



PASSED HORS D'OEUVRES

(available in quantities of 50 or more)

Scallops Wrapped in Bacon

Short Rib Empanadas

Bacon Wrapped Dates, Brown Sugar & Balsamic Glaze

Tuna Tartar served on Wontons

Steak Tartar with Garlic Aioli served on Crostinis

Tandoori Chicken

Vegetable Stuffed Mushrooms (caramelized onions, goat cheese & candied walnuts)

Chicken Rumaki (chicken wrapped in bacon with horseradish mustard)

Alaskan Maki Roll

(smoked salmon & cream cheese)

Mini Croque Monsieur

(options of ham & gruyere, turkey & cheddar,
veggies & boursin cheese)

Shrimp Cocktail

Petite New England Crab Cakes

Tempura Chicken with Thai Chili Glaze

Mini Assorted Flatbreads

(options of truffle mushroom & parmesan,
Margherita, fig & goat cheese with arugula)

Parmesan crusted Italian Meatballs with Marinara

STATIONARY HORS D'OEUVRES

Imported & Domestic Cheeses

Served with assorted crackers & Fruits

Tea Style Sandwiches

New England Inspired

Vegetable Crudités

With Roquefort Cheese Dip

Antipasto

Selection of meats, cheese, vegetables,
and olives, Italian Inspired

Raw Bar Market Price

Selection of raw and smoked seafood
served with cocktail and mignonette sauces



Not all ingredients are listed in the menu. Before placing your order, please inform your server if anyone in your party has a food allergy.

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BUFFET LUNCH

SALAD

(choose 1 to be plated & served table-side)

GREENS SALAD

Mixed Greens, Shaved Carrot & Cucumber,
Sourdough Crouton, Lavender Vinaigrette

CAESAR SALAD

Baby Kale, Romaine Hearts,
Creamy Parmesan Caesar Dressing,
Challah Croutons, Lemon

BURRATA SALAD

Fresh Tomato, Arugula Pesto,
Grilled Onions, Balsamic Drizzle

BOSTON BIBB & BEETS SALAD

Dried Apricot, Candied-Spiced Pecans,
Goat Cheese, Citrus-Beet Jus Vinaigrette

WEDGE SALAD

Bacon Crumble, Chopped Tomato, Bleu Cheese

ENTREES

(choose 2)

STEAK TIPS

with balsamic marinated peppers & onions

CHICKEN PARMESAN

GRILLED SALMON

BAKED BREADED HADDOCK

TRADITIONAL ITALIAN MEATBALLS & MARINARA

GRILLED SHRIMP PRIMAVERA

PENNE WITH WILD MUSHROOM & GORGONZOLA CREAM SAUCE

MOB STYLE MAC AND CHEESE

(add bacon, chicken or shrimp)

GRILLED SLICED FLAT IRON STEAK

GRILLED PESTO CHICKEN

with onions, roasted red peppers & pesto cream sauce

SIDES

(choose 2)

Mashed Potatoes
Roasted Red Potatoes
Brown Rice
French Fries
Sweet Potato Fries

Rice Pilaf
Roasted Vegetable Medley
Green Beans
Asparagus
Baby Carrots

DESSERT

(choose 1)

Crème Caramel
NY Style Cheesecake
Chocolate Mousse

Bread Pudding
- *chocolate chip*
- *cinnamon & raisin*
- *cranberry & walnut*

MISSION
ON THE BAY

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MISSION
ON THE BAY

3 COURSE PLATED LUNCHEON

(Entree choices required in advance for parties greater than 30 guests)

STARTERS (choose 1)

Short Rib Empanada

Braised Nebraska Beef
Boneless Short Rib, Aji
Amarillo, Salsa Criolla

Clam Chowder

Coastal Butter Clams,
Chopped Potato, Bacon

Greens Salad

Baby Mesclun Greens,
Cucumber, Carrot Strings,
Lavender Vinaigrette,
Sourdough Crouton

ENTREES (choose 3)

Mission Burger

Lettuce, tomato, skin on fries, cheddar
cheese & applewood smoked bacon

Bucatine n' Short Rib

Braised "Nebraska Beef" boneless short
rib, tomato ragù, oyster mushrooms,
walnut gremolata, pea shoots

Mac N' Cheese Au Gratin

North Country - NH Smokehouse bacon,
gemelli pasta, Vermont cheddar, Pecorino
Romano cream, buttery Panko crumbs.
*Pick a protein: chicken / shrimp scampi**

