

SEA CREST

BEACH HOTEL

2016 BANQUET MENUS

EXECUTIVE CHEF GLENN MACNAYR

Located on
OLD SILVER BEACH, CAPE COD

TELEPHONE: 508.540.9400
seacrestbeachhotel.com

BREAKFAST

BEACH FRONT CONTINENTAL BREAKFAST

Blueberry Muffins, Flaky Croissants, Assorted Danish
Whole Wheat, Country White Bread, Cinnamon Raisin and Plain Bagels
Vermont Creamery Butter, Jams, Cream Cheese
Regular and Decaffeinated Coffee and Assorted Teas

\$16

QUAKER ROAD CONTINENTAL BREAKFAST

Blueberry Muffins, Flaky Croissants, Assorted Danish
Whole Wheat, Country White Bread, Cinnamon Raisin and Plain Bagels
Vermont Creamery Butter, Jams, Cream Cheese
Cold Cereals with 1% Milk
Selection of Low Fat Yogurts
House Made Dried Fruit, Nuts and Organic Oats Granola
Sliced Fresh Fruits and Seasonal Berries
Assortments of Whole Fruit
Orange, Ruby Red Grapefruit, Cape Cranberry and Apple Juices
Regular and Decaffeinated Coffee and Assorted Teas

\$21

NORTH FALMOUTH BREAKFAST BUFFET

Blueberry Muffins, Flaky Croissants, Assorted Danish
Whole Wheat, Country White Bread, Cinnamon Raisin and Plain Bagels
Vermont Creamery Butter, Jams, Cream Cheese
Cold Cereals with 1% Milk
Selection of Low Fat Yogurts
House Made Dried Fruit, Nuts and Organic Oats Granola
Sliced Fresh Fruits and Seasonal Berries
Assortments of Whole Fruit
Scrambled Farm Fresh Eggs with Chives and Sweet Tomatoes
Crispy Bacon and Breakfast Sausage
Red Bliss and Caramelized Onion Home Fries
Orange, Ruby Red Grapefruit, Cape Cranberry and Apple Juices
Regular and Decaffeinated Coffee and Assorted Teas

\$28

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BREAKFAST

FALMOUTH LIGHTHOUSE PLATED BREAKFAST

Served in Baskets on each table: Blueberry Muffins, Flaky Croissants, Assorted Danish

Pre-set at each guest setting: Sliced Fruit and Berries Plate

Served to each guest (pre-select one):

Scrambled Farm Fresh Eggs, Red Bliss and Caramelized Onion Home Fries, Crispy Bacon, Tomato Gratin
Cinnamon and Vanilla Scented French Toast, Strawberries, Maple Syrup, Vermont Butter and Breakfast Sausage
Orange Juice, Cape Cranberry Juice, Ruby Red Grapefruit Juice and Apple Juice
Regular and Decaffeinated Coffee and Assorted Teas

\$25

THE KNOB BRUNCH BUFFET

Hearts of Romaine Caesar Salad, Shaved Parmesan, Croutons, Grape Tomatoes, Cured Olives, Creamy Peppercorn Dressing
Handpicked Field Greens, Cucumber, Tomatoes, Aged Balsamic Vinaigrette
Herb Crusted Chatham Cod Loin, Corn and Tomato Relish
Whole Wheat, Country White Bread, Cinnamon Raisin and Plain Bagels
Vermont Creamery Butter, Jams, Cream Cheese
Cinnamon and Vanilla Scented French Toast, Berries, Maple Syrup
Assorted Cold Cereal with 1% Milk
Blueberry Muffins, Flaky Croissants, Assorted Danish
Selection of Low Fat Yogurts
House Made Dried Fruit, Nuts and Organic Oats Granola
Sliced Fresh Fruits and Seasonal Berries
Assortment of Whole Fruit
Scrambled Farm Fresh Eggs with Chives and Sweet Tomatoes
Crispy Bacon and Breakfast Sausage
Red Bliss and Caramelized Onion Home Fries
Orange, Ruby Red Grapefruit, Cape Cranberry and Apple Juices
Freshly Baked Individual Desserts
Regular and Decaffeinated Coffee and Assorted Teas

\$43

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BREAKFAST ENHANCEMENTS

Can be added to any Breakfast

All Chef Attended Stations require a minimum of 1 Chef Attendant at \$150 per attendant

CHEF ATTENDED OMELET STATION

Minimum of 25 people

Farm Fresh Eggs, Egg Whites, Egg Beaters, Cured Ham, Chopped Bacon,
Chicken Sausage, Vermont Cheddar, Narragansett Feta, Swiss
Organic Baby Spinach, Ripe Tomatoes, Bell Peppers, Spanish Olives, Sliced Jalapenos

\$12

CHEF ATTENDED BELGIUM WAFFLE STATION

Minimum of 25 people

Crispy Buttermilk Waffles, Maple Syrup, Whipped Cream, Vermont Butter,
Fresh Strawberries, Blueberry Compote, Powdered Sugar

\$10

CLASSIC EGGS BENEDICT

Poached Farm Fresh Eggs, Canadian Bacon, Griddled English Muffins, Lemon Chive Hollandaise

