

STARTER

**BOSTON CLAM CHOWDER BOWL**

HOUSE CRACKERS + SMOKED BACON  
OR

**FORK + KNIFE ROMAINE CAESAR SALAD**

WHITE ANCHOVIES  
OR

**HANDMADE FAVA BEAN RAVIOLI**

LEMON THYME + PARMESAN CREAM

ENTRÉE

**CHARRED SKIRT STEAK**

SEASONAL FARM VEGETABLE + POTATO  
OR

**GIANONNE BRICK CHICKEN**

SEASONAL FARM VEGETABLE + POTATO  
OR

**CHARCOALED SALMON**

CARROT + POTATO MOUSSELINE + ROASTED CORN SUCCOTASH  
OR

**GIBBET HILL FARM VEGETABLE NAPOLEON**

TOMATO COULIS + TOASTED COUSCOUS

DESSERT

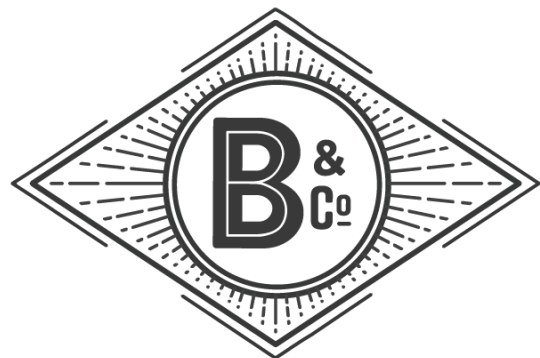
**CARAMEL CHOCOLATE MOUSSE CAKE**

OR

**MEYER LEMON PANNA COTTA**

SEASONAL FRUIT

PRICE NOT INCLUSIVE OF TAX OR GRATUITY



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STARTER

**BOSTON CLAM CHOWDER**

HOUSE CRACKERS + SMOKED BACON

OR

**FORK + KNIFE ROMAINE CAESAR SALAD**

WHITE ANCHOVIES

OR

**HOUSEMADE FAVA BEAN + CRAB RAVIOLI**

THYME LEMON BUERRE BLANC

ENTRÉE

**BLACK ANGUS FILET | 8 OZ.**

SEASONAL FARM VEGETABLE + POTATO

OR

**GIANNONE BRICK CHICKEN**

SEASONAL FARM VEGETABLE + POTATO

OR

**#1 SUSHI GRADE TUNA**

GINGER SCENTED RICE + SEASONAL FARM VEGETABLE

OR

**GIBBET HILL FARM VEGETABLE NAPOLEON**

TOMATO COULIS + TOASTED COUSCOUS

DESSERT

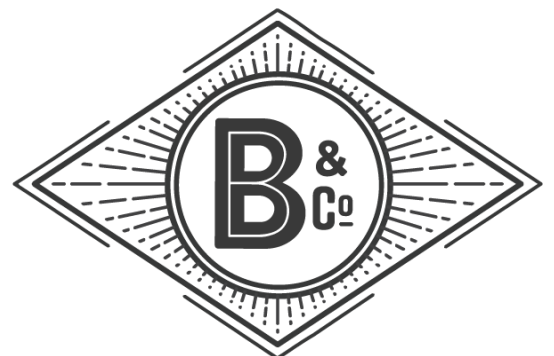
**CARAMEL CHOCOLATE MOUSSE CAKE**

OR

**MEYER LEMON PANNA COTTA**

SEASONAL FRUIT

PRICE NOT INCLUSIVE OF TAX OR GRATUITY



STARTER

**JUMBO SHRIMP COCKTAIL**

OR

**BURRATINI + AMERICAN PROSCIUTTO**

OR

**FORK + KNIFE ROMAINE CAESAR SALAD**

WHITE ANCHOVIES

OR

**ICEBERG WEDGE**

GREAT HILL BLUE + SMOKED BACON + CANDIED WALNUTS

ENTRÉE

**BLACK ANGUS FILET | 8 OZ.**

OR

**NEW YORK SIRLOIN | 16 OZ**

OR

**GIANNONE BRICK CHICKEN**

SEASONAL FARM VEGETABLE + POTATO

OR

**CRISPY HADDOCK + GRILLED LOBSTER TAIL**

LOBSTER CREAM SAUCE

OR

**GIBBET HIL FARM VEGETABLE NAPOLEON**

TOMATO COULIS + TOASTED COUSCOUS

DESSERT

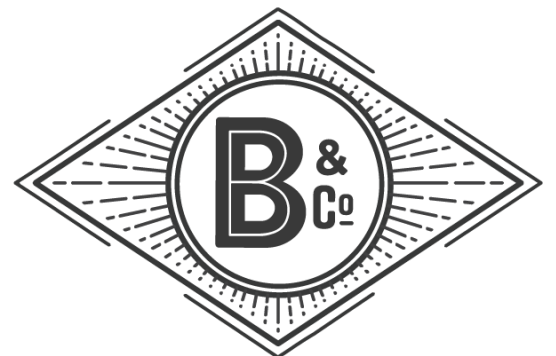
**CARAMEL CHOCOLATE MOUSSE CAKE**

OR

**MEYER LEMON PANNA COTTA**

SEASONAL FRUIT

PRICE NOT INCLUSIVE OF TAX OR GRATUITY



**STARTER**

**JUMBO SHRIMP COCKTAIL**

OR

**CREAMY TOMATO BISQUE**

HOUSEMADE CROUTONS + BASIL

OR

**BURRATINI + AMERICAN PROSCIUTTO**

OR

**HOUSEMADE FAVA BEAN RAVIOLI**

LEMON THYME + PARMESAN CREAM

