



A spectacular setting...impressive results

South Yarmouth, Cape Cod, MA

- 6,000 square feet of flexible meeting space
- 150 Guest Rooms & 14 multi-bedroom villas
- Private white sand beach with on-site water sports
- Full service spa featuring massage, facial therapies, manicure & pedicure
- Heated indoor and outdoor pools, whirlpool, tennis court, & beach volleyball

TESTIMONIALS

"As usual, our group had a terrific time. Thank you to you and your staff!"

L.T. - Cambridge Biomarketing, 8/09

"Our Experience at the Red Jacket was exceptional. All attendees were thrilled with the hotel, food, and staff. The service was outstanding, and everyone is looking forward to next year's retreat."

J.Z. - UMass Medical School IVP, 6/08

"You out did yourselves - For the past 16 years, no place or facility that hosted our reunions have come close to the outstanding service and friendliness of staff, etc. Thank You!"

P.P. - Edgemont Reunion, 9/08

"This was the fifth year that MA Postmasters held their annual convention at the Red Jacket. I cannot say enough about the sales office and everyone else who works there. As Convention Planer, they have made my job much easier, almost to the point of routine, for which I am very grateful"

D.L. - NAPUS-MA Postmasters, 6/09

"We have 14 client meetings across the country. This meeting is our most popular, and best attended. The entire experience is second to none and is considered to be the "crown jewel" of all of our client meetings. We'll be back next year!"

S.G - Fiserv EFT, 7/07



Continental Breakfast & Refreshment Breaks

AM

Red Jacket Refresher

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

Red Jacket Express

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Assorted Juices, Soft Drinks and Bottled Water
Freshly Baked Croissants
Assorted Danish
Homemade Cranberry and Blueberry 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 Plain and Strawberry Cream Cheese
Apple, Raspberry, and Cheese Danish & Cinnamon Pecan Rolls
Homemade Cranberry and Blueberry Muffins
Freshly Sliced Fruit
Assorted Yogurts
\$13.00 per person

PM

Red Jacket Refresher

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

Recess

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Assorted Bottled Juices, Soft Drinks and Bottled Water
Afternoon Snack Assortment
Candy Store Treats
Freshly Baked Chocolate Chip Cookies
Whole Fresh Fruit
\$9.00 per person

Ice Cream Social

Chocolate and Vanilla Ice Cream
Whipped Cream, Chopped Nuts, Cherries, and Assorted Toppings
Assorted Cookies and Brownies
\$9.00 per person

A la Carte Selections

Bagels with Cream Cheese	\$30.00 dz.
Assorted Muffins:	\$36.00 dz.
Red Jacket Cookies & Brownies:	\$24.00 dz.
Assorted Ice Cream Bars:	\$36.00 dz.
Soft Drinks & Bottled Water:	\$27.00 dz.
Coffee and Tea by the Gallon:	\$27.00 gal.

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

Bowl of Fresh Whole Fruit:	\$35.00
Tray of Sliced Fresh Fruit:	\$50.00
Vegetable Tray with Ranch Dip:	\$50.00
International Cheese Tray:	\$75.00
Chocolate Dipped Strawberries (40):	\$125.00

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.

Minimum of 10 Guests for all Refreshment Break Selections.



Breakfast Buffet & Brunch

Breakwater Breakfast Buffet

Selection of Chilled Juices
Seasonal Sliced Fruit
Assorted Cold Cereals
Danish Pastries and Muffins
Sausage, Egg & Cheese Sandwich on an English Muffin
(Vegetarian breakfast sandwich option available on request)
Coffee, Decaffeinated Coffee, Tea, and Milk

\$13.00 per person
(Minimum of 10 guests)

Whitecrest Breakfast Buffet

Buffet Breakfast is served for a period of 1 1/2 hours

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

\$18.00 per person (MPS)
(Minimum of 30 guests)

First Encounter Brunch

Buffet Brunch is served for a period of 1 1/2 hours

Selection of Chilled Juices
Fresh Fruit and Cheese Display
Assorted Cold Cereals
Danish Pastries and Muffins
Classic Eggs Benedict
Belgian Waffles with Berries and Whipped Cream
Hickory Smoked Bacon and Sausage Links
Home Fried Potatoes
Fruit Preserves and Maple Syrup

With Choice of: *(Select Two)*

Pan Seared Lemon Pepper Crusted Salmon, Lemon Beurre Blanc
Sautéed Shrimp and Scallops with Pancetta Bacon and Scallions
Sautéed Julienne of Chicken Scampi over Baby Spinach
Grilled Choice Sirloin Tips finished in a Smoky Barbecue Sauce
Herb Rubbed Roasted Breast of Turkey, Cranberry Compote
Maple Glazed Spiral Sliced Ham
Dry Rubbed Roasted Sirloin of Beef, Béarnaise Sauce

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

\$29.00 per person (MPS)
(Minimum of 30 guests)

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.

