



## CONTINENTAL BREAKFAST

Each includes Freshly Brewed Starbucks Coffee and Tazo Tea  
With Chilled Orange, Grapefruit, and Cranberry Juices

### THE BREWSTER

\$19

Muffins, Danish, Croissants, Bagels  
Fruit Preserves, Marmalade, Butter, Cream Cheese  
Sliced Fresh Seasonal Fruit and Seasonal Berries  
Variety of Greek Yogurt

### HEART HEALTHY

\$24

Sliced Fresh Seasonal Fruit  
Seasonal Berries  
Variety of Greek Yogurt  
Bran and Low-Fat Muffins, Multi-Grain Bread  
Fruit Preserves, Marmalade  
House made Almond and Blueberry Granola <sup>V</sup>  
Old Fashioned Oatmeal <sup>GF/DF/V</sup>  
*Raisins, Brown Sugar, Maple Syrup, Toasted Almonds*

### THE YARMOUTH

\$23

Sliced Fresh Seasonal Fruit and Seasonal Berries  
Assortment of Cereals with Whole and Skim Milk  
*Bananas and Strawberries*  
Zucchini, Roasted Tomato, and Smoked Gouda Frittata <sup>GF/V</sup>  
Old Fashioned Oatmeal <sup>GF/DF/V</sup>  
*Raisins, Brown Sugar, Maple Syrup, Toasted Almonds*  
Orange Cranberry Breakfast Bread

### ON THE GO!

\$23

Seasonal Fruit and Greek Yogurt Parfait <sup>V</sup>  
Jumbo Blueberry Muffins  
Apples, Bananas, Oranges  
Breakfast Sandwich  
*Please Choose Two of the Following*  
Bacon, Egg and Cheese, Croissant  
Sausage, Egg and Cheese, English Muffin  
Ham, Egg and Cheese, Buttermilk Biscuit  
Chorizo, Egg, Cheese and Salsa, Tortilla  
*Each Sandwich can be prepared without Meat and/or Cheese to accommodate Dietary Needs*

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Before placing your order, please inform your Catering Manager if anyone in your party has a food allergy

**GF** - Gluten Free

**DF** - Dairy Free

**V** - Vegetarian



## BREAKFAST BUFFET

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

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### THE POPPONESSET

\$27

Sliced Fresh Seasonal Fruit and Seasonal Berries  
Variety of Greek Yogurt  
Farm Fresh Scrambled Eggs with Chives <sup>GF/DF/V</sup>  
Applewood Smoked Bacon <sup>GF/DF</sup>  
Country Sausage Links <sup>GF/DF</sup>  
Oven Roasted Potatoes with Peppers and Onions <sup>GF/DF/V</sup>  
Muffins, Danish, Croissants and Bagels  
White and Whole Wheat Bread  
Fruit Preserves, Marmalade, Butter, Cream Cheese

### THE DENNIS

\$29

Sliced Fresh Seasonal Fruit and Seasonal Berries  
Variety of Greek Yogurt  
Farm Fresh Scrambled Eggs <sup>GF/DF/V</sup>  
Buttermilk Pancakes *Vermont Maple Syrup and Blueberry Compote* <sup>V</sup>  
Cherrywood Smoked Bacon <sup>GF/DF</sup>  
Smoked Maple Sausage <sup>GF/DF</sup>  
Hash Browned Potatoes <sup>GF/DF/V</sup>  
Coffee Cake and Bagels  
White and Whole Wheat Bread  
Fruit Preserves, Marmalade, Butter, Cream Cheese

### THE EASTHAM

\$34

Sliced Fresh Seasonal Fruit and Seasonal Berries  
Variety of Greek Yogurt  
Farm Fresh Scrambled Eggs with Chives <sup>GF/DF/V</sup>  
Traditional Eggs Benedict  
Cinnamon Battered Brioche French Toast *Vermont Maple Syrup* <sup>V</sup>  
Applewood Smoked Bacon <sup>GF/DF</sup>  
Country Sausage Links <sup>GF/DF</sup>  
Potatoes O'Brien <sup>GF/DF/V</sup>  
Muffins, Danish, Croissants and Bagels  
White and Whole Wheat Bread  
Fruit Preserves, Marmalade, Butter, Cream Cheese

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## BREAK TIME

*Pricing is based on 30 minute duration; ala carte pricing will apply thereafter*

### MID-MORNING EYE OPENER

\$9

Bottled Spring Water  
Orange, Grapefruit, and Cranberry Juice  
Coca Cola Soft Drinks  
Freshly Brewed Starbucks Coffee and Assorted Tazo Teas

### THIRST QUENCHER

\$9

Bottled Spring Water  
Coca Cola Soft Drinks  
Freshly Squeezed Lemonade and Freshly Brewed Iced Tea  
Freshly Brewed Starbucks Coffee and Assorted Tazo Teas

### SCHOOL'S OUT

\$11

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

### THE BALL PARK

\$14

Warm Soft Pretzels with Deli Mustards <sup>DF/V</sup>  
Roasted Peanuts and Crackerjacks  
Gourmet Ice Cream Bars <sup>GF/V</sup>  
Coca Cola Soft Drinks and Bottled Spring Water

### TAKE A DIP

\$14

Corn, Blue Corn, and Red Chili Corn Tortilla Chips  
Toasted Pita Chips and Cape Cod Potato Chips  
Celery, Carrot, and Cucumber Sticks  
Roasted Onion Dip <sup>GF/V</sup>  
Spinach Artichoke Dip <sup>GF/V</sup>  
Pico de Gallo <sup>GF/DF/V</sup>  
Hummus <sup>GF/DF/V</sup>  
Ginger Beer and Root Beer  
Bottled Spring Water

### MOVIE TIME

\$12

Freshly Popped Buttered Popcorn  
Variety of Favorite Candies  
*Swedish Fish, Snow Caps, Gummy Bears, Boston Baked Bean Candies*  
Assorted Hershey Miniature Candy Bars  
Coca Cola Soft Drinks and Bottled Spring Water  
Freshly Brewed Starbucks Coffee and Assorted Tazo Teas

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<b>THE FITNESS CENTER</b>	\$16
Petite Vegetable Crudité Cups with Sun-Dried Tomato Sour Cream <sup>GF/V</sup>	
Build your own Trail Mix Bar	
<i>Almonds, Colossal Cashews, Honey Roasted Peanuts, M&amp;M's, Dark Chocolate Chips, Golden Raisins, Sun-Dried Cranberries, Dried Pineapple, Sunflower Seeds, Granola</i>	
Fruit Smoothies	
Vitamin Waters and Powerade	
<b>AFTERNOON SUMMER TEA</b>	\$13
Biscotti <sup>DF/V</sup>	
<i>Almond, Chocolate Hazelnut</i>	
Fresh Fruit Skewers	
Petit Fours	
Chilled Honest Tea	
<i>Lemon, Honey Green, Pomegranate Blueberry Ade, Cranberry Lemonade</i>	
<b>FARMHOUSE FRONT PORCH</b>	\$13
Watermelon Wedges	
Gingersnaps and Lemon Bars	
Fresh Squeezed Lemonade and Freshly Brewed Iced Tea	
Voss® Still and Sparkling Water	

