



**MISSION**  
**ON THE BAY**  
SWAMPSCOTT

## EVENT 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

per 50 pieces

---

### SCALLOPS 'N 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, 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

spicy peanut sauce

### LOBSTER RANGOON

chive-cream, maine lobster meat

### CHILI CHICKEN SKEWER

thai chili sauce

### N.Y. SIRLOIN BEEF SKEWERS\*

caramel soy glaze

### SHORT-RIB EMPANADA

aji amarillo

### CAPRESE SKEWERS

beefsteak tomatoes, fresh mozzarella, basil extra virgin olive oil, balsamic drizzle

### MINI FLATBREADS

onions 'n tri-color peppers | margherita | fig-goat cheese proscuitto

### PARMESAN CRUSTED MEATBALLS

marinara sauce

### LOBSTER ROLL SLIDERS

light mayo

### CHEESEBURGER SLIDERS

cornichons pickles, lettuces, tomato, mission sauce

### FIG & GOAT CHEESE TARTS

phyllo crust

## 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.

# STATIONARY DISPLAYS & STATIONS

(price per option)

## FRESH GARDEN CRUDITÉS BAR

broccoli, cauliflower, red pepper, green pepper, carrots, celery, english cucumber, cherry tomatoes, ranch dressing, blue cheese dressing

\$Per Person

## TUSCAN ANTIPASTO

an alluring feast of imported cheeses & meats, mixed olives, marinated artichoke hearts, feta cheese stuffed cherry peppers, caprese salad of fresh mozzarella and vine-ripened tomatoes. served with pesto, flavored olive oil, pita bread

\$Per Person

## CHEESE & FRUIT BOARD

seasonal fresh fruit and colorful berries with a selection of this country's fine cheeses-vermont white cheddar, smoked gouda, muenster, and swiss. served with a variety of specialty crackers

