



## Continental Breakfast & Refreshment Breaks

### AM

#### **Sunrise Eye Opener**

Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
 Assorted Juices, Soft Drinks and Bottled Water  
**\$5.00** per person

#### **Blue Water Express**

Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
 Assorted Juices, Soft Drinks and Bottled Water  
 Freshly Baked Croissants  
 Danish Pastries and Muffins  
 Fruit Preserves and Butter  
**\$9.00** per person

#### **Executive Beach Continental**

Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
 Assorted Juices, Soft Drinks and Bottled Water  
 Assorted Bagels with Cream Cheese  
 Danish Pastries and Muffins  
 Freshly Sliced Seasonal Fruit  
 A Selection of Yogurts with Toppings  
**\$14.00** per person (MPS)

### PM

#### **Mid-Day Refresher**

Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
 Assorted Bottled Juices, Soft Drinks and Bottled Water  
**\$5.00** per person

#### **Recess**

Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
 Assorted Soft Drinks and Bottled Water  
 Snack Food Assortment  
 Assorted Cookies and Brownies  
 Fresh Whole Fruit  
**\$9.00** per person

#### **Healthy Choice**

Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
 Assorted Juices, Soft Drinks and Bottled Water  
 Individual Bags of Sun Chips  
 Sliced Fresh Fruit  
 A Selection of Yogurts with Toppings  
 Granola Bar Assortment  
**\$14.00** per person (MPS)

#### **Ice Cream Social**

Chocolate and Vanilla Ice Cream  
 Whipped Cream, Chopped Nuts, Cherries and Assorted Toppings  
 Assorted Cookies and Brownies  
**\$11.00** per person (MPS)

Bagels with Cream Cheese	<b>\$30.00</b> dz.
Assorted Muffins:	<b>\$36.00</b> dz.
Assorted Breakfast Pastries:	<b>\$30.00</b> dz.
Blue Water Cookies & Brownies:	<b>\$24.00</b> dz.
Assorted Ice Cream Bars:	<b>\$36.00</b> dz.
Soft Drinks & Bottled Water:	<b>\$27.00</b> dz.
Coffee and Tea by the Gallon:	<b>\$27.00</b> gal.

#### **Additional Selections:** *(will serve approximately 20 people)*

Bowl of Fresh Whole Fruit:	<b>\$35.00</b>
Tray of Sliced Fresh Fruit:	<b>\$50.00</b>
Vegetable Tray with Ranch Dip:	<b>\$50.00</b>
International Cheese Tray:	<b>\$75.00</b>
Chocolate Dipped Strawberries (40):	<b>\$125.00</b>
Assorted Tea Sandwich Platter:	<b>\$50.00</b>

**Minimum of 10 guests for all Refreshment Break Selections.**

**MPS Denotes Meeting Plan Surcharge** (only applicable to Complete Meeting Packages)

18% Administrative Fee and MA Meals Tax applied to all Food and Beverage.  
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## Buffet Breakfast & Brunch

### Breakwater Breakfast Buffet

*Breakfast Buffet is served for a period of 1.5 hours*

Selection of Chilled Juices  
Seasonal Sliced Fruit  
Assorted Cold Cereals  
Danish Pastries and Muffins  
Chef's Breakfast Sandwich Assortment  
*(Vegetarian breakfast sandwich option available on request)*  
Coffee, Decaffeinated Coffee, Tea and Milk

**\$14.95** per person  
*(minimum of 10 guests)*

### Whitecrest Breakfast Buffet

*Breakfast Buffet is served for a period of 1.5 hours*

Selection of Chilled Juices  
Seasonal Sliced Fruit  
Assorted Cold Cereals  
Danish Pastries and Muffins  
Farm Fresh Scrambled Eggs  
French Toast  
Bacon and Sausage  
Homefried Potatoes  
Fruit Preserves and Maple Syrup  
Coffee, Decaffeinated Coffee, Tea and Milk

**\$19.95** per person (MPS)  
*(minimum of 30 guests)*  
*Served in private dining room only*

### First Encounter Brunch

*Brunch Buffet is served for a period of 1.5 hours*

Selection of Chilled Juices  
Fresh Fruit and Cheese Display  
Assorted Cold Cereals  
Danish Pastries and Muffins  
Classic Eggs Benedict  
Pancakes with Maple Syrup  
Bacon and Sausage  
Homefried Potatoes  
Fruit Preserves and Maple Syrup

