

# the FLYING BRIDGE

220 Scranton Avenue  
Falmouth, Massachusetts 02540

## *Special Event Services, Procedures, Policies*

At The Flying Bridge, your event is more than planned, it is designed. Every detail is the result of a decision made by you which assures that your event is precisely what you had expected from us. We hope that the following information regarding our services, procedures and policies will assist you in your decision making process. Someone is always available to answer any questions or concerns you may have.

### ***Rehearsal Dinners / Private Parties***

Private room facilities are available for formal dinners or for casual clambakes, barbecues, or buffets. Rooms for rehearsal dinners are available for any four hours. Additional hours may be purchased at the rate of \$500.00 per hour up to a total of six hours or midnight, whichever comes first.

### ***Ceremony***

Depending on the number of guests and time of season, we offer a waterfront, or covered deck area for your wedding ceremony. Should your wedding ceremony be held on premise, we will assist you in the rehearsal. For all ceremonies a \$500.00 fee will be charged. The ceremony is included in the six hours.

### ***Wedding Reception***

There are numerous options for holding wedding receptions at The Flying Bridge.

The hours for your event can be:	♦ Friday	~ Any six hours until midnight
	♦ Saturday	~ 11 am - 5 pm or 6 pm - midnight
	♦ Sunday	~ Any six hours until midnight

All weddings must end at midnight.

## *Additional Details Regarding Your Special Event*

### ***Linens***

A selection of colored overlays and napkins are available at no charge. We can assist you should you desire to rent specialty linen.

### ***Flowers/Decorations***

We will assist you in contacting local florists for your floral needs. We will also advise you regarding any decoration requirements and limitations.

### ***Cakes***

We have a baker who will design a wedding cake to your wishes. After the ceremonial cake cutting, we will finish cutting and serve the cake at no additional charge.

### ***Entertainment***

Our suggested vendor list is available to you. Included are bands, piano players, disc jockeys, etc. Your entertainment must be at the Flying Bridge 1 hour prior to the event. Entertainment must end by 5:00 pm or midnight. The Flying Bridge management reserves the right to determine the appropriate sound level in consideration of not only your guests, but area residents.

## *Additional Details Regarding Your Special Event*

### **Photographers/Videographers**

In assuming the overall responsibility of your wedding day i.e.: ambiance, service of food and beverages, and comfort of your guests, we ask that the photographers/videographer consult with us regarding any particular request or setups you may have of them, so as not to disrupt the continuity of service or atmosphere we are providing you.

\*\*\*Arrangements for the delivery and/or setup of flowers, bands, DJ's, etc. should be made with The Flying Bridge prior to the wedding.

### **Miscellaneous Information**

- ♦ Open bars are based strictly upon consumption. A monetary or time limit may be used to end the open bar.
- ♦ Our tables are 60" rounds that seat 8 guests.
- ♦ Prices reflect food consumed on our premises, food not eaten from either buffets, stations or hors d'oeuvres displays cannot be taken from the premises, as it becomes a liability issue.
- ♦ Vegetarian or other dietary restrictions will be handled by our staff. Please let us know about any allergies.

### **Room Rentals**

A room rental may be assessed pending facilities required. All room rentals are subject to a 7% MA tax.

### **Deposit**

A non-refundable deposit of \$2000.00 must be made to secure the date you select for your wedding.

A non-refundable deposit of \$500.00 must be made to secure the date you select for your rehearsal dinner or other event.

### **Guarantee**

A guaranteed number of guests attending is due 1 week prior to your event.

### **Pricing**

Menu prices are subject to change without notice. All prices are subject to Massachusetts Meal Tax and 20% Administration Fee. The Administration Fee covers expenses for functions. All function waitstaff and bartenders are paid an hourly wage. The Administration Fee is not a gratuity.

### **Liquor Regulation**

The Flying Bridge holds a license granted by the state of Massachusetts and is held responsible for complying with its regulations. No alcoholic beverages are permitted on the premises unless purchased from the license holder. We reserve the right to stop serving alcoholic beverages to any patron at anytime it seems necessary to comply with Massachusetts state laws.

