

DINNER MENU - \$65

STARTER

BOSTON CLAM CHOWDER BOWL

HOUSE CRACKERS + SMOKED BACON

OR

FORK + KNIFE ROMAINE CAESAR SALAD

WHITE ANCHOVIES

OR

BABY LETTUCE + HERB SALAD

BALSAMIC VINAIGRETTE

ENTRÉE

CHARRED SKIRT STEAK

SEASONAL FARM VEGETABLE + POTATO

OR

CHICKEN UNDER A BRICK

SEASONAL FARM VEGETABLE + POTATO

OR

CHARCOALED SALMON

JULIENNE OF SAUTEED VEGETABLES + CHARRED LEMON

OR

BUTTERNUT SQUASH RISOTTO

CRISPY SAGE + BROWN BUTTER

DESSERT

SALTED CARAMEL PANNA COTTA

CHANTILLY CREAM

OR

FLOURLESS CHOCOLATE CAKE

VANILLA ANGLAISE + RASPBERRIES

PRICE NOT INCLUSIVE OF TAX OR GRATUITY



DINNER MENU - \$75

STARTER

BOSTON CLAM CHOWDER

HOUSE CRACKERS + SMOKED BACON

OR

FORK + KNIFE ROMAINE CAESAR SALAD

WHITE ANCHOVIES

OR

HOUSEMADE RAVIOLI

SEASONAL VARIETY

ENTRÉE

BLACK ANGUS FILET | 8 OZ.

SEASONAL FARM VEGETABLE + POTATO

OR

CHICKEN UNDER A BRICK

SEASONAL FARM VEGETABLE + POTATO

OR

PANKO CRUSTED HADDOCK

SCAMPI SAUCE + YUKON GOLD MASHED

OR

#1 SUSHI GRADE TUNA

TWICE FRIED GREEN BEANS

OR

BUTTERNUT SQUASH RISOTTO

CRISPY SAGE + BROWN BUTTER

DESSERT

SALTED CARAMEL PANNA COTTA

CHANTILLY CREAM

OR

FLOURLESS CHOCOLATE CAKE

VANILLA ANGLAISE + RASPBERRIES

PRICE NOT INCLUSIVE OF TAX OR GRATUITY



DINNER MENU - \$90

STARTER

JUMBO SHRIMP COCKTAIL

OR

TOMATO BISQUE

OR

BURRATINI + AMERICAN PROSCIUTTO

SALAD

FORK + KNIFE ROMAINE CAESAR SALAD

WHITE ANCHOVIES

OR

BABY LETTUCE + HERB SALAD

OR

ICEBERG WEDGE

GREAT HILL BLUE + SMOKED BACON + CANDIED WALNUTS

ENTRÉE

BLACK ANGUS FILET | 8 OZ.

