



The
COONAMESSETT
FALMOUTH, CAPE COD

Banquet Menu

2025–2026

311 GIFFORD STREET, FALMOUTH, MA 02540
508-548-2300 • THECOONAMESSETT.COM

The
COONAMESSETT



FALMOUTH, CAPE COD

Special Event Services, Procedures, Policies	3
Gold Reception	6
Hors d' Oeuvres	8
Specialty & Theme Buffet Menus	14
Enhancements & Late Night Snacks	15
Desserts	16

Special Event Services, Procedures, Policies

At The Coonamessett, your event is more than planned, it is designed. Every detail is the result of a decision made by you, which assures that your event is precisely what you expect from us. We hope that the following information regarding our services, procedures and policies will assist you in your decision making process.

Someone is always available to answer any questions or concerns you may have.

EVENT TIMING

Private room facilities are available for formal dinners or for casual clambakes, barbecues or buffets. The room rental includes up to five hours in the selected space. You will work with your event specialist to choose the start time. Additional time, if available, will be an additional fee. Your event start and end times must be finalized two weeks prior to your event. All events must end by midnight.

WEDDING CEREMONY

Depending on the number of guests and time of season, we offer a gazebo area or inside area for your wedding ceremony. Should your wedding ceremony be held on premise, we will assist you in the rehearsal. A fee will be charged for all ceremonies.

LINENS

A selection of colored overlays and napkins are available at no charge. We can assist you should you desire to rent specialty linen.

FLOWERS / DECORATIONS

We will assist you in contacting local florists for your floral needs. We will also advise you regarding any decoration requirements and limitations.

Please note: No glitter is allowed in our spaces. There will be a cleaning fee for any glitter used.

CAKES

We have suggested bakers who will design a wedding cake to your wishes. We will provide you with contact information and this will be a direct charge to you from the baker of your choosing. After the ceremonial cake cutting, we will finish cutting and will serve the cake at no additional charge.

ENTERTAINMENT

Our suggested vendor list is available to you. Included are bands, piano players, disc jockeys, etc. Your entertainment must be at The Coonamessett one hour prior to the event. Entertainment must end by midnight. The Coonamessett management reserves the right to determine the appropriate sound level in consideration of not only your guests, but area residents.

PHOTOGRAPHERS/VIDEOGRAPHERS

In assuming the overall responsibility of your wedding day, i.e.: ambiance, service of food and beverages and comfort of your guests, we ask that the photographers/videographer consult with us regarding any particular request or setups you may have of them, so as not to disrupt the continuity of service or atmosphere we are providing you.

** Arrangements for the delivery and/or setup of flowers, bands, DJ's, etc. should be made with The Coonamessett prior to the wedding.*

MISCELLANEOUS INFORMATION

- Open bars are based strictly on consumption. A monetary or time limit may be used to end the open bar.
 - Our tables are 60" rounds that seat 8 guests, and/or 72" rounds that seat 10 guests.
 - Prices reflect food consumed on our premises. Food not eaten during any event cannot be taken from premises, as it becomes a liability issue.
 - Vegetarian or any other dietary restrictions will be handled by our staff. Please let us know about any allergies.
-

ROOM RENTALS

A room rental may be assessed pending facilities required. All room rentals are subject to a 7% Massachusetts tax.

DEPOSIT

A non-refundable deposit must be made to book an event space at The Coonamessett.

PRICING

Menu prices are subject to change without notice. All prices are subject to Massachusetts Meal Tax and 6% Administration Fee. The Administration Fee covers expenses for functions. The Administration Fee is not a gratuity.

GUARANTEE

A guaranteed number of guests is due no later than two weeks before your event.

LIQUOR REGULATION

The Coonamessett holds a license granted by the state of Massachusetts and is held responsible for complying with its regulations. No alcoholic beverages are permitted on the premises unless purchased from the license holder. We reserve the right to stop serving alcoholic beverages to any patron at any time it seems necessary to comply with Massachusetts state laws.