### With Choice of: *(Select Two)*

Seafood Newburg  
Pan Seared Salmon served with a Lemon Beurre Blanc  
Cider Basted Roast Loin of Pork  
Slow Roasted Maple-Dijon Glazed Ham  
Herb Crusted Sliced Roast Sirloin of Beef

Chef's Choice Seasonal Vegetables  
Red Jacket Dessert Table  
Coffee, Decaffeinated Coffee, Tea and Milk

**\$27.95** per person (MPS)  
*(minimum of 30 guests)*  
*Served in private dining room only*

### Seaview Breakfast

Guests may dine at their leisure in our dining room between the hours of 7:30AM and 11:00AM.

*Full breakfast menu is available daily. Reservations suggested for parties of 10 or more.*

**\$10.95** per person (Breakfast Vouchers must be pre-purchased).

**Please see our Meeting Break Menu for Continental Breakfast Selections.**

We would be pleased to assist you in creating your own custom breakfast or brunch event.

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## Lunch on the Run

Our packed luncheons are ideal for a working meeting or a picnic at the beach. Menu selection forms will be distributed prior to the start of your meeting. All selections may be plated or packaged to travel.

### Boxed Lunch

*Choice of:*

Roast Beef Deli Sandwich served on a Brioche Roll  
Turkey Deli Sandwich served on a Brioche Roll  
Vegetarian Sandwich served in a Flour Tortilla Wrap

*Served with:*

Cape Cod Potato Chips  
Fresh Fruit  
Chocolate Chip Cookies  
Choice of Soft Drink or Bottled Water  
Appropriate Condiments

**\$12.95** per person

### Picnic Basket

*Choice of:*

Chilled Country Fried Chicken  
Grilled Chicken Caesar Flat Bread Wrap  
Vegetarian Sandwich served in a Flour Tortilla Wrap

*Served with:*

Potato Salad  
Fresh Fruit  
Chocolate Chip Cookies  
Choice of Soft Drink or Bottled Water  
Appropriate Condiments

**\$13.95** per person

### Red Jacket Working Luncheon

For a timely luncheon served in our Dining Room or your Meeting Room.

Vegetarian Sandwich served in a Flour Tortilla Wrap  
Triple Decker Turkey Club Sandwich  
Roast Beef with Boursin Cheese served on a Brioche Roll

Grilled Chicken Caesar Salad  
Southwestern Salad with Grilled Shrimp  
Chicken Salad served in a Flour Tortilla Wrap

*Served with:*

Choice of Soft Drink or Bottled Water, Cape Cod Potato Chips, Deli Pickle Spear, Cookies and Brownies

**\$12.95** per person

*Maximum of 25 people.*

Please refer to our plated luncheon or luncheon buffet menus for groups of 25 or more.

**Minimum of five (5) guests required for all "Lunch on the Run" selections.**

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## Plated Luncheons

All Plated Luncheons Include Your Choice of Appetizer, Home Baked Rolls and Butter, Coffee, Decaffeinated Coffee, Tea, Iced Tea and Dessert

### Appetizer (Choose One)

Vegetable Soup • New England Clam Chowder • Traditional Caesar Salad  
Fresh Seasonal Fruit Salad • Mixed Garden Greens with Cranberry Vinaigrette Dressing

### Entrées: (Choose One or Two)

#### *From the Sea*

Grilled Shrimp Caesar Salad	\$16
Baked Haddock served with Lemon Herb Butter	\$19
Baked Stuffed Shrimp with Crabmeat Stuffing and Lobster Sauce	\$23 (MPS)
Lobster Salad served with Roma Tomatoes on a Bed of Seasonal Greens	\$26 (MPS)

