



Private Event Menus

Sit Down Dinner Package

From rehearsal dinners to corporate functions and family events, our staff will ensure your event is successful and memorable for you and your guests. If you do not see exactly what you like, we can customize a menu to suit your needs.

FIRST COURSE – SOCIAL TIME STARTERS

Fresh Vegetable Crudites
Cheese & Cracker Assortment

SECOND COURSE – CHOICE OF SALAD OR CHOWDER

Select One Chowder & One Salad Type - Served with bread

New England Clam Chowder
Rhode Island Clam Chowder
Garden Salad
Caesar Salad

THIRD COURSE – ENTRÉE

Select Four:

Baked Stuffed Sole
New England Baked Codfish
Grilled Organic Salmon
Shrimp Scampi Pasta
Shrimp a la Vodka
Baked Stuffed Shrimp
Marinated Beef Medallions
Maple Glazed Chicken
Chicken Florentine
Vegetable Primavera Pasta
1-1/4 lb. Steamed Lobster (add \$5/person)
New York Strip Steak (add \$5/person)

FOURTH COURSE – DESSERT

Choose One

New York Cheesecake with Seasonal Fruit Sauce
Mississippi Mud Pie

\$30 per guest

20 person room minimum applies.

All prices subject to CT sales tax and 18% service charge will be added to final check.

Menu prices and items subject to change.



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Buffet Packages

We took the guess-work out...each buffet includes our guests' favorites!
Buffets include fresh steamed vegetables, mashed potatoes and rice pilaf.
Feel free to add any of our Party Starters listed on our 'Cocktail Party' menu.

1ST MATE BUFFET

Starters

Garden Salad
Warm Rolls and Honey-Butter

Entrees

Choose Three

New England Baked Cod
Baked Stuffed Sole
Bacon-Horseradish Cod
Tilapia Florentine
Chicken Françoise
Chicken Marsala
Vegetable Primavera
Baked Chicken & Bacon Mac n' Cheese
Chicken a la Vodka
Cellentani with Vodka Sauce

Dessert

New York Cheesecake

\$27/person

CAPTAIN'S BUFFET

Starters

Garden Salad
Warm Rolls and Honey-Butter

Entrees

Choose Three

Any Selection from 1st Mate's Buffet and:
Baked Stuffed Shrimp
Teriyaki Glazed Grilled Salmon
Grilled Organic Salmon
Shrimp Scampi Pasta
Shrimp a la Vodka
Sautéed Beef Medallions
Maple Sautéed Chicken

Dessert

New York Cheesecake

\$31/person

25 person room minimum applies.
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Cocktail Party Packages

Here's your chance to play caterer without the hassle!
Guaranteed food for 1.5 hours. Includes vegetable and assorted cheese platters.

Gold Package - \$17 per guest - Your choice of **four** endless party platters.
Choose 2 from **A** & choose 2 from **B** (add \$3/person for fifth selection)

Silver Package - \$15 per guest - Your choice of **three** endless party platters.
Choose 1 from **A** & choose 2 from **B**

Bronze Package - \$13 per guest - Your choice of **two** endless party platters.
Choose 2 from **B**

“A” OPTIONS

- Shrimp Cocktail
- Coconut Shrimp
- Bacon Wrapped Scallops
- Seafood Stuffed Mushrooms
- Cheeseburger Sliders
- Chicken Quesadillas
- Shrimp Quesadillas
- Pulled Pork Sliders
- Buffalo Shrimp Sliders
- Clam & Bacon Flatbreads
- Chicken & Bacon Flatbreads

“B” OPTIONS

- Pepper & Onion Quesadillas
- Margarita Flatbreads
- Chicken & Cheese Sliders
- Cajun Chicken Sliders
- Panko Teriyaki Chicken Satay
- Jamaican Jerk Chicken Satay
- Buffalo Style Wings
- Spicy BBQ Wings
- Teriyaki Wings
- Honey-Chipotle Wings
- Spinach & Artichoke Dip
- Family Style Garden Salad
- Family Style Caesar Salad

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Menu prices and items subject to change.



