



Event and Banquet Menu

2021 MENU

Seaport Inn and Marina

110 Middle Street

Fairhaven, MA 02719

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110 Middle Street
Fairhaven, MA 02719

welcome

Join us for all your social and business events in our beautifully appointed function rooms at a location in which we strive for excellence in quality and service. Our ultimate goal at the Seaport Inn and Marina is customer satisfaction. We offer true dedication through our service and attention to every detail, so that you may relax and enjoy our hospitality. Our onsite coordinators, staff, and caterers are available to assist with all function customization requests as we believe every event is unique!

Feel confident in choosing our award winning location with full catering and bar services, ample parking, onsite hotel accommodations with discounted event rates, and an intimate, comfortable atmosphere like no other. Your business is very important to us; we take great pride in pleasing our customers. If, at any time, you have questions please feel free to contact us. We look forward to hearing from you.

Stephanie Rodriguez

*Stephanie Rodriguez
Event and Catering Manager*

event inclusions

Rest assured knowing everything listed below is included with all menu prices.

- Experienced Onsite Event Coordinator
- Floor Length White or Black Table Linens
- Linen Napkins in a Variety of Colors
- Table Runners in a Variety of Styles and Colors
- Lantern Centerpieces with Flameless Candle
- Private Function Space for Five Hours with No Room Rental Fee
- 10% Off Hotel Accommodations for Event Guests



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DINNER BUFFET SERVICE

All Dinner Buffets Include

Fresh Caesar Salad or Tossed Garden Salad · Warm Rolls with Butter
Iced Water · Choice of Dessert · Hot Coffee & Tea Station

Dinner Buffet #1

Herb Roasted Chicken Breast
Roasted Pork Tenderloin or Pot Roast
Cheese Ravioli in Marinara or Tortellini Alfredo
Oven Roasted Potatoes · Fluffy Rice Pilaf
Broccoli, Cauliflower, and Carrot Medley
28.95 Per Person

Dinner Buffet #2

Chicken Marsala or Chicken Piccata
Bourbon Glazed Tenderloin Steak Tips
Fresh Baked Haddock
Mashed Potatoes · Fluffy Rice Pilaf
Honey Glazed Baby Carrots
30.95 Per Person

Dinner Buffet #3

Herb Roasted Chicken Florentine
Smothered Tenderloin Steak Tips
Shrimp and Vegetable Scampi
Cheese Ravioli in Marinara Sauce
Oven Roasted Potatoes
Fluffy Rice Pilaf
Chef's Mixed Vegetable Medley
34.95 Per Person

Dinner Buffet #4

Prime Rib of Beef with Au Jus (*Carved*)
Baked Stuffed Chicken Breast with Gravy
Almond Crusted Scrod with Lemon
Baked Stuffed Jumbo Shrimp
Four Cheese Tortellini in Alfredo
Oven Roasted Potatoes
Chef's Mixed Vegetable Medley
40.95 Per Person

Portuguese Dinner Buffet #5

Roasted Marinated Beef with Vegetables (*Carne Assada com Legumes*)
Roasted Bone-In Chicken or Chicken Mozambique (*Galinha Assada or Mozambique*)
Baked Haddock with Buttery Breadcrumbs (*Peixe Branco Assado*)
Yellow Rice with Peppers and Onions (*Arroz Amarelo com pimentão e cebola*)
Baby Carrots and Green Beans Medley (*Cenoura e Medley de Feijão Verde*)
32.95 Per Person

Substitute the Salad for Family Style Soup in Dinner Buffet #1 and #2 Add 3.00
Substitute the Salad for Family Style Soup in Dinner Buffet #3, #4, and #5 at No Additional Charge

Prices are subject to 18% gratuity, 10% administrative fee, and 7% tax.



