



the Lawn on D



# The Lawn On D 2026 Event Menus\*



\* Menus subject to change.



## About Us



Rebel Restaurants is our food and beverage service provider. Since 2011, Rebel Restaurants has served a range of Boston's top corporate clientele along South Boston's waterfront.

Our innovative menus contain a wide array of offerings and themes to help you create a truly unique experience for your guests for events ranging from casual to black-tie. We can also customize our menus to meet your needs. Rebel Restaurants hand-picks the freshest ingredients

New England has to offer every day, and works diligently to find the finest local purveyors available to ensure your events are talked about for many years to come.



Remarkable experiences.  
Imagination realized.™

The Massachusetts Convention Center Authority owns and operates the Thomas M. Menino Convention & Exhibition Center (MCEC), the John B. Hynes Veterans Memorial Convention Center, and the Lawn on D. Signature Boston represents all of the unique benefits and advantages of bringing your event to one of our award-winning facilities. Through Signature Boston, we have created a seamless experience for our clients and guests, from sales to event execution. It's not just about our venues and event services; it's about working together to deliver remarkable experiences. We partner with you to bring your ideas to life.

To us, your success is everything.

**For more information, call us at 877-393-3393  
or email us at [sales@SignatureBoston.com](mailto:sales@SignatureBoston.com).**



# Alcoholic Beverages

## BEERS, SELTZERS & TEAS

### 12 OZ

- Corona Extra *Mexican Lager* **9.50**
- Blue Moon *Belgian Wheat* **9**
- Sam Summer *Blonde Ale* **9.50**
- All Day IPA *New England Pale Ale* **9**
- Harpoon New England IPA **9**  
*IPA*
- Fiddlehead IPA *IPA* **9**
- Michelob Ultra *Light Lager* **9**
- Harpoon Low Key *Light Lager* **9**
- Truly Wild Berry *Malt Seltzer* **9.50**
- Angry Orchard *Cider* **10**
- Sun Cruiser **10.50**  
*Spiked Tea, Lemonade, Pink Lemonade*
- Athletic Brewing Run Wild **8**  
*Non-Alcoholic IPA*
- NÜTRL Vodka Seltzer **10.50**
- Viva Tequila Seltzer **11.75**

### ZERO PROOF

- White Claw **8.50** *Mango Passionfruit, Black Cherry Cranberry, Lime Yuzu, Orange Blossom*

### 14 OZ DRAFT

- Harpoon Southie Lager **9.50**  
*Golden Lager*
- Wachusett *Blueberry* **9.50**

### 16 OZ

- Pabst Blue Ribbon Light *Lager* **8**

## WINE | by the glass

### WHITE

- CHARDONNAY Grayson, California **13**
- PINOT GRIGIO SiSi, Friuli, Italy **13.75**
- SAUVIGNON BLANC Villa Maria, New Zealand **13.75**
- PROSECCO Gambino, Italy **13.75**
- SANGRIA REAL **13.75**

### ROSÉ

- ROSÉ Coppola, California **13.75**

### RED

- PINOT NOIR Noble Vines, California **13.75**
- SANGRIA REAL **13.75**

## SPIRITS | 14.75

- BOURBON Jim Beam • GIN Bombay • RUM Bacardi & Captain Morgan
- TEQUILA Old Mexico • VODKA Tito's • WHISKEY Jack Daniel's

All pricing is subject to 23% house fee & 7% tax.

Before placing your order, please inform your server of any food allergies.

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



#### LOD SPECIALTY COCKTAILS

- Tito's Peach Lemonade – Tito's, lemonade, peach purée **14.75**  
Seaport Mule – Tito's, ginger beer, lime juice **14.75**  
Southie-Rita – tequila, triple sec, simple syrup, grapefruit juice, soda **14.75**  
Frosé – frozen strawberry rosé with raspberry vodka and lemon juice **14.75**  
Espresso Martini – shaken and poured over ice **15**

#### SUN CRUISER PAIL COCKTAILS

*Served in a signature Sun Cruiser Beach Pail*

- Sun Cruiser Colada – Malibu coconut rum, orange juice, pineapple juice topped with a 12oz Sun Cruiser Tea **19**  
Blueberry Lemonade Breeze – Tito's, blueberry purée, lemonade topped with a 12oz Sun Cruiser Lemonade **19**