\$12.00 per person (Breakfast Vouchers must be pre-purchased.)

Please see our Meeting Breaks Menu for Continental Breakfast Selections.

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

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We are pleased to offer a 50% discount on the Whitecrest and First Encounter menus for children age 12 and under.

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



Lunch on the Run

Our “quick and easy” 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.

Red Jacket Boxed Lunch

Choice of:

Thin Sliced Roast Beef Deli Sandwich served on a Kaiser Roll with Lettuce and Sliced Tomato

Oven Roasted Turkey Deli Sandwich served on a Kaiser Roll with Lettuce and Sliced Tomato

Sautéed Vegetable Wrap—Julienne of Garden Vegetables with Roasted Red Pepper Aioli, served on a flour tortilla

Served with:

Cape Cod Potato Chips

Fresh Whole Fruit

Homemade Chocolate Chip Cookie

Choice of Soft Drink or Bottled Water

Appropriate Condiments

\$14.00 per person

Red Jacket Picnic Basket

Choice of:

Smoked Turkey Salad Rolled in Flat Bread with Allouette Cheese Spread, Romaine, Tomato, Crispy Onions, and Capers

Shaved Roast Sirloin of Beef served on a Baguette with Boursin Cheese, Fire Roasted Peppers, Caramelized Onion, and Freshly Grated Romano Cheese

Vine-Ripened Tomato, Baby Spinach, Cucumber, Roasted Red and Yellow Pepper, and Grilled Summer Vegetables served with a Mild Chili Salsa in a Flour Tortilla Shell.

Served with:

al Dente Pasta with Olive Oil, Lemon, Parmesan and Basil

Fresh Fruit Salad

Homemade Chocolate Chip Cookie

Choice of Soft Drink or Bottled Water

\$18.00 per person (MPS)

Red Jacket Working Luncheon

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

Roast Beef French Dip Sandwich au Jus

Open-Faced Tuna Melt served on a Grilled English Muffin

Smoked Turkey Reuben on Pumpnickel Bread

Grilled Portobello Cap served on a Star Cut Roll

Red Jacket Roasted Vegetable Wrap with Hummus Spread

Cobb Salad served in a Flour Tortilla Shell

Sandwich selections are served with Cape Cod Potato Chips and Deli Pickle Spear

All selections are served with Chef’s Selection of Freshly Baked Cookies, Brownies, Fresh Whole Fruit, Soft Drink or Bottled Water.

\$16.00 per person

(Maximum of 25 people).

Please refer to our Plated Luncheon and Luncheon Buffet Menus for Groups of 25 or more.

Minimum of five (5) guests required for all “Lunch on the Run” Selections.

Our Dining Room is available daily for à la carte luncheon service.

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Luncheon Buffets

The Parker's River Luncheon

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

\$16.00 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 choice of Marinated Grilled Chicken or Shrimp
Mixed 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

\$20.00 per person
(Minimum of 20 guests)

Lewis Bay B.B.Q. Luncheon Buffet

Mixed Garden Greens with Assorted Dressings
Potato Salad and Pasta Salad
Fresh Fruit Salad

Grilled Hamburgers, Veggie Burgers, and Hot Dogs
Barbecued Marinated Chicken Breast
Lettuce, Tomato, Onions, and Deli Pickles

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

\$22.00 per person
(Minimum of 20 guests)

The Bass River Deli Buffet

Chef's Daily Soup Selection
Seasonal Garden Greens with Assorted Dressings
Potato Salad and Pasta Salad
Fresh Fruit Salad
Assorted Sliced Deli Meats and 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

\$18.00 per person
(Minimum of 20 guests)

The Nantucket Sound Luncheon Buffet

Appetizers: (Choose Two)

