



PASSED OR STATIONARY HORS D'OEUVRES

(quantity of 50 unless noted)

Raw Bar \$30 per person
Cherrystone, oysters, shrimp (quantity of 100)

Lobster Roll Slider \$450

Cheeseburger Sliders \$250

Scallops Wrapped in Bacon \$175

Shrimp Cocktail \$170

Petite Crab Cakes \$170

Short Rib Empanadas \$160

Bacon Wrapped Date \$150

Tuna Tartare served on Wontons \$175

Tandoori or Thai Chili Glazed Chicken \$155

Vegetable Stuffed Mushrooms \$145
(Caramelized onions, spinach & feta cheese)

Mini Croque Monsieur \$115
(Ham & gruyere, turkey & cheddar or veggies & boursin cheese)

Mini Flatbreads \$115
(Truffle mushroom & parmesan, margherita, or fig and goat cheese)

Parmesan Crusted Meatballs \$135

Imported & Domestic Cheese & Fruit \$6.75 per person
with Italian cold cuts \$7 per person

Vegetable Crudites \$7.50 per person

Dessert Sampler \$9 per person
Chef's seasonal selection

Cookies & Brownies \$63 (25 each)

Coffee Station \$150

Bubble Bar Set-up fee \$50 setup fee

Bloody Mary Bar \$50 setup fee

MISSION
ON THE BAY

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.

*Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of foodborne illness.

*Town of Swampscott consumer advisor, mercury in fish - pregnant and nursing women, women who may become pregnant, and children under 12 years are advised not to eat shark or swordfish. Tuna steaks and canned tuna consumption should also be limited. These fish may contain levels of mercury, which the EPA and FDA agree can be toxic to a developing neurological system.



BUFFET DINNER

\$65 per person

SALAD

(Choose 1. Can be plated & served tableside)

Caesar Salad

Baby kale, romaine hearts, creamy parmesan Caesar dressing, lemon, pumpernickel croutons

Green Salad

Iceberg & romaine lettuce, cucumber, sourdough crouton, shaved carrots, red wine vinaigrette

Burrata Salad (add \$4 p/p)

Fresh tomatoes, arugula pesto, grilled onions, balsamic drizzle

Wedge Salad (add \$4 p/p)

Iceberg lettuce, bacon, Great Hill blue cheese crumbles, tomatoes, blue cheese dressing

ENTREES

(Choose 2)

Chicken Parmesan

Breast of chicken, herbed crumbs, mozzarella, parmesan cheese, marinara sauce

Grilled Salmon

Perfectly grilled salmon topped with agave amber lemon-thyme glaze

Grilled Shrimp Scampi

Seared jumbo shrimp, fresh garlic, plum tomatoes, baby spinach

Steak Tips

Balsamic marinated peppers & onions

Baked Haddock

Filet of haddock, Ritz crackers, roasted plum tomatoes

Chicken & Broccoli

Roasted chicken breast, broccoli, fresh tomatoes, garlic, romano cheese, splash of cream, trottolo pasta

SIDES

(choose 2)

Mashed potatoes

Roasted potatoes

French fries

Roasted vegetables

Asparagus

Green beans

Rice Pilaf

DESSERT

(choose 1)

Chocolate mousse

NY style cheesecake

Crème caramel

Cookies & brownies

Bread pudding

- *chocolate chip*

- *cinnamon & raisin*

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SPECIAL EVENT DINNER MENU

\$75 / person

Includes 2 starters, 1 soup or salad, choice of 3 entrees, 1 dessert & coffee/tea

STARTER PLATES (choose 2)

SERVED FAMILY STYLE

Grilled Colossal Shrimp Cocktail

Horseradish, cocktail sauce

Thai Ribs

Crispy onions, sweet chili glaze

PEI Mussels

Thai coconut-curry, red chili flakes, tomatoes, grilled ciabatta, fresh ginger

Crispy Calamari

Fried pepperoncini, marinara

Lobster Rangoon

Maine lobster meat, chive cream cheese, Thai glaze drizzle

Scallops 'N Bacon

Whole grain mustard, VT maple drizzle

Short Rib Empanadas

Aji amarillo, salsa criolla

Meatballs

Cotija cheese, marinara sauce, garlic bread

Tuna Tartare

Served on wontons

Maryland Style Crab Cake

Pineapple cilantro salsa, mango-habanero aioli

Margherita Flatbread Pizzas

Fresh mozzarella, tomato, basil

SOUPS + SALADS (choose 1)

SALADS

Organic Greens

Mixed greens, cucumber, carrot strings, focaccia crumble, red wine vinaigrette

Caesar

Baby kale, romaine hearts, chopped egg, pumpernickel croutons, creamy parmesan dressing

SOUPS

Clam Chowder

Coastal butter clams, chopped potato, a touch of bacon, a splash of cream

French Onion

Caramelized onions, sherry, gruyere cheese, garlic crouton

DESSERT (choose 1)

Chocolate Chip Bread Pudding

Brioche, whipped cream

Cheesecake with Raspberry Coulis

Whipped cream, fresh berries

Raspberry Sorbet

With fresh berries and mint

Brownie S'more Sundae

Homemade brownie, roasted marshmallow, chocolate ganache, whipped cream, and berries

ENTREES (choose 3)

Chicken & Broccoli

Roasted marinated chicken, broccoli, fresh plum tomatoes, romano cheese, olive oil, butter-chablis, trottolo pasta

Shrimp 'n Spinach Scampi

Jumbo shrimp, baby spinach, tomato, garlic & shallot butter, linguine

Chicken Parmesan

Breast of chicken, herbed crumbs, mozzarella parmesan cheese, marinara, fresh basil, trottolo pasta

Seared Ahi Tuna

Sesame seed, lobster rangoon, shaved vegetables, lo mein, shoyu glaze, sriracha aioli, scallions

Ritz Cracker Crusted Haddock

Roasted plum tomato, garlic baby spinach, yukon gold smashed potato

New England Trio

Sea scallops, haddock, shrimp, ritz cracker, roasted plum tomato, grilled asparagus, smashed potatoes

Sirloin Steak

14oz hand cut sirloin strip steak, Great Hill blue cheese brulee, garlicky baby spinach, smashed yukon, demi glaze

Filet Mignon

8oz center cut filet, seared herbed baby bella mushrooms, port wine demi glaze, boursin-yukon gold smashed potato

Steak Tips

House marinated, hand-cut Cajun steak fries, homemade vinegar peppers, marinara criolla sauce

Simply Grilled (Choose your protein)

Seasonal vegetables, jasmine rice, agave amber lemon-thyme glaze

scallops | salmon | shrimp

Pricing does not include 7% tax, 20% gratuity, 4% administrative fee.

Please contact niki@missiononthebay.com to customize your menu!

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