\$10

HICKORY SMOKED SALMON

Sliced Salmon, Vine Ripe Tomatoes, Capers, Red Onion, Parsley, Hard Cooked Eggs, Crème Fraiche

\$14

RED'S BREAKFAST SANDWICHES

Griddled English Muffins, Vermont Cheddar, Canadian Bacon, Farm Fresh Egg

\$7

FRENCH TOAST

Cinnamon Dusted French Toast, Powdered Sugar, Fresh Berries, Maple Syrup, Vermont Creamery Butter

\$8

OATMEAL

Hot Oatmeal with Brown Sugar, Cape Cranberries, Raisins, Maple Syrup on the Side

\$6

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BREAK TIME

Regular and Decaffeinated Coffee and Assorted Teas	\$64 per gallon
Sparkling and Flat Mineral Waters, Assorted Soft Drinks	\$4 each
Assorted Sports Drinks	\$4 each
Orange Juice, Cape Cranberry Juice, Apple Juice, Ruby Red Grapefruit Juice	\$4 each
Starbucks Iced Frappucino & Iced Mochas	\$6 each
Chilled Milk, Chocolate Milk, Strawberry Milk	\$4 each
Olde Fashioned Lemonade, Naturally Brewed Iced Tea	\$48 per dispenser
Zico All Natural Pure Coconut Water	\$5 each
Whole Hand Fruits and Sliced Melons and Berries	\$13
Granola Bars, Power Bars, Nutri-Grain Bars	\$3 each
Yogurt Smoothie with Bananas, Fresh Fruits, Berries and Mint	\$6
Homemade Granola and Yogurt “Martini” with Berries	\$8
Individual Greek Yogurts	\$4 each
Assorted Individual Ice Cream Favorites	\$6
The Bar Break - Spicy Bar Snacks, Smartfood Popcorn, Pretzels	\$5
Movie Night – Smartfood Popcorn, Potato Chips, Candy Bars	\$8
After School Break – Crustless Peanut Butter & Jelly Sandwiches, Chocolate Chip Cookies, Homemade Rice Krispie Treats, Assorted Milks	\$11
Assorted Gourmet Cupcakes	\$8
Assorted Cookies and Fudge Brownies	\$6
Just Baked Chocolate Croissants, Chocolate Chip Muffins, Hot Cocoa, Iced Chocolate Milks	\$11
Parisian Style Fresh Fruit Tart, Pastry Cream, Buttery Shortbread (<i>minimum of 25 people</i>)	\$11
The Olde Fashioned Milk Shake Bar	\$10
Chocolate, Strawberry and Vanilla Shakes made the Olde Fashioned Way with Fresh Milk, Organic Cane Sugar and Ice Cream, Served in Chilled Glasses with a Long Spoon and a Big Straw	

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LUNCH BUFFETS

ROUTE 28 DELI

Roasted Tomato and Basil Soup

Red Skin Potato Salad, Celery Hearts, Shallots, Lemon Mayo, Basil Leaves, Fire Roasted Peppers

Garden Salad, Crisp Lettuce, Tomato Wedges, Cucumber, Crumbled Feta Cheese, Shaved Organic Carrots, Greek Dressing

Shaved All Natural Deli Meats: Honey Roasted Turkey, Cured Ham, Roast Beef

Balsamic Roasted Portobello Mushroom "Steaks"

Vermont White Cheddar, Swiss, American Cheeses

Dijon Mustard, Grain Mustard, Mayonnaise

Green Leaf Lettuce, Vine Ripe Tomatoes, Sliced Bermuda Onions, Kosher Pickles

Fresh Baked Bulky Rolls, Flour Tortilla Wraps, Country White,

Whole Wheat Breads

Assorted Cookies

Regular and Decaffeinated Coffee and Assorted Teas

\$31

FALMOUTH HEIGHTS DELI

Ideal for larger groups with time constraints

Garden Broccoli Potage, Shredded Vermont Cheddar and Croutons on the Side

Organic Baby Iceberg "Wedge" Salad, Great Hill Blue Cheese, Red Onion, Smoked Bacon

Hand Picked Mixed Greens, Baby Tomatoes, Cucumber, Shaved Carrot, Narragansett Feta Cheese, Greek Dressing

Pickled Vegetable Relish, Fire Roasted Peppers, Cured Olives, Cornichon,

Bread and Butter Pickles, Kosher Dill Pickles, Pepperoncini, Pickled Baby Vegetables

Honey Roasted Turkey Breast, Vermont Cheddar, Vine Ripe Red and Yellow Tomato,

Bermuda Onion, Leaf Lettuce, Herb Ranch Mayo on a Fresh Bulky Roll

Cured Ham, Baby Swiss, Vine Ripe Red and Yellow Tomato,

Bermuda Onion, Dill Pickle, Leaf Lettuce, Dijon Aioli on Marble Rye

Pesto Grilled Free Range Chicken, Local Goat Cheese, Fire Roasted Pepper Mayo,

Vine Ripe Red and Yellow Tomato, Leaf Lettuce on a Fresh Bulky Roll

Caesar Salad "Wrap," Hearts of Romaine, Creamy Peppercorn Dressing,

Country Croutons, Baby Tomatoes, Cured Olives, Shaved Parmesan Cheese

Individual Cape Cod Potato Chips

Blondies and Fudge Brownies

Regular and Decaffeinated Coffee and Assorted Teas

\$32

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LUNCH BUFFETS

THE TEATICKET

Warm Crusty Rolls with Vermont Creamery Butter

Cape Cod Clam Chowder

Organic Field Greens Salad, Hubbardston Goat Cheese, Black Walnuts, Cape Cranberries, Buttermilk Herb Dressing

