



WHITE ELEPHANT<sup>SM</sup>

2026 CATERING MENU





**BREAKFAST SELECTIONS**

## PLATED BREAKFAST MENU

### FRESH JUICE/ SMOOTHIE OF THE DAY

Upon arrival at each place setting  
Changes Daily

### STARTERS (CHOICE OF TWO)

Upon arrival at each place setting

#### Fruit Salad

Melons, Pineapples, Berries, Lime & Agave

#### Granola & Yogurt Bowl

Nutty Granola, Dried Fruit, Honey Yogurt,  
Fig Syrup, Chia Seeds

#### Crushed Avocado Bruschetta

Tomato Jam, Olive Oil, Baby Herb Salad

#### Overnight Oats

Yogurt, Blueberries

#### Bowl of Mixed Berries

### MAINS (CHOICE OF TWO)

#### White Elephant Breakfast

Choice of Bacon or Sausage, Scrambled Eggs,  
Breakfast Potatoes, Toast

#### Spiced Blueberry Buttermilk Pancakes

Whipped Vermont Maple Butter, Maple Syrup

#### Short Rib & Black Bean Tostada

Scrambled Eggs, Crushed Avocado, Feta, Tomato  
Salsa, Pickled Jalapenos, Romaine, Chipotle Crema

#### Challah Bread French Toast

Macerated Fresh Berries, Maple Syrup

#### BPG Breakfast Sandwich

North Country Bacon, Eggs, Cheddar, Spicy Mayo,  
English Muffin, Breakfast Potatoes

#### Mushroom, Crème Fraiche & Parmesan Quiche

Roasted Roma Tomato, Caramelized Onion, Potatoes

#### Potato & Cheddar Frittata

Grilled Asparagus, Baby Mixed Greens Salad



All breakfasts to include complimentary morning  
pastries, coffee and orange juice

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**\$ 62 PER PERSON**

## BREAKFAST BUFFETS

### DELUXE CONTINENTAL BREAKFAST

Assorted Cereals  
BPG Overnight Oats  
Croissants and Muffins, Preserves and Butter  
Bagels and Toast Station  
Seasonal Fruit Cocktail  
Selection of Chilled Fresh Fruit Juices, Lavazza Coffee and Assorted Rishi Teas  
**\$52 per person**

### WHITE ELEPHANT SPA LITE BREAKFAST

Seasonal Fruit and Berries  
Greek Yogurt Parfaits  
Hot Oatmeal with Raisins, Brown Sugar, Cranberries and Milk  
Scrambled Eggs with Tomatoes  
Toast Station  
Selection of Chilled Fresh Fruit Juices, Lavazza Coffee and Assorted Rishi Teas  
**\$59 per person**

### BEACHCOMBER BREAKFAST

Seasonal Fruit  
Soft Scrambled Eggs with Chives  
Brioche French Toast with Butter and Warm Maple Syrup  
Skillet Breakfast Potatoes  
Choice of Two Meats, Applewood Smoked Bacon, Breakfast Sausage Links,  
Canadian Bacon or Turkey Sausage  
Toast Station  
Selection of Chilled Fresh Fruit Juices, Lavazza Coffee and Assorted Rishi Teas  
**\$69 per person**

## BUFFET ENHANCEMENTS

Brioche French Toast with Butter and Warm Maple Syrup

Eggs Benedict with Canadian Bacon on an English Muffin

Pastrami Hash with Poached Eggs and Citrus Hollandaise

Roasted Vegetable Quiche

**\$19 per person each item**

Traditional Smoked Salmon Platter

Lobster, Crème Fraîche and Chive Scrambled Eggs

Lobster Eggs Benedict

**\$22 per person each item**

## GRAB & GO BREAKFAST SANDWICHES

Bacon, Egg and Tomato on a Croissant

Canadian Bacon, Egg, Cabot Cheddar on an English Muffin

Smoked Salmon, Cream Cheese, Sliced Tomato and Red Onion on a Bagel

Breakfast Burrito, Eggs, Black Beans, Cheddar Cheese, Pico de Gallo, Avocado

**\$19 per person each item**

## WAFFLE STATION

Fresh Waffle Batter, Warm Maple Syrup, Fresh Whipped Cream, Butter and Seasonal Fruit

