



PORTHOLE RESTAURANT

E V E N T &
C A T E R I N G M E N U
2 0 2 5

Event Menu

Hot Hors d'oeuvres

PASSED BY WAITSTAFF

price based on 50 pieces

Sausage, Spinach & Feta Stuffed Mushrooms	\$150
Spanakopita	\$150
Thai Spring Rolls & Dipping Sauce	\$200
Vegan Meatballs	\$200
Bacon Wrapped Dates	\$200
Chicken Satay Skewers	\$200
Crab Stuffed Mushrooms	\$200
Haddock Sliders	\$250
Beef Satay Skewers	\$250
Beef & Cheddar Sliders	\$250
Barbecue Pork Sliders	\$250
Potato Pancake with Creme Fraiche	\$250
Scallops Wrapped in Bacon	\$275
Coconut Shrimp	\$300
Crab Cakes with Chef's Aioli	\$375

Cold Hors d'oeuvres

PASSED BY WAITSTAFF

price based on 50 pieces

Classic Deviled Eggs	\$100
Caprese Skewers	\$175
Goat Cheese & Ham Stuffed Dates	\$175
Tomato & Basil Bruschetta	\$200
Brie & Prosciutto Shortbread	\$200
Figs & Bacon with Red Pepper Flakes	\$200
Avocado/Goat Cheese Truffles	\$250
Jumbo Gulf Shrimp	\$250
Antipasto Skewers	\$300
Mini Lobster Rolls	\$400
Beef Tenderloin Crostini	\$400

Event Menu

Stationed Presentations

International Cheese & Fruit

\$450

Gourmet selection of imported & domestic hard & soft cheese accompanied by a display of fresh fruit

Roasted Vegetable Crudite

\$350

Assortment of roasted, seasonal sliced vegetables accompanied by a variety of dipping sauces

Mediterranean Display

\$350

Roasted red pepper hummus, herbed feta cheese, tabouli, mixed olives with toasted pita wedges

Antipasto

\$550

Genoa salami, capicola, pepperoni, mixed olives, tomatoes, pepperoncinis, artichoke hearts

Smoked Salmon Display

\$600

Smoked salmon, whipped cream cheese, minced onions, capers and hard boiled eggs

Salsa Station

\$350

Tri-color chips, fresh salsa, sour cream, guacamole, olives, jalepenos

Raw Bar Station

\$40/person

Oysters on the half shell, jumbo shrimp, cocktail sauce, horseradish & lemon

Pricing is based on 50 people unless otherwise noted

Event Menu

Plated Meals

APPETIZERS

Choose One

Fresh Fruit & Berries

Cantaloupe, honeydew, pineapple, watermelon & strawberries

French Onion Soup

Caramelized onions simmered in dark beer & beef stock with Swiss and cheddar cheeses

Crabcake (add \$10)

Pan seared crab cake with spicy tomato remoulade

New England Clam Chowder

Our house recipe with clams, potatoes and light cream

Lobster Bisque (add \$5)

Blend of lobster stock, lobster meat, sherry & light cream

Shrimp Cocktail (add \$12)

3 shrimp with spicy cocktail sauce

SALAD

Choose One

House Salad

Mixed greens, tomato, cucumbers, carrot, sprouts & balsamic vinaigrette

Caesar Salad

Romaine, parmesan cheese, croutons with creamy caesar dressing

Spinach Salad (add \$3)

Strawberries, candied pecans, goat cheese and lemon vinaigrette

Caprese Salad (add \$5)

Vine ripe tomato & buffalo mozzarella with EVOO and aged balsamic vinegar



Event Menu

Plated Meals

POULTRY ENTREES

Stuffed Chicken Breast

\$46

Prosciutto, smoked mozzarella, roasted red peppers, spinach, herbs, roasted garlic jus with a parmesan double stuffed potato and vegetable bundle

Chicken Saltimbocca

\$49

Statler breast of chicken, prosciutto, french green beans & roasted fingerling potatoes with a mushroom marsala sauce

SEAFOOD ENTREES

Baked Cod

\$55

Encrusted with herbed cracker crumbs, served with a chive and tomato beurre blanc

Salmon

\$58

Pan seared, mashed potatoes, oyster mushrooms, sauteed spinach and a romesco sauce

Baked Stuffed Jumbo Shrimp

\$60

Four jumbo shrimp with a haddock, lobster and scallop stuffing. Served with a lobster cream sauce

Baked Stuffed Lobster

MKT

1 1/4lb lobster with lobster, haddock and scallop stuffing. Topped with fresh herbed bread crumbs and a lemon chive butter

MEAT & COMBO ENTREES

Prime Rib

\$80

Slow roasted prime rib, baked potato, au jus, popover

Filet & Lobster

MKT

Half lobster with seafood stuffing & 6oz of filet mignon

Filet Mignon

\$95

Roasted mushroom ragout, mashed potatoes, fresh asparagus & carrots

DESSERTS

Fresh Berries & Cream

Blueberry Cake & Ice Cream

Cheesecake with Berries
(add \$4)

Chef's Crisp & Whipped Cream

Ice Cream Sundae Bar
(add \$15)

Event Menu

Specialty Buffets

Down East BBQ.....\$38/person

*New England Clam Chowder
Hamburgers & Hot Dogs
Grilled BBQ Chicken Breast
Pasta Salad
Caesar or Mixed Green Salad
Corn on the Cob
Watermelon Slices*

Harbor Buffet..... \$45/person

*New England Clam Chowder
Caesar or Mixed Green Salad
Baked Cod & Tomato/Chive Beurre Blanc
Chicken Marsala in a Mushroom Ragout
Seasonal Vegetable
Rice*

Gourmet Cookout....\$50/person

*New England Clam Chowder
Caesar or Mixed Green Salad
Grilled Lemon Dijon Chicken Breast
Pulled Pork
Seafood Scampi
Corn on the Cob
Herb Roasted Potatoes
Bread & Butter*

Seashore Buffet.....\$48/person

*New England Clam Chowder
Baked Cod in a Tomato Chive Buerre Blanc
Grilled Steak Tips & Roasted Garlic Butter
Seasonal Vegetable
Mashed Potato
Bread & Butter*

Sea & Field..... \$56/person

*New England Clam Chowder
Seafood Scampi
Chicken Saltimbocca
Grilled Steak Tips & Garlic Butter
Seasonal Vegetable
Rice
Bread & Butter*

New England Lobster Bake...MKT

*1 1/4lb Hardshell Lobster (one per person)
New England Clam Chowder
Grilled BBQ Chicken Breast
Steamed Native Clams
Boiled Red Bliss Potatoes
Corn on the Cob
Cornbread*

DESSERTS

Choose One

Chef's Crisp

Strawberry Shortcake

Event Menu

Breakfast & Brunch

The Sailors Sunrise.....\$34/person

Scrambled Eggs
Bacon
Sausage
Home Fries
Assorted Fruits
Muffins & Pastries
Coffee, Tea & Two Juices

The Seafarers Delight.....\$39/person

Scrambled Eggs
Bacon
Sausage
Home Fries
Assorted Fruits
Muffins & Pastries
Waffles
Eggs Benedict
Coffee, Tea & Two Juices

The Captains Catch..... \$45/person

Scrambled Eggs
Bacon
Sausage
Home Fries
Choice of Caesar or Mixed Green Salad
Coleslaw
Choice of BLT minis or BBQ Pork Sliders
Grilled Chicken Breasts
Coffee, Tea, Two Juices & Soft Drinks

PLEASE NOTE: THERE IS A 25 PERSON MINIMUM FOR THESE SELECTIONS