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

Entrées: (Choose Two)

Baked New England Cod topped with a Golden Cracker Crumb
Mediterranean Pasta Primavera
Chicken Picatta with a Lemon and White Wine Sauce
Crispy Chicken and Broccoli Alfredo with Penne Pasta
Sweet & Sour Pork with Fire Roasted Peppers & Grilled Pineapple
Grilled Choice Sirloin Tips finished in a Smoky Barbecue Sauce

Chef's Choice of Seasonal Vegetables and Starch

Red Jacket Dessert Table
Coffee, Decaffeinated Coffee, Tea
Assorted Soft Drinks and Bottled Water

\$24.00 per person (MPS)
(Minimum of 20 guests)

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Plated Luncheon

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

Appetizer (Choose One)

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

Entrées:

From the Sea

Grilled Shrimp Caesar Salad \$18
Baked New England Cod with a Golden Cracker Crumb Topping \$20
Red Jacket Lobster Salad Plate served over Mixed Greens and Sliced Vine-Ripened Tomato \$24 (MPS)
Shrimp and Scallops en Brochette - Lightly Marinated Fire Grilled Skewer with Peppers, Onions, and Mushrooms \$26 (MPS)

From the Land

Grilled Chicken Caesar Salad \$18
Wrap Combination Luncheon - 1/2 Roast Beef Wrap & 1/2 Turkey Wrap Sandwich served with Pasta Salad \$18
Mediterranean Pasta Primavera - Mixed Vegetables tossed with Farfalle Pasta \$20
Panko Crusted Chicken - Crispy Breast of Chicken with Baby Spinach finished in a Light Shallot Soy Sauce \$20
Breaded Pork Cutlet - Lightly Breaded Pork Cutlet served with Pan Gravy \$20
Chilled Sliced Sirloin of Beef - Accompanied by Fresh Tomato and Cucumber Salsa with Wasabi Drizzle \$26 (MPS)

Land & Sea

Chicken and Shrimp en Brochette - Lightly Marinated Fire Grilled Skewer with Peppers, Onions, and Mushrooms \$26 (MPS)

Accompaniment

Plated Luncheons are served with Chef's Starch and Seasonal Vegetable unless otherwise specified.
Salad Entrées are served with Herbed Bread Stick.

Dessert (Choose One)

Key Lime Pie, Chocolate Roulade with Raspberry Sauce, Fresh Fruit Tart with Pastry Cream,
New York Style Cheesecake with Strawberry Sauce, Strawberry Shortcake

Plated luncheons are limited to two entrée selections.

If two items are selected, the price of the higher priced entrée will be charged for both selections.

Minimum of 10 guests for all Plated Luncheons. Entrée selections and counts are due seven working days prior to event.

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Hors d'Oeuvres

Hot Selections

(Per Piece) 50 Piece Minimum

Scallop wrapped in Bacon	2.25
Pesto Shrimp en Croûte	2.50
Crab Stuffed Mushroom	2.25
Oyster Rockefeller	2.75
Clam Casino	2.50
Petite Maine Crab Cake, Remoulade Sauce	2.25
Lobster Newburg Puff	2.75
Beef Teriyaki on a Skewer	1.75
Swedish Meatball	1.75
Panko Chicken Skewer, Japanese Dipping Sauce	1.75
Chicken Satay on Skewer, Thai Sauce	1.75
Philly Cheese Steak Spring Roll	1.75
Wild Mushroom Tart	1.75
Spanakopita with Spinach and Feta in Phyllo	1.75
Asian Marinated Lollipop Lamb Chop	3.25
Vegetable Spring Roll, Mango Dipping Sauce	1.75
Mini Vegetable Quesadilla	1.75

Carving Station

Baked Sugar Glazed Ham	\$150.00**
Smoked Breast of Turkey	\$150.00**
Roast Loin of Pork	\$160.00**
Roast Sirloin of Beef	\$210.00**
Roast Tenderloin of Beef	\$360.00**

Served with Home Baked Rolls and Appropriate Condiments
Each order serves approximately 30 people

Mexican Fiesta Display

Corn Tortilla and Taco Shells, Red Chili Salsa, Sour Cream, Shredded Cheese, Seasoned Ground Beef, Mexican Rice, Assorted Nacho and Taco Toppings