SECURITY

The Coonamessett shall not assume the responsibility for damage or loss of any merchandise or articles brought onto the property of, or inside the restaurant.

HOLD HARMLESS

The Coonamessett shall be excused and held harmless for the failure to perform any obligation hereunder when prevented from doing so by cause or causes beyond its control which shall include, but not limited to, labor disputes, civil commotion, war, fire or other casualty, inability to obtain any material or services, an Act of God, or any serious maintenance problem which, in its sole discretion and judgment, will impair efforts to properly host such a function. In such cases, money on deposit will be refunded.

Gold Reception

The Gold Reception remains our most popular style reception. Its elegant and elaborate food stations continue to prove to be everyone's choice as the most pleasurable way for guests to mingle, select their favorite foods and thoroughly enjoy the affair.

The reception begins as the guests arrive with all the stations open and our servers passing hors d'oeuvres. There is no traditional cocktail hour with a Gold Reception. The numerous selections of delicious food stations are set with small plates and the appropriate silverware while attended by our chefs. This is not a buffet, but rather separate and convenient stations allowing a variety of choices for you and your guests. Stations and passed hors d'oeuvres are offered for a full two-and-a-half hours and close for your formalities. Minimum 80 guests.

Per person pricing is based on your selection of a specialty station. Additional specialty stations are available and can be priced upon request.

SPECIALTY STATION (SELECT ONE)

Quesadilla & Fajita Station

Beef and chicken, onions, peppers, garnished with guacamole, Mexican rice, sour cream and salsa. Our chefs will help you build your fajita

Mashed Potato Bar

Mashed potatoes and roasted garlic mashed potatoes, garnished with green onions, bacon bits, diced tomatoes, cheddar cheese, sour cream, caramelized onions and broccoli

Mixed Grill Station

Chicken, beef, and vegetable kabobs served with roasted potatoes, and chimichurri

Cape Cod Station

Local steamers, mussels, corn on the cob and linguica with all the fixings, oven-roasted stripeless potatoes

PASSED HORS D'OEUVRES

- Mini Lobster Rolls
- Panko Chicken Skewers
- Mini Cheeseburgers
- Scallops Wrapped in Bacon
- Caprese Skewers
- Brie and Raspberry Purse
- Coconut Shrimp
- Cocktail Hot Dogs
- Vegetable Spring Rolls
- Mac and Cheese Fritters

RAW BAR & CHOWDER STATION

Fresh oysters on the half shell, clams on the half shell and jumbo shrimp. Served with cocktail sauce, horseradish and lemon. New England clam chowder.

PASTA STATION

A chef will create pasta dishes for your guests from the following ingredients: five-cheese tortellini with shrimp and scallops tossed with alfredo sauce, wild mushroom ravioli, baby spinach and herb marinara sauce.

CARVING STATION

A carver will slice roast sirloin of beef and roast turkey breast. Accompanied by cranberry sauce, turkey gravy, beef au jus, baked rolls, and horseradish cream.

THE GARDE MANGER STATION

Our talented chefs will display stations to include an array of imported and domestic cheeses with fresh fruit. Our antipasto display will consist of an array of salads, artichoke hearts, tomato and mozzarella, mushrooms and herbs, spinach salad with seasonal ingredients, Caesar salad and seasonal grilled vegetables.

Hors d' Oeuvres

Hors d' Oeuvres will be passed by our wait staff.

The following selections are offered in groups of 50 pieces per tray.

