



## **Events at “The Boat Shed”**

### **New England Lobster Bake**

*Four Hour Premium Bar Package*

#### **First Course**

*New England Clam Chowder  
Andouille and Ale Steamed Mussels*

#### **Buffet Dinner Selections**

*Field Greens Salad, Seasonal Vegetables, Lemon Honey Vinaigrette  
1 ¼ lb. Steamed Lobster, Drawn Butter (1 per person)  
Corn on the Cob  
Steamed Red Bliss Potatoes, Sea Salt  
Horseradish Coleslaw  
Hearth Baked Bread, whipped butter*

#### **DESSERT**

*Wild Berry Shortcake or Cherry Cheesecake  
Premium Regular and Decaffeinated Coffees, Assorted Teas*

### **Open Pit Barbeque**

*Four Hour Premium Bar Package*

#### **First Course**

*New England Corn Chowder  
House Made Flour Tortilla Chips, Pico de Galo and Salsa*

#### **Buffet Dinner Selections**

*Field Greens Salad, Seasonal Vegetables, Golden Balsamic Vinaigrette  
Grilled Chicken, Lemon Honey Glaze  
Dry Rubbed Pork Ribs, Molasses BBQ Sauce  
Roasted Corn and Black Bean Salad  
Bacon Cheddar Potato Salad  
Scallion Corn Bread, whipped butter*

#### **DESSERT**

*Strawberry Shortcake or Cookies and Brownies  
Premium Regular and Decaffeinated Coffees, Assorted Teas*

*Rentals including Tables, Linens, Chairs, China, Glassware and Silverware  
will be priced out per event based on your selections*

## **Events at “The Boat Shed”**

### **Tastes of the Land and Sea**

*Four Hour Premium Bar Package*

#### **HORS D’OEUVRES**

*Blocks and Wedges of International Cheese, Seasonal fruit and gourmet crackers  
Grilled Romano and Herb Flat Breads, Tapenade Trio*

#### **Buffet Dinner Selections**

*Classic Lobster Bisque*

*Field Greens Salad, Seasonal Vegetables, Tomato Basil Vinaigrette  
Hearth Baked Bread, whipped butter*

*Grilled Petite Filet Mignon, Chive and Horseradish Cream  
Grilled Atlantic Salmon, Citrus Mango Salsa  
Roasted Garlic Mashed Potatoes  
Grilled Seasonal Vegetables, Balsamic Splash*

#### **DESSERT**

*Traditional Carrot Cake or Key Lime Tart  
Premium Regular and Decaffeinated Coffees, Assorted Teas*

### **Boat Shed menu Enhancements and Options**

#### **ENTRÉES**

*Grilled Sirloin Burgers*

*All Beef Hotdogs*

*Grilled Swordfish, Herb Mustard Butter*

*Grilled Tuna, Soy Sweet Chili Glaze*

*Additional Lobster*

*Grilled NY Sirloin, Herb Butter*

*Grilled Andouille Sausage*

*Blackened Jumbo Shrimp, Gorgonzola Dip*

*¼ Rack Dry Rubbed Pork Ribs, Molasses BBQ Sauce*

*Grilled Lemon Honey Chicken Quarters*

*Grilled Petite Filet Mignon, Chive and Horseradish Cream*

*Grilled Atlantic Salmon, Citrus Mango Salsa*

**ACCOMPANIMENTS**

*Ale Steamed Mussels*

*Andouille Steamed Clams*

*Classic Lobster Bisque*

*Clam Fritters, Remoulade Sauce*

*Roasted Corn and Black Bean Salad*

*Cheddar Bacon Potato Salad*

*Lemon Orzo with Spinach and Feta*

*Herb Roasted Red Potatoes*

*Grilled Seasonal Vegetables, Balsamic Splash*

*Grilled Asparagus, Pink Sea Salt and Lemon*

**DESSERT**

*Seasonal Fruit Pies*

*Indian Pudding*

*Ice Cream Sundae Bar*

*Smore's Bar*

*Chocolate Fondue*

*Cherry Cheesecake*

*Strawberry Shortcake*

*Cookies and Brownies*

*Traditional Carrot Cake*

*Key Lime Tart*