#### *From the Land*

Grilled Chicken Caesar Salad	\$16
Chef's Salad Plate with Choice of Dressing	\$16
Chicken and Broccoli Penne, sautéed with white wine, lemon, garlic, and butter	\$19
Mediterranean Pasta Primavera - Vegetable Medley tossed with Farfalle Pasta, Garlic, Herbs and Olive Oil	\$19
Chicken Marsala - Boneless Breast of Chicken complemented with Marsala Wine Sauce	\$19
Breaded Pork Cutlet - Lightly Breaded Pork Cutlet served with Pan Gravy	\$19
Grilled London Broil - Marinated Grilled Flank Steak served with a Mushroom Demi-Glâce	\$19
Herb Crusted Roast Sirloin of Beef served with a Bordelaise Sauce	\$24 (MPS)

#### *Land and Sea*

Chicken and Shrimp en Brochette - Lightly Marinated Grilled Skewer with Peppers, Onions and Mushrooms	\$24 (MPS)
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### Accompaniment

Plated Luncheons are served with Chef's Starch and Fresh Seasonal Vegetable unless otherwise specified.  
Salad Entrées served with a Grilled Garlic Crostini

### Dessert

*Choose One*

Dark Chocolate Layer Cake • Triple Chocolate Mousse Cake • Apple Crisp  
NY Style Cheesecake with Seasonal Fruit • Key Lime Pie

*Entrée selections and count are due seven working days prior to event.*

**Minimum of 20 guests for all plated luncheon functions**

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## Luncheon Buffets

### The Parker's River Luncheon

Chef's Sandwich Assortment (Vegetarian selection included)  
Potato Salad and Pasta Salad  
Fresh Fruit Salad  
Freshly Baked Cookies and Brownies  
Coffee, Decaffeinated Coffee, Tea  
Assorted Soft Drinks and Bottled Water

**\$14.95** per person  
(minimum of 10 guests)

### The Herring River Soup and Salad Bar

Chef's Vegetable Soup Selection  
New England Clam Chowder  
Home Baked Rolls and Butter

Caesar Salad with Grilled Chicken and Shrimp  
Seasonal Garden Greens with assorted Salad Toppings, including  
Julienne style Turkey and Ham

Freshly Baked Cookies, Brownies and Fresh Fruit Salad  
Coffee, Decaffeinated Coffee, Tea  
Assorted Soft Drinks and Bottled Water

**\$18.95** per person  
(Minimum of 20 guests)

### Lewis Bay B.B.Q. Luncheon Buffet

Potato Salad  
Fresh Fruit Salad  
Seasonal Garden Greens with Assorted Dressings  
Grilled Hamburgers and Hot Dogs  
*Veggie Burgers available upon request*  
Barbecued Marinated Chicken Breast  
Lettuce, Tomato, Onions, Deli Pickles and Cheese  
Chef's Dessert Selections  
Coffee, Decaffeinated Coffee, Tea  
Assorted Soft Drinks and Bottled Water

**\$18.95** per person  
(minimum of 25 guests)

### The Bass River Deli Buffet

Chef's Daily Soup Selection  
Caesar Salad  
Potato Salad and Pasta Salad  
Fresh Fruit Salad  
Assorted Deli Meats and Sliced Cheeses  
Lettuce, Tomato, Onions and Deli Pickles  
Sliced Breads and Sandwich Rolls  
Freshly Baked Cookies and Brownies  
Coffee, Decaffeinated Coffee, Tea  
Assorted Soft Drinks and Bottled Water

**\$17.95** per person  
(minimum of 20 guests)

Add Lobster Salad for \$8 per person additional.

### The Nantucket Sound Luncheon Buffet

#### Appetizer: *(Choice of two)*

Chef's Vegetable Soup  
New England Clam Chowder  
Traditional Caesar Salad  
Seasonal Garden Greens with Assorted Dressings

#### Entrées: *(Choice of two)*

Baked Haddock topped with a Golden Cracker Crumb  
Shrimp and Scallop Skewers with Peppers, Onions and Mushrooms  
Mediterranean Pasta Primavera  
Chicken Marsala with Mushroom Marsala Wine Sauce  
Chicken and Broccoli Alfredo served with Penne Pasta  
Cider Basted Roast Loin of Pork  
Marinated Grilled Sirloin Tips

Chef's Choice of Seasonal Vegetable and Starch  
Chef's Dessert Table  
Coffee, Decaffeinated Coffee, Tea  
Assorted Soft Drinks and Bottled Water