COLD HORS D' OEUVRES

Jumbo Gulf Shrimp

*Clams on Half Shell**

Prosciutto and Boursin Wrapped Asparagus

*Clams on Half Shell**

*Oysters on Half Shell**

Caprese Skewers

Red and Yellow Tomatoes, Basil, and Fresh Mozzarella

*Tenderloin of Beef Crostini**

*Tuna Tartare Spoon, Wakame Seaweed Salad, Avocado, Sesame**

HOT HORS D' OEUVRES

Panko Chicken Skewers with Thai Chili Sauce

Teriyaki Chicken and Pineapple Skewers

Chicken & Artichoke Skewers

Cocktail Hotdogs

Barbecued Pulled Pork Sliders

Hoisin-Glazed Lamb Chops

Mushroom Caps Stuffed with Crab Meat

Coconut Battered Shrimp

Scallops Wrapped in Bacon

Clams Casino

Vegetable Spring Rolls

Mushroom Caps Stuffed with Spinach & Boursin

Spanakopita

Brie & Raspberry Phyllo

*Mini Crab Cakes**

*Mini Meatballs**

Mini Pretzel Bites

*Mini Beef Wellington**

*Mini Cheeseburgers**

Hors d'Oeuvres Packages

Hors d'Oeuvres will be passed by our wait staff.

HORS D'OEUVRES PACKAGE 1

Cheese & Fruit Display
Vegetable Crudit  with Dipping Sauce
Spanakopita
Panko Chicken Skewers
Scallops Wrapped in Bacon
Mushroom Stuffed with Crab Meat

HORS D'OEUVRES PACKAGE 2

Nacho Station
Panko Chicken Skewers
Scallops Wrapped in Bacon
Mushrooms Stuffed with Spinach & Boursin
Barbecued Pulled Pork Sliders

HORS D'OEUVRES PACKAGE 3

Cheese & Fruit Display
Coconut Shrimp
Chicken & Artichoke Skewer
Mushrooms Stuffed with Spinach & Boursin
Scallops Wrapped in Bacon

HORS D'OEUVRES PACKAGE 4

Cheese & Fruit Display
Scallops Wrapped in Bacon
Coconut Shrimp
Tenderloin of Beef Crostini
Mushrooms Stuffed with Spinach & Boursin

HORS D'OEUVRES PACKAGE 5

Raw Bar
Cheese & Fruit Display
Tuna Tartare with Wonton Chip
Hoisin-Glazed Lamp Pops
Tenderloin of Beef Crostini
Scallops and Bacon

Plated Dinner Package

STATIONARY DISPLAY (SELECT ONE)

Cheese & Fruit Display

Vegetable Crudité

HORS D' OEUUVRES GROUP 1 (SELECT TWO)

Vegetable Spring Rolls

Mushroom Caps with Spinach and Gorgonzola

Raspberry and Brie Phyllo

Panko Chicken Skewers

Caprese Skewers

Mini Pretzel Bites

HORS D' OEUUVRES GROUP 2 (SELECT TWO)

Mushroom Caps with Crab Stuffing

Scallops Wrapped in Bacon

Coconut-Battered Shrimp

Clams Casino

Tenderloin of Beef Crostini

Mini Crab Cakes

Mini Cheeseburgers

Mini Beef Wellingtons

APPETIZER COURSE (SELECT ONE)

New England Clam Chowder

Minestrone Soup

Fresh Fruit Cup

SALAD COURSE (SELECT ONE)

House Salad

Caesar Salad

ENTRÉE COURSE (SELECT TWO)

Chicken Cordon Bleu

Chicken stuffed with thinly sliced smoked ham and Swiss cheese, encrusted in fresh herb bread crumbs, finished with a pommery mustard sauce and served with seasonal vegetables and whipped potatoes

Chicken Saltimbocca

Statler breast of chicken, prosciutto, seasonal vegetables and whipped potatoes with a mushroom marsala sauce

Baked Cod

Encrusted with fresh herb crumbs, chive and tomato beurre blanc, served with seasonal vegetables and house rice

Pistachio Salmon

Seasonal vegetables, house rice pilaf, blood orange beurre blanc

Grilled Swordfish

Seasonal vegetables, house rice pilaf, citrus beurre blanc

*12oz. Prime Rib**

Seasonal vegetables, baked potato, au jus, popover

*10oz. New York Sirloin**

Seasonal vegetables, whipped potatoes, herb-roasted cipollini, veal demi glace

Crab-Stuffed Baked Jumbo Shrimp

Seasonal vegetables, house rice, citrus beurre blanc

Chicken Piccata

Statler breast of chicken, seasonal vegetables, whipped potatoes, tomatoes, capers, lemon-herb pan reduction

