

2013 Wedding Menus

Executive Chef Daniel Kenney



Wedding Bliss Package Plated Dinner

“Reception Display Stations”

Domestic and Imported Artisanal Cheeses

Fresh and Dried Fruits, Seedless California Grapes,
Nuts and Assorted Crackers

Seasonal Vegetable Crudités

Roasted Pepper Chic Pea Dip
Buttermilk Herb Dip

“Reception Passed Hors d’ Oeuvres”

Sirloin and Great Hill Blue Cheese “Sandwiches”, Caramelized Red Onion Jam
Chicken Empanadas, Spiced Cumin Crema
Fresh Mozzarella, Grape Tomato, Basil Bruschetta
Maple Glazed Scallops Wrapped in Smoked Bacon

Champagne Toast

“Wedding Plated Dinner”

Choose Three or Four Course Meal

Warm Crusty Rolls with Vermont Creamery Butter

Soup

Choose One

Caramelized Three Onion Soup, Crisp Pastry Dome
or
Cape Clam Chowder, Smoked Bacon, Chives

Salad

Choose one

Organic Field Greens, Cucumber, Tomato, Narragansett Creamery Feta, Shaved Carrot, Aged Balsamic
Vinaigrette
or
Baby Iceberg “Wedge” Salad, Vine Ripe Tomatoes, Smoked Bacon
Great Hill Blue Cheese Dressing, Red Onions

ALL MENUS ARE SUBJECT TO CHANGE. All Food and Beverage prices are subject to 16% service charge, 4% taxable administrative fee and 7% Massachusetts sales tax. Before choosing your menus, please inform your Catering Sales Manager of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Entrees

Choose Two

Shallot Thyme Rubbed Filet Mignon, Roasted Asparagus
Caramelized Onion Potato Gratin, Mushroom Demi Glace

Green Apple Honey Brined Free Range Chicken, Grilled Vegetable Tian,
Pasta Torta, Grain Mustard Jus

Herb Crusted Chatham Cod Loin, Melted Tomatoes, Baby Vegetables
Buttery Lemon Scented Basmati Rice, Tarragon Beure Blanc

Provençal Vegetables, Angel Hair Flan and Heirloom Tomatoes

Petite Filet and Shallot Thyme Rubbed Jumbo Shrimp Duet, Celery Root Whipped Potatoes, Oven Dried
Tomatoes, Roasted Asparagus, Charred Tomato Buere Blanc and Red Wine Jus

Chef's Enhancement Course

Choose One

Add \$18 per person

Caramelized Georges Bank Sea Scallops, Fennel Pollen, Butter Poached Fennel, Cracked Olives, Orange Flavor
Lump Blue Crab Cake, Melted Tomatoes, Celery Sprouts, Lemon Crème Fraiche
Maine Lobster Risotto, White Truffle, Asparagus

Customized Wedding Cake

Seattle's Best Regular and Decaffeinated Coffee and Assorted Tazo Teas

Three Course \$99 per person

Four Course \$109 per person

ALL MENUS ARE SUBJECT TO CHANGE. All Food and Beverage prices are subject to 16% service charge, 4% taxable administrative fee and 7% Massachusetts sales tax. Before choosing your menus, please inform your Catering Sales Manager of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Sea Crest Sunset Stationed Dinner

Domestic and Imported Artisanal Cheeses,
Fresh and Dried Fruits, Seedless California Grapes, Nuts and Assorted Crackers

Creamy Chic Pea Hummus

Lemon Garlic Scented Hummus with Cumin Toasted Pita Chips

“Reception Passed Hors d’ Oeuvres”

Maple Glazed Scallops Wrapped in Smoked Bacon
Parmesan Crusted Artichoke Hearts, Spicy Banana Catsup
Hot Curry Chicken Sate’, Mango Mint Coulis
Crispy Vegetable Spring Roll, Soy Ginger Dipping Sauce
Sea Crest Sliders, Angus Beef, Great Hill Blue, Special Sauce