Baby Iceberg "Wedge" Salad, Vine Ripe Tomatoes, Crispy Smoked Bacon, Red Onions, Great Hill Blue Cheese Dressing

Grilled East Coast Salmon, Melted Tomatoes, Lemon Tarragon Butter Sauce

Thyme and Shallot Roasted Free Range Chicken, Balsamic Roasted Field Mushrooms, Natural Jus

Penne Pasta Tossed with Roasted Zucchini, Fire Roasted Peppers, Baby Spinach, Mushroom Crème

Garden Vegetable Ratatouille

Roasted Fingerling Potatoes, Sea Salt, Fresh Herbs

Warm Apple Crisp, Brown Butter Oatmeal Topping, Vanilla Scented Chantilly Cream

Regular and Decaffeinated Coffee and Assorted Teas

\$42

OLD SILVER BARBECUE

Just Baked Southern Corn Bread with Vermont Butter

Beef and Bean Chili with All the Fixins'

Baby Iceberg "Wedge" Salad, Vine Ripe Tomatoes, Crispy Smoked Bacon, Red Onions, Great Hill Blue Cheese Dressing

Garden Salad, Crisp Lettuce, Tomato Wedges, Cucumber, Crumbled Feta Cheese, Red Onion, Greek Dressing

Sea Salt Rubbed Baked Potatoes with All the Fixins

Barbecue Free Range Chicken

Grilled Angus Burgers, Fresh Baked Bulky Roll, Sliced Vermont Cheddar on the Side, Traditional Accompaniments

"Mac n Cheese", Artisanal Cheeses, Buttery Crumb

Buttery Corn on the Cob

Make your own Strawberry Shortcake: Fresh Baked Pound Cake, Macerated Strawberries, Vanilla Scented Chantilly Cream

Regular and Decaffeinated Coffee and Assorted Teas

\$42

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LUNCH BUFFETS

SEA CREST SOUP, SANDWICH & SALAD

Clam Chowder
Spring Field Greens, Organic Baby Spinach, Hearts of Romaine
Garden Tomatoes, Cucumbers
Goat Cheese, Blue Cheese, Narragansett Feta Cheese
Dried Fruits, Blueberries, Strawberries
Walnuts, Almonds
Balsamic Vinaigrette, Citrus Vinaigrette, Peppercorn Dressing,
Buttermilk Ranch
Roasted Chicken Salad
East Coast Salmon
Creamy Chick Pea Hummus
Portobello Mushroom Steaks
Quinoa with Aromatic Vegetables, Madras Curry and Salt Brined Sheep's Milk Cheese
Wraps, Buns, Rolls, Fresh Pita
Assorted Cookies and Brownies
Naturally Brewed Iced Tea and Olde Fashioned Lemonade

\$29

THE FOOD TRUCK

*Maximum 25 guests. All food served Family Style on Platters.
As food will be prepared and cooked to order, all food will be served at the serve time on the Banquet Event Order.*

Fresh Baked Artisanal Breads and Vermont Creamery Butter
Baby Spinach Salad, Florida Citrus, Shaved Fennel, Soft Goat Cheese, Toasted Macadamia, Aged Balsamic Vinaigrette on the Side
Lo Mein Noodle Salad, Soy Ginger Dressing, Toasted Peanuts, Tofu, Nappa Cabbage
Spicy Curry Chicken Satay, Mango Cilantro Sauce on the Side
Angus Beef Sliders, Local Blue Cheese, Carmelized Onions, Sesame Brioche
Grilled Jumbo Shrimp "Pico di Gallo"
White Truffle and Aged Parmesan "Waffle" Fries
Fresh Berries, Vanilla Bean Chantilly, Pound Cake "Trifle"
Sparkling and Flat Mineral Waters, Assorted Soft Drinks

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PLATED LUNCHEON

Warm Crusty Rolls with Vermont Creamery Butter

First Course (pre-select one):

Roasted Vegetable Salad, Hubbardston Goat Cheese, Black Olive Pesto, Celery Sprouts

Roasted Tomato Basil Soup, Parmesan Toast

Garden Salad, Cucumber, Vine Ripe Tomato, Shaved Carrots, Local Feta, Greek Dressing

Hearts of Romaine Caesar Salad, Shaved Parmesan, Croutons, Grape Tomatoes, Cured Olives, Creamy Peppercorn Dressing

Second Course (pre-select maximum of two, entrée counts due with final guarantee):

Honey Grain Mustard Glazed Free Range Chicken,
Herb Roasted Potatoes, French Beans, Mushroom Jus