#### TRULY FISHBOWL COCKTAILS

*Served in a signature Truly Fishbowl*

- Red, White and Blue – Tito's, blueberry purée, lemonade topped with a 12oz Truly Wild Berry Seltzer **19**  
Berries on the Pitch – Tito's, melon liqueur, lime juice, watermelon purée topped with a 12oz Truly Wild Berry Seltzer **19**

## Specialty Wine

*White by the Bottle*

#### WHITE BLEND

- Conundrum – Fairfield, California **42**

#### RIESLING

- Dr. Loosen (2020) – Mosel, Germany **72**

#### PINOT GRIGIO

- Jermann–Friuli – Venezia Giulia, Italy **46**  
Zenato – Veneto, Italy **42**  
Santa Margherita – Trentino-Alto Adige, Italy **52**

#### SAUVIGNON BLANC

- Jacques Dumont – Sancerre, France **38**  
Stoneleigh – Marlborough, New Zealand **48**  
Rombauer Vineyards – Napa, California **54**

*All pricing is subject to 23% house fee & 7% tax.*

*Before placing your order, please inform your server of any food allergies.*

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*



## Specialty Wine (cont.)

### *White by the Bottle*

#### CHARDONNAY

Francis Ford Coppola "Diamond Collection" – Monterey, California **40**

Simi – Sonoma, California **45**

Sonoma-Cutrer – Sonoma, California **55**

Grgrich Hills Estate – Napa Valley, California **70**

#### SPARKLING

Chloe Prosecco – Veneto, Italy **48**

Aria Cava Brut – Catalonia, Spain **44**

Francis Ford Coppola

"Diamond Collection" Prosecco – Veneto, Italy **45**

BBQ White – Quinta de São Roque, Portugal **52**

Domaine Carneros Brut – Napa, California **60**

Veuve Clicquot Brut – France **135**

### *Rosé & Red by the Bottle*

#### ROSÉ

Segura Viudas Sparkling – Catalonia, Spain **40**

Whispering Angel – Provence, France **68**

BBQ Rosé – Quinta de São Roque, Portugal **52**

#### RED BLEND

Stag's Leap 'Hands of Time' – Napa Valley, California **70**

#### MERLOT

Francis Ford Coppola "Diamond Collection" – Central Coast, California **45**

Chateau Ste. Michelle "Indian Wells" – Columbia Valley, Washington **48**

Rutherford Hill – Napa, California **98**

#### PINOT NOIR

La Crema – Monterey, California **48**

Z. Alexander Brown – Santa Lucia Highlands, California **55**

EnRoute – Russian River Valley, California **60**

*All pricing is subject to 23% house fee & 7% tax.*

*Before placing your order, please inform your server of any food allergies.*

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*



## Specialty Wine (cont.)

*Rosé & Red by the Bottle*  
**CABERNET SAUVIGNON**

Bonterra – Mendocino, California **45**

Imagery – Sonoma, California **48**

Liberty School Reserve – Paso Robles, California **48**

Silverado – Napa Valley, California **85**

## Non-Alcoholic Beverages

Water **4.50**

Coke, Diet Coke, Coke Zero **5**

Sprite, Fresca, Lemonade, Ice Tea **5**

Powerade **5.50**

*All pricing is subject to 23% house fee & 7% tax.*

*Before placing your order, please inform your server of any food allergies.*

*\* Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*



## Kid's Menu

*Served as a Boxed Meal for 12 and under*

### **MAINS** | *Choose two*

Hamburger or Cheeseburger  
Grilled Cheese Sandwich  
Chicken Tenders  
Jumbo Hot Dog  
Chicken Taco

### **SIDES** | *Your choice of two*

Potato Chips **VG**  
Fresh Fruit Salad **GF VG**  
Pasta Salad **VG**  
Macaroni & Cheese **V**  
Garden Salad **GF VG**  
French Fries **VG**