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CUSTOM BUFFET & FAMILY STYLE SERVICES

All Dinners Include

Family Style Soup or Salad · Warm Rolls with Butter
Choice of Dessert · Hot Coffee & Tea Station · Iced Water
Table Beverage (*Choice of One for Buffet, Choice of Two for Family Style*)

Custom Dinner Service #1

Two Entrée's
Choice of Potato or Pasta Selection
Choice of Rice Selection
Choice of Vegetable Selection

Buffet: 33.95/Person | Family Style: 36.95/Person

Custom Dinner Service #2

Three Entrée's
Choice of Potato or Pasta Selection
Choice of Rice Selection
Choice of Vegetable Selection

Buffet: 38.95/Person | Family Style: 41.95/Person

CUSTOM DINNER SELECTIONS

Soup and Salad Selections

Tossed Garden Salad · Caesar Salad · Greek Salad 1.00
Minestrone Soup · Chicken Rice Soup · Kale Soup 1.50 · New England Clam Chowder 2.25

Entrée Selections

Herb Roasted Chicken Breast · Glazed Baked Ham · Baked Stuffed Chicken Breast · Roasted Pork Tenderloin
Chicken Piccata · Pot Roast · Chicken Marsala · Baked Haddock · Country Fried Chicken Breast
Chicken Mozambique · Almond Crusted Scrod · Chicken Broccoli Penne in Alfredo · Tenderloin Steak Tips
Smothered Steak Tips · Roasted Turkey Breast · Chicken Parmigiana · Creamy Chicken Florentine

Potato, Pasta, and Rice Selections

Rice Pilaf · Spanish Rice · Mashed Potatoes · Oven Roasted Potatoes · Macaroni and Cheese · Cheese Tortellini
Long Grain Wild Rice 1.50 · Stuffed Baked Potato 2.50 · Roasted Rosemary Honey Sweet Potatoes 2.50

Vegetable Selections

Honey Glazed Baby Carrots · Broccoli, Cauliflower, and Carrots · Green Beans Almondine
Buttered Corn and Bell Peppers · Peas and Carrots · Broccoli Florets · Green Beans and Baby Carrots
Zucchini and Squash Medley · Chef's Seasonal Mixed Vegetables · Soy Sesame Mushrooms & Carrots 1.50

Beverage Selections

Pepsi · Diet Pepsi · Sierra Mist · Ginger-Ale · Lemonade · Cranberry Juice

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PLATED DINNER SERVICE

All Plated Dinners Include

Starter Course: Minestrone Soup, Chicken Rice Soup, Caesar Salad, or Garden Salad
Warm Rolls with Butter · Choice of Starch · Choice of Vegetable
Iced Water · Choice of Dessert · Hot Coffee & Tea Station

Chicken Piccata 24.95

Breaded chicken breasts topped with a buttery garlic, white wine, and capers sauce.

Chicken Marsala 24.95

Lightly breaded chicken breasts topped with a mushroom Marsala wine sauce.

Baked Stuffed Chicken Breast 25.95

Homemade stuffing in chicken breasts topped with house gravy and baked to perfection.

Chicken Forestiere 27.95

Wild mushroom, kale, and bacon stuffed chicken breast topped with a creamy mushroom sauce.

Statler Chicken Florentine 27.95

Statler chicken breast oven roasted and dressed in a garlic spinach cream sauce.

Roasted Pork Tenderloin 25.95

Oven roasted tender pork tenderloin medallions on top of a mirepoix topped with pan gravy.

Stuffed Pork Tenderloin 28.95

Bacon wrapped pork tenderloin medallions stuffed with bacon and apple and topped with pan gravy.

Baked Haddock 25.95

Baked haddock with a buttery Ritz cracker crumb topping and white wine.

Almond Crusted Scrod 26.95

Baked fresh scrod with a house blended almond crust topping and white wine.

Stuffed Filet of Sole 26.95

Baked sole filled with seafood stuffing, and topped with lobster bisque.

Lemon Dill Salmon 29.95

Fresh flaky salmon, oven baked, and then topped with a creamy lemon dill sauce.

Grand Marnier Salmon 29.95

Pan seared salmon with Grand Marnier liqueur and finished with raspberry buerre blanc.

Grilled Sirloin Steak 27.95

Sirloin steak cooked to a requested temperature and served smothered or topped with herb butter.

Sirloin Surf N' Turf 29.95

Top round sirloin steak, cooked to a requested temperature, with two homemade stuffed shrimp.

Filet Mignon 37.95

Filet mignon seasoned, grilled to a requested temperature, and topped with a béarnaise sauce.