Champagne Toast

Salad Station

Garden Salad, Crisp Lettuce, Tomato Wedges, Cucumber,
Crumbled Feta Cheese, Red Onions, Greek Dressing

Hearts of Romaine “Caesar”, Shaved Parmesan, Croutons, Cured Olives, Baby Tomatoes
Anchovy Peppercorn Dressing

Add a Chef Sautéed Shrimp Station for \$11:

Sautéed Provencal Shrimp Station: Jumbo Gulf Shrimp sautéed to order with garlic, fresh herbs, diced tomatoes, olive oil
and white wine placed over toasted olive oil bruschetta

Chef attendant fee of \$150 is required

Crusty Rolls with Vermont Creamery Butter

Pasta Station

Ricotta cheese Tortellini Tossed with Pesto Cream Sauce,
Garden Broccoli, Baby Tomatoes and Shaved Parmesan Cheese

Penne Pasta tossed with Roasted Tomato and Basil Pomodoro Sauce
And Fresh Buffalo Mozzarella

Wild Mushroom Ravioli tossed with Mushroom Madeira ala Cream Sauce, Baby Spinach Leaves,
Fire Roasted Peppers and Thyme Roasted Free Range Chicken

Served with warm Garlic Bread, shaved Parmesan Cheese
Crushed Red Peppers and Roasted Garlic Oil

*ALL MENUS ARE SUBJECT TO CHANGE. All Food and Beverage prices are subject to 16% service charge, 4% taxable
administrative fee and 7% Massachusetts sales tax. Before choosing your menus, please inform your Catering Sales Manager of any
food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

Carving Station

Cider Glazed Naturally Raised Turkey

Northeast Turkey Breast, basted with Apple Cider and Fresh Herbs,
Served with Sage Gravy, Cape Cranberry Sauce, Crusty Artisanal Rolls

Shallot Rubbed Tenderloin of Angus Beef

Roasted whole tenderloin of Black Angus Beef, served with Exotic Mushroom Red Wine Jus,
Great Hill Blue Cheese Aioli, Crusty Artisanal Rolls

Served with Chef's Seasonal Vegetables and Potatoes

Customized Wedding Cake

Seattle's Best Regular and Decaffeinated Coffee and Assorted Tazo Teas

\$109 per person

Children & Vendor's Meals

Priced per person

KID'S CLAM SHACK

Served anytime for our younger guests (3 to 10 years)

ENTREES

Choose One

Crispy Chicken Tenders, Hand Cut Fries, Served with Ranch and Ketchup

Grilled Beef Hot Dog, Buttery Bun, Hand Cut Fries, Mustard and Ketchup

Grilled Angus Burger, Hand Cut Fries, Mustard and Ketchup

Grilled Boneless Skinless Chicken Breast, Fresh Vegetables

Individual Cheese or Pepperoni Pizza

Choice of Beverage

\$18

VENDORS MEAL

Choose One

Roasted Free Range Chicken, Natural Jus, Seasonal Accompaniments

Chef's Vegetarian Pasta

\$28

ALL MENUS ARE SUBJECT TO CHANGE. All Food and Beverage prices are subject to 16% service charge, 4% taxable administrative fee and 7% Massachusetts sales tax. Before choosing your menus, please inform your Catering Sales Manager of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

BEVERAGE SERVICE

Host Bar

Beverage Service based on a per drink basis

Top Shelf Brands	\$10.00
Premium Brands	\$8.50
House Brands	\$6.50
House Wine by the Glass	\$6.50
Premium Wine by the Glass	\$8.00
Imported Bottled Beer	\$6.25
Domestic Bottled Beer	\$5.25
Mineral Water	\$3.00
Soft Drinks	\$3.00

Cash Bar

Guests purchase drinks on own

Top Shelf Brands	\$11.00
Premium Brands	\$9.00
House Brands	\$7.00
House Wine by the Glass	\$7.00
Premium Wine by the Glass	\$8.50
Imported Bottled Beer	\$6.50
Domestic Bottled Beer	\$5.50
Mineral Water	\$3.00
Soft Drinks	\$3.00