SEASONAL FARM VEGETABLE + POTATO

OR

KUROBUTA PORK CHOP

POLENTA CAKE + SEASONAL FARM VEGETABLE

OR

CHICKEN UNDER A BRICK

SEASONAL FARM VEGETABLE + POTATO

OR

1 ½ POUND STUFFED LOBSTER

SEASONAL FARM VEGETABLE + CHARRED LEMON BUTTER

OR

BUTTERNUT SQUASH RISOTTO

CRISPY SAGE + BROWN BUTTER

DESSERT

APPLE CRUMBLE TART

CIDER SAUCE

OR

SALTED CARAMEL PANNA COTTA

CHANTILLY CREAM

OR

FLOURLESS CHOCOLATE CAKE

VANILLA ANGLAISE + RASPBERRIES



PRICE NOT INCLUSIVE OF TAX OR GRATUITY

PASSED HORS D'OEUVRES

SCALLOPS + BACON- \$48

NEW YORK SIRLOIN TAGLIATA CROSTINI + TRUFFLE AIOLI- \$60

CRAB CAKES- \$48

COCONUT CRUSTED FRIED SHRIMP + SWEET CHILI SAUCE- \$36

AHI TUNA TARTARE + ROOT VEGETABLE CHIPS - \$48

GREEK STYLE CUCUMBER WRAPS- \$36

TOMATO + MOZZARELLA ARANCINI- \$36

CHICKEN SKEWERS + KOREAN BARBEQUE + FRIED GARLIC- \$36

PRIME SKEWERED STEAK + BEARNAISE- \$48

ASPARAGUS + PARMESAN WRAPPED WITH PHYLLO- \$24

SEARED AHI TUNA SKEWERS + WASABI AIOLI- \$60

WARM MAINE CRAB TART- \$60

MINI BANCROFT BURGER SLIDERS- \$72

SCALLOP CEVICHE + CITRUS + LIME- \$48

POLENTA FRIES + TRUFFLE AIOLI- \$24

GREEN GARLIC SKIRT STEAK SKEWERS- \$60

MINI TOMATO BISQUE SHOOTERS + BRIOCHE GRILLED CHEESE- \$36

CHEF'S CHOICE LOCAL CHEESE CROSTINI + SEASONAL JELLY- \$24

TEMPURA ZUCCHINI COINS + SOY DIPPING SAUCE- \$24

SESAME LOLLIPOP CHICKEN WINGS- \$36

FAVA BEAN CROSTINI + ROASTED PINE NUTS- \$24

STEAK TARTARE ON BRIOCHE TOASTS- \$36

TOMATO + FRESH MOZZARELLA SKEWERS- \$24

ROASTED PEPPER + SHAVED FETA CROSTINI- \$24



* PRICED PER DOZEN

* ONE DOZEN MINIMUM

COCKTAIL STATIONS

ARTISANAL CHEESES+ PRESERVES + BREADS- \$7 PER PERSON

AMERICAN PROSCIUTTO + CHARCUTERIE- \$10 PER PERSON

HOUSEMADE ROOT CHIPS + VEGETABLE DIP- \$4 PER PERSON

FLATBREADS

LOBSTER + CORN- \$28

MARGHERITA- \$22

MUSHROOM + ROQUEFORT- \$24

SHELLFISH STATIONS

LOCAL OYSTERS - \$36 PER DOZEN

ICED SHRIMP COCKTAIL- \$41 PER DOZEN

WELLFLEET CLAMS- \$24 PER DOZEN

ICED LOBSTER TAILS- MKT

CARVING STATIONS

WHOLE ROASTED TENDERLOIN OF BEEF- \$22

PARKER HOUSE ROLLS + HOUSE STEAK SAUCE

ESPRESSO RUBBED PRIME RIB- \$30

HORSERADISH CREAM + CRISPY ONIONS

* CARVING STATION PRICED PER PERSON

* \$50 CARVING STATION SET UP FEE



LUNCHEON MENU - \$35

STARTER

BOSTON CLAM CHOWDER

HOUSE CRACKERS + SMOKED BACON

OR

BABY LETTUCE + HERB SALAD

BALSAMIC VINAIGRETTE

ENTRÉE

THINLY SLICED PRIME STEAK SANDWICH

AGED CHEDDAR + HOUSE PICKLES + FRIES

OR

HERB MARINATED GRILLED CHICKEN BREAST

SEASONAL VEGETABLE + POTATO

OR

BLACKENED SWORDFISH

SMOKED PAPRIKA+ SOFT POLENTA + STEW OF CLAMS

OR

BUTTERNUT SQUASH RISOTTO

CRISPY SAGE + BROWN BUTTER

DESSERT (FAMILY STYLE)

MIXED MINI DESSERTS + COOKIE PLATTERS

SERVED WITH COFFEE + TEA

PRICE NOT INCLUSIVE OF
TAX OR GRATUITY



LUNCHEON MENU - \$45

STARTER

BOSTON CLAM CHOWDER

HOUSE CRACKERS + SMOKED BACON

OR

FORK + KNIFE ROMAINE CAESAR SALAD

WHITE ANCHOVIES

OR

HOUSEMADE RAVIOLI

SEASONAL VARIETY

ENTRÉE

CHARRED SKIRT STEAK

SEASONAL VEGETABLE + POTATO

OR

HERB MARINATED GRILLED CHICKEN BREAST

SEASONAL VEGETABLE + POTATO

OR

CHARCOALED SALMON

TWICE FRIED GREEN BEANS + ROASTED SWEET POTATO

OR

BUTTERNUT SQUASH RISOTTO

CRISPY SAGE + BROWN BUTTER

DESSERT (FAMILY STYLE)

MIXED MINI DESSERTS + COOKIE PLATTERS

SERVED WITH COFFEE + TEA

PRICE NOT INCLUSIVE OF
TAX OR GRATUITY



LUNCHEON MENU - \$55

STARTER

TOMATO BISQUE

CRISP BRIOCHE + CAVE AGED CHEDDAR

OR

FORK + KNIFE ROMAINE CAESAR SALAD

WHITE ANCHOVIES

OR

HOUSEMADE LOBSTER RAVIOLI

ENTRÉE

BLACK ANGUS FILET | 8OZ

SEASONAL VEGETABLE + POTATO

OR

HERB MARINATED GRILLED CHICKEN BREAST

SEASONAL VEGETABLE + POTATO

OR

PANKO CRUSTED HADDOCK

SOFT POLENTA + SCAMPI SAUCE

OR

BUTTERNUT SQUASH RISOTTO

CRISPY SAGE + BROWN BUTTER

DESSERT (FAMILY STYLE)

