

# DELECTABLE CUISINE

From the rehearsal dinner, to the wedding festivities, through the morning farewell, our catering professionals will tailor the taste of your special day exactly as you have envisioned. With exquisite menu options and flexible choices, feeding your guests will be a breeze. In addition to full menu items, we offer clambakes, and barbeques that make planning easy.

## ATLANTIC SEAFOOD RAW BAR

Fresh Shrimp Cocktail on Ice - \$160  
Local Oysters on the Half Shell - \$150  
Priced per 50 pieces  
The above are served with cocktail sauce, horse radish, and garnished with fresh lemon wedges.

## HOT HORS D'OEUVRES

Buffalo Chicken Wings with Bleu Cheese Dressing - \$70  
Scallops Wrapped in Bacon - \$110  
Italian Meatballs in Marinara Sauce - \$60  
Pizza Bites - \$70  
Mushroom Caps filled with Seafood Stuffing - \$125  
Assorted Mini Quiche - \$100  
Premium Blue Swimmer Crab Cakes - \$100  
Priced per 50 pieces.

## SELECT CHEESE PLATTER

A selection of Domestic and imported cheeses to include Gouda, Dill Havarti, Swiss, and cheddar garnished with fresh strawberries, grapes, dried fruit and assorted crackers.  
Half \$130 / Full \$250

## FRESH GARDEN CRUDITES

An assortment of crisp fresh vegetables served with chunky blue cheese dip.  
Half \$80 / Full \$150

## FRESH SEASONAL FRUIT PLATTER

A selection of seasonal fresh fruit to include pineapple, melon, strawberries, and grapes.  
Half \$130 / Full \$250

## TUSCAN ANTIPASTO DISPLAY

A selection of Italian Meats and cheese to include Prosciutto, Genoa Salami, Capicola, fresh Mozzarella and Provolone cheese, garnished with tomatoes, cucumbers, and black olives.  
Half \$170 / Full \$320



David Fox

Selection of Hors d'Oeuvres and displays served one hour prior to your main course. Half displays serve approximately 50 guests. Full displays serve approximately 100 guests.

Food and beverage selections are subject to 8% gratuity charge, 14% island support fee and 7% Massachusetts State Meal Tax (subject to change without notice).



## HORS D'OEUVRES

Sausage-Stuffed Mushrooms  
stuffed with sweet Italian  
sausage, mozzarella, fennel,  
and breadcrumbs  
\$125 / per 50 pieces

Chicken Satay with spicy  
dipping sauce  
\$125 / per 50 pieces

Beef Crostini with Horseradish  
\$125 / per 50 pieces

Asparagus Wraps  
Asparagus with asiago cheese  
wrapped with a delicious  
puff pastry  
\$100 / per 50 pieces

Caprese Skewers  
Baby mozzarella, grape  
tomatoes, and basil  
\$150 / per 50 pieces

Fillo Cups stuffed with fig,  
gorgonzola, and red onion  
compote  
\$100 / per 50 pieces

Red Pepper Hummus with  
marinated feta cheese on  
gluten free cracker  
\$100 / per 50 pieces

Gazpacho shooters with  
celery sticks  
\$125 / per 50 pieces

Mini Lobster Rolls  
\$250 / per 50 pieces

Chicken & Waffle Bites  
\$150 / per 50 pieces

Chips and Salsa with queso  
\$60

# CLAMBAKES AND BARBEQUES

## NEW ENGLAND CLAMBAKE

Fresh Garden Salad with Balsamic Vinaigrette and Ranch Dressing\*  
Thompson Island New England Clam Chowder with Oyster Crackers  
Steamed Littleneck Clams\* served with Drawn Butter  
1 ½ LB Maine Lobsters\* served with Drawn Butter  
Grilled Seasoned Chicken Breast\*  
Corn on the Cob\*  
Rosemary and Garlic Roasted New Potatoes\*  
Quinoa Salad\*  
Breadsticks  
Fresh Apple and Blueberry Pie  
\$85 per person

## ISLAND COMBO

Fresh Garden Salad with Balsamic Vinaigrette and Ranch Dressing\*  
Thompson Island New England Clam Chowder with Oyster Crackers  
Lobster Tail served with Drawn Butter or Fresh Seared Atlantic Salmon  
Sirloin Steak Carving Station\*  
Grilled Seasoned Chicken Breast\*  
Corn on the Cob\*  
Rosemary and Garlic Roasted New Potatoes\*  
Quinoa Salad\*  
Breadsticks  
Fresh Apple and Blueberry Pie  
\$90 per person

Food and beverage selections are subject to 8% gratuity charge, 14% island support fee and 7% Massachusetts State Meal Tax (subject to change without notice).