LIVE. LOVE. LOBSTER.

Party Trays

Having a group event? Whether you're having an event with us in our private event room, at home, or off-site, we can help make it *claw*-tastic! When having an event with us, there is a minimum spend on food & beverages. For take-home items, we require 36 hours for any party tray order but we will do our best to accommodate last minute orders.

APPETIZERS

- Assorted Cheese Platter (serves 25) - \$40
 - Vegetable Platter (serves 25) - \$40
 - Shrimp Cocktail (50 pcs.) - \$75
 - Bacon Wrapped Scallops (50 pcs.) - \$75
 - Seafood Stuffed Mushrooms (50 pcs.) - \$60
 - Cheeseburger Sliders - (24 pcs.) - \$50
 - Chicken Quesadillas - (24 pcs.) - \$36
 - Shrimp Quesadillas - (24 pcs.) - \$50
 - Pulled Pork Sliders (24 pcs.) - \$50
 - Buffalo Shrimp Sliders (24 pcs.) - \$70
 - Clam & Bacon Flatbreads (24 pcs.) - \$50
 - Chicken & Bacon Flatbreads (24 pcs.) - \$40
 - Pepper & Onion Quesadillas (24 pcs.) - \$25
 - Margarita Flatbreads (24 pcs.) - \$30
 - Chicken & Cheese Sliders (24 pcs.) - \$45
 - Cajun Chicken Sliders (24 pcs.) - \$48
 - Panko Teriyaki Chicken Skewers (25 pcs.) - \$36
 - Jamaican Jerk Chicken Skewers (25 pcs.) - \$36
 - Spinach & Artichoke Dip (serves 25) - \$40
 - Chicken Wings (50 pcs.) - \$55
- (Buffalo, Spicy BBQ, Teriyaki or Honey Chipotle)*

SOUPS & SALADS

(Take-home only)

	1/2 Tray (Serves 8-10)	Full Tray (serves 18-20)
Family Style Garden Salad	\$18	\$30
Family Style Caesar Salad	\$20	\$35
Cobb Salad	\$25	\$45
New England Clam Chowder (gal) - \$55		
Rhode Island Clam Chowder (gal) - \$55		
Lobster Bisque (gal) - \$112		

ENTREES

(Take-home only)

	1/2 Tray (Serves 8-10)	Full Tray (serves 18-20)
Scampi Pasta	\$38	\$125
Vodka Cellentani	\$40	\$75
Fettuccini Spinach Alfredo	\$45	\$85
Penne with Marinara	\$36	\$67
Spicy Fra Diavolo	\$38	\$71
Vegetable Primavera	\$45	\$85
Mac n' Cheese	\$48	\$90
Bacon Mac n' Cheese	\$55	\$100
<i>Add Shrimp To Any Above</i>	<i>+\$20</i>	<i>+\$40</i>
<i>Add Chicken To Any Above</i>	<i>+\$12</i>	<i>+\$24</i>
Sausage & Peppers	\$46	\$87
Chicken Parmesan	\$50	\$95
Chicken Florentine	\$50	\$95
Chicken Marsala	\$50	\$95
Maple Glazed Chicken	\$55	\$115
Marinated Beef Medallions	\$95	\$185
New England Baked Cod	\$70	\$135
Teriyaki Glazed Salmon	\$76	\$147
Baked Stuffed Shrimp	\$3.50 each	
Baked Stuffed Sole	\$3.00 each	

SIDES

(Take-home only)

	1/2 Tray (Serves 8-10)	Full Tray (serves 18-20)
Red-Skin Mashed Potatoes	\$25	\$45
Long-Grain Rice Pilaf	\$20	\$35
Seasoned Mixed Vegetables	\$30	\$55
Sweet Potato Mashed	\$28	\$51
Mashed Cauliflower	\$35	\$65
Bacon Sautéed Spinach	\$30	\$55

All prices subject to CT sales tax. On-site events subject to 18% gratuity.