\$12.00 Per Person • Minimum 30 Guests

Chef's Pasta Table

Chicken and Broccoli Alfredo with Penne Pasta
Shrimp and Scallop Scampi with Bowtie Pasta
Mediterranean Vegetables with Bowtie Pasta

\$13.00 Per Person • Minimum 30 Guests

Cold Selections

(Per Piece) 50 Piece Minimum

Iced Jumbo Shrimp, Cocktail Sauce	2.75
Assorted Canapés de Maison	2.25
Selection of Tea Sandwiches	2.25
Crab Salad on Cucumber Round	2.25
Melon and Prosciutto	2.25
Asparagus and Parma Ham	2.25
Smoked Chicken Salad on Belgian Endive	2.25
Sliced Sirloin with Horseradish Cream Crostini	2.25
BLT Stuffed Tomato	2.25
Fresh Oyster on the Half Shell	2.75
Fresh Littleneck Clam on the Half Shell	2.50
Smoked Salmon and Boursin Crostini	2.25

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 Melon, Citrus, and Berries with a Yogurt Dipping Sauce

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

Antipasti Display

Grilled Marinated Vegetables
Chef's Selection of Italian Meats and Cheeses
Assorted Breads and Rolls
Appropriate Condiments

Small (serves 30) \$175.00 Large (serves 70) \$275.00

Party Dips

Cape Cod Potato Chips and Vegetable Dip	1.50 pp
Tortilla Chips and Salsa	1.50 pp
Mixed Nuts	2.00 pp
Five Layer Taco Salad with Tortilla Chips	2.00 pp
Hot Crab and Cheddar Dip with Crackers	3.00 pp

Priced Per Person • Minimum 20 Guests

****A \$50.00 station fee will be charged for each Chef-manned Carving Station.**

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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 Citrus Hollandaise
Portobello Napoleon • New England Clam Chowder • Seasonal Harvest Vegetable Soup • Lobster Bisque • Potato & Leek Soup

Soup or Salad (Select One)

Marinated Tomato and Buffalo Mozzarella Salad • Red Jacket Spinach Salad • 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)

Fresh Chatham Haddock – Fillet of Haddock pan roasted in a Golden Ritz Crumb Crust served with a Lemon, Butter and Wine Reduction
Herb-Crusted Atlantic Salmon – Pan-Seared Fillet of Salmon served with a Fine Herb Compound Butter
Lemon Thyme Breast of Chicken – Boneless Herb-Rubbed Breast of Chicken finished in a Fine Herb Chicken Jus
Chicken Picatta – Sautéed Boneless Breast of Chicken finished in a Lemon Caper Sauce
Mediterranean 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 Mozzarella Cheese and Tomato Sauce
Breaded Pork Tenderloin Medallions – Sautéed Medallions of Pork Tenderloin served with a Demi-Glace Sauce

Three Course Menu: \$27.00 per person

Four Course Menu: \$32.00 per person

Chicken and Shrimp en Brochette – Fire-Grilled Skewer of Grilled Teriyaki Marinated Chicken & Caribbean Spiced Gulf Shrimp
Pan Seared Chilean Sea Bass – Fillet of Sea Bass seasoned with Lemon-Pepper and pan bronzed with Basil & Tomato Infused Olive Oil Drizzle
Sole and Scallops – Fresh Yellow Tail Flounder wrapped around Sweet Sea Scallops finished in a Velvety Lemon Cream Sauce
Chicken Oscar – Boneless Breast of Chicken sautéed with Asparagus and Lobster and topped with Béarnaise Topping
Free Range Chicken – Roasted Boneless Breast served with a Cannelloni Bean Puree finished in a Natural Pan Jus with Fine Herbs
Vegetable Grillées Tian – Grilled Sliced Root and Garden Vegetables skewered with Fresh Rosemary and served with Israeli Couscous
Roast Sirloin of Beef – Dry Rubbed, seared and slow roasted Tender Sirloin of Beef finished with a Beef Jus Lie
Prime Rib of Beef – A 14 oz. Cut of Choice Prime Rib of Beef and a Golden Popover, served au Jus

Three Course Menu: \$31.00 per person

Four Course Menu: \$36.00 per person (MPS)