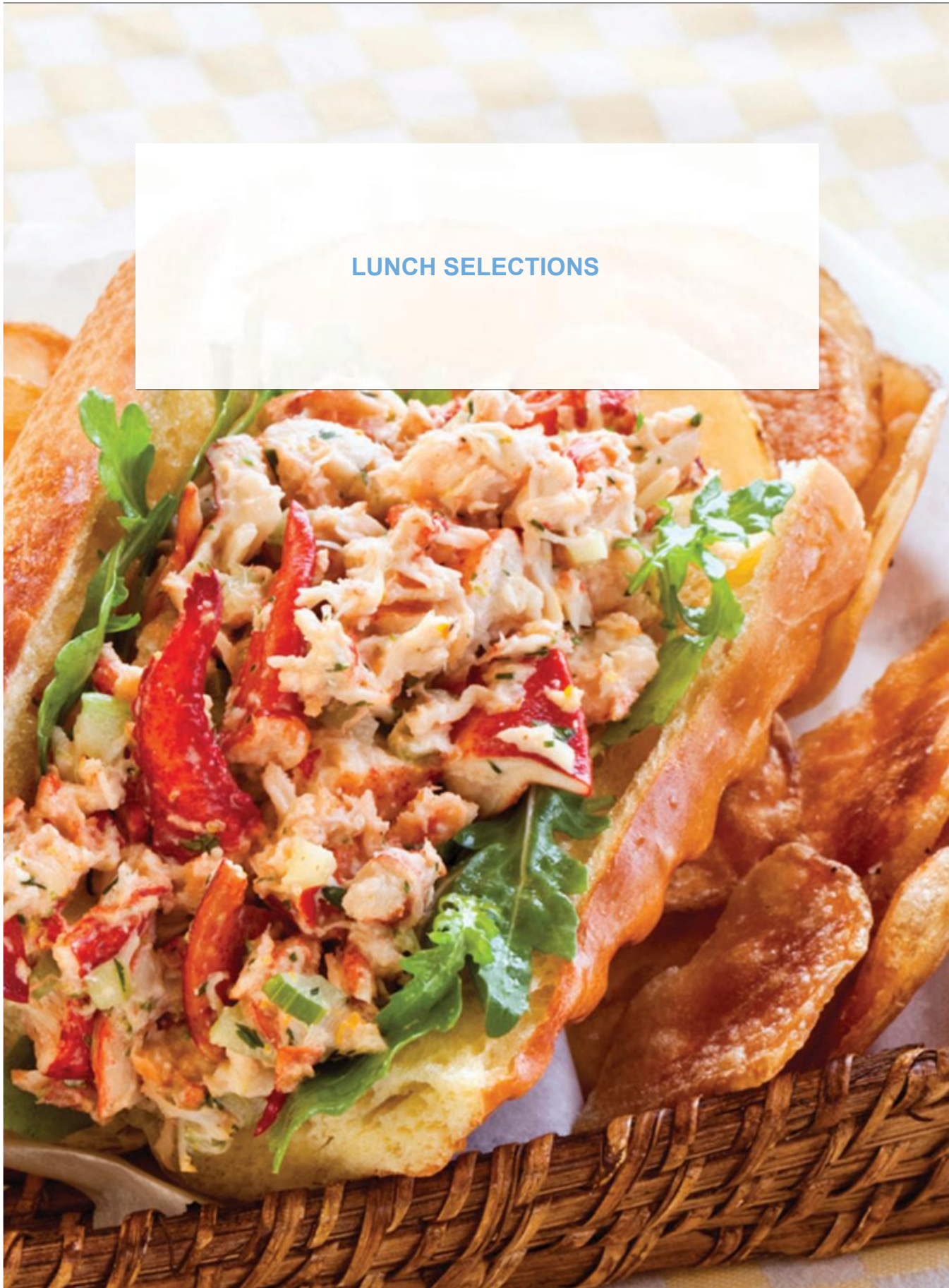
**\$19 per person, \$250 attendant fee**

## OMELET STATION

Eggs and Omelets made to order featuring Ham, Bacon, Smoked Salmon, Lobster, Crab, Mushrooms, Peppers, Onions, Tomatoes, Scallions, Cabot Cheddar and Swiss Cheese

(Includes Egg Substitute)

**\$19 per person, \$250 attendant fee**



LUNCH SELECTIONS

# PLATED BANQUET LUNCH MENU

## FIRST COURSE (CHOICE OF ONE)

### Mixed Greens Salad

Cherry Tomatoes, Cucumbers, Olives, Artichoke Hearts, Balsamic Vinaigrette

### Caesar Salad

Romaine, Parmesan, Caesar Dressing, Croutons

### Burrata & Spring Vegetables

Asparagus, Peas, Fava Beans, Fingerling Chips, Local Honey & Lavender Vinaigrette

### Tuna Poke Bowl

Scallions, Peanuts, Cucumber, Wakame, White Soy Marinade, Wonton Chips

### New England Clam Bisque

Little Neck Clams, Leeks, Crisp Pork Belly

### Crab & Avocado Timbale

Pickled Cucumbers, Mango Puree, Crispy Rice Chips

## ENTREES (CHOICE OF TWO)

### Warm Roasted Salmon Salad

Shaved Fennel, Goat Cheese, Cranberries, Sunflower Seeds, Lemon Vinaigrette

### Pearl Barley, Mushroom & Truffle Risotto

Mascarpone, Parmesan, Snap Peas

### Grilled Chicken & Quinoa Salad

Edamame, Peas, Broccolini, Cashew Nuts, Asparagus, Miso Vinaigrette

### New England Lobster Roll +\$12

Bibb Lettuce, Lemon Aioli, Mixed Greens

### BBQ Pulled Pork Sandwich

Slaw, French Fries

### Soup & Sandwich

Smoked Tomato Soup, Sourdough Grilled Cheese

### Marinated Grilled Chicken Skewer

Pepperonata, Fregola Sarda, Basil Pesto

## DESSERT TRIO

Selection of our pastry chef's favorites. Changes daily.



Lunch is served with homemade bread & butter and coffee & tea

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**\$ 74 PER PERSON**

## LUNCH BANQUET BUFFETS

### SURFSIDE SOUP & SALAD BUFFET

New England Clam Bisque

Seasonal Soup Creation

Heirloom Tomato Salad, Pickled Cherries, Sunflower Seeds, Red Onion

Watermelon & Feta Salad, Cucumber, Shaved Fennel, Red Wine Raspberry Vinaigrette

Quinoa & Seasonal Roasted Vegetable Salad

Mixed Greens, Balsamic Vinaigrette

Pesto Grilled, All-Natural Chicken

Poached Jumbo Shrimp, White Soy

Marinade Potato Chips

Whole Fruit

Turtle Cheesecake Bites Cookies

**\$79 per person**

## WHITE ELEPHANT DELI LUNCH

Seasonal Soup of the Day

Cauliflower & Chickpea Salad, Orange Segments, Romaine, Radishes,  
Kalamata Olives, Raisins, Pine Nuts, Lemon Vinaigrette

Raw Vegetable Asian Salad, Broccoli, Carrots, Red Cabbage,  
Bean Sprouts, Sesame Vinaigrette

Fattoush Salad, Pita Bread, Romaine, Tomatoes, Cucumber, Red Onion,  
Sumac, Yogurt & Buttermilk Dressing