Hannah Persson Photo



Kate Osborne Photography



Henry + Mac Photography





## CLAMBAKES AND BARBEQUES

Arguedas Photography

### TEXAS BARBEQUE

Fresh Garden Salad Balsamic Vinaigrette and Ranch Dressing\*  
Homemade All Beef Chili with Tortilla Chips  
Sirloin Steak Carving Station\*  
Grilled Seasoned Chicken Breast\*  
Barbeque Baby Back Ribs\*  
Corn on the Cob\*  
Rosemary and Garlic Roasted New Potatoes\*  
Quinoa Salad\*  
Cornbread  
Fresh Apple and Blueberry Pie  
\$75 per person

### CHILDREN'S MENU

No food or beverage charge for children under four years old or younger. Kids 5-12 years old are charged at 50% of the adult cost.

### BACKYARD COOKOUT

Fresh Garden Salad with Balsamic Vinaigrette or Ranch Dressing\*  
¼ lb Grilled Hamburgers\*  
All Beef Grilled Hot Dogs  
Grilled Seasoned Chicken\*  
Veggie Burgers\*  
Quinoa Salad\*  
German Potato Salad  
Platter of Sliced Beefsteak Ripe Tomatoes, Sliced Spanish Onions, Shredded Lettuce and Pickle Spears\*  
Potato Chips  
Refreshing Sliced Watermelon\*  
Freshly Baked Chocolate Chip Cookies  
\$70 per person

### SPECIALTY DIETARY OPTIONS

Vegetarian options included with each menu option.

\*Signifies Gluten Free

All buffets will remain open for up to 1.5 hours.

# BEVERAGES

## OPEN FULL SERVICE PACKAGE\*

Mixed Drinks, Draft Beer, Wine, Assorted Sodas, Juice, and Bottled Water on a per person basis.

One Hour .....	\$26.00 per person
Two Hour .....	\$31.00 per person
Three Hour .....	\$38.00 per person
Four Hour .....	\$45.00 per person
Five Hour .....	\$52.00 per person
Additional 1/2 hour	\$5.50 per person

## OPEN BEER & WINE PACKAGE\*

Draft Beer, Wine, Assorted Sodas, Juice, and Bottled Water on a per person basis.

One Hour .....	\$23.00 per person
Two Hour .....	\$28.00 per person
Three Hour .....	\$33.00 per person
Four Hour .....	\$38.00 per person
Five Hour .....	\$43.00 per person
Additional 1/2 hour	\$4.50 per person

## OPEN SODA PACKAGE\*

Assorted Sodas, Juice, and Bottled Water on a per person basis.

Flat Rate \$15.00 per person

\*Subject to 8% gratuity charge, 14% island support fee and 7% Massachusetts Meal Tax (subject to change without notice). The liquor license fee is \$100 for any bar with alcohol.

There is a \$150 bartender fee for cash bars.

Note: Substitutions may incur additional fees.

## HOST FULL SERVICE PACKAGE\*

Mixed Drinks, Draft Beer, Wine, Assorted Sodas, Juice, and Bottled Water on a per drink basis.

Mixed Drinks .....	\$9.00 per drink
Harpoon IPA & UFO .....	\$7.00 per drink
Bud Light.....	\$5.50 per drink
Wine .....	\$7.00 per drink

## HOST BEER & WINE PACKAGE\*

Draft Beer, Wine, Juice, Assorted Sodas, and Bottled Water on a per drink basis.

Harpoon IPA & UFO .....	\$7.00 per drink
Bud Light.....	\$5.50 per drink
Wine .....	\$7.00 per drink

## CASH BAR

Paid by individual guests at time of purchase. Prices included tax and island support fee. Gratuity is not included.

Mixed Drinks .....	\$10.00 per drink
Harpoon IPA & UFO .....	\$7.25 per drink
Bud Light.....	\$6.50 per drink
Wine .....	\$8.50 per drink
Frozen Margaritas & Piña Coladas .....	\$13.50 per drink

**Last Call** — All bars close 30 minutes prior to boat departure.

**Liquor Liability**—Thompson Island abides by all Liquor Laws in Massachusetts.

Guests must be of the legal age of 21 to consume alcoholic beverages. All alcohol must be purchased through Thompson Island and served by Thompson Island employees. Thompson Island reserves the legal right to refuse further service of any guest who we feel has had enough to drink. All alcoholic consumption is restricted to the event sites only.

