

*Wedding*  
MENU



2016



EAST BAY  
GRILLE



## *Cheese & Vegetable Display*

An array of imported & domestic cheeses,  
and freshly sliced garden vegetables  
served with an assortment of crackers,  
complimenting fruit and dipping dressings

**\$5 per guest**

## *Mediterranean Display*

Assorted hearth baked breads, marinated olives, tomatoes, artichoke hearts, hummus  
Served with a warm spinach dip

**\$6 per guest**

## *Raw Bar*

(Prices based on 50 pieces per platter)

Jumbo Shrimp Cocktail

**\$195**

Littleneck Clams

**\$125**

Oysters on the Half Shell

**\$125**



# Cocktail Hour Package

Cheese & Vegetable Display



A selection of **3** passed hors d'oeuvres

Stuffed Mushrooms (Seafood or Vegetarian)

Teriyaki Chicken Skewers

Teriyaki Beef Skewers

Scallops Wrapped in Bacon

Mini Crab Cakes

Boneless Buffalo Chicken

Prosciutto Wrapped Cantaloupe

Ahi Tuna Canapés

Short Rib Sliders

Mini Beef Wellington

Marinated Grilled Shrimp Skewers

Coconut Shrimp

Parmesan Encrusted Zucchini Rounds

Vegetarian Spring Rolls

Brie & Raspberry Filo

**\$16 per guest**



# Cocktail Hour Wine Service

As your guests arrive they will be greeted by servers offering glasses of red/white wine & champagne

Priced based on consumption



## TOASTS

Half Glass Champagne Toast

\$3 per guest

Full Glass Champagne Toast

\$6 per guest



## WINE SERVICE WITH DINNER

(A glass of your selected wine (s) will be offered at the start of dinner service)

\*Please let us know if there is another wine not listed. We will do our best to accommodate.



### WHITE

#### Chardonnay

William Hill, Central Coast ..... \$36 per bottle

Kendall Jackson, V.R CA..... \$36 per bottle

#### Pinot Grigio

Ruffino Lumina, Italy ..... \$34 per bottle

Santa Margarita, Valdadige Italy ..... \$48 per bottle

#### Sauvignon Blanc

The Crossings,  
Marlborough New Zealand ..... \$30 per bottle

Oyster Bay,  
Marlborough New Zealand ..... \$36 per bottle

### RED

#### Cabernet Sauvignon

14 Hands, Washington ..... \$36 per bottle

J Lohr, Paso Robles..... \$40 per bottle

#### Merlot

Seven Falls, Washington ..... \$34 per bottle

Sterling, Napa..... \$36 per bottle

#### Pinot Noir

Hob Nob, France ..... \$34 per bottle

Erath, Oregon..... \$36 per bottle

# *Plated Menu Options*

Price shown includes:

Garden salad served with house made balsamic vinaigrette

Two entrée choices to offer guests

Coffee & tea



## SEAFOOD

### Halibut

Oven roasted halibut fillet finished with a lobster tarragon beurre blanc.

\$49

### Grilled Swordfish

Char-grilled center cut swordfish steak topped with a citrus compound butter.

\$48

### Baked Stuffed Shrimp

Four baked jumbo shrimp generously filled with a crab meat stuffing served with drawn butter.

\$47

### Atlantic Salmon

Bronzed salmon fillet topped with a champagne beurre blanc finished with seasoned bread crumbs.

\$44

### Baked Scrod

Baked in a citrus beurre blanc finished with seasoned bread crumbs.

\$44



## POULTRY

### Stuffed Chicken

Boneless chicken breast stuffed with herb cheese, sundried tomato and crab meat served with supreme sauce.

\$44

### Chicken Marsala

Pan sautéed chicken breast in a marsala wine sauce with mushrooms and prosciutto.

\$44

### Statler Chicken

Pan seared herb encrusted statler chicken breast topped with a lemon poulet sauce.

\$45



## MEAT

### Filet Mignon

Char-broiled petite filet mignon drizzled with a cabernet demi-glaze.

\$54

### New York Sirloin

Char-grilled sirloin steak topped with bordelaise sauce.

\$50

### Prime Rib

Slow roasted seasoned prime rib of beef topped with natural au jus.

\$48

### Pork Medallions

Char-broiled double cut pork chop topped with an apple brandy demi-glaze.

\$48



## SURF & TURF

### Filet and Lobster

Petite filet mignon with a lobster tail drizzled with gran marnier butter.

\$62

### Filet and Shrimp

Petite filet mignon and two baked stuffed shrimp served with drawn butter.

\$55



## VEGETARIAN

### Eggplant Parmesan

Eggplant parmesan served over linguini.