Haddock

Ritz cracker, roasted plum tomato, garlic
baby spinach, yukon gold smashed

Penne & Wild

Mushroom Pasta
Gorgonzola cream sauce

Grilled Marinated Steak Tips

Served over brown rice

Tuna Club

Seared *RARE, warm Asian slaw,
Applewood smoked bacon, Sriracha Mayo,
skin on fries

Grilled Chicken Sandwich

Fresh Mozzarella, black olive tapenade,
fresh basil, beef steak tomato,
shaved Romaine

Fried Haddock Sandwich

Brioche bun, shaved romaine,
tartar, skin on fries

Lettuce Wrap

Bibb, bok choy, bean sprouts, scallions,
jasmine rice, Sriracha mayo, shoyu glaze
Pick a protein: sesame chicken
sirloin* shrimp* avocado*

Warm Tomato

& Spinach Salad

Fresh spinach, Great Hill blue cheese,
dried cranberries, toasted walnuts, plum
tomatoes, aged balsamic, sourdough crisp
*Pick a protein:
chicken salmon* steak tips**

DESSERT (choose 1)

Crème Caramel

NY Style Cheesecake

Chocolate Mousse

Assorted Cookies & Brownies

Bread Pudding

- chocolate chip
- cinnamon & raisin
- cranberry & walnut

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BRUNCH BUFFET

Baskets of Assorted Muffins & Pastries will be served at the Tables
Regular & Decaf Coffee, Herbal Teas, Fresh Orange & Cranberry Juices are Included

ENTREES

(please choose 2)

BENEDICT

Poached Eggs, Canadian Bacon, English Muffin, Hollandaise
Add Smoked Salmon
A la Oscar
Add Fresh Lobster

MOB'S HUEVOS RANCHEROS

Poached Eggs, Black Beans, Sour Cream, Three Cheese,
Choriço, Pico de Gallo, Hollandaise

OMELETTE

Canadian Bacon, Wild Mushrooms, Three Cheese Blend

FRENCH TOAST

Challah, Maple Syrup, Cinnamon Whipped Butter,
Candied Pecans

WHITE OMELETTE

Baby Spinach, Tomato, Three Cheese, Melon

ITALIAN FRITTATA

Roasted Red Pepper, Basil, Fresh Mozzarella, Spinach

BAKED HADDOCK

Ritz Cracker Crusted

MAC N' CHEESE AU GRATIN

North Country – NH Smokehouse Bacon,
Gemelli Pasta, Vermont Cheddar,
Pecorino Romano Cream, Butter Panko Crumbs

GREENS SALAD WITH GRILLED CHICKEN

Baby Mesclun, Green Cucumber, Carrot Strings, Lavendar
Vinaigrette, Sourdough Crouton

SIDES

(choose 2)

Applewood Smoked Bacon
Sausage
Home Fries

Bagels & Cream Cheese
Fresh Fruit Salad
Canadian Ham

Shrimp Cocktail Display
Smoked Salmon Platter
Yogurt & Fresh Fruit

A LA CARTE

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PLATED BRUNCH

(Entree choices required in advance for parties greater than 30 guests)

Baskets of Assorted Muffins & Pastries will be served at the Tables

*Regular & Decaf Coffee, Herbal Teas,
Fresh Orange & Cranberry Juices are Included*

MAIN DISHES (choose 3)

BENEDICT

Poached Eggs, Canadian Bacon, English Muffin, Hollandaise
Add Smoked Salmon

A LA OSCAR

Canadian Bacon, 2 Poached Eggs, English Muffin, Asparagus, Lump Crab
Meat, Béarnaise Sauce

MOB'S HUEVOS RANCHEROS

Corn Tortilla, 2 Poached Eggs, Black Beans, Sour Cream, Three Cheese,
Choriço, Pico de Gallo, Hollandaise

OMELETTE

Canadian Bacon, Wild Mushrooms, Three Cheese, Home Fries, Toast

FRENCH TOAST

Challah, Maple Syrup, Cinnamon Whipped Butter,
Candied Pecans

WHITE OMELETTE

Baby Spinach, Tomato, Three Cheese, Melon, Toast

BAKED HADDOCK

Ritz Cracker Crusted, Roasted Plum Tomato, Garlic Baby Spinach,
Yukon Gold Smashed

MAC N' CHEESE AU GRATIN

North Country – NH Smokehouse Bacon,
Gemelli Pasta, Vermont Cheddar,
Pecorino Romano Cream, Butter Panko Crumbs

GREENS SALAD WITH GRILLED CHICKEN

Baby Mesclun, Green Cucumber, Carrot Strings,
Lavendar Vinaigrette, Sourdough Crouton

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