## BREAKFAST AND BREAK ENHANCEMENTS

### BEVERAGES

Starbuck's Coffee, per person	\$4
Starbuck's Coffee, Gallon	\$60
Selection of Hot Tazo Teas, Gallon	\$60
Fresh Squeezed Florida Orange Juice, Half Gallon	\$34
Apple, Cranberry, Grapefruit Juices, Half Gallon	\$30
Fresh Squeezed Lemonade, Half Gallon	\$32
Fresh Brewed Iced Tea, Half Gallon	\$34
Fresh Brewed Iced Coffee, Gallon	\$65
Bottled Spring Water	\$3
Coca Cola Soft Drinks	\$3
Bottled Honest Teas and Honest Ades	\$4
Core Power® Protein Shake, <i>Vanilla and Chocolate</i>	\$6
Zico® Coconut Water, <i>Natural and Chocolate</i>	\$6
Illy Issimo® Italian Coffee Drink, <i>Cappuccino and Mochaccino</i>	\$6
Bottled Juices	\$3
Sparkling Mineral Water	\$4
Saranac® Root Beer and Orange Cream Soda	\$4
Milk, Half Pints	\$3

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### COLD OFFERINGS

Variety of Freshly Baked Croissants, Dozen <i>Plain, Chocolate, Strawberry Cream Cheese</i>	\$32
Smoked Salmon Display <i>Cream Cheese, Capers, Bermuda Onions, Sliced Tomato</i>	\$12
Variety of Yogurts	\$3
Bagels with Cream Cheese, Dozen	\$28
Sliced Fresh Seasonal Fruit	\$6
Hard Boiled Eggs, Shelled, Dozen	\$24
Granola Bars, Dozen	\$36
Freshly Baked Cookie Assortment, Dozen	\$36
Brownies or Blondies, Dozen <sup>V</sup>	\$36
Italian Tea Cookies, Dozen <sup>V</sup>	\$38
Individual Bags of Chips and Pretzels	\$3
Candy Bars	\$3
Whole Fruit Basket, Dozen	\$26
Kellogg's Cereals with Whole and Skim Milk	\$4
Gourmet Ice Cream Bars <sup>GF/V</sup>	\$5
Build your own Trail Mix Bar	\$10
<i>Almonds, Colossal Cashews, Honey Roasted Peanuts, M&amp;M's, Dark Chocolate Chips, Golden Raisins, Sun-Dried Cranberries, Dried Pineapple, Sunflower Seeds, Granola</i>	

### HOT OFFERINGS

Old Fashioned Oatmeal <i>Raisins, Brown Sugar, Maple Syrup, Toasted Almonds</i>	\$4
Traditional Eggs Benedict	\$8
House Made Corned Beef Hash <sup>GF/DF</sup>	\$4
Quiche Lorraine	\$6
Zucchini, Roasted Tomato, and Smoked Gouda Frittata <sup>GF/V</sup>	\$6
Breakfast Sandwiches, Dozen <i>Bacon, Egg and Cheese, English Muffin</i> <i>Sausage, Egg and Cheese, Croissant</i> <i>Ham, Egg and Cheese, Buttermilk Biscuit</i> <i>Chorizo, Egg, Cheese and Salsa, Tortilla</i>	\$60
Blueberry Pancakes <sup>V</sup>	\$6
*Omelets Made to Order <i>Ham, Bacon, Sausage, Mushrooms, Tomatoes, Onions, Spinach,</i> <i>Bell Peppers, Cheese, and Fresh Eggs</i>	\$11
*Carved Maple Glazed Vermont Ham <sup>GF/DF</sup> <i>Country Mustard Accompanied by Buttermilk Biscuit</i>	\$8
Warm Soft Pretzels, Dijon Mustard <sup>DF/V</sup>	\$4

\*Requires Chef Attendant Fee of \$150

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## 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 Coca Cola Soft Drinks

### THE SANDWICH

\$33

New England Clam Chowder, *Oyster Crackers*

Boston Lettuce with Grilled Zucchini and Bell Peppers, *Balsamic Vinaigrette* <sup>GF/DF/V</sup>  
Shrimp, Mango, and Watermelon Salad <sup>GF/DF</sup>  
*Avocado Dressing*

*Assortment of Pre-made Sandwiches:*

Grilled Chicken

*Chicken Breast, Lettuce, Tomato, Caramelized Onions  
Monterey Jack Cheese, Chipotle Mayo, Sourdough Bread*

Vegetable Wrap <sup>DF/V</sup>

*Tomato, Grilled Mushroom, Roasted Peppers, Pickled Onions,  
Watercress, Hummus, Spinach Tortilla*

Italian Sub

*Prosciutto, Hot Capricola, Genoa Salami, Sharp Provolone, Arugula, Tomato, Pepperoncini,  
Herbed Vinaigrette, Italian Sub Roll*

Fresh Maine Lobster Salad

*Baby Lettuce, Mini Croissant*

Cape Cod Potato Chips

Chocolate Covered Cake Pops <sup>V</sup>

Chocolate Covered Cheesecake Pops <sup>V</sup>

### NICKERSON LANE PIZZA PARLOR

\$30

Minestrone Soup, *Shredded Asiago Cheese* <sup>V</sup>

Classic Caesar Salad

Marinated Artichoke and Olive Salad

Grape Tomato and Fresh Mozzarella Salad <sup>GF/V</sup>  
*Basil, Extra Virgin Olive Oil*

Meat Lovers

*Pepperoni, Smoked Bacon and Italian Sausage*

Mediterranean <sup>V</sup>

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

Three Cheese <sup>V</sup>

*Mozzarella, Fontina, and Cheddar Cheese*

Pesto Chicken Pizza

*Sweet Basil Pesto, Mozzarella and Ricotta Cheeses, Grilled Chicken Breast, Caramelized Onions, Roma Tomatoes*

Chocolate Fudge Brownies <sup>V</sup>

Chocolate Chip Cookies <sup>V</sup>

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### THE BAYSIDE DELICATESSEN

\$29

Tomato Basil Bisque, *Parmesan Crouton*<sup>V</sup>

Baby Spinach with Raspberries, Sweet Onion, Candied Pecans and Goat Cheese<sup>GF/V</sup>  
*Maple Dijon Vinaigrette*

