

APPETIZER MENU

Appetizers are a great way to create a cocktail style party where guests can snack on great food and socialize.
Cocktail parties are set in four hour increments with cocktail tables and partial table seating.

'Light Appetizers'

\$22 Per Person

Gourmet Cheese and Crackers
Variety of Domestic and Imported Cheeses
Gourmet Assorted Crackers
Garnished with Fresh Grapes and Strawberries

Vegetable Crudite

Assorted Fresh Vegetables including Broccoli and Cauliflower Florets
Carrot and Celery Sticks, Cherry Tomatoes, and Snap Peas
Creamy Ranch Dipping Sauce

'Heavy Appetizers'

\$32 Per Person

Gourmet Cheese and Crackers
Variety of Domestic and Imported Cheeses
Gourmet Assorted Crackers
Garnished with Fresh Grapes and Strawberries

Fresh Fruit Display

Hand Carved Melon Balls Arranged into Fruit Basket Display
Assorted Slices of Seasonal Fruit
Marshmallow Cream, Pomegranate Yogurt, or Chocolate Hazelnut Sauce

Vegetable Crudite

Assorted Fresh Vegetables including Broccoli and Cauliflower Florets
Carrot and Celery Sticks, Cherry Tomatoes, and Snap Peas
Creamy Ranch Dipping Sauce

YOUR CHOICE OF PASSED APPETIZERS

'Light Appetizers' Choose 3 - 'Heavy Appetizers' Choose 8

Buffalo Chicken Blossom	Shrimp Cocktail (3pp)	Mini Caprese Salad Spoons
Spicy Southwest Eggroll	Fried Coconut Shrimp	Caprese Salad Skewers
Italian Sausage Stuffed Mushrooms	Mini Crab Cakes	Fig & Mascarpone Filo Purse
Beef Teriyaki Skewers	Bacon Wrapped Scallops	Assorted Mini Quiche
Sesame Chicken Skewers	Lobster Rangoon	Chicken Wings
Chicken & Cheese Cornucopia	Clams Casino	Mini Cod Fish Cakes
Marinara Meatballs	Spinach & Artichoke Filo Cup	Baguette w. Balsamic Fig & Goat Cheese
Sweet Teriyaki Meatballs	Vegetable Spring Rolls	Assorted Hot Finger Foods:
Assorted Mini Deep Dish Pizzas	Edamame Dumplings	<i>Pigs in a Blanket</i>
Hibachi Beef & Vegetable Kabob	Parmesan Risotto Bites (2pp)	<i>Potato Puffs</i>
Seafood Stuffed Mushroom Caps	Spanikopita	<i>Spinach Turnovers</i>
		<i>Mushroom Crowns</i>

*The above prices are subject to 15% gratuity, 10% administration fee, and 7% tax.
Paper goods included. Room minimums apply. Not eligible Saturdays in May-October.*

BOOKING INFORMATION

LOCATION IS EVERYTHING! Seaport Inn and Marina is proud to be a professional and private event facility. In an effort to work within every budget, we offer a variety of options to all potential clients.

BOOKING INFORMATION

We do not charge a rental fee for the Grand Ballroom. A \$150 rental fee is charged for the Commodore Room. A \$500 non-refundable deposit is required to secure a wedding date. Cocktail parties are booked in four hour increments. Additional event hours available at \$150 per additional hour.

PAYMENT

Final payment is expected at final appointment, two weeks prior to event. All payments may be made in the form of personal or bank check, money order, or debit/credit card. All card payments are applicable to a 5% card processing fee. We do not accept cash.

ARRANGEMENTS

Final appointment is scheduled two weeks prior to wedding. No cancellations are accepted after final arrangements have been made. Additional room setup scheduled at final appointment. Seaport Inn and Marina assumes no responsibility for damage or loss of merchandise. Adhesion to walls is strictly prohibited. No confetti, glitter, or loose feathers are allowed.

FOOD

Due to Food Safety Recommendations of the FDA issued food code and Board of Health Guidelines, no catered food is allowed to leave the premises by patrons.

LIQUOR

Seaport Inn and Marina holds a license granted by the Massachusetts and is held responsible for complying with its regulations. No alcoholic beverages are permitted to be brought onto or removed from premise for distribution (ie. liquor wedding favors). Patrons under the age of 21 will not be allowed the service of alcoholic beverages and we reserve the right to stop serving alcoholic beverages to anyone at any time. Non-alcohol drinking events requesting no bar service, add \$3.00 per person.

minimum guarantees

	Commodore Room	Partial Ballroom	Grand Ballroom
Monday-Thursday	50	75	100
Friday	50	75	100
Saturday	50 <i>(November-April)</i>	75 <i>(November-April)</i>	100 <i>(November-April)</i>
Sunday	50	75	100