MIXED MINI DESSERTS + COOKIE PLATTERS

SERVED WITH COFFEE + TEA

PRICE NOT INCLUSIVE OF
TAX OR GRATUITY



BRUNCH MENU - \$30

STATIONARY STARTER

ASSORTED HOUSEMADE PASTRIES + CHEESE + FRUIT

ENTRÉE

CHEF'S BREAKFAST PLATE

SCRAMBLED EGGS + HOMEFRIES + BACON + TOAST

OR

CRISP MALTED WAFFLE

FRESH FRUIT + WARM SYRUP

OR

CHICKEN CAESAR SALAD

BRIOCHE CROUTON + WHITE ANCHOVIES

DESSERT

**MIXED MINI DESSERTS + HOUSEMADE COOKIE
PLATTERS**

SERVED WITH COFFEE + TEA

PRICE NOT INCLUSIVE OF
TAX OR GRATUITY



BRUNCH MENU - \$40

STATIONARY STARTER

ASSORTED CHEESES + FRUIT + HOUSEMADE PASTRIES

ENTRÉE

QUICHE + HOT BUTTERED MAINE CRAB

SUNDRIED TOMATO+ GOAT CHEESE

OR

AVOCADO BLT

DOUBLE SMOKED BACON + SWEET POTATO FRIES

OR

ICEBERG WEDGE + SIRLOIN TAGLIATA

BERKSHIRE BLUE + CANDIED WALNUTS

DESSERT

MIXED MINI DESSERTS + HOUSEMADE COOKIE

PLATTERS

SERVED WITH COFFEE + TEA

PRICE NOT INCLUSIVE OF
TAX OR GRATUITY



AFTERNOON TEA

High Tea- the lunch or brunch alternative. Enjoy finger sandwiches, passed and stationary offerings, mixed pastries, mini desserts and a selection of teas, both iced and hot.

PASSED + STATIONARY

BLUE CHEESE + WALNUT TARTLETS- \$36

GOAT CHEESE + ROASTED TOMATO CROSTINI- \$24

SMOKED SALMON CROSTINI- \$36

DILL CREAM + CAPERS

LOBSTER + CORN FRITTERS- \$60

TOMATO + FRESH MOZZARELLA SKEWERS- \$24

CUCUMBER TEA SANDWICHES- \$24

MINI BANCROFT BURGER SLIDERS- \$72

TOMATO + MOZZARELLA ARANCINI- \$36

ASPARAGUS + PARMESAN WRAPPED IN PHYLLO- \$24

SAVORY OR SWEET PARKER HOUSE ROLLS- \$24

GARLIC + HERB OR CINNAMON SUGAR

FAVA BEAN PUREE CROSTINI + TOASTED PINE NUTS- \$24

FRUIT FLATBREAD- \$18

SEASONAL FRUITS + RICOTTA + SWEET GLAZE

SHRIMP SCAMPI FLATBREAD- \$26

MUSHROOM + ROQUEFORT FLATBREAD- \$24

TOMATO + RICOTTA FLATBREAD- \$20

LOBSTER + CORN FLATBREAD- \$28

CARVING STATION

WHOLE ROASTED TENDERLOIN OF BEEF- \$22

SELECTION OF SAUCES + PARKER HOUSE ROLLS

PASSED + STATIONARY PRICED PER DOZEN
WE RECOMMEND 7-10 PIECES PER PERSON

AFTERNOON TEA

SWEET TREATS

MINI FLOURLESS CHOCOLATE CAKES- \$36

MINI LEMON AND KEY LIME TARTS-\$36

MINI CHOCOLATE CARAMEL TARTS- \$36

CHOCOLATE COVERED STRAWBERRIES- \$36

MINI APPLE CRUMBLE TARTS- \$36

MINI MAPLE BREAD PUDDINGS- \$36

SCONES, MUFFINS, CROISSANTS + BISCUITS- \$7 PER PERSON

MIXED MINI DESSERTS + HOUSEMADE COOKIES- \$8 PER PERSON

ARTISANAL CHEESES, PRESERVES + BREADS- \$7 PER PERSON

BEVERAGE OPTIONS

MIMOSA BAR- \$16 PER PERSON

SPARKLING WINE + AN ASSORTMENT OF JUICES AND PUREES

ICED + HOT TEAS- \$5 PER PERSON

SELECTIONS OF HOUSE TEAS + ICED TEA + HOUSEMADE LEMONADE

**PASSED + STATIONARY PRICED PER DOZEN
WE RECOMMEND 7-10 PIECES PER PERSON**