Roast Beef, Turkey & Ham

Sliced Cheddar, Swiss, Provolone & Smoked Gouda

Mustard, Mayonnaise, Avocado Spread, Pickles

Cape Cod Potato Chips

Assorted Pain D'Avignon Sandwich Breads, Wraps

& Butter Individual Chocolate Tarts & Brownies

**\$79 per person**

## DELI LUNCH SANDWICH ENHANCEMENTS

Lobster Salad Sliders

Pressed Beef Short Rib Sandwich with Brie, Onion Jam,  
Pickles, Mustard & Mayonnaise (Warm)

Pulled Pork Sliders with BBQ Sauce & Slaw (Warm)

Pressed Mozzarella, Tomato, Basil Pesto, Pickled Red Onion &  
Piquillo Pepper Sandwich (Warm)

BLT Sliders - Spicy Mayo (Cold)

**\$15 supplemental fee for each**

## WHITE ELEPHANT DELUXE LUNCH

Cauliflower Soup

Mushroom, Goat Cheese & Crème Fraiche Quiche (Room Temperature)

Herb-Rubbed & Roasted Beef Tenderloin, Horseradish Cream Sauce

Poached Atlantic Salmon, Mustard & Dill, Cucumber Yogurt Sauce

Spiced Shrimp & Purple Cabbage Salad, Grilled Pineapple,  
Mangoes, Cashew Nuts, White Soy & Sesame Dressing

Chopped Heirloom Tomato Salad, Golden Beets, Cucumbers, Truffle Vinaigrette

Individual Lobster Salads

Farro, Mushroom & Spinach Salad, Sunflower Seeds, Craisins,  
Shaved Broccoli & Cauliflower, Lemon Vinaigrette

Assorted Pain D'Avignon

Breads & Butter

Whole Fruit

Trio of Seasonal Mini Fruits, Chocolate & Custard Style Desserts

**\$84 per person**

## WHITE ELEPHANT HOT LUNCH BUFFET

Mixed Greens Salad

Loaded Chopped Salad, Romaine, Arugula, Olives, Tomatoes, Hemp Seeds,  
Almonds, Dried Fruit, Tahini Vinaigrette

Green Bean & Tomato Salad, Charred Corn, Cotija Cheese, Red Onion,  
Avocado, Creamy Sour Cream & Lime Dressing

Assorted Pain D'Avignon

Rolls & Butter Individual

Seasonal Desserts

Whole Fruit

### Hot Entrees (choice of two)

Roasted New York Strip, Creamy Parmesan Truffle Gnocchi,  
Seasonal Vegetables and Red Wine Sauce

Roasted Chicken Breast, Crushed Fingerling Potatoes,  
Balsamic Glazed Carrots, Mustard Chicken Sauce

Seared Salmon, Pearl Barley, Pea & Mushroom Risotto,  
Sun-Dried Tomato Vinaigrette

Tuna Nicoise

**\$89 per person**

## SANDWICHES & SALADS GRAB & GO

### SANDWICHES (CHOICE OF THREE)

House-Roasted Beef, Banana Peppers, Lettuce, Tomatoes, Spicy Mayo, Ciabatta

Ham, Salami, Prosciutto, Swiss, Olive Tapenade, Pickled Vegetables, Roasted Red Bell Peppers, Dijonnaise on Baguette

Roasted Turkey, Bacon, Swiss, Slaw, Thousand Island Dressing

Chickpea Hummus, Tabbouleh, Lettuce, Shredded Carrots, Yogurt & Tahini Sauce, Whole Wheat Wrap

Tomato, Brie, Smashed Avocado, Arugula, Pickles, Focaccia

Chicken Caesar Wrap, Romaine, Caesar Dressing, Parmesan

### SALADS (CHOICE OF TWO)

Farro, Mushroom, Cranberry & Broccolini Salad, Lemon Vinaigrette

Fingerling Potato Salad

Quinoa with Seasonal Roasted Vegetables, Toasted Sesame Seeds, Tahini Vinaigrette

House Mixed-Greens Salad

Chopped Heirloom Tomato Salad with Cucumbers, Basil, Red Onion, Oregano & Balsamic Dressing

Asian-Style Slaw with Red Cabbage, Carrot, Togarashi Spiced Peanuts and Sesame Vinaigrette

Served with Whole Fruit & Potato Chips.

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**\$59 PER PERSON**



### TO-GO BOXED LUNCH

#### Ham, Salami, Prosciutto

Swiss, Olive Tapenade, Pickled Vegetables, Roasted Red Bell Peppers, Dijonnaise on Baguette

#### Roasted Turkey Breast Sandwich

Bacon, Swiss, Slaw, Thousand Island Dressing

#### Chicken Caesar Wrap

Romaine Lettuce, Parmesan Cheese, Caesar Dressing

#### Tomato and Brie Sandwich

Tomatoes, Brie, Smashed Avocado, Arugula, Pickles, Focaccia

#### Veggie Wrap

Hummus, Tabbouleh, Lettuce, Shredded Carrots, Yogurt & Tahini Sauce, Whole Wheat Wrap

#### New England Lobster Roll

Brioche Roll, Boston Bibb Lettuce, Lobster Salad +\$9

All boxed lunches served with: Choice of Beverage (Coke, Diet Coke, Sprite, Something Natural Iced Tea, Lemonade or Bottled Water) Apple, Cape Cod Potato Chips and a Freshly Baked Cookie

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**\$59 PER PERSON**



MEETING BREAK SELECTIONS

### MORNING TUCKERNUCK BREAK

Seasonal Fruit Cocktail, House-Made Fruit-and-Nut Breads, Assorted Flavored Yogurts, Assorted Dried Fruits and Raw Nuts, Assorted Fresh Juices

**\$32 per person**

### EXECUTIVE BREAK

Nespresso Specialty Espressos, Chocolate-Covered Strawberries, Almond Biscotti, Chocolate Truffles, Specialty Nuts, Water Trio: San Pellegrino Sparkling, Coconut, and Bottled Still Water