### **Payment**

100% of the estimated total function cost must be paid 30 DAYS prior to the function and payment in full any balance made the day of the function. PAYMENT MADE USING EITHER MC/VISA OR AMEX CREDIT CARDS will be subject to an additional 2% surcharge.

### **Security**

The Flying Bridge shall not assume the responsibility for damage or loss of any merchandise or articles brought onto the property of, or inside the restaurant.

### **Hold Harmless**

The Flying Bridge shall be excused and held harmless for the failure to perform any obligation hereunder when prevented from doing so by cause or causes beyond its control which shall include, but not be limited to, labor disputes, civil commotion, war, fire or other casualty, inability to obtain any material or services, an Act of God, or any serious maintenance problem which, in its sole discretion and judgment, will impair efforts to properly host such a function. In such cases, money on deposit will be refunded.



# Hors d'Oeuvres

Hors d'Oeuvres will be passed by our waitstaff. The following selections are quoted as 50 pieces per tray unless otherwise noted.

## Cold Hors d'Oeuvres

- ♦ Jumbo Gulf Shrimp ..... \$175.00
- ♦ Clams on Half Shell ..... \$125.00\*
- ♦ Oysters on Half Shell ..... \$175.00\*
- ♦ Caprese Skewers ..... \$150.00  
Red and Yellow Tomato, Basil and Fresh Mozzarella
- ♦ Mini Lobster Corncake..... \$300.00
- ♦ Tenderloin of Beef Crostini ..... \$250.00\*  
with Roasted Red Pepper Aioli
- ♦ Classical Canapé ..... \$250.00
- ♦ Chef's Tasting Spoons ..... \$250.00
- ♦ Won Ton Chip Wakame Seaweed Salad ..... \$225.00\*  
Yellowfin Tuna Tar Tar

\*We are required by the Commonwealth of Massachusetts to inform our guests that ingestion of undercooked or raw foods may be harmful to your health.

Some examples are raw clams, oysters and rare meat.

If you have questions regarding the content of your meal, please ask your server.

## *Hot Hors d'Oeuvres*

*Hors d'Oeuvres will be passed by our waitstaff. The following selections are quoted as 50 pieces per tray unless otherwise noted.*

- ♦ *Panko Chicken Skewers with Thai Chili Sauce .....\$150.00*
- ♦ *Teriyaki Chicken and Pineapple Skewers .....\$150.00*
- ♦ *Mushroom Caps with Crab Meat Stuffing .....\$175.00*
- ♦ *Mushroom Caps Stuffed with Spinach & Boursin .....\$150.00*
- ♦ *Scallops Wrapped in Bacon .....\$175.00*
- ♦ *Vegetable Spring Rolls .....\$125.00*
- ♦ *Homemade Chicken Fingers .....\$150.00*
- ♦ *Hoisen Glazed Lamb Chops .....\$250.00*
- ♦ *Coconut Battered Shrimp .....\$225.00*
- ♦ *Spanikopita .....\$130.00*
- ♦ *Chicken & Artichoke Skewers .....\$150.00*
- ♦ *Brie & Raspberry Purse .....\$150.00*
- ♦ *Barbequed Pulled Pork Sliders .....\$175.00*
- ♦ *Clams Casino .....\$175.00*

# *Hors d'Oeuvres Packages*

*Hors d'Oeuvres will be passed by our waitstaff.*

## *Hors d'Oeuvres Package 1*

*\$20.00 per person*

*Cheese & Fruit Display  
Vegetable Crudite with Dipping Sauce  
Spanikopita  
Panko Chicken Skewers  
Scallops Wrapped in Bacon  
Mushrooms Stuffed with Crab Meat*

## *Hors d'Oeuvres Package 2*

*\$20.00 per person*

*Nacho Station  
Panko Chicken Skewers  
Scallops Wrapped in Bacon  
Mushrooms stuffed with Spinach & Boursin  
Barbequed Pull Pork Sliders*