**SALAD**

**FORK + KNIFE ROMAINE CAESAR SALAD**

WHITE ANCHOVIES

OR

**PETITE LETTUCE + HERB SALAD**

BABY TOMATOES + BALSAMIC

OR

**ICEBERG WEDGE**

GREAT HILL BLUE + SMOKED BACON + CANDIED WALNUTS

**ENTRÉE**

**BLACK ANGUS FILET | 8 OZ.**

OR

**NEW YORK SIRLOIN | 16 OZ**

OR

**GIANNONE BRICK CHICKEN**

SEASONAL FARM VEGETABLE + POTATO

OR

**CRISPY HADDOCK + GRILLED LOBSTER TAIL**

LOBSTER CREAM SAUCE

OR

**GIBBET HILL FARM VEGETABLE NAPOLEON**

TOMATO COULIS + TOASTED COUSCOUS

**DESSERT**

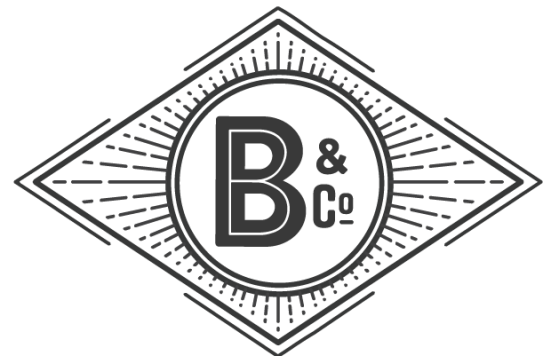
**CARAMEL CHOCOLATE MOUSSE CAKE**

OR

**MEYER LEMON PANNA COTTA**

SEASONAL FRUIT

PRICE NOT INCLUSIVE OF TAX OR GRATUITY



**SCALLOPS WRAPPED IN BACON- \$48**

**MINI MAINE CRAB CAKES- \$48**

**PRIME SKEWERED NEW YORK SIRLOIN STEAK + BEARNAISE- \$48**

**TOMATO AND SMOKED MOZZARELLA ARANCINI + BASIL ARUGULA PESTO + POMODORO- \$36**

**FIG PRESERVE + BURRATA CROSTINI - \$36**

**HEIRLOOM TOMATO + FRESH MOZZARELLA SLIDER - \$24**

**POLENTA FRIES + TRUFFLE AIOLI- \$24**

**SHORT RIB + GOAT CHEESE STUFFED MUSHROOMS - \$36**

**TEMPURA OF MAINE LOBSTER TAILS + SWEET CHILI SAUCE + PONZU- \$60**

**SPANISH TOAST + CHARRED TOMATO + PARMESAN + PROSCIUTTO- \$36**

**SESAME LOLLIPOP CHICKEN WINGS - \$36**

**PROSCIUTTO CROSTINI + HONEY WHIPPED RICOTTA - \$24**

**CRISPY LOCAL SHRIMP ON A SKEWER + SCAMPI BUTTER- \$36**

**CRISPY TUNA ROLL + SPICY AIOLI - \$48**

**WALNUT + RAISIN CROSTINI + WARM GORGONZOLA - \$24**

**STEAK TARTARE ON HOUSE MADE CHIPS + PICKLED SHALLOTS- \$36**

**SEASONAL VEGETABLE TART - \$24**

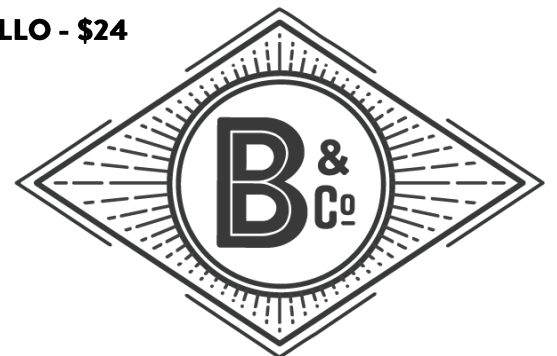
**COLORADO LAMB LOLLIPOPS + SALSA VERDE - \$60**

**FRESH MAINE CRAB + AVOCADO BITES - \$48**

**PRIME SKIRT STEAK SKEWERS + CHIMMICHURRI - \$48**

**ASPARAGUS + PARMESAN WRAPPED WITH PHYLLO - \$24**

PRICE PER DOZEN/ 1 DOZEN MINIMUM  
PRICE NOT INCLUSIVE OF TAX OR GRATUITY



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

**AMERICAN PROSCIUTTO + CHARCUTERIE- \$10 PER PERSON**

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

**FARMHOUSE\* VEGETABLE MEDLEY - \$6 PER PERSON**

ASSORTMENT OF MARINATED, GRILLED, RAW + PICKLED VEGETABLES

(\*VEGETABLES FROM OUR PRODUCE FARM, GIBBET HILL GRILL, DURING GROWING SEASON)