**\$32 per person**

### HEALTHY SNACK BREAK

Chobani Greek Yogurts, Whole Fresh Fruit, Assorted Trail Mix, KIND Protein Bars, BPG Hummus Dip with Pita Chips and Veggies, Assorted Naked Juices, Coconut and Bottled Still Water

**\$32 per person**

### HAPPY HOUR BREAK

Potato and Tortilla Chips, Pretzels with Guacamole, Salsa and Hummus Dips, Snickers, Hershey's and Kit Kat Chocolate Bars

**\$32 per person**

### A LA CARTE BREAK ITEMS

Assorted Coca-Cola Soft Drinks, **\$7 each**

Still and San Pellegrino Sparkling Waters, **\$9 each**

Something Natural Assorted Juice Drinks, **\$10 each**

**Pain D'Avignon** Bagels with Cream Cheese,

**\$69 per dozen**

Assorted Fruit-and-Nut Breads (Serves 12), **\$29 each**

Fresh-Baked Muffins, Croissants, **\$58 per dozen**

Assorted Chobani Greek Yogurts, **\$10 each**

Whole Fresh Fruit, **\$6 each**

Seasonal Fruit, **\$25 per person**

Fresh Crudités, Hummus and Blue Cheese Dip, **\$22 per person**

Imported and Domestic Cheese Platter, **\$24 per person**

House Charcuterie Platter, **\$24 per person**

Nutty Trail Mix, **\$39 per pound**

Individual Bags of Potato Chips and Pretzels, **\$7 each**

KIND Protein Bars, **\$8 each**

Individual Assorted Candy and Granola Bars, **\$8 each**

## BUTLER- PASSED HORS D'OEUVRES

(Choose four)

### COLD

#### Steak Tartare Taco

Black Garlic, Truffle Aioli (GF)

#### Scallop Ceviche

Wakame & Avocado

#### Lobster Cornet

Caviar

#### Tuna Poke

Crispy Wonton

#### Cured Hamachi

Pickled Cucumber, Sriracha Aioli

#### Baby Heirloom Caprese Cornet

Fresh Mozzarella, Basil Chip (V)

#### Rock Shrimp Cocktail

Spicy Cocktail Sauce

#### Truffle Devilled Eggs (GF)

#### Oyster Shooters

Tomato Water & Horseradish (GF)

#### Chilled Melon & Cucumber Bisque Shooters (GF)

#### Tuna Nigiri

Tuna, Sushi Rice, Shiso

#### Misubi

Sushi Rice, Pork, Nori

#### Steak Carpaccio

Toasted Brioche, Horseradish Cream

#### Open-Faced Lobster Club Sandwich

Toasted Brioche, Avocado, Bacon

#### Pickled Watermelon

Fennel & Orange Slaw, Fennel Pollen (Vegan/GF)

#### Smoked Blue Fish

House Potato Chip, Crème Fraîche, Caviar

#### Roasted Golden Beets

Beet Hummus, Pomegranate Molasses (Vegan/GF)

### HOT

#### Fried Oyster

Sauce Gribiche

#### Tempura-Fried Cauliflower

Curry & Lime Aioli

#### Arancini

Mozzarella, Basil Pesto & Parmesan

#### Mini Crab Cakes

Lemon Aioli

#### Duck Confit & Gruyere Croque Monsieur

Tomato Jam

#### Braised Beef Short Rib Tartlet

Celery Root, Brown Butter Crumb

#### Lobster Rangoon

Panko, Cream Cheese, Tomato Jam

#### Chicken Apple Sausage Roulade

Puff Pastry Spicy Mustard

#### Pork Meatballs

Red Pepper Coulis, Grated Parmesan,  
Pickled Fresno

#### Moroccan Spiced Chicken Skewers

Harissa Aioli (GF)

#### Warm Grilled Octopus

Olive & Peppernata Puree (GF)

#### Prosciutto & Blue Cheese Medjool Dates (GF)

#### Chicken Katsu

Sushi Rice, Ponzu Reduction

#### Open Faced Slider

Prime Burger, VT Cheddar, Truffle Mayo  
Pickled Pepper

#### Tenderloin Buns

Sesame Choux Bun, Caramelized Onion,  
Horseradish Cream

## RECEPTION ENHANCEMENTS

Reception Platters: Small Serves 10-15 People; Large Serves 25-30 People

### Imported and Domestic Cheeses

Assorted Crackers, Baguettes & Dried Fruit

\$225 / \$395 each

### New England Charcuterie Display

\$235 / \$425 each

### Seasonal Crudités with Assorted Dips

\$185 / \$325 each

### Mezze Platter

Chickpea Hummus, Baba Ganoush, Stuffed Grape Leaves, Feta Cheese, Marinated Olives, Grilled Artichokes, Tabbouleh & Pita Chips

\$185 / \$325 each

### Seaside Raw Bar

Poached Jumbo Shrimp, East Coast Oysters, Littleneck Clams, Lemon Quarters, Cocktail Sauce & Mignonette

\$38 per person, \$250 Attendant Fee

### Raw Bar Enhancements

Chef's Daily Ceviche Creation, add \$6 per person

Tuna Tartare, add \$6 per person

Lobster Salad, add \$8 per person

### Osetra Caviar

Crème Fraîche & Potato Chips \$125 per ounce

### Platter of Poached Lobster Tail

#### & Shrimp Skewers

Poached and Chilled Lobster, Shrimp & Cherry Tomatoes  
Avocado & Horseradish Mayo

\$24 per skewer

### Sushi Platters

(choice of three types of rolls)

\$275 (50 pieces)

\$475 (100 pieces)

### The Nantucket

"Our version of the California roll"

Toasted Sesame, Crab Meat, Spicy Mayo, Carrots, Cucumber, Avocado, Tobiko, Sweet Thai Chili