Bruschetta Pasta Salad, *Cavatappi Pasta tossed with Tomatoes, Fresh Herbs, and Olives*<sup>DF/V</sup>  
Fingerling Potato Salad with Fennel and Dill<sup>GF/DF/V</sup>

Deli Sliced Turkey, Ham, Roast Beef, and Genoa Salami<sup>GF/DF</sup>

Grilled Chicken and Sun-Dried Cranberry Salad<sup>GF/DF</sup>

Deli Sliced American, Swiss, Cheddar, and Provolone Cheeses<sup>GF/V</sup>

Grilled Zucchini, Portobello Mushrooms, and Red Bell Peppers

Dill Pickle Spears, Lettuce Leaves, Tomatoes and Sweet Onion

Selection of Pita, Spinach Tortilla, Breads and Rolls

Brown Mustard, Mayonnaise, Hummus

Cape Cod Potato Chips

Seasonal Cupcakes<sup>V</sup>

### SOUP & SALAD BAR

\$34

Broccoli Cheddar Soup<sup>GF/V</sup>

New England Clam Chowder, *Oyster Crackers*

Classic Caesar

*Romaine Hearts, Parmesan Cheese, Focaccia Croutons, Creamy Caesar Dressing*

New England Field Greens<sup>GF/V</sup>

*Mixed Baby Lettuces, Cucumbers, Bell Peppers, Candied Pecans, Dried Cranberries,  
Goat Cheese, Maple Balsamic Vinaigrette*

Traditional Spinach<sup>GF</sup>

*Baby Spinach, Tomatoes, Shiitake Mushrooms, Avocado, Hard Boiled Egg,  
Bacon, Great Hills Blue Cheese, Raspberry Vinaigrette*

Grilled Vegetable Salad<sup>GF/DF/V</sup>

Couscous Salad with Golden Raisins, Pine Nuts, and Scallions<sup>DF/V</sup>

Navy Bean, Tomato, and Fennel Salad<sup>GF/DF/V</sup>

Chef Attended Sautéed Items\*

*Please Select Two*

Cilantro Lime Marinated Shrimp<sup>GF/DF</sup>

Cajun Marinated Chicken Strips<sup>GF/DF</sup>

George's Bank Sea Scallops<sup>GF/DF</sup>

Sea Salt and Peppercorn Crusted Skirt Steak<sup>GF/DF</sup>

Rustic Pull Apart Rolls

Seasonal Tartlettes<sup>V</sup>

Variety of Dessert "Shots"<sup>V</sup>

*\*Requires Chef Attendant at \$150*

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### ALL POINTS SOUTH

\$32

Black Bean and Roasted Red Pepper Soup, *Sour Cream* <sup>GF/V</sup>

Mexican Chopped Salad, *Chipotle Ranch Dressing* <sup>GF/V</sup>

Gazpacho Salad, *Spicy Lime Vinaigrette* <sup>GF/DF/V</sup>

Vegetable Empanadas <sup>V</sup>

Chipotle and Garlic Carne Asada <sup>GF/DF</sup>

Spiced Lime and Cilantro Pulled Chicken <sup>GF/DF</sup>

Sautéed Bell Peppers and Onions

Mexican Rice Pilaf <sup>DF/V</sup>

Guacamole, Cheddar and Monterey Jack Cheese, Salsa Verde

Sour Cream, Pico de Gallo, Fresh Jalapenos, Scallions

Soft Flour Tortillas, Corn Tortillas

Cinnamon Churros, Apple Filled Churros <sup>V</sup>

Flourless Chocolate Cake *Caramel Sauce* <sup>GF/V</sup>

### The Cape Codder

\$35

Lobster Bisque, *Crème Fraîche*

Spinach Salad with Shiitake Mushrooms, Onion, Hard Boiled Egg, and Bacon <sup>GF/DF</sup>

*Cranberry Vinaigrette*

New England Seafood Salad, *Cucumber Dill Dressing* <sup>GF/DF</sup>

Zucchini and Apple Salad, *Lemon Herb Dressing* <sup>GF/DF/V</sup>

Baked New England Scrod, *Citrus Butter Sauce*

Apple Cider Marinated Grilled Breast of Chicken, *Dijon Maple Glaze* <sup>GF/DF</sup>

Grilled Eggplant and Zucchini Napoleon, *Goat Cheese Polenta, Roasted Red Peppers* <sup>GF/V</sup>

Herb Rice and Toasted Orzo Pilaf <sup>DF/V</sup>

Garlic Buttered Green Beans <sup>GF/V</sup>

Assorted Artisan Breads

Petit Cake Bars, *Boston Cream, Classic Opera, Carrot Cake* <sup>V</sup>

### THE P-TOWN

\$33

Pasta e Fagioli, *Parmesan Toast* <sup>V</sup>

Arugula Salad, Shaved Asiago, Portobello Mushrooms, *Caramelized Shallot Vinaigrette* <sup>GF/V</sup>

Tomatoes, Fresh Mozzarella and Basil, *Balsamic Drizzle, Extra Virgin Olive Oil* <sup>GF/V</sup>

Asparagus, Cucumber, and Strawberry Salad, *Sweet Dijon Dressing* <sup>GF/DF/V</sup>

Chicken Saltimbocca <sup>GF</sup>

*Prosciutto, Spinach, Parmesan, Lemon Scented Broth*

Stuffed Pepper <sup>GF/DF/V</sup>

*Cannellini Beans, Leeks, Roasted Corn, Plum Tomato Sauce*

Cioppino <sup>GF/DF</sup>

*Shrimp, Littleneck Clams, Mussels, Tomato Stew*

Saffron Rice Pilaf <sup>GF/DF/V</sup>

Roasted Vegetable Ratatouille <sup>GF/DF/V</sup>

Fresh Baked Focaccia

Assorted Miniature Italian Pastries and Biscotti <sup>V</sup>

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**CAPE LEAGUE HEAD FIRST SLIDERS**

\$31

Cheddar Ale Soup, *Pretzel Crouton* <sup>V</sup>

Mixed Greens Salad with Garden Vegetables, *Balsamic Vinaigrette* <sup>GF/DF/V</sup>

Cape Cod Coleslaw <sup>GF/DF/V</sup>

Baked Potato Salad <sup>GF/V</sup>

Hamburger, *Lettuce, Tomato, Pickle, Brioche Bun*

Black Bean Burger, *Lettuce, Tomato, Roasted Red Pepper, Ciabatta Bun* <sup>DF/V</sup>

