



MISSION

ON THE BAY

SWAMPSCOTT

SOCIAL PACKAGES

Located steps from Kings Beach, Mission on the Bay is an oceanfront paradise with wall to wall windows and breathtaking views of the Boston skyline.

Whether you're planning the wedding of your dreams, celebrating a milestone, or hosting a corporate luncheon, we are the perfect choice.



HORS D'OEUVRES

50 pieces unless otherwise noted

Scallops & Bacon

Vermont maple-mustard sauce

Coconut Shrimp*

orange marmalade horseradish

Colossal Shrimp Cocktail

house made cocktail sauce

Ahi Tuna Tartar Wonton*

sriracha aioli

Veggie Stuffed Mushroom Caps

spinach & feta cheese

Lobster N' Crab Cakes

mango-cilantro salsa, charred poblano pepper relish, paprika oil, fresh lemon, sexy scallions

Spanakopita

spinach, feta cheese pie

Vegetarian Spring Roll

Thai chili sauce

Buffalo Chicken Spring Roll

blue cheese sauce

Chicken Saté

peanut sauce

Chili Chicken Skewer

Thai chili sauce

N.Y. Sirloin Beef Skewers*

caramel soy glaze

Short-Rib Empanada

Aji Amarillo

Caprese Sliders

beefsteak tomatoes, fresh mozzarella, basil extra virgin olive oil

Mini Flatbreads

classic cheese / margherita / fig & goat cheese

Parmesan Crusted Meatballs

marinara sauce

Lobster Roll Sliders

light mayo

Cheeseburger Sliders

smoky aioli

Fig & Goat Cheese Tarts

phyllo crust

STATIONED HORS D'OEUVRES

Cheese & Fruit Board

seasonal fruits & berries, selection of this country's finest cheese, assortment of specialty crackers

Antipasto

Italian inspired selection of imported salami, prosciutto, capicola, & pepperoni, assorted cheese, fresh mozzarella balls, roasted peppers, green & black olives, roasted artichokes, pepperoncini, hummus, figs

Raw Bar

oyster, shrimp & littleneck clams, cocktail & mignonette sauce

Fresh Garden Crudités

broccoli, cauliflower, red & green peppers, carrots, celery, cherry tomatoes with blue cheese dip

Cookies & Brownies (25 Each)

homemade

ACCOMPANIMENTS

Coffee & Tea Station

freshly brewed regular & decaf coffee, assortment of herbal teas

Bubbles Bar

fresh orange juice, cranberry juice, and pineapple juice, served with fresh strawberries & oranges.

Price does not include - State Meals & Beverage Taxes, Service Fee, Administration Fees, Room Fee & Gratuity.

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.



PLATED DINNER up to 35 guests

FIRST COURSE (choose two)

Thai Ribs

crispy onions, sweet chili glaze

Shortrib Empanada

aji amarillo, salsa criolla

Lobster Rangoon

thai chili glaze, scallions

PEI Mussels

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

Crispy Calamari

fried pepperoncini, marinara

Tuna Tartare

served on wontons

Shrimp Cocktail

horseradish, cocktail sauce

Peri Peri Wings

classic Brazilian sauce

SECOND COURSE (choose one)

Clam Chowder

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

Caesar

crisp romaine, pumpernickel croutons, parmigiano-reggiano cheese, chopped egg

MAIN COURSE (choose three)

Chicken Madeira

seared chicken breast, maitake mushrooms, cremini mushrooms, shallots, madeira wine-butter sauce, mashed potatoes

Chicken Parmigiana

herbed breast of chicken, mozzarella & parmesan cheese, marinara sauce, fresh basil, trottolo pasta

Baked Haddock*

buttered crumbs, baked tomato, garlic baby spinach, smashed potato

Steak Tips*

marinated steak tips, "classic churrascaria onion," herbed-cheese skin-on-fries

Simply Grilled*

choose your protein: shrimp, chicken, scallops, or salmon
roasted vegetables, jasmine rice, lemon thyme glaze

Filet Mignon* +

baby spinach, roasted rosemary-potatoes, butter de maison, maple-bourbon demi glaze

New England Trio* +

sea scallops, haddock, shrimp, ritz cracker, roasted plum tomato

Shrimp Scampi*

jumbo shrimp, baby spinach, tomato, garlic shallot butter, trottolo pasta

GRAND FINALE (choose one)

Chocolate Espresso Petite Pot**Chocolate Chip Bread Pudding****NY Style Cheesecake****Creme Caramel****Raspberry Sorbet**

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DINNER BUFFET

FIRST COURSE (choose one)

Greens

iceberg, romaine, cucumber, tomatoes, vinaigrette

Caesar

crisp romaine, pumpernickel croutons, parmigiano-reggiano

Arugula

fresh baby arugula, asiago cheese, lemon-thyme olive oil

Wedge Salad +4

fresh tomatoes, applewood smoked bacon, cucumber, black olives, creamy blue cheese dressing