### The Brant Point

Lobster, Butter Lettuce, Wakame, Asparagus, Tempura Crunch, Yuzu Vinaigrette

### The Sankaty

Spicy Ahi Tuna, Grilled Scallions, Cucumber, Carrots, Avocado, Sriracha Mayo, Crispy Wonton

### The Gray Lady

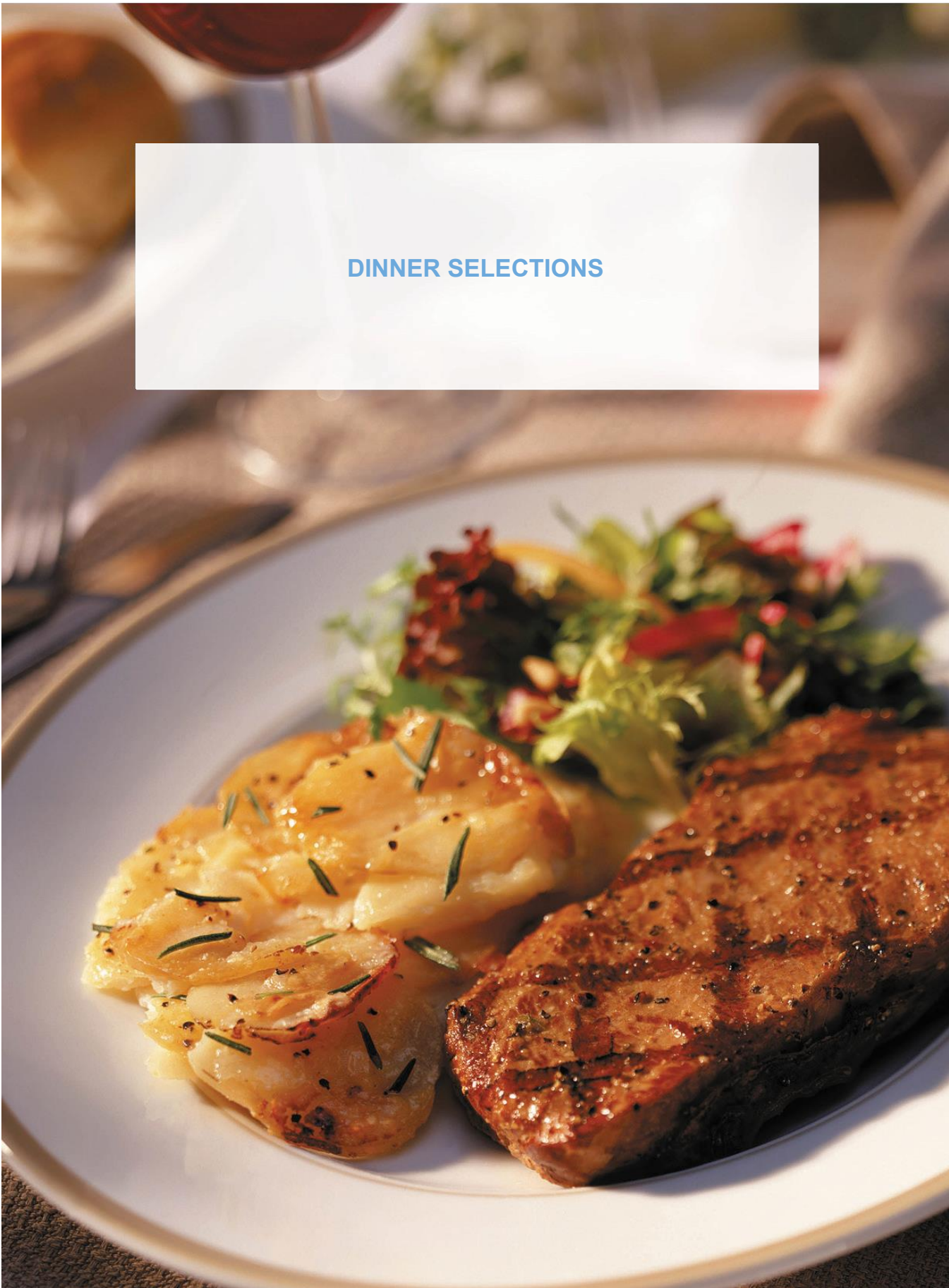
Citrus Marinated Scallops, Crispy Leeks, Cucumber, Carrots, Ponzu, Tobiko

### The Bartlett Farm

Miso Soy-Grilled Tofu, Seasonal Vegetables, Sriracha Mayo, Finger-Lime Caviar

### Stumps Pond

Teriyaki Glazed Salmon, Charred Scallion Cream Cheese, Pickled Red Onion, Cucumber, Carrots, Tobiko, Tempura Crunch



**DINNER SELECTIONS**

## WHITE ELEPHANT DINNER BUFFETS

### NANTUCKET CLAM BAKE

Clam Bisque  
Green Salad with Accompaniments and Two Dressings  
1 ¼ Pound Lobsters, served with Drawn Butter  
(2 Pound Lobsters +\$20)  
Herb-Roasted Chicken Breast  
Steamed Littleneck Clams, Linguica  
Bartlett Farm Corn on the Cob  
Roasted Fingerling Potatoes  
Cornbread with Honey Butter  
Watermelon Wedges  
Spiced Apple Cobbler, with Vanilla Whipped Cream

**\$189 per person**

### WHITE ELEPHANT DINNER BUFFET

Mixed Greens Salad, Balsamic Vinaigrette  
Toasted Orzo Salad, Olives, Feta, Red Onion, Tomatoes, Red Wine Vinaigrette  
Seafood Salad, Shrimp, Calamari, Mussels, Saffron Rice, Peppers & Herbs  
Superfood Salad, Baby Kale, Spinach, Blueberries, Almonds,  
Cauliflower, Creamy Avocado Dressing  
Roasted Seasonal Vegetables  
Imported & Domestic Cheese Board  
Assorted Breads & Butter  
Assorted Desserts