\$37

Herb Crusted Chatham Cod Loin, Melted Tomatoes, Baby Vegetables,
Buttery Lemon Scented Basmati Rice, Tarragon Beurre Blanc

\$39

Blackened East Coast Salmon, Jasmine Rice, Portuguese Chorizo, White Bean and Corn Succotash

\$36

Pepper Rubbed Flat Iron Steak, Horseradish Whipped Potatoes,
Great Hill Dairy Blue Cheese, Garden Vegetables, Mushroom Demi Glaze

\$48

Organic Carrot "Mash", Roasted Baby Vegetables, Toasted Quinoa, Truffle Scented Mushrooms

\$30

Third Course (pre-select one):

Cape Cranberry Crème Brûlée

Strawberry Shortcake, Fresh Pound Cake, Mint Honey Macerated Strawberries, Vanilla Scented Chantilly Cream

New York Style Cheesecake, Fresh Berries, Vanilla Scented Chantilly Cream, Caramel Sauce

Served With Regular and Decaffeinated Coffee and Assorted Teas

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BOX LUNCH & CHILDREN'S MENU

SEA CREST BOX LUNCH ON THE GO

*Perfect for afternoon excursions or at the end of meeting for the ride home
(Sandwich counts due with final guarantee)*

Honey Roasted Turkey Breast, Vermont Cheddar, Vine Ripe Red and Yellow Tomato,
Bermuda Onion, Leaf Lettuce, Herb Ranch Mayo on a Fresh Bulky Roll

Smoked Ham, Baby Swiss, Vine Ripe Red and Yellow Tomato,
Bermuda Onion, Dill Pickle, Leaf Lettuce, Dijon Aioli on Marble Rye

Pesto Grilled Free Range Chicken, Local Goat Cheese, Fire Roasted Pepper Mayo,
Vine Ripe Red and Yellow Tomato, Leaf Lettuce on a Fresh Bulky Roll

Caesar Salad "Wrap," Hearts of Romaine, Creamy Peppercorn Dressing,
Country Croutons, Baby Tomatoes, Cured Olives, Shaved Parmesan Cheese

Piece of Seasonal Whole Fruit

Nature Valley Granola Bar

Frito Lay Doritos

M&M's

Chocolate Mint Stix

Bottle of Spring Water

\$24

CHILDREN'S PLATED MENU

*Served anytime for our younger guests (ages 3 to 11)
Choose One*

Crispy Chicken Tenders, Crispy Fries, Ranch and Ketchup

Grilled Beef Hot Dog, Buttery Bun, Crispy Fries, Mustard and Ketchup

Grilled Angus Burger, Crispy Fries, Mustard and Ketchup

Grilled Boneless Skinless Chicken Breast, Fresh Vegetables

Individual Cheese or Pepperoni Pizza

\$18, including Chocolate Chip Cookie and Choice of Beverage

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PASSED HORS D'OEUVRES

Priced per piece – minimum of 50 pieces each

COLD

Maine Lobster “Sliders”	\$6.00
Jumbo Shrimp Cocktail, Horseradish Cocktail Sauce, Lemon	\$4.00
Sirloin and Great Hill Blue Cheese “Crostini” Caramelized Red Onion Jam	\$4.00
Spicy Yellow Fin Tuna Tartare Spoon, Seaweed Salad	\$4.00
Hickory Smoked Atlantic Salmon “Tea Sandwich”	\$4.25
Fresh Mozzarella, Grape Tomato, Basil Bruschetta	\$3.00
Blue Crab Salad Spoon, Avocado, Tortilla Dust	\$4.00
Maine Lobster Salad Spoon, Capers, Celery Sprouts	\$4.50
Prosciutto Wrapped Asparagus, Virgin Olive Oil	\$3.25
Fresh Shucked Local Oysters on a Half Shell Served on Crushed Ice with Lemons, Hot Sauce, Cocktail Sauce and Horseradish	\$3.75

HOT

Crispy Vegetable Spring Roll, Soy Ginger Dipping Sauce	\$3.00
Hot Curry Chicken Satay, Mango Mint Coulis	\$4.00
Maple Glazed Scallops Wrapped in Smoked Bacon	\$4.00
Sea Crest Sliders, Angus Beef, Great Hill Blue, Special Sauce	\$4.00
Wellfleet Littleneck Clams Baked with Garlic, Bacon, Parmesan	\$4.00
Parmesan Crusted Artichoke Hearts, Spicy Banana Catsup	\$3.50
Stuffed Mushrooms, Caramelized Shallots, Buffalo Mozzarella, Fire Roasted Peppers	\$3.50
Blue Crab Fritters, Chili Remoulade	\$4.00
Crisp Shrimp Tempura, Soy Ginger Aioli, Dried Shiso	\$3.75

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DISPLAYED APPETIZERS

Priced per person

DOMESTIC AND IMPORTED ARTISANAL CHEESES \$15

Fresh and Dried Fruits, Seedless California Grapes
Nuts and Assorted Crackers

SEASONAL VEGETABLE CRUDITÉS \$9

Roasted Pepper Chickpea Dip
Buttermilk Herb Dip

ANTIPASTO \$16

Cured Meats, Marinated Artichokes, Fire Roasted Pepper and Black Olive Salad, Balsamic Rosemary Mushrooms,
Charred Asparagus with Parmesan and Truffle, Fresh Mozzarella, Tomato, Basil Salad