**\$22.95** per person (MPS)  
(minimum of 20 guests)

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## Hors d'Oeuvres

### Hot Selections

(Per Piece) 50 piece minimum

Scallop wrapped in Bacon	\$2.25
Lobster Newburg Puff	\$2.25
Crabmeat Stuffed Mushroom	\$2.25
Oyster Rockefeller	\$2.25
Clam Casino	\$2.25
Mini Vegetable Quesadilla	\$1.75
Beef Teriyaki on a Skewer	\$1.75
Swedish Meatball	\$1.75
Sesame Chicken, Honey Mustard Sauce	\$1.75
Chicken Satay on Skewer, Thai Sauce	\$1.75
Petite Maine Crab Cake, Remoulade Sauce	\$2.25
Philly Cheese Steak Spring Roll	\$1.75
Spanakopita with Spinach and Feta in Phyllo	\$1.75
Fried Mozzarella Sticks, Tomato Coulis	\$1.75
Vegetable Spring Roll, Mango Dipping Sauce	\$1.75

### Chef-Manned Carving Station

Sugar Glazed Ham	Serves 30	\$150.00
Smoked Turkey	Serves 30	\$150.00
Roast Loin of Pork	Serves 30	\$160.00
Roast Sirloin of Beef	Serves 30	\$210.00
Tenderloin of Beef	Serves 25	\$250.00

Served with Home Baked Rolls and Appropriate Condiments

### Seafood Display

Iced Jumbo Shrimp

Littleneck Clams and Oysters on the Half Shell

Smoked Atlantic Salmon, Smoked Seafood Selection

Traditional Condiments and Assorted Crackers

**\$15.00 Per Person (per hour) • Minimum 30 Guests**

### Chef-Manned Pasta Station

Chicken and Broccoli Alfredo with Penne

Shrimp and Scallop Scampi with Linguine

Wild Mushroom Ravioli with Red Pepper Cream Sauce

Served with Herbed Bread Sticks

**\$12.00 Per Person • Minimum 30 Guests**

### Cold Selections

(Per Piece) 50 piece minimum

Iced Jumbo Shrimp, Cocktail Sauce	\$2.25
Assorted Canapés de Maison	\$1.75
Selection of Tea Sandwiches	\$1.75
Crab Salad on Cucumber Round	\$1.75
Melon and Prosciutto	\$1.75
Smoked Chicken Salad on Belgian Endive	\$1.75
Sliced Sirloin with Horseradish Cream Crostini	\$2.25
Petite Lobster Salad Roll	\$2.75
Fresh Oyster on the Half Shell	\$2.25
Fresh Littleneck Clam on the Half Shell	\$2.25
Smoked Salmon and Boursin Crostini	\$2.00

### Fresh Garden Crudités

A Colorful Array of Chilled Radishes, Carrots, Celery, Cauliflower and Broccoli with Ranch Dipping Sauce

**Small (serves 30) \$75.00    Large (serves 70) \$135.00**

### International Cheese Display

An Array of Domestic and Imported Cheeses

with Assorted Crackers and Fresh Seasonal Fruit Garnish

**Small (serves 30) \$105.00    Large (serves 70) \$195.00**

### Fresh Fruit Display

Seasonal Melons, Citrus and Berries with a Yogurt Dipping Sauce

**Small (serves 30) \$105.00    Large (serves 70) \$195.00**

### Antipasti Display

Grilled Marinated Vegetables

Selection of Italian Meats and Cheeses

Assorted Breads and Rolls

Appropriate Condiments

**Small (serves 30) \$150.00    Large (serves 70) \$295.00**

### Party Dips

Cape Cod Potato Chips and Vegetable Dip \$1.50

Tortilla Chips and Salsa \$1.50

Mixed Nuts \$2.00

Hot Mexican Dip with Tortilla Chips \$2.00

Hot Crab & Cheddar Dip with Crackers \$3.00

**Priced Per Person • Minimum 20 Guests**

**A \$50.00 station fee will be charged for each Chef-Manned station.**

18% Administrative Fee and MA Sales Tax applied to all Food and Beverage.

Administrative Fee is subject to MA Sales Tax. Menus and Rates are subject to change.



