



## **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*

*All food and beverage is subject to 20% service charge and 6% CT sales tax; all prices are subject to change*

## **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*

## **Weddings at “The Boat Shed”**

*Please choose one of the packages from above and enhance it with the following for your  
wedding reception*

*Champagne Toast*

*Choice of Four Butlered Hors d’ oeuvres from our extensive menu*

*Your buffet selections can also be offered in a served multicourse dinner*

*Coastal Gourmet Wedding Cake  
Vanilla Genoise Wedding Cake with Butter Cream Icing*

*Complimentary Floor Length Linens and Napkins in White or Ivory*

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

*All food and beverage is subject to 20% service charge and 6% CT sales tax; all prices are subject to change*