CHILLED NEW ENGLAND SEAFOOD \$29

Local Oysters on the half shell, Local Cherrystone Clams on the half shell
Poached Jumbo Shrimp, Crab Claws
All served on crushed ice with Horseradish Aioli, Cocktail Sauce
Sweet Mustard Sauce, Lemons and Hot Sauce

SMOKED ATLANTIC SALMON

Hickory Smoked Atlantic Salmon
Toast Points and Traditional Accompaniments
Crème Fraiche, Red Onion, Capers, Parsley
Chopped Egg, Chive

\$175 per side of salmon feeds approximately 40 people

FRESH BAKED PARISIAN ARTISANAL BREADS (Minimum of 25 people) \$8

Roasted Garlic Parmesan Oil, White Bean Hummus, Whipped Honey Butter, Extra Virgin Olive Oil

CREAMY CHICKPEA HUMMUS \$8

Lemon Garlic scented Hummus with Cumin Toasted Pita Chips

CHIPS N' DIPS \$9

Homemade Tomato Cilantro Pico de Gallo, Black Bean Salsa and
Ripe Avocado Guacamole with Warm Tortilla Chips

SPANISH TAPAS DISPLAY ON WOOD BOARDS \$18

Spanish Olives, Manchego Cheese and Quince, Piquillo Peppers, Calamari Salad, Tortilla, Shaved Ham
and Melon, Marcona Almond and Garbanzo Bean Salad, Tomato, Mozzarella and Garlic Croustade

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RECEPTION & DINNER ENHANCEMENTS

*All Carving Stations require a minimum of 1 Chef Attendant at \$150 per attendant
Priced per person*

SHORELINE PASTA STATION

Ricotta Cheese Tortellini Tossed with Pesto Cream Sauce, Garden Broccoli, Sundried Tomatoes, Shaved Parmesan Cheese

Cavatappi Pasta Tossed with Roasted Tomato, Basil Pomodoro Sauce, Fresh Buffalo Mozzarella

Wild Mushroom Ravioli Tossed with Mushroom Madeira a la Cream Sauce, Baby Spinach Leaves, Roasted Zucchini, Fire Roasted Peppers, Thyme Roasted Free Range Chicken

Served with Warm Garlic Bread, Shaved Parmesan Cheese, Crushed Red Peppers, Roasted Garlic Oil

\$23

COMIDA MEXICANA GRINGO FOR MEXICAN FOOD

Spicy Beef and Bean Chili
Mexico City Salad

Crispy Warm Tortilla Chips with Homemade Guacamole, Pico di Gallo and Black Bean Salsa
Spanish Rice with Chorizo Sausage and Chayote Squash

Cumin and Coriander Marinated Shredded Chicken

Chipotle and Cilantro Marinated Pulled Pork
Warm Soft Flour Tortillas

Sour Cream, Jalapenos, Diced Red Onion, Jack Cheddar Cheese, Diced Tomato, Gringo Salsa, Shredded Iceberg Lettuce

Warm Cinnamon and Sugar Dusted Churros

\$30 (also available as a Lunch Buffet)

SHALLOT RUBBED TENDERLOIN OF ANGUS BEEF

Roasted Whole Tenderloin of Black Angus Beef, served with Exotic Mushroom Red Wine Jus, Great Hill Blue Cheese Aioli, Crusty Artisanal Rolls

\$28

SEA CREST MARKET

Herb and Garlic Roasted Whole Free Range Chickens, Carved to Order with Natural Jus, Smoked Bacon Ranch, Clover Honey Mustard and Served with Creamy Brown Sugar Sweet Potatoes with Organic Oats Streusel

\$16

CIDER GLAZED NATURALLY RAISED WHOLE TURKEY

20 to 24 pound whole Northeast Turkey Basted with Apple Cider and Fresh Herbs, served with Sage Gravy, Cape Cod Cranberry Sauce, Crusty Artisanal Rolls

\$18

BONE IN VIRGINIA HAM

Pineapple Clove Glazed Bone in Virginia Ham, served with Clover Honey Grain Mustard Sauce, Petite Brioche Buns

\$15

ROSEMARY MINT SCENTED LEG OF LAMB

Colorado Lamb, Marinated with Fresh Mint and Rosemary, Served with Balsamic Mint Jus and Warm French Baguette

\$24

GARLIC STUDDER WOLFE'S NECK FARMS PRIME RIB

Boneless Prime Rib slow roasted, Served with Natural Jus, Horseradish Aioli, Dijon Mustard and Petite Brioche Buns

\$27

CARVING STATION ADDITIONS

Herb and Sea Salt Roasted Baby Potatoes: **\$7**

Array of Seasonal Vegetables: **\$8**

Hand Picked Organic Greens, Cucumber, Vine Ripe Tomatoes, Local Feta Cheese, Aged Balsamic Vinaigrette: **\$9**

Hearts of Romaine Caesar Salad, Shaved Parmesan, Croutons, Grape Tomatoes, Cured Olives, Creamy Peppercorn Dressing: **\$9**