#### Entrees (choice of two)

New York Strip, Truffle Mashed Potatoes, Seasonal Vegetables, Red Wine Sauce  
Atlantic Salmon, Vegetable Fried Brown Rice, Sesame Broccolini, Ginger Butter Sauce  
Roasted Herb Chicken Breast, Creamy Mac 'n' Cheese, Basil Pesto  
Beef Tenderloin, Honey-Glazed Baby Carrots, Roasted Fingerling Potatoes, Peppercorn Sauce  
Grilled Swordfish, Parmesan Polenta Cakes, Olive & Anchovy Tapenade  
Atlantic Halibut Filet, Creamy Clam & Bacon Sauce, Broccolini

**\$149 per person**

## ACTION STATIONS

1-hour duration, \$250 attendant fee

Action Stations are based on 3 to 4 stations minimum. If selecting only 1 or 2 for the event, a supplemental fee of \$15 per person will be applied.

### SALAD STATION

Greens: Baby Mixed Greens, Romaine, Baby Spinach

Proteins (choice of two): Grilled Chicken, Shrimp, Strip Steak, Jackfruit

Various Fillers: Carrots, Craisins, Cucumbers, Tomatoes, Mushrooms, Quinoa, Bell Peppers, Red Onion, Barley, Croutons, Goat Cheese, Parmesan Cheese, Feta Cheese

Dressings: (choice of two): Ranch, Balsamic Vinaigrette, Italian, Caesar, Red Wine Vinaigrette, Honey Mustard, Goddess, Ginger Teriyaki

**\$39 per person**

### RISOTTO STATION

Grains (choice of one): Arborio or Farro

Sauces (choice of two): Truffle Cream Sauce, Corn Cream, Chicken & Thyme Cream, Pesto Cream

Proteins (choice of two): Marinated Chicken Breast, Lobster, Sliced Steak

Toppings and Fillers: Asparagus, Sautéed Mushrooms, Spinach, Asparagus, Peas, Tomatoes, Corn, Parmesan, Mascarpone

**\$45 per person**

### THE AMERICAN BBQ AND "GRILL OUT" STATION

(choice of two)

BBQ Pork Topped with Celery Root Remoulade

Beef Sliders, Cheddar Cheese, Pickles, LTO, Secret Sauce

Unbelievable Burger, Caramelized Onions, Truffle Aioli, Brie, LTO

Chicken Sliders, Buffalo Chicken Breast, Shredded Iceberg, Blue Cheese Ranch

BBQ Pork Ribs

Served with Potato Salad

**\$49 per person**

## PASTA STATION

Pasta (choice of two): Rigatoni, Elbow, Penne or Goat Cheese Ravioli  
Sauce (choice of two): Alfredo, Basil Pesto Cream Sauce, Marinara, Mornay, Mushroom Truffle Cream  
Protein (choice of two): Steak, Chicken or Lobster  
Toppings: Parmesan, Asparagus, Peas, Bacon Bits, Olives, Tomatoes  
Served with Big Italian Green Salad

**\$45 per person**

## TACO STATION

Served in Soft Tortillas  
(Choice of three)  
Cold: Latin Scallop Ceviche, Poached Shrimp, Ahi Tuna Tartare or Yuzu Fluke Ceviche  
Hot: Adobo Braised Beef Short Ribs or Grilled Cumin Coriander Chicken  
Taco Toppings: Guacamole, Pico de Gallo, Black Bean and Corn Salsa, Cabbage Slaw, Adobo Sour Cream, Limes, Jalapenos, Fresh Cilantro and Shredded Cheddar

**\$49 per person**

## CARVING STATION

Grilled Beef Tenderloin, Horseradish Cream, Rolls and Roasted Fingerling Potatoes  
Teriyaki Glazed Salmon, Asian Noodle Salad  
Garlic and Rosemary Rubbed Leg of Lamb, Mint and Red Onion Relish, Roasted Vegetables  
Prime Rib of Beef, Assorted Mustards, Rolls and Fingerling Potatoes  
Slow-Cooked Berkshire Porchetta, Rolls and Potato Salad

**\$54 per person (choice of one) | \$64 per person (choice of two)**

## THE GRILL\*\*

Petite Filet Mignons  
Ribeye Steaks  
Wild King Salmon Fillets  
Berkshire Pork Tenderloin  
Atlantic Swordfish Fillets  
BBQ Pork Ribs  
Maine Lobster Tails +\$25  
\$69 per person (choice of two)  
Served with Parker Rolls, Rosted Fingerling Potatoes, Red Wine Demi,  
Caramelized Onions

**\*\* This is an action station on the lawn and is weather permitting!!**

**All weather calls have to be made by 10am, the day of event.**

## 3 - COURSE PLATED DINNER

(groups over 30)

### FIRST COURSE

Selection of one per course  
Tableside choice supplement of \$5 per person, per additional selection

#### Thai-Style Crab Cake

Asian Slaw and Spicy Aioli

#### Burrata Panzanella

Cucumbers, Cherry Tomatoes, Croutons, Tuscan Dressing

#### Bartlett's Farm Tomato & Burrata Salad

Arugula, Aged Balsamic, Basil

#### Seafood Ceviche

Shrimp, Scallops, White Fish, Red Onion, Cucumbers, Jalapenos, Avocado

#### Lobster Risotto

Wilted Baby Spinach, Lemon, Parmesan & Mascarpone

#### Caesar Salad

Romaine Leaves, Baby Kale, Shaved Parmesan, Croutons, Caesar Dressing

#### Beet Salad

Fresh, Pickled & Raw Purple & Golden Beets, Quinoa, Avocado, Goat Cheese, Candied Walnuts, Miso Vinaigrette

#### New England Clam Chowder

New England Clams, Bacon

#### King Crab Cocktail\*

Avocado puree, caviar, remoulade, pickled pepper & mushroom (GF)