Grilled Chicken Breast, *Lettuce, Tomato, Sweet Onion, Brioche Bun*

Italian Sausage, *Grilled Bell Peppers and Onions, New England Style Bun*

Sliced American, Cheddar, and Swiss Cheeses

Brown Mustard, Mayonnaise, Ketchup, Pesto

Cape Cod Potato Chips

S'Mores Cookies <sup>V</sup>

**BOXED LUNCH**

\$24

*Please Select Three Sandwiches*

Ham & Swiss

*Lettuce, Tomato, Maple Mustard Spread, Marble Rye*

Pilgrim Settlers Turkey & Cheddar

*Bacon, Lettuce, Tomato, Cranberry Mayonnaise, Light Multigrain*

Rare Roast Beef

*Smoked Gouda Cheese, Baby Spinach, Tomato, Horseradish Mayonnaise, Caramelized Onion Bun*

Vegetable Pita Pocket <sup>DF/V</sup>

*Watercress, Cucumber, Tomato, Pickled Onions, Roasted Peppers, Alfalfa Sprouts, Hummus*

California Chicken

*Romaine, Avocado, Roasted Red Peppers, Pesto Aioli, Sourdough*

Italian

*Prosciutto, Salami, Provolone Cheese, Baby Arugula, Tomato, Pepperoncini, Mayonnaise, Italian Bread*

Caprese <sup>V</sup>

*Arugula, Tomato, Basil, Portabella Mushroom, Fresh Mozzarella, Roasted Red Pepper Spread, Focaccia*

Hand Carved Roasted Turkey and Brie

*Lettuce, Tomato, Fig Spread, Buttery Croissant*

**Accompaniments**

Cape Cod Potato Chips

Locally Harvested Apple

Jumbo Chocolate Chunk Cookie <sup>V</sup>

Assorted Coca Cola Soft Drinks and Dasani Water

SOUVENIR OCEAN EDGE INSULATED BAG

Add \$8

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## PLATED LUNCHEON

Lunches are accompanied by Assorted Fresh Rolls and Freshly Brewed Starbucks Coffee and Assorted Tazo Teas

### FIRST COURSE

Please select one

- New England Clam Chowder, *Oyster Crackers*
- Tomato Basil Bisque, *Parmesan Toast*<sup>V</sup>
- Lobster Bisque, *Tarragon Crème Fraîche*
- Arugula and Frisée, Candied Walnuts, Sun-Dried Cranberries, Goat Cheese<sup>GF/V</sup>  
*Strawberry Champagne Vinaigrette*
- Crisp Romaine Tossed with Herb Croutons  
*Classic Caesar Dressing*
- Tossed Field Greens with Olives, Artichoke Hearts, and Roasted Peppers<sup>GF/DF/V</sup>  
*Sun-Dried Tomato Vinaigrette*

### ENTRÉE SELECTIONS

Please select one

- Artichoke and Fontina Ravioli with Roasted Mushrooms and Asparagus<sup>V</sup> \$29  
*Rustic Roasted Tomato Sauce*
- Pan Seared Chicken Breast with Stone Fruit Chutney<sup>GF/DF</sup> \$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<sup>GF</sup> \$35  
*Yukon Golden Mashed Potato, Herb Roasted Asparagus*
- Grilled Beef Tenderloin Medallions with Porcini Demi Glaze\*<sup>GF/DF</sup> \$37  
*Herb and Garlic Roasted Fingerling Potatoes, Haricot Vert*

### DESSERT

Please select one

- Apple Crisp, *Vanilla Bean Crème Anglaise*<sup>V</sup>
- NY Style Cheesecake, *Fresh Strawberries*<sup>V</sup>
- Individual Fresh Fruit Tart, *Seasonal Berry Coulis*<sup>V</sup>
- Strawberry Shortcake, *Fresh Whipped Cream*<sup>V</sup>

For ala carte ordering on the day of your event, there will be a \$10 per person surcharge and higher priced item prevails.

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## LIGHT PLATED LUNCH

Each accompanied by Freshly Brewed Iced Tea, Warm Rolls and Butter, Starbuck's Coffee and Tazo Tea Service.

### CHOWDER AND SANDWICH \$24

New England Clam Chowder, *Oyster Crackers*  
Roasted Turkey Sandwich  
*Cranberry Mayonnaise, Lettuce, Tomato, Cheddar Cheese, Multigrain Bread,*  
*Cape Cod Potato Chips, Pickle Spear, Cole Slaw*

### CAPE CLASSIC \$28

Chicken Salad Croissant and Lobster Salad Croissant  
*Cape Cod Potato Chips, Cole Slaw, Dill Pickle Spear*  
Warm New England Apple Pie  
*Fresh Whipped Cream*

### CAESAR SALAD \$25

Grilled Chicken Caesar Salad  
*Hearts of Romaine, Focaccia Croutons, White Anchovies, Parmesan Cheese,*  
*Creamy Caesar Dressing*  
Chocolate Mousse <sup>V</sup>  
*Whipped Cream, Raspberries*  
*\*Substitute Grilled Shrimp on the Salad, additional \$3*

### MEDITERRANEAN SALAD \$26

Lemon Oregano Chicken Breast <sup>GF</sup>  
*Escarole and Red Leaf Lettuce, Roasted Tomato Vinaigrette, Kalamata Olives, Marinated Artichokes,*  
*Cucumber, Red Pepper, Feta Cheese*  
Tiramisu Torte <sup>V</sup>  
*Chocolate Ganache Paint*

### THAI SALAD \$28

Lemongrass and Coriander Poached Shrimp <sup>DF</sup>  
*Fresh Lo Mein Noodles, Matchstick Vegetables, Citrus Sesame Vinaigrette,*  
*Cilantro, Basil*  
Mango Mousse Parfait <sup>V</sup>  
*Fresh Whipped Cream, Toasted Coconut*

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## EVENING RECEPTION

### STATIONARY HORS D'OEUVRES DISPLAYS

*Priced per person*

<b>FARMERS MARKET CRUDITÉS</b>	\$8
Celery & Carrot Batons, Sweet Pepper Medley, Cucumber Sticks, Baby Tomatoes, Cauliflower & Broccoli Florets, Asparagus Spears Buttermilk Avocado Dip & Greek Yogurt Pistou Dip	
<b>BRUSCHETTA</b>	\$9
Classic Tomato and Basil, Roasted Peppers and Artichoke Hearts, Roasted Petit Mushrooms Navy Bean Hummus, Kalamata Olive Tapenade Toasted Garlic Crostini, Rosemary Focaccia Crisps	
<b>THE CHEESE BOARD</b>	\$10
A Selection of Aged New England Cheeses Fruit Preserves, Toasted Pecans Fresh Bread, Crackers and Seasonal Fruit Garnish	
<b>CHARCUTERIE</b>	\$14
Bresaola, Prosciutto, Soppressata, Duck Pate Whipped Goat Cheese, Fresh Ricotta Cornichon, Marinated Olives, Grain Mustard Rustic Bread, Crackers	
<b>BAKED BRIE EN CROUTE</b>	\$9
Fruit Preserves and Sliced French Bread	
<b>MEDITERRANEAN GRILLED VEGETABLES</b>	\$9
Zucchini, Squash, Portobello Mushrooms, Bell Peppers, Eggplant, Onion, and Asparagus Hummus, Baba Ganoush Toasted Pita Chips	
<b>CAPE COD BAY RAW BAR*</b>	\$24
Brewster Oysters, Pleasant Bay Oysters, Jumbo Shrimp, Poached Maine Lobster, Cocktail Sauce, Cilantro Mignonette, Fresh Lemons <i>(Minimum 50 Guests)</i>	
<b>BAKED GRUYERE AND CARAMELIZED ONION 'FONDUE'</b>	\$10
Sliced Baguettes and Pita Chips Served in Sourdough Bread Bowl	