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DINNER BUFFETS

CAPE COD CLAMBAKE

Crusty Rolls with Vermont Creamery Butter

Cape Cod Clam Chowder

Garden Salad, Crisp Lettuce, Tomato Wedges, Cucumber,
Crumbled Feta Cheese, Red Onion, Greek Dressing

Hearts of Romaine Caesar Salad, Shaved Parmesan, Croutons,
Grape Tomatoes, Cured Olives, Creamy Peppercorn Dressing

Green Cabbage Cole Slaw

Balsamic Roasted Portobello Mushroom "Steak"
and Watercress Salad, Honey Shallot Vinaigrette

Fresh Herb and Garlic Chicken

Buttery Corn on the Cob

Baby Potatoes with Parsley Butter

Prepared in the Traditional Cape Cod Clambake Style - each
guest will receive a fishnet bag that contains one 1 ½ pound
Hard Shell Lobster, ½ pound of Local Steamer Clams, ½ pound
of East Coast Mussels, Sweet Corn on the Cob, Baby Potatoes
and Andouille Sausage, all cooked in a flavorful buttery broth
with fresh herbs

Drawn Butter and Lemon Wedges

Sliced Fresh Watermelon, Fresh Fruits and Berries

Assorted Mini Pastries

Regular and Decaffeinated Coffee and Assorted Teas

\$99

HOME STYLE BARBECUE

Just Baked Southern Corn Bread with Vermont Butter

Beef and Bean Chili with All the Fixins'

Baby Iceberg "Wedge" Salad, Vine Ripe Tomatoes, Crispy
Smoked Bacon, Red Onions, Great Hill Blue Cheese Dressing

Garden Salad, Crisp Lettuce, Tomato Wedges, Cucumber,
Crumbled Feta Cheese, Red Onion, Greek Dressing

Sea Salt Rubbed Baked Potatoes with All the Fixins

Barbecue Free Range Chicken

Blackened East Coast Salmon, Charred Tomato Salsa

"Mac n Cheese", Artisanal Cheeses, Buttery Crumb

Buttery Corn on the Cob

Make your own Strawberry Shortcake: Fresh Baked
Pound Cake, Macerated Strawberries, Vanilla Scented
Chantilly Cream

Regular and Decaffeinated Coffee and Assorted Teas

\$65

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DINNER BUFFETS

MARTHA'S VINEYARD

Warm Crusty Rolls with Vermont Creamery Butter

Cape Cod Clam Chowder

Organic Field Greens Salad, Hubbardston Goat Cheese, Black Walnuts, Cape Cranberries, Buttermilk Herb Dressing

Baby Iceberg "Wedge" Salad, Vine Ripe Tomatoes, Crispy Smoked Bacon, Red Onions, Great Hill Blue Cheese Dressing

Herb Crusted Chatham Cod Loin, Lemon Butter

Thyme and Shallot Roasted Free Range Chicken, Maple Jus

Penne Pasta Tossed with Roasted Zucchini, Fire Roasted Peppers, Baby Spinach and Mushroom Crème

Garden Vegetable Ratatouille

Roasted Fingerling Potatoes with Sea Salt and Fresh Herbs

Warm Apple Crisp, Brown Butter Oatmeal Topping, Vanilla Scented Chantilly Cream

Regular and Decaffeinated Coffee and Assorted Teas

\$57

GEORGES BANK

Warm Crusty Rolls with Vermont Creamery Butter

Cape Cod Clam Chowder

Organic Field Greens Salad, Baby Shrimp, Cucumber, Sweet Tomatoes, Lemon Vinaigrette

Hearts of Romaine Caesar Salad, Shaved Parmesan, Croutons, Grape Tomatoes, Cured Olives, Creamy Peppercorn Dressing

Balsamic Grilled Portobello "Steaks", Watercress Salad, Honey Shallot Vinaigrette

Sautéed Mussels, Shallots, Sliced Garlic, Chardonnay, Herb Butter

Herb and Panko Crusted Georges Bank Haddock, Roasted Asparagus, Lemon Butter

Spicy Coconut Shrimp, Zucchini, Bell Pepper, Steamed Jasmine Rice

Shallot and Thyme Grilled Petite Sirloin Steak, Peppercorn Jus

Assorted Finger Pastries

Regular and Decaffeinated Coffee and Assorted Teas

\$71

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PLATED DINNER

Warm Crusty Rolls with Vermont Creamery Butter

First Course (pre-select one)

Cape Clam Chowder

Caramelized Three Onion Soup, Swiss Gratinee

Roasted Tomato Basil Soup, Parmesan Toast

Roasted Vegetable Salad, Hubbardston Goat Cheese, Black Olive Pesto, Celery Sprouts

Hearts of Romaine Caesar Salad, Shaved Parmesan, Croutons, Grape Tomatoes, Cured Olives, Creamy Peppercorn Dressing

Organic Field Greens, Cucumber, Tomato, Narragansett Creamery Feta, Aged Balsamic Vinaigrette

Baby Iceberg "Wedge," Vine Ripe Tomatoes, Red Onion, Smoked Bacon, Great Hill Blue Cheese Dressing