\$35

### Vegetable Primavera

Bow tie pasta served with julienne vegetables tossed in a white wine sauce.

\$35

### Vegetable Risotto

Creamy roasted red pepper risotto with seasonal vegetables.

\$35

# *The East Bay Reception*

**BUFFET** \$60 per guest



## **CHEESE & VEGETABLE CASCADE**

An array of imported & domestic cheeses, and freshly sliced garden vegetables served with an assortment of crackers, complimenting fruit and dipping dressings.



## **MEDITERRANEAN TABLE**

Assorted hearth baked breads, marinated olives, tomatoes, artichoke hearts, hummus. Served with a warm spinach dip.



## **PASSED HORS D'OEUVRES**

(A selection of **3**)

Stuffed Mushrooms (Seafood or Vegetarian)	Ahi Tuna Canapés
Teriyaki Chicken Skewers	Short Rib Sliders
Teriyaki Beef Skewers	Brie & Raspberry Filo
Marinated Grilled Shrimp Skewers	Mini Beef Wellington
Scallops Wrapped in Bacon	Marinated Grilled Shrimp Skewers
Mini Crab Cakes	Coconut Shrimp
Boneless Buffalo Chicken	Parmesan Encrusted Zucchini Rounds
Prosciutto Wrapped Cantaloupe	Vegetarian Spring Rolls



## **PLATED & SERVED SALAD COURSE**

Garden salad served with house made balsamic vinaigrette.



## **SAUTÉ STATION**

(Choice of **1** dish: select one option from each category)

Ingredient:	Sauces:	Pasta:
Seasonal Vegetables	Garlic White Wine Butter	Fusilli
Chicken Tenderloin	Lemon Caper	Bow Tie
Sea Scallops	Pesto Cream	Cheese Tortellini
Gulf Shrimp	Roasted Red Pepper Cream	Fettuccine



## **CARVING STATION**

(Choice of **2**)

Honey Glazed Spiral Ham • Prime Rib • Roasted Pork Loin



## **COFFEE STATION**

Fresh Brewed Regular & Decaf Coffee

# The Grand Waterfront Reception

**BUFFET** \$76 per guest



## RAW BAR

A display of oysters on the half shell, clams on the half shell, and jumbo shrimp cocktail complimented with cocktail sauce, horseradish, lemon wedges, and seaweed salad.



## CHEESE & VEGETABLE CASCADE

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## MEDITERRANEAN TABLE

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## PASSED HORS D'OEUVRES

(A selection of **3**)

Stuffed Mushrooms (Seafood or Vegetarian)

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Mini Beef Wellington

Marinated Grilled Shrimp Skewers

Coconut Shrimp

Parmesan Encrusted Zucchini Rounds

Vegetarian Spring Rolls



## PLATED & SERVED SALAD COURSE

Garden salad served with house made balsamic vinaigrette.



## SAUTÉ STATION

(Choice of **2** dishes: select one option from each category for each of your dishes)

Ingredient:

Seasonal Vegetables

Chicken Tenderloin

Sea Scallops

Gulf Shrimp

Sauces:

Garlic White Wine Butter

Lemon Caper

Pesto Cream

Roasted Red Pepper Cream

Pasta:

Fusilli

Bow Tie

Cheese Tortellini

Fettuccine



## CARVING STATION

(Choice of **2**)

Honey Glazed Spiral Ham • Prime Rib • Roasted Pork Loin



## CLAM CHOWDER STATION

Hearty New England Clam Chowder Served with Westminster Oyster Crackers



## COFFEE STATION

Fresh Brewed Regular & Decaf Coffee



# *Package Enhancements*



## SALAD COURSE

### Caesar Salad

A traditional favorite with our house made caesar dressing.

**\$3 per guest**

### Cucumber Bowl Salad

Seasonal field greens and fresh garden favorites wrapped in generously cut cucumber slice.

Served with house made balsamic vinaigrette.

**\$4 per guest**



## DESSERT

### Wedding Cake Cutting

(East Bay Grille will cut and serve the wedding cake provided by the client)

**\$3 per guest**

### Chocolate Dipped Strawberry

A freshly ripened strawberry dipped in milk chocolate to be served alongside your wedding cake.

**\$2 per guest**

### Grand Viennese Table

A beautiful display of assorted mini pastries and cakes.

**\$10 per guest**

### Tent Rental

(Prices are subject to change)

The tent includes walls, & white paper lantern lights.

The tent fee must be paid by cash or check the week of your event.

**Friday \$2,000**

**Saturday \$2,500**

**Sunday \$2,000**

\*\* The prices in this menu do not include an 18% Gratuity, 5% Administration Fee & 7% MA Tax \*\*