## Plated Dinners

### **Appetizers and Soups** (Select One with Four Course Menu Only)

Shrimp Cocktail served with Cocktail Sauce and Lemon • Asparagus with Prosciutto and Melon • Crab Cake with Remoulade Sauce  
New England Clam Chowder • Seasonal Harvest Vegetable Soup • Lobster Bisque • Potato & Leek Soup

### **Soup or Salad** (Select One)

Mixed Garden Greens with Cranberry Vinaigrette • Traditional Caesar Salad  
New England Clam Chowder • Seasonal Harvest Vegetable Soup • Lobster Bisque • Potato & Leek Soup

### **Entrées** (Select Two)

**Baked Haddock** - Fillet of Haddock served with Lemon Herb Butter  
**Herb-Crusted Atlantic Salmon** - Pan-seared Fillet of Salmon served with a Fine Herb Compound Butter  
**Chicken Marsala** - Sautéed Boneless Breast of Chicken finished in a Marsala Mushroom Sauce  
**Chicken Picatta** - Sautéed Boneless Breast of Chicken finished in a Lemon Caper Sauce  
**Roast Loin of Pork** - Roast Loin of Pork finished with a Roasted Shallot Demi-Glace  
**Sirloin of Beef** - Herb Crusted Sliced Roast Sirloin finished in a Bordelaise Sauce  
**Pasta Primavera** - Baby Spinach, Roasted Peppers, Portobello Mushrooms and Summer Vegetables tossed with Farfalle Pasta  
**Vegetable Lasagna** - Layers of Portobello Mushrooms, Eggplant and Summer Vegetables baked with Cheese

**Three Course Menu: \$25.95 per person**

**Four Course Menu: \$30.95 per person**

**Lobster Ravioli** - Served with Sun-Dried Tomato Pesto Cream Sauce  
**Baked Stuffed Sole** - Fillet of Sole with Crab Stuffing finished in a Lobster Sauce  
**Chicken Oscar** - Boneless Breast of Chicken topped with Lobster, Asparagus and Béarnaise  
**Roast Prime Rib of Beef** - A 12 oz. Cut of Choice Prime Rib of Beef, served au Jus  
**Grilled Swordfish** - Char-Grilled Swordfish Steak served with Garlic Herb Butter

**Three Course Menu: \$32.95 per person**

**Four Course Menu: \$37.95 per person (MPS)**

**Grilled Filet Mignon** - 8oz. Filet of Beef served with Béarnaise Sauce  
**Land and Sea** - Petite Filet Mignon and Two Baked Stuffed Jumbo Shrimp with Crabmeat Stuffing

**Three Course Menu: \$39.95 per person (MPS)** **Four Course Menu: \$44.95 per person (MPS)**

Entrées served with Chef's Selection of Vegetable and Starch.

### **Desserts** (Select One)

Dark Chocolate Layer Cake • Triple Chocolate Mousse Cake • Maine Blueberry Crisp  
New York Cheesecake with Seasonal Fruit • Apple Crisp • Chef's Miniature Dessert Selection

*Three-Course Dinners include Fresh Baked Rolls, Soup or Salad, Entrée, Dessert, Coffee & Tea Service.  
Four-Course Dinners include Fresh Baked Rolls, Appetizer or Soup, Salad, Entrée, Dessert, Coffee & Tea Service.*

**Plated dinners include choice of two entrée choices plus a vegetarian option.**

MPS denotes Meeting Plan Surcharge (applicable to Complete Meeting Packages) Minimum of 20 guests for all Plated Dinner Events.  
All Prices subject to an 18% Taxable Administrative Fee and MA Sales Tax – Menus and Rates are subject to change. 2012



## Dinner Buffets

### Highland Lighthouse

Soup and Salad (Choose Three)

Lobster Bisque au Cognac  
 New England Clam Chowder  
 Seasonal Vegetable Soup  
 Traditional Caesar Salad  
 Mixed Garden Greens with Assorted Dressings

Entrées: (Choose Two or Three)

Baked Stuffed Sole, Lobster Sauce  
 Baked Salmon and Native Cod Medley, Sauce Choron  
 Spinach and Goat Cheese Lasagna  
 Mediterranean Pasta Primavera with Farfalle Pasta  
 Veal Piccata, Lemon and Caper Sauce  
 Chicken and Broccoli Scampi with Penne Pasta  
 Chicken Oscar topped with Lobster and Asparagus