MAIN COURSE (choose two)

Vegetarian Pasta Primavera

pesto & olive oil

Steak Tips*

house marinated, peppers & onions

Native Haddock

ritz crumb, plum tomato

Chicken Parmigiana

chicken cutlet, marinara, mozzarella

Atlantic Salmon

lemon-thyme glaze

Chicken & Broccoli

garlic cream sauce, trottolo pasta

Chicken Saltimbocca

sage-madeira glaze

6 oz Filet Mignon*

port demi glaze +

Sliced New York Sirloin*

demi glaze +

Colossal Shrimp Scampi

herbed garlic sauce +

Prime Rib of Beef*

pan au jus +

Herb Roasted Pork Tenderloin Sliced*

BUFFET ACCOMPANIMENTS

Yukon Smashed Potatoes

Roasted Potatoes

Roasted Pancetta Brussels Sprouts

Baby Carrots Honey-Lemon Glaze

Parmesan Risotto

Rice Pilaf

Roasted Asparagus

Garlic Green Beans

Roasted Seasonal Vegetables

Pasta with Marinara

GRAND FINALE (choose one)

Chocolate Espresso Petite Pot

Chocolate Chip Bread Pudding

Creme Caramel

Raspberry Sorbet

NY Style Cheesecake

Cookies & Brownies

We are able to customize a special limited menu for your event or gathering up to 35 guests. Speak directly with our events director about options we can curate.

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BAR PACKAGES

OPEN BAR

Choose between Open Bar levels:

PREMIUM OPEN BAR

Wine Options:

Sauvignon Blanc
Pinot Grigio
Cabernet
Malbec

Full Bar Selections:

Amsterdam Vodka
Bacardi Rum
Amsterdam Gin
Dewars Scotch
Old Mexico Tequila
Evan Williams Bourbon

Beer Options:

Budweiser, Bud Light,
Michelob Ultra, Coors Light

1 Hour or 4 Hour Premium
Beer & Wine -or- Full Bar

ULTRA OPEN BAR

Wine Options:

Pinot Grigio
Sauvignon Blanc
Chardonnay
Riesling
Rose
Pinot Noir
Cabernet

Full Bar Selections:

Grey Goose Vodka
Captain Morgan Rum
Beefeater Gin
Bombay Sapphire Gin
JW Red Scotch
Crown Royal
Jack Daniel's

Beer Options:

Full Draft Selection, Heineken,
Corona Light, Amstel Light

1 Hour or 4 Hour Ultra
Beer & Wine -or- Full Bar

OPEN BAR BY CONSUMPTION

You tell us what you'd like to spend on the bar. We will keep a tally of the drink costs. When the tally reaches the amount you indicate, your guests can enjoy a cash bar for the duration of your event.

CASH BAR

Mixed Drinks
Specialty Drinks
Domestic Bottled Beer
Imported and Craft Bottled Beer

Wine by the Glass
Soft Drinks and Juice
Champagne or Wine Toast



STATION OPTIONS

Cheese & Fruit

Antipasto

RAW BAR STATION

Oysters • Littleneck Clams • Shrimp Cocktail

Lobster & Crab Cakes • Ahi Tuna On Wontons • Scallop & Bacon

SUSHI STATION

Choice of 3 different Rolls

SLIDER STATION

Assorted Flatbreads • Lobster Roll Slider

Cheeseburger Sliders • Mac & Cheese

Caesar Salad

HOT STATION

Fried Rice • NY Sirloin Skewers • Chicken Skewers

Spring Rolls • Lobster Rangoon • Thai Ribs • Char Siu

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PLEASE NOTE

- If you'd like to bring your own dessert, please add \$3 per person.
- Menu items and prices are subject to change.
- Before finalizing your order, please inform Mission On The Bay if a person in your party has a food allergy.
- *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
- Mission On The Bay holds liquor license and requires that all alcoholic beverages be purchased from Mission On The Bay. User will be charged cash bar prices for any and all alcohol to be found on the premises that is not provided by Mission On The Bay.
- A nonrefundable deposit is needed in order to guarantee your date.
- 100% of the event must be finalized 14 days prior to event date.
- Guest Guarantee Policy: A guaranteed guest count for all events is required 14 days prior to event date. If no guarantee is received and agreed upon, the number of guests expected will be considered the guaranteed number.
- Meals Taxes and Gratuity and Administrator Fees are non-negotiable.
- Food and Beverage Fees: The user agrees to meet food and beverage minimums for use of Mission On The Bay and Private/Semi Private spaces. Food and Beverage Minimums are calculated before 7% meals tax and 20% gratuity and 4% admin.
- Room Rental Fees: Please call to inquire
- The room and building are both fully wheelchair accessible and there is a handicap parking spot on the street if needed. Mission On The Bay is equipped with an elevator for access to second floor.