## SLIDER STATIONS

**BANCROFT BURGER - \$70 PER DOZEN**

**CHICKEN SALAD - \$36 PER DOZEN**

**HOT PRESSED CUBAN SLIDERS - \$48 PER DOZEN**

**MINI GRILLED HAM + CHEESE - \$36 PER DOZEN**

**LAMB SLIDERS - \$70 PER DOZEN**

## SHELLFISH STATIONS

**LOCAL OYSTERS - \$36 PER DOZEN**

**ICED SHRIMP COCKTAIL- \$41 PER DOZEN**

**WELLFLEET CLAMS- \$24 PER DOZEN**

**ICED LOBSTER TAILS- MKT**

## CARVING STATION

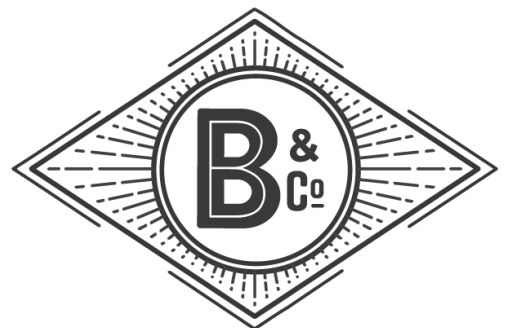
**WHOLE ROASTED TENDERLOIN OF BEEF - \$22 PER PERSON**

PARKER HOUSE ROLLS + HOUSE STEAK SAUCE

**ESPRESSO RUBBED PRIME RIB - \$30 PER PERSON**

CREAMY HORSERADISH + CRISPY ONIONS

PRICE NOT INCLUSIVE OF TAX OR GRATUITY



STATIONARY STARTER

**ASSORTED HOUSEMADE PASTRIES + CHEESE + FRUIT**

ENTRÉE

**CHEF'S BREAKFAST PLATE**

SCRAMBLED EGGS + HOME FRIES + BACON + TOAST  
OR

**CRISP MALTED WAFFLE**

FRESH FRUIT + WARM SYRUP  
OR

**CHICKEN CAESAR SALAD**

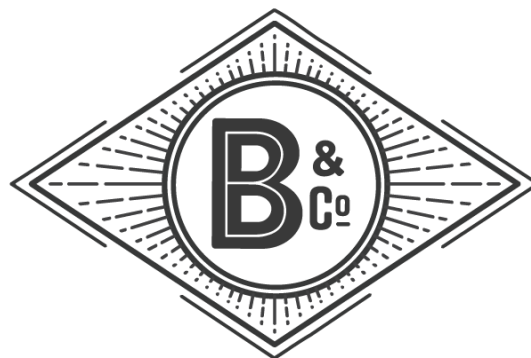
BRIOCHE CROUTON + WHITE ANCHOVIES

DESSERT

**MIXED MINI DESSERTS + HOUSEMADE COOKIE  
PLATTERS**

**SERVED WITH COFFEE + TEA**

PRICE NOT INCLUSIVE OF  
TAX OR GRATUITY



STATIONARY STARTER

**ASSORTED CHEESES + FRUIT + HOUSEMADE PASTRIES**

ENTRÉE

**QUICHE + HOT BUTTERED MAINE CRAB**

BABY SPINACH + GOAT CHEESE

OR

**AVOCADO BLT**

DOUBLE SMOKED BACON + SWEET POTATO FRIES

OR

**ICEBERG WEDGE + HANGER STEAK**

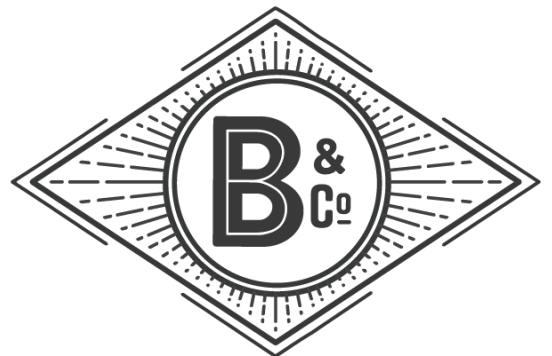
BERKSHIRE BLUE + CANDIED WALNUTS

DESSERT

**MIXED MINI DESSERTS + HOUSEMADE COOKIE  
PLATTERS**

**SERVED WITH COFFEE + TEA**

PRICE NOT INCLUSIVE OF TAX OR GRATUITY





**STARTER**

**BOSTON CLAM CHOWDER**

HOUSE CRACKERS + SMOKED BACON  
OR