## *Hors d'Oeuvres Package 3*

*\$22.00 per person*

*Cheese & Fruit Display  
Coconut Shrimp  
Chicken & Artichoke Skewer  
Stuffed Mushrooms with Crab Meat  
Scallops Wrapped in Bacon*

## *Hors d'Oeuvres Package 4*

*\$25.00 per person*

*Cheese & Fruit Display  
Scallops Wrapped in Bacon  
Coconut Shrimp  
Tenderloin of Beef Crostini  
Mushrooms Stuffed with Spinach & Boursin*

## *Hors d'Oeuvres Package 5*

*\$32.00 per person*

*Raw Bar  
Cheese & Fruit Display  
Tuna Tar Tar with Wonton Chip  
Hoisen Glazed Lamb Pops  
Tenderloin of Beef Crostini  
Scallops and Bacon*

# Station Presentations

## *Vegetable Crudité*

*Assortment of Sliced Vegetables Accompanied by Dipping Sauces*  
\$5.00 per person

## *Nacho Station*

*Tri-Color Chips, Salsa, Sour Cream, Guacamole, Olives, Jalapeno,  
Shredded Lettuce & Green Onion*  
\$7.00 per person

## *Antipasto*

*A Deluxe Selection of Cured Italian Meats, Cheeses, Grilled Vegetables & Gourmet Olives  
Accompanied by Grilled Crostini & Bread Sticks*  
\$12.00 per person

## *International Cheese & Fruit Display*

*A Gourmet Selection of Imported and Domestic Hard & Soft Cheese  
Accompanied by Assorted Crackers & Garnished with Fresh Fruit*  
\$7.00 per person

## *Hummus & Tabbouleh with Toasted Pita Chips*

*Chickpeas Pureed with Lemon Juice, Garlic & Tahini  
Cracked Bulger Wheat with Chopped Tomatoes, Onions, Parsley,  
Mint, Olive Oil & Lemon Juice*  
\$175 serves 75 guests

## *Artichoke & Spinach Dip*

*Spinach & Artichokes Baked en Casserole with Parmesan Cheese  
Accompanied by Sliced Baguettes & Crackers*  
\$8.00 per person

## *Baked Brie en Croute*

*A Wheel of Brie encased in Puff Pastry & served with an Apple & Cranberry Compote  
Served with Sliced Baguettes & Assorted Crackers*  
Small serves 50 guests \$185.00 ~ Large serves 100 guests \$370.00

## *Pasta Station*

*Fresh Cheese Tortellini with Shrimp & Scallops in an Alfredo Sauce  
Penne Pasta with Assorted Grilled Vegetables in Marinara Sauce*  
\$14.00 per person ~ minimum of 50 guests

## *Carving Station \**

*Prime Roast Sirloin\*, Oven-Roasted Turkey, Horseradish Cream Sauce,  
Cranberry Relish, Dijon Mustard & Fresh Rolls*  
\$22.00 per person ~ minimum 50 guests



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*If you have questions regarding the content of your meal, please ask your server.*

# Wedding and Function Dinner Menu

## Appetizers (Choice of one)

### *Fresh Seasonal Fruits and Berries*

Cantaloupe, honeydew, pineapple, watermelon and strawberry

### *French Onion Soup*

Caramelized Spanish onions, simmered in dark beer and beef stock with Swiss and Vermont cheddar cheeses

### *New England Clam Chowder*

Our own blend of clams, potato and light cream

### *Lobster Bisque* .....ADD \$4.00

A blend of lobster stock, lobster meat, light cream and sherry

### *Shrimp Cocktail* .....ADD \$10.00

Three shrimp served with a spicy cocktail sauce

### *Crab Cake* .....ADD \$6.00

Pan seared crab cake with spicy tomato remoulade

## Salads (Choice of one)

### *House Salad*

Mixed field greens, pear tomatoes, cucumbers, grated carrots, sprouts, balsamic vinaigrette

### *Caesar Salad*

Romaine, parmesan cheese, croutons and creamy Caesar dressing, finished with shredded parmesan