\*Additional \$20 per person

### SPRING & SUMMER SEASONAL OPTIONS

#### Wild Mushroom Bisque

Savory Herbs, Cognac Demi

#### Seasonal Vegetable Salad

Humus, Puffed Rice, Tahini Vinaigrette

#### Asparagus & Prosciutto Salad

Marinated Mushrooms, Pickled Ramps, Parmesan, Local Honey & Lavender Vinaigrette

### FALL SEASONAL OPTIONS

#### Sweet Potato Soup

Bacon & Maple Jam, Cinnamon Crème Fraiche

#### Butternut Squash & Pearl Barley Risotto

Duck Confit, Pomegranate Molasses, Toasted Pepitas

#### Roasted Fall Vegetable Salad

Warm Farro, Pickled Seasonal Apples, Cashew Nuts, Craisins & Lemon Vinaigrette



## ENTRÉE CHOICES

Selection of one per course  
Tableside choice supplement of \$15 per person, per additional selection

### Roasted Chicken Breast

Truffle Potato Puree, Balsamic Glazed Heirloom Carrots, Grain Mustard Chicken Sauce

### Red Wine Braised Short Ribs

Roasted Fingerling Potatoes with Caramelized Onions & Bacon, Asparagus, Gremolata

### Roasted Halibut Filet

Saffron Mashed Potatoes, Asparagus, Lobster & Grilled Corn Vinaigrette

### Atlantic Salmon Filet

Citrus Crumb, Creamy White Bean, Leek, Clam & Bacon Cassoulet

### Roasted Beef Tenderloin

Potato Puree, Port-Braised Cipollini Onions, King Oyster Mushroom, Watercress Puree, Truffle Red Wine Sauce

### Steak Tenderloin Tip Pappardelle

Wild Mushrooms, Cognac Demi, Shaved Truffle

### Butter-Poached Lobster Tail +\$20

Chorizo & Red Bliss Potato Hash, Creamy Corn, Lemon Butter Clam Sauce

### Grilled Ahi Tuna (served rare)

Baby Bok Choy, Crispy Rice Cake, Kimchi Slaw  
Yuzu Soy Reduction

### Kuro A5 Wagyu\*\*

Napa cabbage, ginger soy demi, panko rice cake (GF)

\*\* Additional \$35 per person

## SURF & TURF DUO ENTREES

Supplement \$30 per person

### Beef Tenderloin & De-Shelled Lobster Tail

Creamy Truffle Gnocchi, Asparagus, Snap Peas, Sun-Dried Tomato Vinaigrette

### Roasted Chicken Breast & Espelette Pepper Swordfish Kebab

Toasted Fregola, Peperonata, Olive Tapenade

### Beef Tenderloin & Bacon-Wrapped Scallops

Cauliflower, Corn & Mushroom Risotto, Caramelized Fennel & Maple Jam, Red Wine Sauce

### Butter-Poached Halibut & Roasted Beef Tenderloin

Saffron Pilaf, Seasonal Squash, Lemon, Ginger & Thyme Sauce

## DESSERT SELECTIONS

Selection of one per course

### Chocolate Ganache Tart

Orange and Mint Salad, Topped with Vanilla Whipped Cream

### Classic Crème Brûlée

Cookies Vanilla Panna Cotta with Macerated Berries

### Carrot Cake

Cream Cheese Frosting and Warm Caramel Sauce

### Warm Apple Cobbler

Vanilla Ice Cream

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**\$149 PER PERSON**







**AFTER-DINNER SELECTIONS**

### CHEESE COURSE

Triple Cream Brie, Great Hill Blue, Herbed Goat Cheese, Aged White Cheddar, Dried Fruit, Local Nantucket Honey, Cranberry Walnut Crackers

**\$22 per person**

### SPECIALTY COFFEE BAR

Nespresso Coffee and Specialty Coffees, Assorted Teas, Sambuca, Grand Marnier, Baileys, Frangelico, Whipped Cream, Brown and White Sugar Cubes, Cinnamon, Ground Nutmeg, Shaved Chocolate

**\$22 per person | \$250 Barista Fee**

### DESSERT BUFFET

Chocolate-Covered Strawberries, Seasonal Mini Desserts, Mini Pastries, Specialty Cupcakes, Assorted Mini Cookies

**\$29 per person**

### ICE CREAM SUNDAE BAR

Vanilla Ice Cream, Double-Fudge Brownies, Hot Fudge, Caramel, Chopped Walnuts, Sliced Strawberries, Bananas, Cherries, Whipped Cream, Root Beer

**\$28 per person | \$250 Attendant Fee**

### LATE BITES

(Choice of two)

Butler-Passed, One Half-Hour Duration

Mini Monte Cristos

Mini Cheeseburgers

Crab Cake Sliders

Tomato Soup Shooters with Grilled Cheese

Truffle Parmesan French Fries

Chocolate Truffles

**\$28 per person**



**BEVERAGE MENUS**

## NON-ALCOHOLIC BEVERAGES

### A La Carte Beverages

Assorted Coca-Cola Products \$7 each

Nespresso Coffees \$7 each

Bottled Still Water \$9 sm / \$12 lg

Bottled San Pellegrino \$9 sm / \$12 lg

Something Natural Beverages \$10 each

Lemonade \$38 per ½ gallon

Iced Tea \$38 per ½ gallon

Orange, Grapefruit, Apple, Cranberry or

Tomato Juice, \$48 per ½ gallon

### Flavored Ice Water Station

Orange, Cucumber, Lemon, Lime,  
Strawberry or any combination, \$29 each, 2 gallons