Second Course (pre-select maximum of two, entrée counts due with final guarantee)

Butter Poached Whole Maine Lobster and Herb Crusted Filet Mignon, Golden Potato Rosti,

Bacon Wrapped Asparagus, Oven Dried Tomato, Lemon Thyme Butter, Oyster Mushroom Jus **\$90**

Thyme and Shallot Rubbed Filet Mignon, Roasted Asparagus, Caramelized Onion Potato Gratin, Mushroom Demi Glace **\$79**

Grilled New York Sirloin, Roasted Potatoes, Garden Vegetables, Great Hill Blue Cheese, Fire Roasted Pepper Jus **\$62**

Petite Filet and Shallot Thyme Rubbed Jumbo Shrimp Duet, Celery Root Whipped Potatoes,

Oven Dried Tomatoes, Roasted Asparagus, Charred Tomato Beurre Blanc, Red Wine Jus **\$61**

Seared East Coast Salmon, Lemon Scented Jasmine Rice, French Beans, Baby Carrots, Charred Tomato Beurre Blanc **\$51**

Herb Crusted Chatham Cod Loin, Melted Tomatoes, Baby Vegetables,

Buttery Lemon Scented Basmati Rice, Tarragon Beurre Blanc **\$55**

Green Apple Honey Brined Free Range Chicken, Grilled Vegetable Tian, Pasta Torta, Grain Mustard Jus **\$50**

Provençal Vegetables, Angel Hair Flan and Heirloom Tomatoes **\$44**

Balsamic Glazed Portobello Mushroom "Steak", Charred Asparagus, Fire Roasted Peppers, Roasted Garlic Parmesan Polenta **\$42**

Organic Carrot "Mash", Roasted Baby Vegetables, Toasted Quinoa, Truffle Scented Mushrooms **\$40**

Third Course (pre-select one)

Cape Cranberry Crème Brulee, Passion Fruit, Tahitian Vanilla

New York Style Cheesecake, Macerated Strawberries, Salty Caramel

Parisian Style Fresh Fruit Tart, Pastry Cream, Buttery Shortbread

The Season's Best Fruit and Berries, Cape Cranberry Sorbet

Double Chocolate Mousse Cake, Raspberries, Pistachio Sand

Served with Regular and Decaffeinated Coffee and Assorted Teas

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NORTH END BEACH MENUS

BEACHFRONT LOBSTER BOIL

Prepared in the Traditional Cape Cod Lobster Boil Style - each guest will receive a fishnet bag that contains one 1 1/2 pound Hard Shell Lobster, 1/2 pound of Local Steamer Clams, 1/2 pound of East Coast Mussels, Sweet Corn on the Cob, Baby Potatoes and Andouille Sausage, all cooked in a flavorful buttery broth with fresh herbs

Drawn Butter and Lemon

Garden Salad

Cornbread

Cookies and Brownies

Iced Tea and Lemonade

\$110

**Minimum of 25 Guests, Maximum of 125 Guests. Available from 5:00p - 9:00p
for dates between April and October (excluding July & August)*

**Beach Rental of \$1,000*

**Tent not included and required*

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DESSERT STATIONS

ICE CREAM SUNDAE STATION

1 Hour Time Limit

Vanilla Bean Ice Cream, Chocolate Fudge Ice Cream
Cape Cranberry Sorbet
Hot Fudge and Butterscotch Toppings
Whipped Cream, Strawberries, Walnuts, Cherries, Jimmies and M&M's

\$15

OUR PASTRY CHEF'S GRAND DESSERT DISPLAY

Minimum of 100 people

Warm Peach Cobbler with Vanilla Scented Chantilly Cream
Chocolate Bread Pudding with Fresh Raspberries and Caramel Sauce
Pina Colada Torte
Oreo Torte
Red Velvet Torte
Black Forest Torte
Petite Fruit Tarts
Boston Cream Pie
Selection of Gourmet Cupcakes
Duet of Petite Mousse Shooters

\$28

CHOCOLATE STATION

Hot Chocolate (Fresh Made Dutch Cocoa with 1% Milk)
Chilled Chocolate Milk
Whipped Cream
Chocolate Covered Biscotti
Chocolate Covered Strawberries
Fresh Baked Chocolate Croissants

\$18

MADE TO ORDER BELGIUM WAFFLE BAR

Chocolate and Vanilla Waffles, Vanilla Bean Ice Cream, Whipped Cream, Berries, Sauces

\$11 (*Chef Attendant required*)

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BEVERAGE SERVICE

Bartender Fee is \$150.00 per bartender (one Bartender for every 75 guests is required)

HOST BAR

Beverage service based on a per drink basis

Top Shelf Brands	\$11.50
Premium Brands	\$9.50
House Brands	\$7.50
House Wine by the Glass	\$7.50
Premium Wine by the Glass	\$8.50
Imported Bottled Beer	\$6.95
Domestic Bottled Beer	\$5.95
Mineral Water	\$4.00
Soft Drinks	\$4.00

CASH BAR

Guests purchase drinks on own

Top Shelf Brands	\$12.00
Premium Brands	\$10.00
House Brands	\$8.00
House Wine by the Glass	\$8.00
Premium Wine by the Glass	\$9.00
Imported Bottled Beer	\$7.00
Domestic Bottled Beer	\$6.00
Mineral Water	\$4.00
Soft Drinks	\$4.00

OPEN BAR

All bars are stocked with scotch, bourbon, gin, vodka, rum, beer, wine, soft drinks, mixers and mineral waters.