### *Caprese Salad* .....ADD \$5.00

Vine ripened tomato and Buffalo mozzarella with extra virgin olive oil and aged balsamic vinegar

### *Spinach Salad* .....ADD \$3.00

Strawberries, candied pecans, goat cheese and lemon vinaigrette

## Poultry Entrees

### *Chicken Nantucket* .....\$44.00

Statler breast of chicken pan seared, wild mushroom demi glace, garnished with two jumbo shrimp and pea pods

### *Chicken Cordon Bleu* .....\$41.00

Chicken stuffed with thinly sliced smoked ham and Swiss cheese encrusted in fresh herb bread crumbs. Finished with a Pommery mustard sauce

### *Chicken Saltimbocca* .....\$41.00

Statler breast of chicken, prosciutto, French green beans and roasted fingerling potatoes with a mushroom Marsala sauce

### *Chicken Homard* .....\$48.00

Statler breast of chicken, Maine lobster meat in a lemon chive beurre blanc

————— *Seafood Entrees* —————

**Seafood Sampler** .....\$50.00

*Scrod, swordfish, sea scallops and shrimp baked slowly in white wine and lemon juice with a chardonnay butter reduction*

**Baked Stuffed Jumbo Shrimp** .....\$50.00

*Four jumbo shrimp with crab meat stuffing served with lemon white wine beurre blanc*

**Baked Cod** .....\$45.00

*Encrusted with fresh herb crumbs, chive and tomato beurre blanc*

**Baked Stuffed 1-1/2 lb. Lobster** .....Market

*A 1-1/2 lb. lobster stuffed with crabmeat, shrimp, and scallops baked and topped with fresh herb bread crumbs and lemon chive butter*

**Salmon** .....\$45.00

*Pistachio encrusted, Jasmine rice and blood orange butter sauce*

**Grilled Swordfish** .....\$50.00

*Couscous succotash and a citrus beurre blanc*

————— *Meat & Combo Entrees* —————

**New York Sirloin** .....\$55.00 \*

*A grilled NY sirloin, topped with a roasted cipollini onion and natural demi glace*

**Filet Mignon** .....\$60.00 \*

*Roasted mushroom ragout, mashed potatoes, fresh asparagus and carrots*

**Prime Rib** .....\$55.00 \*

*A slow roasted prime rib of beef, baked potato, au jus and popover*

**Filet and Shrimp** .....\$65.00 \*

*Two jumbo shrimp with crab meat stuffing and a 6oz. Filet Mignon with wild mushroom ragout*

**Filet and Lobster** .....Market \*

*A half lobster with crab meat stuffing, shrimp and scallops and a 6oz. Filet Mignon*

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———— *Desserts* ————

- ◆ *Fresh Berries and Cream*
- ◆ *Cape Cod Mud Pie*
- ◆ *Selection of Ice Cream*
- ◆ *Warm Apple Crisp with Whipped Cream*
- ◆ *Baked Alaska*
- ◆ *Old Fashioned Strawberry Shortcake*
- ◆ *Cheesecake with Berries* ..... ADD \$ 2.00
- ◆ *Ice Cream Sundae* ..... ADD \$ 4.00
- ◆ *Ice Cream Sundae Bar* ..... ADD \$ 10.00
- ◆ *Dessert Table Cookies & Brownies* ..... ADD \$ 8.00
- ◆ *Viennese Table* ..... ADD \$ 14.00

———— *Late Night Snacks* ————

- ◆ *Chocolate Covered Strawberries* ..... ADD \$ 3.00
- ◆ *Grilled Cheese Sandwiches* ..... ADD \$5.00
- ◆ *Pretzels, Chips, Peanuts* ..... ADD \$ 5.00
- ◆ *Mini Burger Sliders with Condiments* ..... ADD \$10.00
- ◆ *Nachos and Chips* ..... ADD \$5.00



# Gold Reception

The Gold Reception remains our most popular style reception. Its elegant and elaborate food stations continue to prove to be everyone's choice as the most pleasurable way for guests to mingle, select their favorite foods and thoroughly enjoy the affair.