Panko Chicken

Seasonal vegetables, whipped potato and a ginger-scallion sauce

*8oz. Filet Mignon**

Asparagus, whipped potatoes, roasted mushroom ragout

Baked Stuffed 1-½ lb. Lobster

Stuffed with crab meat, shrimp and scallops, baked and topped with fresh herb bread crumbs, served with seasonal vegetables, boiled red potatoes and lemon chive butter

Seafood Sampler

Scrod, swordfish, sea scallops and shrimp baked slowly in white wine and lemon juice, seasonal vegetables, house rice, chardonnay butter reduction

Specialty & Theme Buffet Menus

New England Clam Chowder course is served before buffet service begins on all packages.
Bread and coffee service are included.

NEW ENGLAND CLAM BAKE

New England Clam Chowder
Grilled Barbecued Chicken
Linguica
Steamed Native Clams
Steamed 1 ½ lb. Hard Shell Lobster
Boiled Red Bliss Potatoes
Corn on the Cob
House Salad

BACKYARD BARBEQUE

New England Clam Chowder
Caesar Salad
Hamburgers, Hot Dogs
Grilled Barbecued Chicken
Pasta Salad
Potato Salad
Corn on the Cob
Watermelon Slices

SEASHORE BUFFET

New England Clam Chowder
Caesar Salad
Baked Cod with Tomato Chive Beurre Blanc *or* Grilled
Steak Tips* with Roasted Garlic Butter *or* Chicken
Marsala with Mushrooms and Sundried Tomatoes
(select two, additional entree is \$10 per person)
Seasonal Vegetable
Whipped Potatoes

GOURMET COOKOUT

New England Clam Chowder
Caesar Salad
Grilled Lemon Pepper Chicken
Braised Pork Spare Ribs
Herb Garlic Marinated Seafood Kebabs
Fresh Corn on the Cob
Herb Roasted Potatoes

CAPE COD BUFFET

New England Clam Chowder
Seafood Scampi with Swordfish, Scallops and
Shrimp in Scampi Butter
Chicken Piccata
Marinated Grilled Steak Tips with Roasted Garlic
Butter
Rice
Seasonal Vegetables
House Salad

Enhancements

Available to add on to any event menu or package as an add-on. Priced per person.

Cheese & Fruit Display

Charcuterie

Chef's choice of patés, salamis, and cured meats with assorted cheeses, crostinis, pickles, and spreads

Vegetable Crudités

Assorted raw vegetables with dressings and sauces for dipping

Nacho Station

Raw Bar

Champagne Toast

Quesadilla & Fajita Station

Chicken

Steak

Vegetable

Mashed Potato Bar

Late Night Snacks

Chocolate Covered Strawberries

Grilled Cheese Sandwiches

Mini Burger Sliders with Condiments

Loaded Nachos with Condiments

House Chips & Dip

Desserts

Cape Cod Mud Pie

Warm Apple Crisp with Whipped Cream

Old Fashioned Strawberry Shortcake

Chocolate Fudge Cake

Cheesecake with Berries

Ice Cream Sundae

Ice Cream Sundae Bar (Scooped by our chefs)

Vanilla and chocolate ice cream, hot fudge, assorted toppings and fresh whipped cream

Cookie & Brownie Display ·

Viennese Display ·

A grand display of petit fours, cream puffs, mini éclairs, cakes, pies and tortes, fresh berries and cream, and apple crisp

Chocolate Fountain ·

Flowing dark Belgian chocolate with pound cake, cookies, brownies, marshmallows, strawberries and pineapple

Cannoli Station ·

Chocolate chip and plain, hand-dipped by our chefs in a variety of toppings for your guests