\$Per Person

## RAW BAR

shrimp cocktail, oysters on the half shell, cherrystone clams on the half shell

\$Per Person

# STATIONS

## MAC 'N CHEESE STATION

north-country smokehouse bacon, cream

add chicken +\$

add shrimp +\$

add lobster meat +\$

Serves 10/20/30 - \$ - \$\$ - \$\$\$

## FLATBREAD STATION

Choose 2

tri-color pepper & onions

fig & goat cheese, prosciutto, balsamic glaze

margherita, tomato, mozzarella, fresh basil

Serves 10/20/30 - \$ - \$\$ - \$\$\$

## SLIDER STATION

lobster

cheeseburger

meatball

Serves 10/20/30 - \$ - \$\$ - \$\$\$

## WRAP | SANDWICH STATION

Choose 2

chicken salad

ham & cheese

roasted veggies, pesto

turkey, boursin cheese

bacon, lettuce, tomatoes

Serves 10/20/30 - \$ - \$\$ - \$\$\$

## FRIED RICE STATION

jasmine rice, egg, sesame, soy, ginger

add chicken +\$

add shrimp +\$

add beef +\$

Serves 10/20/30 - \$ - \$\$ - \$\$\$

## SUSHI STATION

fresh homemade rolls

Choose 3

playboy

mob house maki

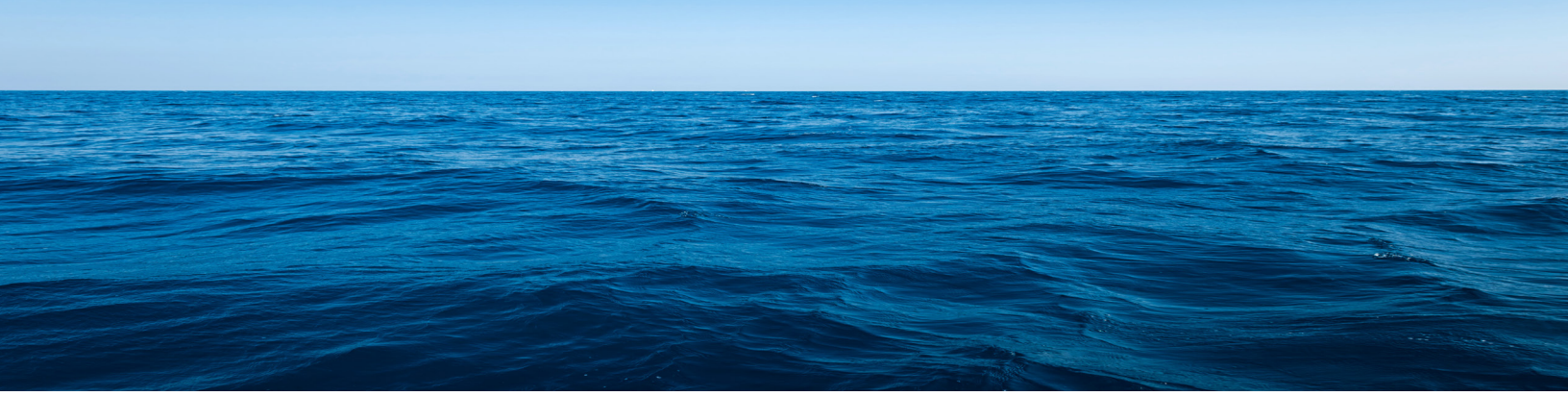
shrimp tempura

california roll

big spicy veggie

cucumber avocado roll

†Price Per Roll



# LUNCHEON PLATED

## STARTERS (choose one)

---

### GREENS

iceberg, romaine, cucumber, tomatoes, red onion, vinaigrette

### CAESAR

crisp romaine, garlicky focaccia croutons, parmigiano-reggiano

### ARUGULA

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

### BEET 'N BURRATA +\$

red & yellow beets, mozzarella, beefsteak tomato, arugula, dark balsamic reduction, pesto

## ENTRÉES (choose one)

---

### SALMON

grilled salmon, lemon thyme glaze

### BAKED HADDOCK

ritz cracker crusted fillet, roasted plum tomato

### BLACKENED CHICKEN SANDWICH

bibb lettuce, mango-habanero aioli, pineapple pico de gallo, grilled brioche bun

### STEAK TIPS\*

secret house marinade

### LOBSTER ROLL

fresh lobster meat, lightly mayo, brioche roll

### SURF 'N TURF +\$

petite filet, 2 grilled shrimp, port wine demi glaze

### SIR-FRY VEGETABLES ✓

zucchini, green beans, bean sprouts, carrots, sesame oil, soy, garlic, scallions

w/ chicken + \$

w/ shrimp +\$

w/lobster +\$

## ENTRÉE SIDES (choose two)

---

coconut jasmine rice

mashed potatoes

skin on fries

roasted vegetables

garlic spinach

grilled asparagus

## GRAND FINALE (choose one)

---

chocolate espresso petite pot

chocolate chip bread pudding

ny style cheesecake

creme caramel

raspberry sorbet

lemon sorbet

key lime pie

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.



# LUNCHEON BUFFET

## STARTERS (choose one)

---

### GREENS

iceberg, romaine, cucumber, tomatoes, red onion, vinaigrette

### CAESAR

crisp romaine, garlicky focaccia croutons, parmigiano-reggiano

### CHOPPED GREEK SALAD +\$

iceberg, feta cheese, kalamata olives, tomatoes, cucumber, shaved red onion, avocado, pepperoncini pepper, greek vinaigrette

### BEET 'N BURRATA +\$

red & yellow beets, mozzarella, beefsteak tomato, arugula, dark balsamic reduction, pesto

## ENTRÉES (choose two)

---

### STEAK TIPS\*

homemade marinated

### BAKED HADDOCK

ritz cracker crusted fillet, roasted plum tomato

### CHICKEN PARMESAN

herbed breast of chicken, mozzarella cheese, parmesan cheese, marinara sauce

### CHICKEN 'N BROCCOLI

roasted chicken breast, broccoli, tomatoes, romano cheese garlic cream sauce

### SIR-FRY VEGETABLES ✓

zucchini, green beans, bean sprouts, carrots, sesame oil, soy, garlic, scallions

w/ chicken +\$

w/ shrimp +\$

w/lobster +\$

## ENTRÉE SIDES (choose two)

---

roasted potatoes

yukon smashed potatoes

rice pilaf

coconut jasmine rice

garlic green beans

seasonal vegetables

grilled asparagus

pasta with marinara

## GRAND FINALE (choose one)

---

chocolate espresso petite pot

chocolate chip bread pudding

ny style cheesecake

creme caramel

raspberry sorbet

lemon sorbet

key lime pie

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.

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.



# BRUNCH BUFFET

## ENTRÉES (choose two)

### EGGS BENEDICT

eggs poached, canadian bacon, english muffin  
add fresh lobster +8pp

### FRENCH TOAST

challah bread, cinnamon butter

### CLASSIC SCRAMBLED EGGS

fresh herbs

### ITALIAN FRITATTA

roasted red peppers, spinach, mozzarella

### VEGETABLE ENCHILADAS

roasted maitake mushrooms, charred bell pepper, caramelized red onion, queso blanco, arugula salad, scrambled eggs, mexican rice, guajillo salsa

## SIDES (choose two)

applewood smoked bacon

sausage

home fries

## ENHANCEMENTS

local yogurt with granola \$

assorted muffins \$

fresh seasonal fruit \$

bagels & cream cheese \$

greens salad \$

caesar salad \$

smoked salmon \$

tea sandwiches \$

## LIBATION STATION



### COFFEE BAR \$ per person

freshly brewed regular & decaf coffee, assortment of herbal teas

### BUBBLES BAR

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

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.

