007 Terrazas Malbec Reserva, Mendoza	\$32

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## GENERAL INFORMATION

### Guarantees

In arranging for private events, a guaranteed number of guests attending is required for all catered meal functions. Final guarantees must be provided to the Ocean Edge Resort & Club by 12 noon, seven (7) business days prior to the date of the function. For per person meals, the resort will set and prepare for three percent above the guarantee.

### Decorations

Arrangements for floral centerpieces, special props and displays may be made through your Conference Planner. All decorations and displays are subject to the approval of the Ocean Edge Resort & Golf Club. The resort will not permit the affixing of anything to the walls or ceiling of function rooms.

### Shipment and Labeling of Boxes

When shipping boxes or materials to the hotel for your function, please be sure that the material is clearly marked with the name of the Conference Planner, the group name and the date of the function. Long term storage of (greater than 5 days prior to the event) must be pre arranged with your Conference Planner at the client's expense. Any shipment in excess of 5 cartons, will be assessed a handling fee of \$3.00/carton. Your Conference Planner will be pleased to assist in shipping material from the resort once your function is completed. Please note that any expenses will be at the customer's expense.

### (PSAV) Audio Visual and Electrical

Our in house audio visual company will be able to provide for all of your audio visual needs. Your Conference Planner will provide you with pricing. Special electrical requirements may be provided by our Engineering Department and again may be coordinated with your Conference Planner.

### Coat Check

The Ocean Edge Resort & Golf Club will provide coat racks within proximity of your function room for our guests. These will be unattended and the resort assumes no liability for any lost articles. Please inquire with your Conference Planner regarding attended coat check areas during your function.

### Liquor Regulations

Per the Ocean Edge Resort & Golf Club'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 resort.

### Service Charge and Sales Tax

Currently all food and beverage prices are subject to a 15% Service Charge, 6% taxable Administrative fee and 7% Massachusetts Sales tax.

### Other

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

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