### **SWEET ENDINGS**

Chocolate Chip Cookie

### **DRINKS** | *Your choice of one*

Apple Juice Box  
Water Bottle

**\$17 per guest**

**GF = Gluten Free** **VG = Vegan** **V = Vegetarian**

*All pricing is subject to 23% house fee & 7% tax.*

*Before placing your order, please inform your server of any food allergies.*

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*



# Passed Hors D'oeuvres

*Priced Per Piece, 50 Piece Minimum*

## FROM THE LAND

Grilled Skirt Steak Tostada **GF 6.50**

*Crispy tortilla chips, mango slaw, chipotle aioli, scallions*

Philly Cheesesteak Wonton **5.50**

*Crispy fried, chipotle aioli*

Boston Franks **4.50**

*Puff pastry, spicy ketchup*

BLT Bite **GF 5.50**

*Belly, endive lettuce, tomato, thousand island*

New York Sirloin **GF 6.50**

*Belgian endive, mango salsa, jalapeño, avocado mousse*

Empanadas **GF 5.50**

*Short rib, jalapeño, chihuahua cheese, chipotle aioli*

Bao Buns **6.50**

*Gua pork belly, cilantro lime dressing, carrots, scallions*

Mini Chicken Taquito **GF 4.50**

*Buffalo, crispy tortilla, avocado ranch, pico de gallo*

Chicken Parm Bite **7**

*Pomodoro sauce, mozzarella, basil on baguette*

Chicken Salad Boat **GF 5.50**

*Endive, basil oil, baby corn, grapes, togarashi*

Mini Meatball **7**

*Pomodoro sauce, ricotta, mozzarella*

Tamari Gyoza **GF 5.50**

*Pork, napa cabbage dumpling, ginger tamari*

**GF = Gluten Free VG = Vegan V = Vegetarian**

*All pricing is subject to 23% house fee & 7% tax.*

*Before placing your order, please inform your server of any food allergies.*

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*



## Passed Hors D'oeuvres (cont.)

Sweet & Sour Chicken **GF 5**  
*Chicken tenderloin, sweet and sour sauce, scallions*

Chicken Croquettes **5**  
*Maseca, corn, serrano, cotija*

Corn Dogs **8.50**

### FROM THE SEA

Maryland-Style Crab Cake **5.50**  
*Corn, radish, tartar sauce, basil oil*

Bacon Wrapped Scallop **6.50**  
*Panko crust, spicy ketchup*

Grilled Shrimp & Watermelon **GF 5.50**  
*Basil oil, balsamic reduction, feta*

Lobster Guacamole Chalupa **5.50**  
*Pico de gallo*

Shrimp Cocktail **GF 5.50**  
*Jumbo shrimp, cocktail sauce, lemon zest, citrus aioli*

Lobster Toast **5.50**  
*Lemon aioli, celery, brioche*

Lobster or Crab Rangoon **6.50**  
*Wonton, cream cheese*

Mini Sushi Taco **GF 7.50**  
*Tuna, ponzu sushi rice, lemon aioli, crispy nori*

Lox Bite **7.50**  
*Bagel bites, smoked salmon, caper, onions, heirloom tomatoes*

Mini Lobster Rolls **13**

**GF = Gluten Free** **VG = Vegan** **V = Vegetarian**

*All pricing is subject to 23% house fee & 7% tax.*

*Before placing your order, please inform your server of any food allergies.*

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*



## Passed Hors D'oeuvres (cont.)

### FROM THE GARDEN

Heirloom Caprese **GF V 5.50**  
*Ciliegine, basil oil, basil, balsamic reduction*

Veggie Spring Roll **V 5.50**  
*Spring vegetables, cabbage, sweet chili*

Tomato Mozzarella Bruschetta **V 4.50**  
*Baguette, basil, ricotta, balsamic reduction*

Arancini **V 5.50**  
*Tomato, mozzarella, balsamic, micro basil*

Guacamole Cup **VG 4.50**  
*Guacamole, pico de gallo*

Watermelon **GF V 4.50**  
*Feta, mint, olive tapenade, balsamic*

Falafel Bite **GF V 4.50**  
*Chickpea, cumin crème fraiche, fresh oregano*

Avocado Crisp **GF VG 6.50**  
*Sushi rice, nori komi furikake, tamari*

Chopped Salad Bite **GF VG 5.50**  
*Cucumber, chickpea, corn salsa*

Stuffed Mushroom **V 5.50**  
*Goat cheese, vegetables, parmesan, balsamic glaze*