Open Bar

All bars are stocked with scotch, bourbon, gin, vodka, rum, beer, wine, soft drinks, mixers and mineral waters.
Please select from the following types:

Top Shelf

Markers Mark
Grey Goose
Bombay Sapphire
Patron Silver
Crown Royal
Mt Gay
Johnny Walker Black

Premium

Jack Daniels
Absolut
Tanqueray
Cuervo Gold
Seagram's VO
Captain Morgan
Dewar's

House

Early Times
Smirnoff
Gordon's
Sauza
Canadian Club
Bacardi Silver
Macgregor

Top Shelf Per Person Pricing

Hour One	\$23.00
Hour Two	\$16.00
Additional Hours	\$11.00

Premium Per Person Pricing

Hour One	\$20.00
Hour Two	\$14.00
Additional Hours	\$9.00

House Per Person Pricing

Hour One	\$15.00
Hour Two	\$12.00
Additional Hours	\$8.00

Wine and Beer Open Bar Package

Includes House Red and White Wine, Selection of Imported and Domestic Beers, Soft Drinks, Mineral Waters

Wine and Beer Per Person Pricing

Hour One	\$14.00
Hour Two	\$10.00
Additional Hours	\$7.00

Imported Beer Includes: Heineken, Corona, Amstel Light & Sam Adams (Microbrew)

Domestic Beer Includes: Budweiser, Coors Light, O'Doul's

ALL MENUS ARE SUBJECT TO CHANGE. All Food and Beverage prices are subject to 16% service charge, 4% taxable administrative fee and 7% Massachusetts sales tax. Before choosing your menus, please inform your Catering Sales Manager of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Reception Appetizers

Display Stations
Priced Per Person

Domestic and Imported Artisanal Cheeses

Fresh and Dried Fruits, Seedless California Grapes, Nuts and Assorted Crackers
\$14

Seasonal Vegetable Crudités

With Roasted Pepper Chic Pea Dip and Buttermilk Herb Dip
\$9

Antipasto

Cured Meats, Marinated Artichokes, Fire Roasted Pepper and Black Olive Salad,
Balsamic Rosemary Mushrooms, Charred Asparagus with Parmesan and Truffle
Fresh Mozzarella, Tomato, Basil Salad
\$15

Chilled New England Seafood

Local Oysters on the half shell, Local Cherrystone Clams on the half shell
Poached Jumbo Shrimp, Crab Claws
All served on crushed ice with Horseradish Aioli, Cocktail Sauce
Sweet Mustard Sauce, Lemons and Hot Sauce
\$29

Hickory Smoked Atlantic Salmon

Hickory Smoked Atlantic Salmon with Toast Points and Traditional Accompaniments
(crème fraiche, red onion, capers, parsley, chopped egg, chive)
\$175 per side of salmon feeds approximately 40pp

Creamy Chic Pea Hummus

Lemon Garlic scented Hummus with Cumin Toasted Pita Chips
\$8

Chips n' Dips

Our homemade Tomato Cilantro Pico de Gallo and Ripe Avocado Guacamole with warm Tortilla Chips
\$8

ALL MENUS ARE SUBJECT TO CHANGE. All Food and Beverage prices are subject to 16% service charge, 4% taxable administrative fee and 7% Massachusetts sales tax. Before choosing your menus, please inform your Catering Sales Manager of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Reception Appetizers

Executive Chef Daniel Kenney

Passed Hors D'oeuvres

Priced per piece – minimum of 50 pieces each

Cold

Jumbo Shrimp Cocktail, Horseradish Cocktail Sauce, Lemon	\$3.75
Sirloin and Great Hill Blue Cheese “Sandwiches” Caramelized Red Onion Jam	\$3.50
Spicy Yellow Fin Tuna Tar Tar Spoon, Seaweed Salad	\$3.50
Hickory Smoked Atlantic Salmon “Tea Sandwich”	\$3.75
Fresh Mozzarella, Grape Tomato, Basil Bruschetta	\$2.50
Blue Crab Salad Spoon, Avocado, Tortilla Dust	\$3.50
Maine Lobster Salad Spoon, Capers, Celery Sprouts	\$3.75