**BABY LETTUCE + HERB SALAD**

BALSAMIC VINAIGRETTE

**ENTRÉE**

**PRIME HANGER STEAK**

YUKON GOLD MASHED + SEASONAL VEGETABLE  
OR

**HERB MARINATED GRILLED CHICKEN BREAST**

SEASONAL VEGETABLE + POTATO  
OR

**CHARCOALED SALMON**

OR

**CHEF'S CHOICE VEGETABLE PLATE**

SEASONAL OFFERINGS

**DESSERT (FAMILY STYLE)**

**MIXED MINI DESSERTS + COOKIE PLATTERS**

**SERVED WITH COFFEE + TEA**

PRICE NOT INCLUSIVE OF TAX OR GRATUITY



**STARTER**

**BOSTON CLAM CHOWDER**

HOUSE CRACKERS + SMOKED BACON

OR

**FORK + KNIFE ROMAINE CAESAR SALAD**

WHITE ANCHOVIES

OR

**HOUSEMADE FAVA BEAN RAVIOLI**

AGED PARMESAN + PEA TENDRILS

**ENTRÉE**

**CHARRED SKIRT STEAK**

SEASONAL VEGETABLE + POTATO

OR

**HERB MARINATED GRILLED CHICKEN BREAST**

SEASONAL VEGETABLE + POTATO

OR

**PANKO CRUSTED HADDOCK**

BLACK PEPPER CAVATELLI + SEASONAL BABY VEGETABLES

OR

**CHEF'S CHOICE VEGETABLE PLATE**

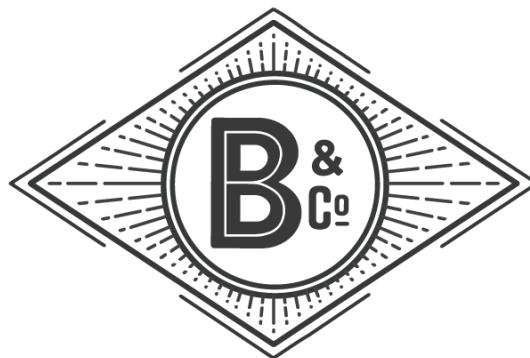
SEASONAL OFFERINGS

**DESSERT (FAMILY STYLE)**

**MIXED MINI DESSERTS + COOKIE PLATTERS**

**SERVED WITH COFFEE + TEA**

PRICE NOT INCLUSIVE OF TAX OR GRATUITY



**STARTER**

**CREAMY ASPARAGUS BISQUE**

CRÈME FRAÎCHE + TRUFFLE OIL

OR

**FORK + KNIFE ROMAINE CAESAR SALAD**

WHITE ANCHOVIES

OR

**HOUSEMADE CRAB + FAVA BEAN RAVIOLI**

**ENTRÉE**

**BLACK ANGUS FILET | 8OZ**

SEASONAL VEGETABLE + POTATO

OR

**HERB MARINATED GRILLED CHICKEN BREAST**

SEASONAL VEGETABLE + POTATO

OR

**FENNEL CRUSTED TUNA**

RICE + TWICE FRIED GREEN BEANS + WASABI AIOLI

OR

**CHEF'S CHOICE VEGETABLE PLATE**

SEASONAL OFFERINGS

**DESSERT (FAMILY STYLE)**

**MIXED MINI DESSERTS + COOKIE PLATTERS**

**SERVED WITH COFFEE + TEA**

PRICE NOT INCLUSIVE OF TAX OR GRATUITY