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## BUTLER PASSED HORS D'OEUVRES

### COLD SELECTIONS

Mushroom Pate <i>Toasted Ficelle, Chive, Charred Tomato</i> <sup>DF</sup>	\$3.50
Belgium Endive, Blue Crab Salad <i>Sriracha Aioli, Grilled Pineapple</i> <sup>GF</sup>	\$4.00
Fresh Fruit Sparkler <i>Champagne Yogurt, Mint</i> <sup>GF/V</sup>	\$3.50
Blue Fin Tuna Tartar* <i>Soy Glaze, Wasabi Crème</i>	\$4.75
Tomato and Mozzarella Skewer <sup>GF/V</sup>	\$3.50
Shrimp Ceviche Spoon <i>Mango and Avocado Salsa</i> <sup>GF/DF</sup>	\$4.00
Herbed Quinoa Cake <i>Cauliflower Spread, Roasted Tomato Tapenade</i> <sup>DF/V</sup>	\$3.50
Salmon Crudo* <i>Horseradish Cream, Chervil, Lemon Oil</i> <sup>GF</sup>	\$4.00
Truffle Deviled Eggs <sup>GF/V</sup>	\$3.75
Strawberry Gazpacho Shooter <i>Crème Fraiche, Aged Balsamic</i> <sup>V</sup>	\$3.75
Lobster Medallions <i>Brioche Crouton, Bibb Lettuce, Pickled Celery Tartar Sauce</i>	\$5.00
Jumbo Shrimp Cocktail <i>Traditional Cocktail Sauce</i> <sup>GF/DF</sup>	\$4.75
Smoked Chicken 'n Biscuit <i>Fig, Arugula, Yellow Tomato</i> <sup>DF</sup>	\$4.00

### HOT OFFERINGS

Beef Wellington <i>Dijon Mayonnaise</i>	\$4.25
Potato Croquetas <i>Chive Sour Cream</i> <sup>V</sup>	\$3.75
Spinach and Feta Triangles <i>Roasted Tomato Puree</i> <sup>V</sup>	\$3.50
Lobster Pot Pie	\$5.00
Lemon Honey Chicken Skewer <i>Grilled Peach Compote</i> <sup>GF/DF</sup>	\$3.75
Shrimp Dumpling <i>Spicy Orange Ponzu</i> <sup>DF</sup>	\$4.25
Sweet Potato and Apple Rangoon <i>Fig Mustard</i> <sup>DF/V</sup>	\$3.75
Smoked Chicken Panini <i>Cherry Wood Bacon, Smoked Gouda</i>	\$4.00
Shrimp Tempura <i>Scallion Soy Glaze</i>	\$4.75
Chipotle Beef Churrasco <i>Chimichurri Sauce</i> <sup>GF/DF</sup>	\$3.75
Sea Scallop and Bacon <i>Horseradish Cream</i> <sup>GF</sup>	\$4.25
Baby Lamb Chops* <i>Rosemary Mustard</i> <sup>GF/DF</sup>	\$5.00
Parmesan Crusted and Goat Cheese Stuffed Artichoke Heart <i>Roasted Tomato Sauce</i> <sup>V</sup>	\$4.00

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## STATIONED RECEPTION

*Priced per person for 1 hour duration, ala carte pricing will apply thereafter*

All Stations Require a Uniformed Chef Attendant with a fee of \$150, we require 1 Chef per 75 Guests

### ITALIAN PASTA

\$14

*Please Select Two*

Artichoke and Mascarpone Ravioli *Light Rustic Tomato Sauce* <sup>V</sup>

Fusilli *Tomatoes, Garlic, Basil, Arugula Extra Virgin Olive Oil* <sup>DF/V</sup>

Rigatoni *Rigate Bolognese*

Linguini *White Clam Sauce, Parsley*

Shrimp Puttanesca *Cavatelli, Prosciutto, and Asparagus Tips* <sup>DF</sup>

Smoked Chicken *Orecchiette Roasted Tomatoes, and Spinach Porcini Mushroom Sauce*

Lobster Ravioli *Fennel and Cognac Cream Sauce*

*Served with Rosemary Focaccia, Shredded Parmesan Cheese, Crushed Red Pepper, and Extra Virgin Olive Oil*

### A TASTE OF ASIA

\$16

Vietnamese Chicken and Brown Rice Bowl *Carrots, Peppers, Sugar Snap Peas, Daikon, Cilantro Lime Sauce* <sup>GF/DF</sup>

Korean BBQ Short Ribs *Jasmine Rice and Seaweed Salad* <sup>GF/DF</sup>

Steamed Vegetable Dumplings *Soy Sauce* <sup>DF/V</sup>

Pork Potstickers *Sweet Plum Sauce* <sup>DF</sup>

Phad Thai *Traditional Thai Stir Fry with Shrimp, Rice Noodles, and Peanuts* <sup>DF</sup>

### CARVING

Herb Roasted Breast of Turkey *Pan Gravy, and Cranberry Sauce* <sup>GF/DF</sup> \$10

Roasted Tenderloin of Beef\* *Red Onion Jam, Zinfandel Demi Glace* <sup>GF/DF</sup> \$16

Garlic and Rosemary Rubbed Leg of Lamb\* *Mint Demi Glace, Lemon Herb Dijon Mustard* <sup>GF/DF</sup> \$12

NY Strip Loin of Beef\* *Dijon Mustard, Mushroom Demi Glace* <sup>GF/DF</sup> \$12

Salmon en Croute *Lemon Dill Sauce* \$14

Crown Roast Loin of Pork *Apple Maple Chutney, Herb and Roasted Garlic Jus* <sup>GF/DF</sup> \$10

Sea Salt and Garlic Crusted Prime Rib\* of Beef *Horseradish Chantilly, Natural Jus* <sup>GF</sup> \$14