### BPG Juice Bar

Go Green: Spinach, Celery and Cucumber, \$65 per ½ gallon

Orange Glow: Carrot, Apple, Ginger and Orange, \$65 per ½ gallon

### Coffee and Tea

Lavazza Coffee and Assorted Teas, \$105 per gallon

Lavazza Coffee-To-Go Boxed Coffee, \$62 per ½ gallon

Includes Cups, Stirrers, Sugars and Creamers

## BAR PACKAGES

### PREMIUM BAR

Consumption Bar at \$19 per drink  
or 5-hour Package Bar \$100 per person  
\$500 minimum spend applies for any bar package  
\$250 bartender set-up fee per bartender (up to two bars)

#### Included in Premium Bar:

Vodka: Tito's, Absolut Citron

Gin: Beefeater

Rum: Bacardi Silver

Tequila: Altos, Silver

Whiskey and Bourbon: Seagram's V.O. & Buffalo Trace

Scotch: Dewar's White Label

Consumption Beer at \$11 per drink

Domestic Beers: Bud Light, Narragansett

Microbrews: Cisco Gripah, Cisco Shark Tracker

### LUXURY BAR

Consumption Bar at \$20 per drink  
or 5-hour Package Bar \$115 per person  
\$500 minimum spend applies for any bar package  
\$250 bartender set-up fee per bartender (up to two bars)

#### Included in Luxury Bar:

Vodka: Ketel One, Ketel Citroen

Gin: Hendrick's

Rum: Plantation 3 Stars

Tequila: Tres Agaves

Whiskey and Bourbon: Crown Royal, Woodford Reserve

Scotch: Glenlivet 12

Cordials: Grand Marnier, Baileys

Consumption Beer at \$11 per drink

Imported Beers: Stella Artois, Heineken

Microbrews: Cisco Gripah, Cisco Shark Tracker

### LOCALS ONLY BLOODY MARY BAR

Consumption bar at \$19 per drink  
or add to any bar package

Nantucket's Own 888 Bloody Mary Mix, Nantucket's Own  
888 Vodka, Plain and Flavored

Add an in-house 888 Vodka infusion (available upon  
request, one week notice)

Add our famous Lobster Skewers, \$42 each

### BELLINI BAR

Consumption bar at \$19 per drink  
or add to any bar package

Sparkling Wine, Selection of Chilled Juices and Purées



## **SIGNATURE DRINKS**

Butler Passed, One Half-Hour Duration - \$21 each

Please select one item which will be butler-passed or create your own tray-passed signature drink!

### **Nantucket Red**

Prosecco, Cranberry Juice

### **The White Elephant**

Olmecca Altos Plata Tequila, Coconut,  
Pineapple, Lime, Thai Chili

### **Coastal Lemon Spritz**

Zonin 1821, Rosemary, Lemon Twist

### **French 75**

Elephant Gin, Prosecco, Simple Syrup, Lemon

### **Blueberry Lemonade**

888 Blueberry Vodka, Lemonade, Soda

### **Nantucket Mule**

888 Cranberry Vodka, Ginger Beer,  
Cranberry Juice, Lime

### **Dark and Stormy**

Gosling's Dark Rum, Ginger Beer

## WINE LIST

(Charged per bottle on consumption)

### BUBBLES

Contratto, Millesimato. D.O.C.G. Pas Dose, IT \$84  
Perrier – Jouet , Brut, Champagne, France \$139  
Roederer, Brut, Anderson Valley, California \$84  
Schramsberg, Brut Rose, California \$129  
Veuve Clicquot, Brut, Champagne, France \$169  
Zonin, Prosecco, Veneto, Italy \$72

### WHITE WINES

Beringer, Chardonnay, Napa Valley \$72  
Bodegas Muga, Rioja Blanco, Spain \$72  
Calera, Chardonnay, Central Coast \$84  
Casalini, Delle Venezie, Pinot Grigio, Veneto, IT \$69  
Ca'Dei Frati, Lugana I Frati, Lombardi, Italy \$79  
Ceretto Blange, Arneis, Piedmont, Italy \$74  
Chateau De Cerons, Graves Blanc, Bordeaux, France \$76  
Domaine Du Salvard, "Unique", Sauvignon Blanc, Loire, France \$72  
Domaine William Fevre, Champs Royaux, Chablis \$115  
Flowers, Chardonnay, Sonoma Coast, California \$115  
Groth, Sauvignon Blanc, Napa Valley \$89  
Nisia, Verdejo, Rueda, Spain \$89  
Sager & Verdier, Sancerre, Loire Valley, France \$99  
Terras Gauda, Albariño, Rias Baixas, Spain \$72

### ROSÉ WINES

Bodegas Muga, Rose, Spain \$74  
Chateau Minuty, Côtes de Provence, France \$89  
Miraval "Studio", Rose , France \$79  
Chateau d'Esclans, Les Clans Rose, Provence, France \$129

### RED WINES

Altesino, Toscana Rosso Di Altesino, Tuscany, Italy \$74  
Bodegas Muga, Rioja Reserva, Spain \$99  
Buxy Mercurey Buissonnier, Rouge, Burgundy, France \$89  
Calera, Central Coast, Pinot Noir \$ 74  
Clos du Val, "Estate", Cabernet Sauvignon, Napa Valley \$115  
Chateau De Cerons, Graves Rouge, Bordeaux, France \$89  
Duckhorn, Merlot, Napa Valley, CA \$129  
Domaine Chofflet, Givry Heritage, France \$115  
Emilio Moro, "Crianza", Ribera Del Duero, SP, \$79  
Etude, Pinot Noir, Carneros, California \$115  
Famille Perrin, Côtes du Rhône Villages, France \$72  
Jordan, Cabernet Sauvignon, Alexander Valley, California \$139  
Larkmead, Cabernet Sauvignon, Napa Valley, CA \$169  
Obsidian Ridge, Cabernet Sauvignon, Red Hills, Napa Valley, California \$99  
Pio Cesare, Barbera D 'Alba, Alba, Italy \$74  
Ridge Vineyards, Cabernet Sauvignon, CA \$94  
Vatan, Tempranillo, Toro, Spain \$129