Land and Sea – Char-Grilled 5 oz. Filet Mignon and Two Jumbo Crab Stuffed Gulf Shrimp, finished with a Bordelaise Sauce
Nova Scotia Halibut – Pan Seared Fillet of Halibut served with Caramelized Leeks and a Balsamic Brown Butter Sauce
Grilled Swordfish Steak – Char-Grilled Fresh Swordfish Steak finished with a Fresh Basil and Ginger Compound Butter
Pan Bronzed Sea Bass – Pan Seared Fillet of Sea Bass marinated with Fresh Tarragon, Lemon Pepper and Olive Oil and Tomato Concasse
Filet Mignon, Jour et Nuit – “Day and Night” Grilled Filet Mignon accompanied by Demi-Glace and Smooth Béarnaise Sauce
Rack of Lamb – Marinated with Fresh Rosemary, Garlic, and Black Peppercorns finished in a Rosemary and Garlic Demi-Glace

Three Course Menu: \$37.00 per person (MPS)

Four Course Menu: \$42.00 per person (MPS)

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

Desserts (Select One)

Molten Lava Chocolate Cake • White Chocolate Mousse with Raspberry Puree • Fresh Fruit Tart with Pastry Cream
Chocolate Cheese Cake with Raspberry Drizzle • Profiteroles with Chocolate Sauce • Chef’s Miniature Dessert Selection

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

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

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

If two or more items are selected, the price of the higher priced entrée will be charged for all selections.

MPS denotes Meeting Plan Surcharge (applicable to complete meeting packages) Minimum of 25 guests for all Plated Dinner Functions.
All Prices subject to an 18% Taxable Administrative Fee and MA Sales Tax – Menu and Rates are subject to change. 2010



Dinner Buffets

Highland Lighthouse

Soup and Salad (Choose Three)

Lobster Bisque au Cognac
 New England Clam Chowder
 Seasonal Harvest Vegetable Soup
 Fresh Fruit Salad
 Traditional Caesar Salad

Mixed Garden Greens with Assorted Dressings
 Cape Cod Spinach Salad

Entrées (Choose Two or Three)

Pan-Seared Halibut, Fine Herb Compound Butter Sauce
 Baked Salmon and Cod with a White Wine Butter Sauce
 Portobello and Eggplant Lasagna (may be pre-ordered without cheese)
 Mediterranean Pasta Primavera with Farfalle Pasta
 Chicken Saltimbocca finished in an Italian Brown Sauce
 Veal Piccata enhanced with Fresh Lemon, White Wine & Capers
 Asian Sesame Beef Stir Fry with a Teriyaki Sauce

Chef Carved Selections (Choose One)

Roast Breast of Turkey
 Roast Sirloin of Beef, Horseradish Cream
 Seared Loin of Pork, Bordelaise Sauce

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

Red Jacket Dessert Table
 Coffee, Decaffeinated Coffee, and Tea

Two entrees: **\$37** per person (MPS)
 Three entrees: **\$42** 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 Harvest Vegetable Bisque
 Fresh Fruit Salad
 Traditional Caesar Salad

Seasonal Garden Greens with Assorted Dressings

Entrées (Choose Two or Three)

Golden Ritz-Coated Baked New England Cod served over Baby Spinach
 Shrimp and Scallop Scampi finished with White Wine, Butter and Lemon
 Fresh Herb-Crusted Seared Salmon with a Tomato Coulis
 Mediterranean Pasta Primavera with Farfalle Pasta
 Vegetable Lasagna (may be pre-ordered without cheese)
 Grilled Sirloin Steak Tips marinated in a Light Teriyaki Sauce
 Crispy Panko Chicken finished with an Orange Shallot Soy Sauce
 Chicken Florentine

Chef's Seasonal Vegetable and Starch
 Home Baked Rolls and Butter
 Red Jacket Dessert Table
 Coffee, Decaffeinated Coffee, and Tea

Two Entrees: **\$29** per person Three Entrees: **\$35** per person (MPS)

Monomoy Lighthouse Clambake

Homemade Corn Bread
 New England Clam Chowder
 Red Jacket Summer Cole Slaw
 Steamed Shellfish Medley
 1 ¼ lb. Steamed Lobster (one lobster served per person)
 Grilled Sirloin Tips finished in a Smoky Barbecue Sauce
 Boiled Onion and Portuguese Sausage
 Sweet Corn on the Cob and Roasted Red Bliss Potato
 Clarified Butter and Hot Clam Broth