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.



# CELEBRATION OF LIFE BUFFET

## FIRST COURSE (choose one)

---

### GREENS

iceberg, romaine, cucumber, tomatoes, red onion, vinaigrette

### CAESAR

crisp romaine, garlic focaccia croutons, parmigiano-reggiano

### BEET 'N BURRATA +\$

red & yellow beets, mozzarella, beefsteak tomato, arugula, balsamic reduction, pesto

### WEDGE SALAD +\$

iceberg lettuce, tomatoes, cucumber, black olives, applewood smoked bacon, blue cheese dressing

## MAIN COURSE (choose two + vegetarian +10)

---

### VEGETARIAN PASTA PRIMAVERA ✓

pesto & olive oil

### FARM TO TABLE ✓

grilled bok choy, grilled tomato, seasonal vegetables, shoyu glaze

### BAKED ZITI

italian sausage, meatball, ricotta cheese

### CHICKEN & BROCCOLI

grilled chicken, fresh tomatoes, fresh garlic, broccoli, cream sauce

### CHICKEN ALLA VODKA

grilled chicken, fresh basil, pink vodka sauce

### CHICKEN PARMIGIANA

homemade marinara, parmesan, romano, mozzarella

### CHICKEN PAPRIKASH

grilled chicken, onions, smoked paprika, black pepper-cream sauce

### BAKED HADDOCK

buttered ritz crumbs, baked tomato

### ATLANTIC SALMON +\$

lemon-thyme glaze

### MONGOLIAN BEEF +\$

sirloin beef, onions, broccoli, ginger, soy sauce

### MEATBALL PARM

1/4 pound meatballs, housemade marinara

### SLICED NEW YORK SIRLOIN\*+ \$

demi glaze

### ASSORTED SANDWICH PLATTER

turkey, ham, tomato caprese, chicken salad, BLT

### ASSORTED WRAP PLATTER

chicken caesar, ham, turkey, mortadella, roasted vegetables with pesto ✓

### STIR-FRY VEGETABLES ✓

zucchini, green beans, bean sprouts, carrots, sesame oil, soy, garlic, scallions

## BUFFET ACCOMPANIMENTS (choose two) (choose three +\$)

---

yukon mashed potatoes

roasted potatoes

roasted pancetta brussels sprouts

honey-lemon glaze baby carrots

parmesan risotto

jasmine rice

rice pilaf

roasted asparagus

garlic green beans

roasted seasonal vegetables

pasta with marinara

## GRAND FINALE (choose one) (choose two+5)

---

chocolate espresso petite pot

chocolate chip bread pudding

creme caramel

raspberry sorbet | lemon

ny style cheesecake

cookies & brownies



## OCEAN BAR 10-2 MENU up to 30 guests

### SALADS (choose one)

---

#### GREENS

iceberg, romaine, cucumber, tomatoes, vinaigrette

#### CAESAR

crisp romaine, garlic focaccia croutons, parmigiano-reggiano

#### BEET 'N BURRATA +\$

red & yellow beets, mozzarella, beefsteak tomato, arugula, dark balsamic reduction, pesto

#### WEDGE SALAD +\$

iceberg lettuce, tomatoes, cucumber, applewood smoked bacon, blue cheese dressing

### ENTRÉES (choose two)

---

#### FRENCH TOAST

challah bread, cinnamon butter

#### ITALIAN FRITATTA

roasted red peppers, spinach, mozzarella cheese

#### EGGS BENEDICT

2 eggs poached, canadian bacon, english muffin, home fries

with fresh lobster +\$

with salmon +\$

with steak +\$

#### STEAK 'N FRITES\* +\$

roasted chicken breast, broccoli, tomatoes, trottolo pasta, romano cheese garlic cream sauce

#### HADDOCK +\$

ritz cracker crusted fillet, roasted plum tomato, smashed potato, garlic spinach

#### FRIED RICE

jasmine rice, bok choy, bean sprouts, spanish onions, scallions, peppers, carrots, peas, egg, shoyu glaze  
choice of

shrimp +\$ | steak tips\* | chicken

sea scallops +\$ | salmon\* +\$

### GRAND FINALE (choose one)

---

chocolate espresso petite pot

chocolate chip bread pudding

ny style cheesecake

creme caramel

raspberry sorbet

lemon sorbet

key lime pie

---

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.





## 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 Premium

Beer & Wine     \$pp  
Full Bar             \$pp

4 Hour Premium

Beer & Wine     \$pp  
Full Bar             \$pp

#### 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 Ultra

Beer & Wine     \$pp  
Full Bar             \$pp

4 Hour Ultra

Beer & Wine     \$pp  
Full Bar             \$pp

### 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	\$

# PLEASE NOTE

---

- If you'd like to bring your own dessert, please add \$ 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.