The reception begins as the guests arrive with **all the stations open and our servers passing hors d'oeuvres**. The numerous selections of delicious food stations are set with small plates and the appropriate silverware while attended by our chefs. This is not a buffet, but rather separate and convenient stations allowing a variety of choices for you and your guests. Minimum of 50 guests.

The Gold Reception is \$65.00 per person and includes:

## Raw Bar & Chowder Station

Fresh Oysters on the half shell, clams on the half shell, and jumbo shrimp, with cocktail sauce, horseradish and lemon. New England Clam Chowder.

## Pasta Station

A Chef will create pasta dishes for your guests from the following ingredients: five cheese tortellini with shrimp and scallops tossed with Alfredo sauce. Wild mushroom ravioli, baby spinach, and herb marinara sauce.

## Carving Station

A carver will slice roast sirloin of beef and roast turkey breast. Accompanied by fresh baked rolls and condiments.

## The Garde Manger Station

Our talented chefs will display stations to include an array of imported and domestic cheeses with fresh fruit and a crudité of seasonal vegetables with dipping sauces. Our antipasto display will consist of an array of salads, artichoke hearts, tomato and Cigliengini mozzarella, mushrooms and herbs, spinach salad with seasonal ingredients and Caesar salad.

## Passed Hors d'Oeuvres

- ♦ Mini Lobster Rolls
- ♦ Panko Chicken Skewers
- ♦ Mushroom Caps with Boursin & Spinach
- ♦ Scallops Wrapped in Bacon
- ♦ Assorted Chef's Tasting Spoons
- ♦ Coconut Shrimp
- ♦ Caprese Skewer
- ♦ Vegetable Spring Rolls
- ♦ Mac and Cheese Fritters

## *Gold Reception Fun Stations ~ Select One*

### *Quesadilla & Fajita Station*

*Beef and chicken, onions, peppers, garnished with guacamole, sour cream and salsa. Our Chefs will help you build your fajita.*

### *Mashed Potato Bar*

*Mashed potatoes and roasted garlic mashed potatoes, garnished with green onions, bacon bits, diced tomatoes, cheddar cheese, sour cream, caramelized onions and broccoli.*

### *Mixed Grill Station*

*Chicken, beef and roasted vegetables served with rice pilaf, roasted potatoes, chimichuri and gremolata.*

### *Cape Cod Station*

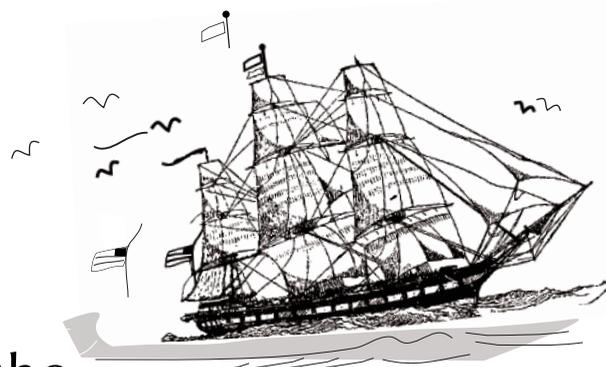
*Fresh, local steamers, mussels, corn on the cob and linguica with all the fixings.*

- ♦ *Add Mini Lobster Rolls - \$5.00 per person*

### *Himalayan Salt Block Station*

*Local scallops seared on a heated salt block with wasabi aioli. Chicken Satay with peanut sauce and Asian slaw.*

- ♦ *Additional \$5.00 per person*



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### *Our Signature Viennese Table*

*A grand display of petit fours, cream puffs, mini éclairs, cakes, pies and tortes, fresh berries and cream, apple crisp*

*Additional \$14.00 per person*

### *Dessert Table*

*A delicious display of cookies, brownies and dessert bars*

*Additional \$8.00 per person*

### *Ice Cream Sundae Bar*

*With vanilla and chocolate ice cream, hot fudge, assorted toppings, and fresh whipped cream*

