



HARBORSIDE COCKTAIL AND RECEPTION

Choose from our three seaside exclusive menus. Each menu is designed to meet the all important expectations for you and your respective guests. We are offering an elegant family style private dining experience in our elevated private event space.

Our dedicated team looks forward to working with you for your special day to ensure you and your guests have an exceptional and personalized experience.

To book a Harborside cocktail reception, we require a signed contract and a \$500 room fee. The final menu selections and guest count are due 2 weeks prior to your event and will be considered a guarantee for which you will be charged. Children under the age of 10 will be half price. Payment should be made at the conclusion of your event with cash, or credit card.

No personal checks accepted.



HARBOR SIDE COCKTAIL RECEPTION

SEAGLASS MENU

*Served with Mashed Potato, Seasonal Vegetables, Mini Pastries
Coffee and Tea*

CHOOSE ONE STARTER

Italian Wedding Soup

Caesar or Garden Salad

CHOOSE ONE PASTA

Pasta Primavera

Seasonal vegetables in a light cream sauce tossed with fresh herbs
and parmesan cheese, served over penne

Pasta Pomodoro with Fresh Basil

Penne pasta sauteed with house-made tomato sauce

Rigatoni Alla Vodka

Reduced vodka, tomato, chili flakes, black pepper, garlic, romano
cheese, and cream sauce, served over rigatoni

Spinach and Ricotta Stuffed Manicotti (additional \$1pp)

Ricotta and mozzarella cheeses, fresh herbs,
rolled into manicotti shells and baked on a bed of tomato sauce

CHOOSE TWO ENTREES

Chicken Cutlet Milanese

Crispy chicken served with an Italian-tomato salad, cucumbers, onion, celery hearts,
arugula, oregano, and evoo

Eggplant Parmigiana

Eggplant dipped in flour and egg, lightly fried, rolled and baked

Baked Cod

Premiere cod loin topped with freshly drawn butter,
garlic, parsley

Chicken Marsala

Chicken breast sauteed in a sweet marsala wine with mushrooms

Sausage Cacciatore

Roasted sweet Italian sausage sauteed with mushrooms, onions, and
peppers, and house-made tomato sauce



H A R B O R S I D E
C O C K T A I L R E C E P T I O N
PEARL MENU

Served with Banquet Style Desserts, Coffee and Tea

C H O O S E O N E S T A T I O N A R Y
Artisanal Cheese Platter, Crudite and Dip

C H O O S E T W O P A S S E D
2 Pieces per person

Chicken Skewers, Fried Mozzarella, Caprese Skewers

C H O O S E O N E P A S T A

Pasta Primavera

Seasonal vegetables in a light cream sauce tossed with fresh herbs and parmesan cheese, served over penne

Cheese Ravioli

Hand made ravioli, in our house made pomodoro sauce

Rigatoni Alla Vodka

Reduced vodka, tomato, chili flakes, black pepper, garlic, romano cheese, and cream sauce, served over rigatoni

C H O O S E T W O E N T R E E S

Chicken Cutlet Milanese

Crispy chicken served with an Italian-tomato salad, cucumbers, onion, celery hearts, arugula, oregano, and evoo

Baked Salmon

Faroe Island salmon marinated in rosemary, parsley, garlic, and evoo, served with lemon

Chicken Marsala

Chicken breast sauteed in a sweet marsala wine with mushrooms

Sausage Cacciatore

Roasted sweet Italian sausage sauteed with mushrooms, onions, and peppers, and house-made tomato sauce

C H O O S E T W O S I D E S

Fingerling Potatoes

Steamed Broccoli

Roasted Carrots

Roasted Seasonal Vegetables



HARBOR SIDE COCKTAIL RECEPTION

HARBOR EXCLUSIVE MENU

One Hour Open bar house brands.

Served with Fully Loaded Dessert Bar, Coffee and Tea

CHOOSE ONE STATIONARY

Artisanal Cheese Platter, Crudite and Dip

CHOOSE TWO PASSED

2 Pieces per person

**Scallops Wrapped in Bacon, Wellfleet Oysters, Prosciutto & Melon,
Stuffed Clams, Stuffed Mushrooms, Lamb Lollipops**

CHOOSE ONE PASTA

Penne and Clams

Cape Cod clams, garlic white wine

Shrimp Scampi with Linguini

Shrimp sauteed with garlic white wine, evoo

Lobster Ravioli

New England lobster cooked to perfection in a tomato cream sauce

Chicken Broccoli Penne

Light cream sauce tossed with fresh herbs and parmesan cheese

CHOOSE TWO ENTREES

Carved Roast Beef

Slow roasted hand carved roast beef with housemade sauce

Roasted Veal

Veal seasoned with garlic, parsley, rosemary, roasted

Surf and Turf

4oz filet medallions, baked lobster tail

Cornish Game Hen

Italian parsley, garlic, roasted to golden brown finished with housemade sauce

Stuffed Chicken Breast

Premium chicken stuffed with provolone cheese, sauteed spinach, prosciutto

Grilled Swordfish

Line caught swordfish grilled to perfection with pesto, evoo

CHOOSE TWO SIDES

Grilled Asparagus

Broccoli Rabe

Truffle Mashed Potatoes

Roasted Seasonal Vegetables