Red Jacket Dessert Table and Watermelon Slices
 Coffee, Decaffeinated Coffee, and Tea

\$55 (MPS) *Subject to market price surcharge

Additions

1 1/2 lb. Lobster Upgrade \$5 per person
 Barbecued Chicken \$4 per person

Minimum of 30 guests for all dinner buffet selections

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red jacket
red jacket beach resort

Theme Dinner Buffets

Genoa Lighthouse Italian Buffet

Italian Wedding Soup
Garlic Bread and Herbed Bread Sticks
Antipasti Display
Marinated Tomato and Buffalo Mozzarella Salad

Choose Three:

Chicken Parmesan served with Ziti Marinara
Sautéed Shrimp and Scallops tossed with Bowtie Pasta
Sausage and Roasted Butternut Squash tossed with Ziti Pasta
Portobello Lasagna (*may be pre-ordered without cheese*)

Fresh Broccolini sautéed with Garlic, Shallots, and Olive Oil

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

\$30.00 per person

Race Point Lighthouse Cookout

Homemade Corn Bread
Red Jacket Chili
Red Bliss Potato Salad and Fresh Fruit Salad
Seasonal Garden Greens with Assorted Dressings
Grilled Hot Dogs, Hamburgers and Veggie Burgers
Barbecued Marinated Chicken Breast
Grilled Italian Sausage with Peppers and Onions
Lettuce, Tomatoes, Onions, and Dill Pickles
Molasses Baked Beans

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

\$27.00 per person

Additions

Barbecued Baby Back Ribs \$5 per person

San Miguel Lighthouse Buffet

Crispy Corn Tortillas served with Red Chili Salsa
Jicama & Carrot Slaw with Orange Chili Vinaigrette
Mixed Greens with Lime Vinaigrette and Ranch Dressing

Fajita Station

Fajita Chicken
Thin Sliced Cumin-Rubbed Flank Steak
Warm Flour Tortillas, Shredded Cheese, Sliced Jalapeños, Sour
Cream, Pico De Gallo, Guacamole and Green Chili Sauce

Grilled Red Snapper with Pineapple Salsa
Black Bean Rice Pilaf
Sweet Corn with Fire Roasted Red Peppers
Jalapeño Corn Bread

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

\$30.00 per person

Chatham Lighthouse BBQ

New England Clam Chowder
Cape Cod Spinach Salad
Fresh Fruit Salad
Tortellini Salad and Red Bliss Potato Salad
Miniature Red Jacket Lobster Salad Rolls
Herb Marinated Grilled Chicken en Brochette
Grilled Sirloin Steak Tips en Brochette
Brochette of Grilled Seasonal Vegetables

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

\$33.00 per person (MPS)

Minimum of 30 guests for all Theme Dinner Buffet Selections

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We are pleased to offer a 50% discount on all theme buffet dinner menus for children age 12 and under.

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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

Red Jacket 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

Sodas:	\$2.25	Domestic Beer:	\$4.00
Bottled Water and Juices:	\$2.25	Imported/Micro Beer:	\$4.75
Cognacs & Cordials:	Priced By Item	House Wine Selections:	\$6.25
Premium Selection Liquors:	\$6.25	Champagne Toast (Minimum of 10 people):	\$4.00
Top Shelf Selection Liquors:	\$7.50	Non-Alcoholic Beer:	\$4.75

Featured Red Wines by the Bottle

Cabernet Sauvignon, Robert Mondavi Woodbridge	\$28
Cabernet Sauvignon, Rodney Strong	\$37
Merlot, Beringer Founders Estate	\$31
Pinot Noir, Trinity Oaks	\$30
Zinfandel, Ravenswood	\$31

Featured White Wines by the Bottle

Chardonnay, Robert Mondavi Woodbridge	\$28
Chardonnay, Hess Monterey	\$31
Chardonnay, Rodney Strong	\$35
Sauvignon Blanc , Seaglass	\$31
Pinot Grigio, Mezzacorona	\$28
White Zinfandel, Beringer	\$27

Featured Champagne and Sparkling Wine

Moet & Chandon Imperial (NV)	\$70	Domaine Chandon (NV)	\$35
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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 and to conclude no later than midnight.

Massachusetts Sales Tax is included in the above pricing. An 18% Administrative Fee is additional.

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 Red Jacket Resorts reserve 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.