*Additional \$10.00 per person*



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# Specialty & Theme Menus

## Sample Menus

### *New England Clambake*

~ Market Price ~

New England Clam Chowder  
Grilled Barbequed Chicken Breast  
Steamed Native Clams  
Steamed 1-1/2 lb. Hardshell Lobster  
Boiled Red Bliss Potatoes  
Corn on the Cob  
Cornbread

### *Gourmet Cookout*

~ \$42.00 ~

New England Clam Chowder  
Grilled Lemon Pepper Chicken Breast  
Braised Pork Spareribs  
Herb Garlic Marinated Seafood Kabobs  
Fresh Corn on the Cob  
Caesar Salad  
Herb Roasted Potatoes  
Rolls and Butter

### *Down East Barbeque*

~ \$32.00 ~

New England Clam Chowder  
\*Hamburgers, Hot Dogs  
Grilled Barbequed Chicken Breast  
Pasta Salad  
Potato Salad  
Caesar Salad  
Corn on the Cob  
Watermelon Slices

### *Cape Cod Buffet*

~ \$44.00 ~

New England Clam Chowder  
Seafood Scampi with Swordfish, Scallops,  
Shrimp in Scampi Butter  
Chicken Picatta  
Marinated Grilled Steak Tips  
Roasted Garlic Butter  
Rice  
Seasonal Vegetable

### *Seashore Buffet*

~ \$40.00 ~

New England Clam Chowder  
Baked Cod with Tomato Chive  
Beurre Blanc  
\*Grilled Steak Tips with Roasted  
Garlic Butter  
Seasonal Vegetable  
Mashed Potatoes

### *Harbor Buffet*

~ \$35.00 ~

New England Clam Chowder  
Caesar Salad  
Baked Cod with  
Tomato Chive Beurre Blanc  
Chicken Marsala with Mushroom Ragout  
Seasonal Vegetable  
Rice

### *Desserts*

~ Your Choice, One with Each Buffet ~

Apple Crisp  
Mud Pie  
Strawberry Shortcake

These sample menus not available for weddings.  
Left-over food from buffets may not be taken  
home as it poses a health risk.

# *Plated Dinner Package*

*\$70.00 per person and includes:*

## *Champagne Toast*

### *Stationary Display ~ Select One*

*Cheese & Fruit Display*

*Vegetable Crudité*

*Nacho Station*

### *Group 1 ~ Select Two Hors d'Oeuvres*

*Vegetable Spring Rolls*

*Mushroom Caps with Spinach and Gorgonzola*

*Raspberry and Brie Purse*

*Chicken Teriyaki and Pineapple Skewers*

*Homemade Chicken Fingers*

### *Group 2 ~ Select Two Hors d'Oeuvres*

*Mushroom Caps with Crab Stuffing*

*Scallops Wrapped in Bacon*

*Coconut Battered Shrimp*

*Clams Casino*

*Assorted Canapés*



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*Appetizer Course ~ Select One*

*New England Clam Chowder*

*French Onion Soup*

*Fresh Fruit Cup*

*Salad Course ~ Select One*

*House Salad*

*Caesar Salad*

*Entree Course ~ Select Two*

*Chicken Cordon Bleu*

*Chicken stuffed with thinly sliced smoked ham and Swiss cheese  
encrusted in fresh herb bread crumbs, finished with a Pommery mustard sauce*

*Chicken Saltimbocca*

*Statler breast of chicken, prosciutto, French green beans and roasted fingerling potatoes  
with a mushroom Marsala sauce*

*Baked Cod*

*Encrusted with fresh herb crumbs, chive and tomato beurre blanc*

*Salmon*

*Pistachio encrusted, Jasmine rice and blood orange butter sauce*

*Grilled Swordfish ~ Add \$8 per person*

*Couscous succotash and a citrus beurre blanc*

*Prime Rib ~ Add \$10 Per Person*

*A slow roasted prime rib of beef, baked potato, au jus and popover*

*Dessert ~ Select One*

*Fresh Berries and Cream*

*Cape Cod Mud Pie*

*Old Fashioned Strawberry Shortcake*

*Warm Apple Crisp with Whipped Cream*



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