



## Tasting Stations

### TASTING STATIONS

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*Select three to offer your guests*

#### NEW ENGLAND CHOWDER STATION

New England Clam Chowder  
Corn Chowder  
Fresh Garden Salad with Citrus Vinaigrette  
Cornbread & Westminster Oyster Crackers

#### FLAVORS OF NEW ENGLAND

New England Clam Chowder  
Lobster Macaroni & Cheese  
Plimoth Plantation Salad  
Biscuits and Cornbread

#### CLASSIC ITALIAN

Classic Caesar Salad  
Eggplant Roulades, Stuffed with Ricotta, Marinara  
Mushroom Ravioli with Shallot-Sage Cream  
Chicken Francese with Lemons and Capers

#### JUST FOR FUN

BBQ Pulled Pork Sliders  
Angus Beef Sliders  
Served with Cheese and Toppings  
Beach Chips

#### PICNIC STATION

Buttermilk Fried Chicken  
Grilled Vegetable Platter  
B.L.T. Salad, Biscuit Croutons  
Corn Bread with Maple Butter

#### CARVING STATION

Hand-Carved Roast Tenderloin of Beef  
Garlic Mashed Potatoes  
Horseradish Cream Sauce, Cornichons  
Caramelized Pearl Onion Relish  
Homemade Rolls and Butter

#### FALL FLAVORS STATION

Julienne Pears Salad  
Roast Stuff Pork Loin  
Brussels Sprouts with Brown Butter  
Warm Rolls and Butter

#### SOUTH SHORE FLAVORS

Stuffed Quahogs  
Kale and Seville Orange Salad  
Portuguese Sweet Rolls

## DESSERT & COFFEE

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Bite-Sized Dessert Bars and Mini Parfaits in Assorted Flavors  
Coffee and Assorted Teas

## ADD-ONS

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**\$5 each**

### DESSERT STATION

Ice Cream Novelties Cart

S'Mores Station

Warm Cookies & Milk

Beignets with Chocolate Sauce

### LATE NIGHT SNACK

Assorted Pizzas

Soft Pretzels with Assorted Mustards & Beer Cheese Sauce

**\$45 per person, minimum of 50 guests**

*Prices are subject to change. All food and beverage is subject to a 20% administrative fee and applicable state and local tax. The administrative fee does not represent a tip or service charge paid directly to wait staff, employees or bartenders; but is a charge to cover our operational costs and no additional gratuity is required.*