Hummus **GF V 5**  
*Cucumber, red pepper hummus, mint, feta*

**GF = Gluten Free VG = Vegan V = Vegetarian**

*All pricing is subject to 23% house fee & 7% tax.*

*Before placing your order, please inform your server of any food allergies.*

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*



## Stationary Platters

### COLD DISPLAYS

*Serves 50 Guests*

Mini Lobster Rolls **650**

Vegetable Crudité **V 325**

*Fresh seasonal vegetables & savory ranch*

Cheese Board **V 400**

*Served with an assortment of local and regional artisanal cheese, bread crisps & crackers*

Charcuterie Board **475**

*Cured meats, aged cheese, fruit jams & bread crisps*

Mediterranean Mezze Platter **V 375**

*Sliced cucumbers, marinated vegetables, roasted peppers, olives, feta cheese, hummus, bread sticks & fresh pita chips*

Guacamole Bar **GF V 575**

*Served with fresh chips, jalapeños & pico de gallo*

Ceviche Bar **1750**

*Tortilla chips, crackers, market price halibut, scallops, vegetarian white bean ceviche. Includes toppings such as: red onions, scallions, cucumbers, jalapenos, limes, tomatoes, and hot sauces.*

Raw Bar **GF 2200**

*Oysters, clams, shrimp, lobster tail, Jonah Crab or Alaska King Crab Legs (market availability), mignonette, tabasco, horseradish, pickled onion, lemon, cocktail sauce*

Roaming Oyster Shucker **GF 150 per shucker**

*Plus market price of oysters*

**GF = Gluten Free VG = Vegan V = Vegetarian**

*All pricing is subject to 23% house fee & 7% tax..*

*Before placing your order, please inform your server of any food allergies.*

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*



## Stationary Platters (Cont.)

### HOT DISPLAYS

*Serves 50 Guests*

Slider Bar **525**

*Beef, buffalo chicken, veggie*

Chicken Wing Bar **GF 450**

*Crispy chicken wings served with buffalo & honey BBQ sauce & ranch for dipping*

Freshly Popped Popcorn **GF V 275**

Warm Pretzels **V 375**

*Served with cheese dipping sauce*

Hot Dog Cart **450**

*Served with traditional fixings*

Sausage Cart **475**

*Served with peppers & onions*

Pizza Party **475**

*Cheese, pepperoni, BBQ chicken, wild mushroom*

Nacho Bar **GF V 425**

*Served with fresh chips, homemade salsas, pico de gallo & warm queso fundito*

Taco Bar **1500**

*Chicken, beef, and vegetable tacos with all the fixings, cheese, red and green salsa, tortillas, fresh vegetables*

Hibachi **1900**

*Chef-attended grill featuring steak, chicken, shrimp, vegetable plant-based, fried rice, noodles, and signature sauces, prepared fresh in front of your guests. Ask about our premium add-ons.*

**GF = Gluten Free VG = Vegan V = Vegetarian**

*All pricing is subject to 23% house fee & 7% tax..*

*Before placing your order, please inform your server of any food allergies.*

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*



## Sweet Treats

### DESSERT PLATTERS

*50 pieces per platter*

Fresh Sliced Watermelon **GF VG 200**

Fresh Fruit Salad **GF VG 255**

Fresh Fruit Platter **GF V 300**

*Fresh sliced, seasonal fruit & honey yogurt dipping sauce*

Cookies & Brownies **V 300**

Mini Cannoli **V 300**

Tiramisu **V 425**

Assorted Mini Cheesecakes **V 425**

Churros **V 300**

Novelties Cart **V 425**

Wild Pops Cart **GF V 575**

Sundae Bar **VG 675**

*Your choice of three flavors:*

*Vanilla, Chocolate, Strawberry, Coffee, Oreo, Chocolate Chip*

### TARTLETTES

*50 pieces per platter*

Key Lime **V 350**

Peach Cobbler **V 350**

S'mores **V 350**

Apple Crisp **V 350**

Chocolate Mousse **V 350**

*All pricing is subject to 23% house fee & 7% tax.*

*Before placing your order, please inform your server of any food allergies.*

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

LOVE LIFE!



