



**EAST BAY GRILLE**

## FUNCTION MENU



*The East Bay Grille would like to thank you for considering us for your special event. We will make every effort to exceed your expectations by providing a warm and comfortable environment and exceptional service, as well as the freshest ingredients available.*

*The East Bay Grille has several different spaces within the property to host your event. The Alcove, which offers a view and is located next to the piano bar, can host 40 people, and the back lawn overlooking the historic Plymouth Harbor can be utilized for groups of 20 to 200. Finally, the private dining room is available for parties up to 65 people.*

*Enclosed you will find the different packages we offer. We can modify any of the packages to meet your needs. All Wedding packages are customized buffets or stations and priced accordingly.*

*Again we thank you for the opportunity to host your event. Please contact us with any questions you may have or to check on availability.*

*The East Bay Grille*

*Add-on to any package the following:*

**Cheese & Vegetable Cascade**  
\$2.95 per person

**Fruit, Cheese & Vegetable Cascade**  
\$3.95 per person

**\$125 per platter (50 pieces)**  
of any hot or cold appetizer listed below

### **COCKTAIL PARTY** (20 Person Minimum)

*Includes a Cheese & Vegetable Cascade as well as three of the following hot or cold passed appetizers*

*\$18.95 per person*

*\$15.95 per person when added to any package*

#### **COLD**

*Smoked Salmon Wrapped Asparagus  
Cucumber and Lobster Remoulade  
Prosciutto Wrapped Cantaloupe  
Smoked Salmon Canapés  
Abi Tuna Canapés  
Beef Tenderloin Canapés*

#### **HOT**

*Tenderloin Finger Sandwiches  
Scallops and Bacon  
Mini Crab Cakes  
Tempura Shrimp  
Marinated Shrimp Skewers  
Crab Stuffed Mushrooms  
Boneless Buffalo Wings  
Beef Bruschettas  
Mediterranean Bruschettas*

#### **RAW BAR**

*Jumbo Shrimp Cocktail  
Littleneck Clams  
Island Creek Oysters  
Market Price*

*Prices do not reflect 20% gratuity and 6.25% meal tax.*

Consuming raw or undercooked foods of animal origin such as meats, eggs or shell fish, may increase your risk of foodborne illness, especially if you have certain medical conditions.

Peanut products may be used in some of our daily specials

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# LUNCHEON

**\$18.95 per person**

Please select 3 of the following choices for pre-ordering.

The following are served with their proper accompaniment, soup of the day and coffee.

Clam Chowder or Garden Salad substitution \$1.00 additional charge per order.

Please give 5 days notice for your selections,

Prices do not reflect 20% gratuity and 6.25% meal tax.

Children's menu upon request for children 10 and younger...\$11.95.

## \*English Cut Prime Rib

*English cut prime rib served with au jus (pre-order minimum 12)*

## Chicken Broccoli Pasta

*Sautéed chicken tenderloins with broccoli, julienne vegetables, garlic and shallots in a white wine sauce tossed with bow tie pasta and finished with parmesan cheese*

## Baked Native Scrod

*Baked native scrod fillet topped with butter and seasoned crumbs*

## Grilled Salmon

*Lightly seasoned and grilled salmon fillet*

## Teriyaki Steak Tips

*Char-grilled hand-cut sirloin tips in our own secret teriyaki marinade*

## Seafood Casserole

*Shrimp, scallops and scrod baked en casserole with seasoned crumbs*

## Grilled Salmon Salad

*Fillet of salmon lightly seasoned and grilled, served over mesclun greens with tomatoes, goat cheese, candied pecans, cran-raisins, sauteed mushrooms and onions with a lemon poppy seed vinaigrette.*

## Scallop Pesto

*Sautéed sea scallops in a pesto cream sauce with sundried tomatoes and spinach tossed with tri-color cheese tortellini.*

# DINNER

**\$27.95 per person**

Please select 3 of the following choices for pre-ordering.

The following are served with their proper accompaniment, soup of the day and coffee.

Please give 5 days notice for your selections,

Prices do not reflect 20% gratuity and 6.25% meal tax.

Children's menu upon request for children 10 and younger...\$11.95.

## \* Queen's Cut Prime Rib

*Slow cooked and served with au jus (pre-order minimum 12)*

## Surf and Turf

*Petite filet mignon char-grilled served with baked stuffed shrimp*

## Baked Native Scrod

*Fresh Chatham day boat scrod baked with white wine, butter and seasoned crumbs*

## Chicken Marsala

*Sautéed chicken breast with mushrooms, shallots and prosciutto in a marsala wine reduction served over bowtie pasta topped with asparagus spears*

## Blackened Salmon

*Pan-seared Cajun seasoned salmon fillet served with rice pilaf and grilled asparagus finished with a roasted tomato butter*

## Shrimp Scampi

*Sautéed shrimp with scallions, tomatoes and mushrooms served over angel hair pasta in a traditional scampi sauce*

## Teriyaki Steak Tips

*Hand-cut sirloin tips in our own secret teriyaki marinade char-grilled*

# DINNER

**\$33.95 per person**

The following are served with their proper accompaniment, chowder, salad, coffee and dessert.

Please select 3 of the following choices for pre-ordering.

Please give 5 days notice for your selections,

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Children's menu upon request for children 10 and younger...\$11.95.

## Lobster Scampi

*Freshly shucked lobster meat sautéed with mushrooms, tomatoes and scallions tossed in a white wine garlic sauce served over hand made linguini pasta*

## Grilled Swordfish

*14 oz. fresh swordfish grilled to perfection and topped with lemon picatta sauce*

## Chicken Oscar

*Sautéed chicken breast topped with lump crab meat and bernaise sauce served with asparagus*

## Harbor Filet

*Char-broiled filet mignon over a grilled portobello mushroom topped with a parsley compound butter*

## King's Cut Prime Rib

*Slow roasted and served with au jus (pre-order minimum 12)*

## Surf and Turf

*Petite filet mignon char-grilled served with baked stuffed shrimp*

## Lobster Pie

*Lobster meat baked en casserole in a sherry tarragon cream sauce, topped with seasoned crumbs*

# EAST BAY LOBSTER BOIL

**Market Price**

*An authentic New England dinner including:*

A cup of our hearty Clam Chowder

Garden Salad

1 1/4 pound Lobster

Mussels / Steamers

Corn on the Cob

Red Bliss Potatoes and Drawn Butter

**Baked Stuffed Lobsters Available**

**Market Price**

Prices do not reflect 20% gratuity and 6.25% meal tax.

# BREAKFAST BUFFET

**\$16.95 per person**

Scrambled Eggs + Home Fries + Bacon

Sausage + Muffins / Danish + Bagels

Fresh Fruit + Coffee + Juice

Prices do not reflect 20% gratuity and 6.25% meal tax.