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### SMALL PLATES

\$18

*Please Select Two*

Creamy Parmesan Risotto <sup>GF/V</sup>

*Wild Mushrooms with Fresh Herbs and Red Wine Reduction*

Seared Scallops with Sautéed Spinach and Lemon Beurre Blanc <sup>GF</sup>

*Parsnip Puree*

Herb and Garlic Chicken Medallions <sup>GF/DF</sup>

*Tomato and Basil Salsa*

Sautéed Jumbo Shrimp Scampi

*Tomatoes, Fresh Parsley, Linguini, Lemon Garlic Butter Sauce*

### TACO STAND

\$15

*Please select Two*

Chipotle Lime Pulled Chicken

*Salsa Verde, Lettuce, Sour Cream, Queso Fresco*

Tacos al Pastor <sup>DF</sup>

*Roast Pork, Pineapple, Onion Cilantro Relish, Chile Sauce, Lime*

Carne Asada <sup>DF</sup>

*Carved Flank Steak, Pickled Jalapeno Peppers, Onion, Cilantro, Pico de Gallo*

Honey Lime Tequila Shrimp

*Red Cabbage, Tomato Avocado Relish, Mango, Chili Orange Sour Cream*

*Each taco is served in a Flour Corn Tortilla*

Corn, Blue Corn, and Red Chili Corn Tortilla Chips

*Pico de Gallo, Guacamole*

Variety of Chile Salsas

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## DESSERT STATIONS

### MINI DESSERT STATION

\$19

Gourmet Chocolate Confections  
Petit Crème Brulee Cups  
Seasonal Dessert Shots  
Cake and Cheesecake Pops  
Starbuck's Coffee and Tazo Teas  
(Minimum 100 people)

### ICE CREAM SUNDAE BAR

\$12

Chocolate and Vanilla Ice Cream  
Chocolate and Caramel Sauce  
Seasonal Berry Compote  
Fresh Whipped Cream  
Jimmies, Chopped Walnuts, M&M Candies, Crushed Cookie Crumbs,  
Marshmallows, Maraschino Cherries

*Requires Chef Attendant Fee of \$150*

### FRENCH CREPE STATION

\$15

Tender Egg Crepes, Vanilla Ice Cream, and Fresh Whipped Cream  
*Please Select Two Fillings*  
Strawberry Compote and Whipped Cream  
Seasonal Berries with Sambuca  
Bananas with Rum  
Cherries with Frangelico

*Requires Chef Attendant Fee of \$150*

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## DINNER BUFFET

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

Each Buffet Includes Freshly Brewed Starbucks Coffee and Tazo Tea Service

### NEW ENGLAND SEA SIDE

\$56

New England Clam Chowder *Oyster Crackers*

Butter Lettuce with Tomatoes and Toasted Walnuts *Cider Vinaigrette* <sup>GF/DF/V</sup>

Green Bean and Radicchio Salad *Balsamic Red Onions* <sup>GF/DF/V</sup>

Calamari, Rock Shrimp, Tomato, and Cucumber Salad *Dill Dressing* <sup>GF/DF/V</sup>

Baked New England Scrod *Citrus Butter*

Herb Roasted Breast of Turkey *Traditional Pan Gravy and Cranberry Compote* <sup>GF/DF</sup>

Red Ale Steamed Soft Shell Clams with Linguica *Drawn Butter & Broth* <sup>GF</sup>

Parsley Buttered New Potatoes <sup>GF/V</sup>

Corn on the Cob <sup>GF/V</sup>

Maple Butter Basted Corn Bread <sup>V</sup>

Strawberry Shortcake and S'mores Bar

### AMERICAN BBQ BUFFET

\$54

Chuck Wagon Chili *Sour Cream, Scallions* <sup>GF</sup>

Baby Iceberg Chopped Salad *Blue Cheese Dressing* <sup>GF/V</sup>

Cole Slaw <sup>GF/V</sup>

Buttered Corn on the Cob <sup>GF/V</sup>

5-Cheese Macaroni and Cheese <sup>V</sup>

Boston Baked Beans <sup>GF/DF</sup>

Sea Salt Baked Potato *Sour Cream, Cheddar Cheese, Scallions, and Smoked Bacon* <sup>GF</sup>

Spice Rubbed Beef Brisket <sup>GF/DF</sup>

Apple Cider BBQ Chicken <sup>GF/DF</sup>

House BBQ Babyback Ribs <sup>GF/DF</sup>

Apple Tart, Chocolate Chip Cookies, and Watermelon <sup>V</sup>

### ITALIAN BUFFET

\$54

Italian Wedding Soup *Parmesan Cheese*

Arugula Salad with Asiago and Portabella Mushrooms *Caramelized Shallot Vinaigrette* <sup>GF/V</sup>

Classic Caesar Salad

Tomatoes, Fresh Mozzarella, Basil <sup>GF/V</sup>

Portabella Parmesan <sup>V</sup>

Chicken Piccata *Lemon Caper Sauce*

Shrimp Fra Diavolo <sup>GF/DF</sup>

Parmesan and Chive Risotto <sup>GF/V</sup>

Parsley Buttered Farfalle <sup>V</sup>

Seasonal Vegetable Ratatouille <sup>GF/DF/V</sup>

Freshly Baked Focaccia <sup>DF/V</sup>

Chocolate Cannolis and Pistachio Cannolis, Miniature Éclairs <sup>V</sup>

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### SEA CAPTAIN'S DINNER

\$60

Lobster Bisque, *Tarragon Crème Fraiche*  
Red Leaf Lettuce and Watercress Salad, Cucumber, Roasted Shallot <sup>GF/V</sup>  
*Buttermilk Dressing*  
Broccoli and Cauliflower Salad <sup>GF/DF/V</sup>  
*Creamy Red Wine Dressing*  
Fresh Fusili Pasta Salad <sup>DF/V</sup>  
Grilled Swordfish Steak, *Grilled Pineapple Salsa* <sup>GF/DF</sup>  
Carved Prime Rib of Beef\*, *au Jus, Horseradish Chantilly* <sup>GF</sup>  
Lentilles du Puy Stuffed Beefsteak Tomatoes <sup>GF/DF/V</sup>  
Roasted Fingerling Potato Medley <sup>GF/DF/V</sup>  
Locally Grown Seasonal Vegetable  
Freshly Baked Artisan Breads and Rolls with Sweet Cream Butter  
Chocolate Mousse Cups, Whoopie Pies, Fruit Tartlettes <sup>V</sup>

### BLUEBERRY POND

\$58

Zucchini and Basil Vichyssoise, *Garlic Croutons* <sup>GF/V</sup>  
Mixed Baby Greens with Blueberries, Fennel, and Blue Cheese <sup>GF/V</sup>  
*Raspberry Vinaigrette*  
Roasted Mushroom and Herb Salad <sup>GF/DF/V</sup>  
Couscous Salad with Golden Raisins, Pine Nuts, Scallions <sup>DF/V</sup>  
Roast Strip Loin of Beef\*, *Rosemary Cabernet Reduction* <sup>GF/DF</sup>  
Quinoa and Corn Cakes, *Braised Kale, Sun-Dried Tomato Pesto* <sup>V</sup>  
Sautéed Medallions of Chicken, *Mushroom Marsala Sauce* <sup>DF</sup>  
Sour Cream and Chive Mashed Potatoes <sup>GF/V</sup>  
Locally Grown Seasonal Vegetable  
Freshly Baked Artisan Breads and Rolls with Sweet Cream Butter  
Mini Blueberry Cheesecake and Fresh Fruit Tart Bar <sup>V</sup>