Chef Carved Selections (Choose One)

Smoked Breast of Turkey  
 Maple-Dijon Glazed Ham  
 Cider Basted Loin of Pork, Calvados Sauce  
 Prime Rib of Beef, Au Jus and Horseradish Sauce  
 Roast Sirloin of Beef, Bordelaise Sauce

Chef's Selection of Vegetable and Starch  
 Home Baked Rolls and Butter

Chef's Dessert Table  
 Coffee, Decaffeinated Coffee, Tea and Iced Tea

Two entrées: **\$32.95** per person Three entrées: **\$38.95** per person  
 (MPS)

We are pleased to offer a 50% discount on the Highland Lighthouse Buffet and Nauset Lighthouse Buffet for children age 12 and under.

A children's plated menu is available upon request.

### Nauset Lighthouse

Soup and Salad (Choose Three)

New England Clam Chowder  
 Seasonal Vegetable Soup  
 Traditional Caesar Salad  
 Mixed Garden Greens with Assorted Dressings

Entrées: (Choose Two or Three)

Baked Haddock with Lemon Herb Butter  
 Mediterranean Pasta Primavera with Farfalle Pasta  
 Chicken Marsala  
 Chicken and Broccoli Scampi with Penne Pasta  
 Cider Basted Loin of Pork, Calvados Sauce  
 Grilled Marinated Sirloin Tips  
 Old Fashioned Yankee Pot Roast

Chef's Seasonal Vegetable and Starch  
 Home Baked Rolls and Butter  
 Chef's Dessert Table

Coffee, Decaffeinated Coffee, Tea and Iced Tea

Two entrées : **\$26.95** per person Three entrées: **\$32.95** per person  
 (MPS)

### Monomoy Lighthouse Clambake

Freshly Baked Corn Bread  
 New England Clam Chowder  
 Red Jacket Summer Cole Slaw  
 Steamed Shellfish Medley  
 1 ¼ lb. Steamed Lobster (one lobster per person)  
 Herb Marinated Chicken Breast  
 Boiled Onion and Portuguese Sausage  
 Sweet Corn on the Cob and Roasted Red Bliss Potato  
 Clarified Butter and Hot Clam Broth

Chef's Dessert Selection and Watermelon Slices  
 Coffee, Decaffeinated Coffee, Tea and Iced Tea

**\$52.95** (MPS) \*Subject to market price surcharge

#### Additions

1 1/2 lb. Lobster Upgrade \$5 per person  
 Grilled 8oz. N.Y. Sirloin \$10 per person

**Minimum of 30 guests for all dinner buffet selections**

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## Specialty Dinner Buffets

### Genoa Lighthouse Italian Buffet

Soupa de Minestrone  
Garlic Bread & Herbed Bread Sticks  
Antipasto Display  
Fresh Mozzarella, Tomato and Basil Salad

Chicken Parmesan  
Broccoli and Three Cheese Tortellini Alfredo  
Shrimp and Scallop Scampi with Penne Pasta  
Summer Squash and Zucchini Oregano

Italian Themed Dessert Table  
Coffee, Decaffeinated Coffee, Tea and Iced Tea

**\$29.95** per person

### Race Point Lighthouse BBQ

Old Fashioned Corn Bread  
Red Jacket Chili  
Potato Salad  
Molasses Baked Beans  
Seasonal Garden Greens with Assorted Dressings

Grilled Hot Dogs and Hamburgers  
*Veggie Burgers available upon request*  
Barbecued Chicken Breast  
Barbecued Beef Brisket  
Lettuce, Tomatoes, Onions, Dill Pickles and Cheese

Assorted Cookies, Brownies, and Watermelon  
Coffee, Decaffeinated Coffee, Tea and Iced Tea

**\$27.95** per person

#### *Additions*

Barbecued Baby Back Ribs      \$3 per person

### San Miguel Lighthouse Buffet

Chicken Tortilla Soup  
Jalapeño Corn Bread  
Mixed Greens with Cilantro Lime Vinaigrette  
Cheese and Scallion Quesadilla Wedges  
Roasted Corn Salsa with Corn Tortillas