Please select from the following types:

TOP SHELF

Maker's Mark
Grey Goose
Bombay Sapphire
Patron Silver
Crown Royal
Mount Gay
Johnnie Walker Black

PREMIUM

Jack Daniels
Absolut
Tanqueray
Cuervo Gold
Seagram's VO
Captain Morgan
Dewar's

HOUSE

Jim Beam
Smirnoff
Gordon's
El-Jimador
Canadian Club
Bacardi Silver
J&B

Top Shelf Per Person Pricing

Hour One: **\$24.00**
Hour Two: **\$21.00**
Additional Hours: **\$17.00**

Premium Per Person Pricing

Hour One: **\$21.00**
Hour Two: **\$18.00**
Additional Hours: **\$14.00**

House Per Person Pricing

Hour One: **\$17.00**
Hour Two: **\$14.00**
Additional Hours: **\$11.00**

WINE AND BEER OPEN BAR PACKAGE

Includes house red and white wine, selection of imported and domestic beers, soft drinks, mineral waters

Wine & Beer Per Person Pricing

Hour One: **\$17.00**
Hour Two: **\$13.00**
Additional Hours: **\$9.00**

Imported Beer Includes: Heineken, Corona, Amstel Light & Sam Adams (Microbrew)

Domestic Beer Includes: Budweiser, Coors Light, O'Doul's

Cocktail Service Only Fee is \$100.00 per server (one Server for every 15 guests is required)

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CATERING POLICIES

FOOD & BEVERAGE: All food and beverage consumed in function rooms must be provided by the Sea Crest. Any food served in a banquet setting may not be packaged to go.

LIQUOR REGULATIONS: Per the Sea Crest Beach Hotel's licensing agreement with the Massachusetts State Liquor Commission, no patron or guest will be permitted to enter or depart the premises with alcoholic beverages. All alcohol must be purchased from the hotel. Bar service limited to 5 hours maximum.

PRICING: Pricing is guaranteed only upon client's signature of the Banquet Event Orders.

ENTERTAINMENT: The Catering and Conference Planning Department must be notified of and approve any entertainment. All outdoor entertainment must end by 8:00 pm.

DÉCOR: The Catering and Conference Planning Department must be informed of any decorations or displays for your event. Glitter, confetti and open flames will not be permitted in any function room. The hotel will not permit the affixing of anything to the walls or ceiling of function rooms.

AUDIO VISUAL AND ELECTRICAL: Our outside audio visual company will be able to provide for all of your audio visual needs. Your Catering Sales or Conference Planning Manager will provide you with pricing. Special electrical requirements may be provided as well and can be coordinated with your Catering Sales or Conference Planning Manager.

STORAGE: The Catering and Conference Planning Department must be informed of any packages being shipped to the hotel. Per the Notification of Incoming Shipments, Incoming Package Handling Fees apply and Storage Fees will be assessed if shipments are received more than three days prior to event. Please refer to the Package Handling Information Sheet. Removal of all property is the responsibility of the group on-site contact. All outgoing packages need to have shipping labels secured and guests are to arrange for pick up.

CHEF ATTENDANT FEES: A chef attendant is required for any action station and will be charged at \$150 per chef.

CHANGES TO FUNCTION ROOM SET UP:

Changes to the physical set up of the room within 24 hours of start of event are subject to a \$400 labor charge.

OUTDOOR FUNCTIONS: In event of inclement weather, the Catering and Conference Planning Department reserves the right to relocate the event to an indoor function room. This call will be made 3 hours prior to commencement of event. Maximum time limit for cold food at outdoor functions is one hour.

TIMING: Client must agree to adhere to the scheduled timing listed on the Banquet Event Order. All outdoor events must end by 9:00 pm.

SERVICE CHARGES AND TAX: All food and beverage prices are subject to a non-taxable 16% service charge, a taxable 4% administrative fee, as well as a local and state sales tax, currently at 7%. Meeting room rental, audio visual equipment and miscellaneous charges are subject to 7% local and state sales tax.

GUARANTEE: Final guaranteed confirmation for the number of guests attending your event, including entrée selections if applicable, are required 10 days prior to event. Charges will be based on the minimum guarantee or the actual guest count, whichever is greater. Late entrée counts will be subject to a 20% menu price surcharge. For per person meals, the hotel will set and prepare for 3% above the guaranteed count.

DEPOSITS: All deposits are non-refundable and will be applied toward the total cost of your event.

OTHER: The hotel assumes no responsibility for loss or damage to items left in function rooms prior to, during or following an event.

PLATED MEALS: If two or more entrees are selected, the highest priced menu item prevails for all guests.

BUFFETS: All buffet menus require a minimum of 25 guests and are priced based on 1 1/2 hours of service. Groups less than 25 guests will be charged a \$125 surcharge.

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