# D Street Carnival

*2 Hour Carnival Stations Setup Style*

## **FIRST COURSE** | *Choose one*

Pretzel **V**

Popcorn **GF V**

Walking Taco

Corn Dog

## **MAINS** | *Your choice of three*

Boston Cheeseburger

Fenway Sausage

Seaport Dog

BBQ Chicken Sandwich

Vegetarian Burger **V**

## **ON THE SIDE** | *Your choice of two*

Potato Chips **GF VG**

Street Corn **GF V**

Fried Pickles **V**

## **SWEET ENDINGS** | *Your choice of two*

Fresh Sliced Watermelon **GF VG**

Cotton Candy **GF V**

Churros **V**

**\$51 per guest**

*All pricing is subject to 23% house fee & 7% tax.*

*Before placing your order, please inform your server of any food allergies.*

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*





# Off the Grille

*2 Hour Banquet Style Buffet*

## FIRST COURSE

*Your choice of one salad & two dressings*

Mixed Greens Salad **GF VG** - Romaine, carrots, cabbage, tomatoes, cucumber

Romaine **V** - romaine, focaccia croutons, shaved parmigiano cheese

Arugula **GF V** - onions, olives, shaved parmigiano cheese

*Italian, Ranch, Caesar, Blue Cheese, Soy Ginger*

## MAINS | *Your choice of two*

Grilled Steak Tips **GF**

Grilled Salmon **GF**

Garlic Herb Chicken Breast **GF**

Grilled Stuffed Mushroom **GF VG**

## ON THE SIDE | *Your choice of two*

Fresh Pasta Salad **V**

Baked Macaroni & Cheese **V**

Grilled Summer Vegetables **GF VG**

## SWEET ENDINGS | *Your choice of two*

Cookies & Brownies **V**

Fresh Fruit Salad **GF VG**

Fresh Sliced Watermelon **GF VG**

**\$59 per guest**

*All pricing is subject to 23% house fee & 7% tax.*

*Before placing your order, please inform your server of any food allergies.*

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*



# Mexicali On D

2 Hour Banquet Style Buffet

## FIRST COURSE | Choose one

Guacamole **VG**

Tacos - *Chicken, Shrimp, Beef Birria*

## SECOND COURSE | Your choice of one salad & two dressings

Kale **GF V** - arugula, quinoa, pomegranate, red onion, almond, cotija cheese

Chopped Salad **GF V** - bib lettuce, Pico de Gallo, tortilla strips, chickpea, cucumber, cotija cheese

*Cilantro Lime, Toasted Cumin, Citrus Vinaigrette, Chipotle*

## MAINS | Your choice of three

Enchiladas

*Chicken enchilada with salsa roja or salsa verde*

1/4 Chicken Mole **GF**

Vegan Chile Rellenos **GF VG**

Ancho Pork Tenderloin **GF**

## ON THE SIDE | Your choice of two

Grilled Street Corn **GF V**

Quinoa **GF VG**

Mexican Rice **GF V**

Refried Beans **GF V**

## SWEET ENDINGS | Choose one

Churros **V**

Tres Leche Cake **V**

**\$62 per guest**

All pricing is subject to 23% house fee & 7% tax.

Before placing your order, please inform your server of any food allergies.

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



# Backyard BBQ

2 Hour Banquet Style Buffet

## FIRST COURSE

Your choice of one salad & two dressings

- Mixed Greens Salad **GF VG**- Romaine, carrots, cabbage, tomatoes, cucumber
- Romaine **V**- romaine, focaccia croutons, shaved parmigiano cheese
- Arugula **GF V**- onions, olives, tomatoes, shaved parmigiano cheese
- Summer Salad **GF VG**- carrots, bell pepper, cabbage, arugula, mango

Buttermilk Ranch, BBQ Vinaigrette, Honey Mustard, Blueberry Dressing, Honey Shallot

## MAINS | Your choice of three

- Carolina Beef Brisket **GF**
- Baby Back Ribs **GF**
- Cedar Plank Salmon **GF**
- Half Roasted Chicken **GF**
- Korean BBQ Turkey Tips **GF**

## ON THE SIDE | Your choice of two

- Macaroni & Cheese **V**
- Corn Bread **V**
- Bacon Maple Brussel Sprouts **GF**
- Cole Slaw **GF V**
- Boston Baked Beans **GF V**
- Corn on the Cob **GF V**

## SWEET ENDINGS | Choose two

- Fresh Sliced Watermelon **GF VG**
- Cookies & Brownies **V**
- Apple Pie Tartelettes **V**
- Peach Cobbler Tartelettes **V**
- Key Lime Tartelettes **V**

**\$69 per guest**

All pricing is subject to 23% house fee & 7% tax.