#### Fajita Station

Fajita Chicken and Thin Sliced Cumin-Rubbed Flank Steak

Grilled Tilapia with Mango Salsa  
Monterey Chicken with Chipotle BBQ Sauce  
Tri-Colored Grilled Peppers  
Spanish Rice

Mexican Themed Dessert Table  
Coffee, Decaffeinated Coffee, Tea, and Iced Tea

**\$29.95** per person

### Chatham Lighthouse BBQ

New England Clam Chowder  
Fresh Fruit Salad  
Seasonal Garden Greens with Assorted Dressings  
Traditional Caesar Salad

Grilled Marinated Sirloin Tips  
Garlic and Herb Grilled Swordfish  
Grilled Chicken Breast with Onions and Peppers

Oven Roasted Red Bliss Potatoes  
Grilled Balsamic Vegetables  
Maine Blueberry Crisp and Chef's Miniature Dessert Display  
Coffee, Decaffeinated Coffee, Tea and Iced Tea

**\$33.95** per person (MPS)

**Minimum of 30 guests for all Specialty Dinner Buffet Selections**

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## Cocktail Reception Beverage Service

### Premium Selections:

Absolut Vodka - Tanqueray Gin - Bacardi Rum - Dewars Scotch - Jim Beam Bourbon - Seagram's VO Whiskey  
Cuervo Gold Tequila - Kahlua

### Top Shelf Selections:

Ketel One Vodka - Bombay Sapphire Gin - Mount Gay Rum - Jack Daniel's Bourbon - Crown Royal Whiskey  
Jameson Irish Whiskey - Johnnie Walker Black Scotch

### Blue Water Reception Beverage Package

(Includes Top Shelf, Premium, Budweiser, Bud Light, Sam Adams, Heineken and House Wine Selections)

First Hour: \$15.00 per guest  
Each Additional Hour: \$12.00 per guest

### Cash Bar and Open Bar by Consumption Pricing

Sodas:	\$2.50	Domestic Beer:	\$4.25
Bottled Water and Juices:	\$2.50	Imported/Micro Beer:	\$5.00
Cognacs & Cordials:	Priced By Item	House Wine Selections:	\$6.75
Premium Selection Liquors:	\$6.75	Champagne Toast (Minimum of 10 people):	\$4.00
Top Shelf Selection Liquors:	\$7.75	Non-Alcoholic Beer:	\$4.75

### Featured Red Wines by the Bottle

Cabernet Sauvignon, Robert Mondavi Woodbridge	\$28
Cabernet Sauvignon, Rodney Strong	\$38
Merlot, Beringer Founders Estate	\$31
Pinot Noir, Trinity Oaks	\$32
Zinfandel, Dancing Bull	\$32

### Featured White Wines by the Bottle

Chardonnay, Robert Mondavi Woodbridge	\$28
Chardonnay, Hess Monterey	\$32
Chardonnay, Rodney Strong	\$36
Sauvignon Blanc, Oyster Bay	\$32
Pinot Grigio, Mezzacorona	\$28
White Zinfandel, Beringer	\$26

### Featured Champagne and Sparkling Wine

Moet & Chandon Imperial (NV)	\$80	Domaine Chandon (NV)	\$40
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**Please inquire with our Sales Office about our complete wine, spirits and frozen beverage menu.**

Private Outdoor Cocktail Reception Service is subject to \$75.00 private bar setup fee. This fee includes the services of a bartender for two hours. A \$10.00 per hour bartender fee applies to each additional hour.

Private Cocktail Reception service is limited to a maximum of five (5) hours.

Massachusetts Sales Tax is included in the above pricing. An 18% Administrative Fee is additional for all open bar & table wine service. The Administrative Fee is subject to MA Sales Tax. Menus and prices are subject to change.

In adherence with the laws of the Commonwealth of Massachusetts and the Town of Yarmouth, guests are not permitted to consume alcohol in hotel common areas unless beverages are provided by the Resort. This includes all meeting rooms, function facilities, public areas and hospitality suites. The Blue Water Resort reserves full right to discontinue bar service to any individual or group, who is disruptive to other guests or appears to be intoxicated. The sale or delivery of alcohol to a person under twenty-one (21) years of age is prohibited by law. Guests who look thirty (30) years of age or younger will be asked for picture identification. Shots, shooters, doubles, Long Island iced teas and pitchers of beer will not be served.