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OCEAN EDGE RESORT & GOLF CLUB  
2907 MAIN STREET, BREWSTER, MA 02631  
508.896.9000 OCEANEDGE.COM

## OCEAN EDGE CLAM BAKE

\$90

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

New England Clam Chowder *Oyster Crackers*

Mixed Baby Greens *Sun-Dried Cranberries, Candied Walnuts, Goat Cheese Balsamic Vinaigrette* <sup>GF/V</sup>

Red Cabbage and Broccoli Slaw <sup>GF/V</sup>

Sweet Potato Salad with Roasted Shallots *Maple Vinaigrette* <sup>GF/DF/V</sup>

Corn Bread with Sweet Cream Butter <sup>V</sup>

1-1/2 Pound Steamed Maine Lobster <sup>GF/DF</sup>

Red Ale Steamed Soft Shell Clams with Linguica *Drawn Butter & Broth* <sup>GF</sup>

Grilled Flat Iron Steak\* *Cabernet Mushroom Sauce* <sup>GF/DF</sup>

Charred Split Chicken *Herb and Sweet Cider Vinegar Basted* <sup>GF/DF</sup>

Cassoulet de Legumes, *Garlic Toast Points* <sup>V</sup>

Marbled Creamer Potatoes <sup>GF/V</sup>

Fresh Local Corn on the Cob <sup>GF/V</sup>

Strawberry Shortcake *Fresh Whipped Cream* <sup>V</sup>

Boston Crème Torte <sup>V</sup>

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## PLATED DINNER

Each Dinner is served with Freshly Baked Artisan Rolls and Butter, Starbucks Coffee and Tazo Teas.  
A minimum of 3 courses is required.

### APPETIZER

Please Select One

Pan Seared Crab Cake <i>Papaya and Mango Salsa and Chipotle Aioli</i>	\$12
Poached Atlantic Cod <i>Sweet Corn and Lentil Salad, Lemon Oil, Fresh Herbs</i> <sup>GF/DF</sup>	\$10
Lobster Ravioli <i>Tarragon Cognac Cream Sauce</i>	\$14
Goat Cheese Tart <i>Caramelized Onion Jam and Basil Pesto Drizzle</i> <sup>V</sup>	\$9
Seared Scallops <i>Cauliflower Puree, Basil Oil, Lime Butter Sauce</i> <sup>GF</sup>	\$14
Rigatoni Bolognese <i>Shaved Asiago</i>	\$8
Sautéed Parsley Buttered Jumbo Shrimp <i>Truffle Risotto and Roasted Tomato Puree</i> <sup>GF</sup>	\$12
Grilled Asparagus Crepes <i>Asiago, Goat Cheese, Artichokes, Rustic Tomato Sauce</i> <sup>V</sup>	\$9
New England Clam Chowder <i>Oyster Crackers</i>	\$8
Lobster Bisque <i>Tarragon Crème Fraiche</i>	\$9
Roasted Tomato Soup <i>Parmesan Crostini</i> <sup>V</sup>	\$7
Sweet Corn Chowder <i>Potato Crisp and Chives</i> <sup>GF/DF/V</sup>	\$7

### SALAD

Please Select One

Baby Spinach <i>Shiitake Mushrooms, Onion, Roasted Peppers, Pancetta, Caramelized Shallot Vinaigrette</i> <sup>DF/GF</sup>	\$7
Red Leaf and Escarole <i>Roasted Shallots, Pickled Cucumbers, Walnuts, Buttermilk Dressing</i> <sup>GF/V</sup>	
Baby Arugula and Frisee <i>Candied Pecans, Cranberries, Goat Cheese, Strawberry Champagne Vinaigrette</i> <sup>GF/V</sup>	
Butter Lettuce and Spinach <i>Orange, Grape Tomatoes Feta Cheese, Focaccia Crisp, Mustard Vinaigrette</i> <sup>V</sup>	
Caprese <i>Aged Balsamic Vinegar, Extra Virgin Olive Oil, and Cracked Black Pepper</i> <sup>GF/V</sup>	
Radicchio and Arugula <i>Balsamic Onions, Grilled Corn Kernels, Pignoli Nuts, Dijon Vinaigrette</i> <sup>GF/DF/V</sup>	
Wedge of Iceberg <i>Heirloom Tomatoes, Cherrywood Bacon, Red Onion, Blue Cheese Dressing and Balsamic Drizzle</i> <sup>GF</sup>	
Classic Caesar <i>Focaccia Croutons, Parmesan Cheese, Caesar Dressing</i>	
Roasted Beets <i>Goat Cheese, Toasted Pistachios, Extra Virgin Olive Oil, Sherry Vinegar Drizzle</i> <sup>GF/V</sup>	

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## ENTRÉES

Please Select Two

Roasted Chicken Breast <sup>DF</sup> <i>Spinach, Roasted Peppers, and Prosciutto Stuffing, Lemon Sage Jus, Toasted Orzo</i>	\$26
Dill Crusted Salmon Fillet <sup>GF/DF</sup> <i>Citrus Mustard Sauce, Brown Rice and Barley Pilaf</i>	\$29
Grilled NY Strip Steak* <sup>GF</sup> <i>Guinness Stout Veal Reduction, Twice Baked Potato</i>	\$34
Grilled Swordfish <sup>GF/DF</sup> <i>Honey Thyme Vinaigrette, Sweet Potato Hash</i>	\$32
Charred Tenderloin of Beef* <sup>GF</sup> <i>Zinfandel Reduction, Roasted Petit Mushrooms, Whipped Golden Potatoes</i>	\$40
Swordfish Steak au Poivre <sup>GF/DF</sup> <i>Arugula and Watercress Chimichurri, Roasted Fingerling Potatoes</i>	\$34
Grilled Filet Mignon* <sup>GF</sup> <i>Red Wine Demi Glace, Sour Cream and Chive Mashed Potato</i>	\$38
Pan Roasted Cod <sup>GF</sup> <i>Brandy Cream Sauce, Lobster Risotto</i>	\$36
Herb Crusted Rack of Lamb* <sup>GF</sup> <i>Blueberry Lamb Jus, Smoked Gouda Potato Au Gratin</i>	\$40
Petit NY Strip* and Sautéed Jumbo Shrimp <sup>GF</sup> <i>Caramelized Onions and Roasted Mushrooms, Lemon Butter Sauce, Roasted Russets</i>	\$39
Grilled Petite Filet Mignon* and Grilled Swordfish Steak <sup>GF</sup> <i>Port Wine Demi Glace, Horseradish Chantilly, Parmesan Risotto</i>	\$44
Grilled Petite Filet Mignon* and Maine Lobster Cake <i>Cabernet Reduction, Avocado Tomato Relish, Golden Potato Hash</i>	\$46