Before placing your order, please inform your server of any food allergies.

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



# Land & Seaport

2 Hour Banquet Style Buffet

## FIRST COURSE

*Your choice of one salad & two dressings*

- Mixed Greens Salad **GF VG** - Romaine, carrots, cabbage, tomatoes, cucumber
- Romaine **V** - romaine, focaccia croutons, shaved parmigiano cheese
- Arugula **GF V** - onions, olives, tomatoes, shaved parmigiano cheese
- Spinach **GF V** - strawberries, blueberries, onions, feta cheese
- Summer Salad **GF VG** - carrots, bell pepper, cabbage, arugula, mango

*Italian, Ranch, Caesar, Blue Cheese, Balsamic Vinaigrette, Soy Ginger*

## TURF MAINS | *Your choice of two*    SURF MAINS | *Your choice of two*

- |  |                               |
|--|-------------------------------|
| Petite Filet Mignon <b>GF</b>            | Lobster <b>GF</b>             |
| Braised Short Rib <b>GF</b>              | Pan-Seared Scallops <b>GF</b> |
| Pan-Seared Chicken <b>GF</b>             | Cedar Plank Salmon <b>GF</b>  |
| BBQ Glazed Pineapple Pork Chop <b>GF</b> | Grilled Shrimp <b>GF</b>      |

## ON THE SIDE | *Your choice of two*

- |  |                                     |
|--|-------------------------------------|
| Green Beans <b>GF VG</b>               | Whipped Potatoes <b>GF V</b>        |
| Macaroni & Cheese <b>V</b>             | Roasted Yukon Potatoes <b>GF VG</b> |
| Grilled Summer Vegetables <b>GF VG</b> | Pasta Salad <b>V</b>                |

## SWEET ENDINGS | *Your choice of two*

- Assorted Mini Cheesecake **V**
- Tiramisu **V**
- Apple Crisp Tartelette **V**
- Chocolate Mousse Tartelette **V**
- Peach Cobbler Tartelette **V**

**\$97 per guest**

*All pricing is subject to 23% house fee & 7% tax.*

*Before placing your order, please inform your server of any food allergies.*

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*



# New England Clam Bake

2 Hour Banquet Style Buffet

## FIRST COURSE

New England Clam Chowder

## SECOND COURSE

Your choice of one salad & two dressings

Mixed Greens Salad **GF VG** - Romaine, carrots, cabbage, tomatoes, cucumber

Romaine **V** - romaine, focaccia croutons, shaved parmigiano cheese

Arugula **GF V** - onions, olives, shaved parmigiano cheese

Spinach **GF V** - strawberries, blueberries, onions, feta cheese

*Italian, Balsamic, Ranch, Caesar, Blue Cheese, Citrus, Soy Ginger*

## CLAM BAKE **GF**

Steamed Lobster

Little Neck Clams

Red Bliss Potatoes

Mussels

Corn on the Cob

## MAINS | Choose one

Baby Back Ribs **GF**

Roasted Half Chicken **GF**

Grilled Petite Filet Mignon **GF**

Stuffed Peppers **GF VG**

## ON THE SIDE | Your choice of two

Garlic Green Beans **GF VG**

Baked Macaroni & Cheese **V**

Roasted Yukon Potatoes **GF VG**

Grilled Summer Vegetables **GF VG**

Corn Bread **V**

Cole Slaw **GF VG**

## SWEET ENDINGS | Choose one

Cookies & Brownies **V**

Strawberry Shortcake **V**

Peach Cobbler **V**

Apple Crisp **V**

Sliced Watermelon **GF VG**

**\$100 per guest**

All pricing is subject to 23% house fee & 7% tax.

Before placing your order, please inform your server of any food allergies.

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.