Hot

Crispy Vegetable Spring Roll, Soy Ginger Dipping Sauce	\$2.50
Petite Lamb Lollipops, Balsamic Jus	\$5.00
Hot Curry Chicken Sate’, Mango Mint Coulis	\$3.00
Maple Glazed Scallops Wrapped in Smoked Bacon	\$3.50
Sea Crest Sliders, Angus Beef, Great Hill Blue, Special Sauce	\$3.25
Wellfleet Littleneck Clams Baked with Garlic, Bacon, and Parmesan	\$3.00
“Soup and Sandwich” Petite Grilled Cheese Sandwiches With Creamy Tomato Soup for Dipping	\$2.50
Parmesan Crusted Artichoke Hearts, Spicy Banana Catsup	\$3.00
Chicken Empanadas, Spicy Cumin Crema	\$3.00
Stuffed Mushrooms, Caramelized Shallots, Buffalo Mozzarella, Fire Roasted Peppers	\$2.50

ALL MENUS ARE SUBJECT TO CHANGE. All Food and Beverage prices are subject to 16% service charge, 4% taxable administrative fee and 7% Massachusetts sales tax. Before choosing your menus, please inform your Catering Sales Manager of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Enhancements

Priced per person

Shallot Rubbed Tenderloin of Angus Beef

Roasted whole tenderloin of Black Angus Beef, served with Exotic Mushroom Red Wine Jus, Great Hill Blue Cheese Aioli, Crusty Artisanal Rolls
\$23

Cider Glazed Naturally Raised Whole Turkey

20 to 24 pound whole Northeast Turkey Basted with Apple Cider and Fresh Herbs, served with Sage Gravy, Cape Cranberry Sauce, Crusty Artisanal Rolls

Bone in Virginia Ham

Pineapple Clove Glazed Bone in Virginia Ham, Served with Clover Honey Grain Mustard Sauce Petite Brioche Buns
\$14

Attended stations \$150 per Chef Attendant

Ice Cream Sundae Station

Vanilla Bean Ice Cream, Chocolate Fudge Ice Cream
Cape Cranberry Sorbet, All the Toppings
\$14 pp

Chocolate Fountain

Milk Chocolate Fountain with Strawberries, Pineapple, Rice Crispy Squares, Pretzel Rods, and Marshmallows
Up to 3 hours with Attendant
\$18 pp (minimum 100 people)

Ice Carvings

See your Sales Manager for Details

Rosemary Mint Scented Leg of Lamb

Colorado Lamb, Marinated with Fresh Mint and Rosemary, Served with Balsamic Mint Jus and Warm French Baquette
\$20

Garlic Studded Wolves Neck Farms Prime Rib

Boneless Prime Rib slow roasted, Served with Natural Jus, Horseradish Aioli, Dijon Mustard and Petite Brioche Buns
\$25

Chocolate Station

Hot Chocolate (Fresh Made Dutch Cocoa with 1% milk), Chilled Chocolate Milk, Whipped Cream
Chocolate Covered Biscotti and Chocolate Covered Strawberries, Fresh Baked Chocolate Croissant
\$14 pp

Chocolate Covered Strawberries and Truffles

Add Strawberries and Truffles to your cake service
\$4.50 pp

ALL MENUS ARE SUBJECT TO CHANGE. All Food and Beverage prices are subject to 16% service charge, 4% taxable administrative fee and 7% Massachusetts sales tax. Before choosing your menus, please inform your Catering Sales Manager of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Bridal Lounge

Priced per person

Salad Wraps to Include:

Caesar Salad Wraps with Grilled Chicken

Mixed Greens and Hummus Wraps with Roasted Vegetables and Goat Cheese

Turkey, Bacon and Avocado Wraps with Cheddar Cheese and Ranch Mayo

\$11

Fresh Baked Artisanal Croissants:

French Ham and Swiss

Chocolate

Flaky Butter

\$10

Seasonal Sliced Fruit and Berries Platter

\$10

Artisanal Cheese Display with Dried Fruit, Nuts and Crackers

\$14

*Add a Champagne or Bloody Mary Bar to your Bridal Lounge: See your Sales Manager for Details

Other Drink options available as well

Late Night Options

Priced per person

Faneuil Hall Sausage Cart

Just Like the streets of Boston, Sweet Italian Sausage with tender peppers and onions served on a soft Sausage

Bun with assorted Mustards on the side

\$11

Sea Crest Slider and Sweet Potato Fries

\$11

Reds Brick Oven Pizzas

Assorted gourmet and favorite pizza combinations

Available only after 10pm

\$11

Chocolate Chip Cookies and Mini Milks

\$9

ALL MENUS ARE SUBJECT TO CHANGE. All Food and Beverage prices are subject to 16% service charge, 4% taxable administrative fee and 7% Massachusetts sales tax. Before choosing your menus, please inform your Catering Sales Manager of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Catering Policies

Food & Beverage: All food and beverage consumed in function rooms must be provided by the Sea Crest. Due to Mass Health Codes any food served in a banquet setting may not be packaged to go.

Liquor Regulations: Per the Sea Crest Beach Hotel's licensing agreement with the Massachusetts State Liquor Commission, no patron or guest will be permitted to enter or depart the premises with alcoholic beverages. All alcohol must be purchased from the hotel.

Pricing: Pricing is guaranteed only upon client's signature of the Banquet Event Orders.

Entertainment: The Catering Department must be notified of and approve any entertainment. All outdoor entertainment must end by 8:00 pm.

Décor: The Catering Department must be informed of any decorations or displays for your event. Glitter, confetti and open flames will not be permitted in any function room. The hotel will not permit the affixing of anything to the walls or ceiling of function rooms.

Audio Visual and Electrical: Our outside audio visual company will be able to provide for all of your audio visual needs. Your Catering Sales Manager will provide you with pricing. Special electrical requirements may be provided as well and can be coordinated with your Catering Sales Manager.

Storage: The Catering Department must be informed of any packages being shipped to the hotel. Packages will only be accepted 2 business days prior to commencement of event. Removal of all property is the responsibility of the group on-site contact.

Chef Attendant Fees: A chef attendant is required for any action station and will be charged at \$150 per chef and will be subject to a 7% local and state sales tax.

Changes to Function Room Set Up: Changes to the physical set up of the room within 24 hours of start of event are subject to a \$400 labor charge.

Outdoor Functions: In event of inclement weather, the Catering Department reserves the right to relocate the event to an indoor function room. This call will be made 5 hours prior to commencement of event. Maximum time limit for outdoor cold food products is one hour.

Timing: Client must agree to adhere to the scheduled timing listed on the Banquet Event Order. All outdoor events must end by 8:00 pm.

Service Charges and Tax: All food and beverage prices are subject to a non-taxable 16% service charge, a taxable 4% administrative fee, as well as a local and state sales tax, currently at 7%. Meeting room rental, audio visual equipment and miscellaneous charges are subject to 7% local and state sales tax.

Guarantee: Final guaranteed confirmation for the number of guests attending your event, including entrée selections if applicable, are required 10 days prior to event. Charges will be based on the minimum guarantee or the actual guest count, whichever is greater. Late entrée counts will be subject to a 20% menu price surcharge. For per person meals, the hotel will set and prepare for 3 % above the guaranteed count.

Deposits: All deposits are non-refundable and will be applied toward the total cost of your event.

Other: The hotel assumes no responsibility for loss or damage to items left in function rooms prior to, during or following an event.

ALL MENUS ARE SUBJECT TO CHANGE. All Food and Beverage prices are subject to 16% service charge, 4% taxable administrative fee and 7% Massachusetts sales tax. Before choosing your menus, please inform your Catering Sales Manager of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.