*Each Entrée is served with Fresh Local and Seasonal Vegetables*

## DESSERT

Please Select One

S'mores Torte, Minted Chocolate Sauce <sup>V</sup>	\$10
Strawberry Shortcake, Vanilla Bean Whipped Cream <sup>V</sup>	\$8
New York Cheesecake, Blueberry Compote <sup>V</sup>	\$9
Seasonal Fruit and Berry Parfait, Champagne Sabayon <sup>GF/V</sup>	\$8
Sea Salt Caramel and Chocolate Ganache Tart, Fresh Whipped Cream	\$12
Espresso Pannacotta, Petit Hazelnut Biscotti, Chocolate Ganache <sup>V</sup>	\$10

*For ala carte ordering on the day of your event, there will be a \$10 per person surcharge, higher priced item prevails.*

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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,

Coca Cola Soft drinks, and mineral waters included priced per person

### PREMIUM BRANDS

*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
\$16.00	\$10.00

### LUXURY BRANDS

*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
\$18.00	\$12.00

### BEER, WINE & CHAMPAGNE

1 <sup>st</sup> Hour	Add Hours
\$14.00	\$9.00

#### DOMESTIC

Budweiser, Bud Light, and Sam Adams

#### IMPORTED

Stella Artois, Corona, and Amstel Light

#### WINES

Ocean Edge Chardonnay  
 Ocean Edge Cabernet Sauvignon  
 Seaglass Pinot Noir  
 Borgo Boschetto Pinot Grigio, Venezia  
 Joel Gott Sauvignon Blanc  
 Beringer White Zinfandel

#### SPARKLING WINE

Ocean Edge Sparkling, California

All Food and Beverage Prices are subject to a 15% Gratuity, 6% Taxable Administrative Fee and 7% Massachusetts Sales Tax.

The Administrative Fee is not a gratuity or tip and is not the property of the employee(s) providing the service to you.

Prices and Menus are subject to change without notice.

\*Consuming Raw or undercooked Meat, Seafood, Poultry, Shellfish, or Eggs may increase your risk of a foodborne illness

Before placing your order, please inform your Catering Manager if anyone in your party has a food allergy

GF – Gluten Free

DF – Dairy Free

V – Vegetarian





**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.

**HOSTED BAR**

*\*Host charges based on actual consumption*

Domestic Beer	\$6.00
Imported Beer	\$6.50
Ocean Edge Chardonnay, California	\$8.00
Ocean Edge Cabernet Sauvignon, California	\$8.00
Ocean Edge Sparkling, California	\$8.00
Seaglass Pinot Noir, Santa Barbara	\$8.00
Borgo Boschetto Pinot Grigio, Venezia	\$8.00
Joel Gott Sauvignon Blanc	\$8.00
Beringer White Zinfandel	\$8.00
Coca Cola Soft Drinks	\$3.50
Natural and Sparkling Waters	\$4.50
Premium Brand Liquors	\$8.00
Luxury Brand Liquors	\$9.50
Cordials & Specialty	\$8.00 - \$12.00

**CASH BAR**

*\*Cash based on each Guest pays on own, Priced per drink*

Domestic Beer	\$6.50
Imported Beer	\$7.00
Ocean Edge Chardonnay, California	\$8.50
Ocean Edge Cabernet Sauvignon, California	\$8.50
Ocean Edge Sparkling, California	\$8.50
Seaglass Pinot Noir, Santa Barbara	\$8.50
Borgo Boschetto Pinot Grigio, Venezia	\$8.50
Joel Gott Sauvignon Blanc	\$8.50
Beringer White Zinfandel	\$8.50
Coca Cola Soft Drinks	\$3.50
Natural and Sparkling Waters	\$5.00
Premium Brand Liquors	\$8.50
Luxury Brand Liquors	\$10.00
Cordials & Specialty	\$8.75 - \$15.00

Bartender Fee \$150.00

*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 may 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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## 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 & Golf Club by 12 noon, three (3) business days prior to the date of the function. Such will be considered a binding guarantee and is not subject to reduction. If an attendance guarantee is not forwarded to the hotel by the date it is due, the attendance number stated on the original contract will become the guarantee. All menu changes submitted within 5 business days of the event will be subject to service fees.

### 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 Ocean Edge Resort & Golf Club. The resort will not permit the affixing of anything to the walls or ceiling of function rooms. Fake flower petals, glitter and confetti are not allowed.

### SHIPMENT AND LABELING OF BOXES

Clearly label all packages with the name and date of the event and the guest who will receive it. Packages for meetings may be delivered to the Hotel three (3) working days prior to the date of the function. The package handling fee is \$5.00 for the first package and \$3.00 for each additional package. Additionally, shipments arriving on pallets will incur a \$100.00 charge per pallet. Your Conference Planner will be pleased to assist in shipping material from the resort once your function is completed. Please note that any charges or fees will be at the customer's expense.

### FUNCTION ROOMS/EVENT SPACE

Function facilities are assigned by the hotel according to the guaranteed guest attendance anticipated. The hotel reserves the right to re-assign rooms based on the event's guaranteed attendance. Room Rental fees are applicable if attendance and respective revenues are below the Hotel's established minimums. Additional fees will apply for meetings, ceremonies and events with special set-up requirements. A room set-up change within 24 hours of the event results in a minimum \$200 reset fee. This fee is subject to increase depending on the room size and complexity of the changes.

### OUTDOOR FUNCTIONS

The hotel reserves the right to determine the utilization of appropriate indoor facilities in case of inclement weather on the day of the event. Outdoor entertainment must be pre-approved.

### 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.

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OCEAN EDGE RESORT & GOLF CLUB  
2907 MAIN STREET, BREWSTER, MA 02631  
508.896.9000 OCEANEDGE.COM

### **ALCOHOLIC BEVERAGE SERVICE**

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.

### **VOLUME RESTRICTION**

Please be advised that the hotel maintain appropriate audio volume levels in all function rooms. Entertainment activity cannot exceed an 80 decibels level at any time during the event. In addition, there is a 10:00pm curfew on all amplified noise for all Outdoor Event Space, Bay Pines Pavilion, Carriage House, and Linx Pavilion.

### **SERVICE CHARGE AND SALES TAX**

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

### **LOST AND FOUND**

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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