Filet Mignon Surf N' Turf 42.95

Filet mignon seasoned, grilled to a requested temperature, with two homemade stuffed shrimp.

Lobster Surf N' Turf 47.95

Sirloin steak cooked to a requested temperature and topped with buttery herb lobster chunks.

Roasted Rack of Lamb 37.95

Herb crusted and oven roasted lamb shanks, topped with a classic mint demi-glace.

Starch selections: Spanish Rice, Rice Pilaf, Mashed Potatoes, Oven Roasted Potatoes, or Baked Potato 1.00
Vegetable selections: Honey Carrots, Broccoli, Green Beans, Corn, or Broccoli Cauliflower and Carrots Medley.

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STATIONARY APPETIZER DISPLAYS

- Gourmet Cheese & Crackers with Fresh Fruit 3.00
+ Creamy Baked Brie Cheese 1.25
+ Cocktail Shrimp with Cocktail Sauce and Lemon Wedges 2.50
- Fresh Cut Vegetable Crudité's Medley with Ranch Dip 3.50
- Fresh Fruit Display with Pomegranate Yogurt Dip 3.75
- Crostini with Bruschetta and Balsamic Glaze 4.25
- Chef's Antipasto Charcuterie Spread 5.50
- Shrimp Cocktail with Zesty Cocktail Sauce and Lemon Wedges 5.50

BUTLER PASSED HORS D'OEUVRES

All hors d'oeuvres are priced per 50 pieces and served with appropriate dipping sauce.

Buffalo Chicken Blossoms 60	Seafood Stuffed Mushrooms 146	Spinach & Artichoke Filo Cups 188
Spicy Southwest Eggrolls 176	Shrimp Cocktail 38	Vegetable Spring Rolls 106
Sausage Stuffed Mushrooms 166	Fried Coconut Shrimp 60	Edamame Dumplings 65
Beef Teriyaki Skewers 240	Bacon Wrapped Scallops 142	Parmesan Risotto Bites 95
Sesame Chicken Skewers 220	Crab Cakes 175	Spanikopita 80
Mini Deep Dish Pizzas 126	Lobster Rangoons 166	Assorted Mini Quiche 83
Marinara or Swedish Meatballs 76	Clams Casino 113	Fig & Mascarpone Filo Purse 165

BEVERAGES

Bottomless Pitchers of Soda <i>Pepsi, Diet Pepsi, Sierra Mist, Ginger-Ale, or Lemonade</i>	9.95 Per Pitcher
Red or White House Wines <i>Red: Cabernet Sauvignon, Pinot Noir, or Merlot</i> <i>White: Chardonnay, Pinot Grigio, Sauvignon Blanc, or White Zinfandel</i>	18.95 Per Bottle
Cocktail Fountain with Fruit Punch or Lemonade	2.50 Per Person
Cocktail Fountain with Red or White Sangria	5.75 Per Person

CHILDREN MEALS

Ages 4 and Under	Free
Ages 10 and Under (Eating From Buffet)	16.95 Per Person
Plated Children Meals (Chicken Tenders or Macaroni & Cheese)	16.95 Per Person

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GOURMET DESSERTS

Gourmet desserts are plated and served to guests after dinner with whipped cream, unless listed as a display.

Your Cake Cut and Served with Vanilla Ice-Cream

Assorted Cookie Display (Chocolate Chip, Oatmeal Raisin, Peanut Butter, Heath Crunch)

Vanilla Ice-Cream Drizzled with Chocolate, Caramel, or Raspberry Sauce

Chocolate Fudge Brownie A La Mode with Vanilla Ice-Cream and Chocolate Drizzle add 2.50

New York Style Cheesecake with Strawberry Fruit Topping add 3.50

Classic Triple Chocolate Tornado Fudge Cake add 4.00

Turtle Cheesecake with Caramel, Pecans, and Walnuts add 4.50

Chocolate Chip Cookie with Cream Cheese Filling and Chocolate Ganache add 3.50*

Tiramisu Cake Soaked with Espresso and Layered Sweet Mascarpone Cream add 3.50*

Chocolate Brownie with Caramel Mousse, Toffee Bits, Caramel, and Chocolate Ganache add 3.50*

Chocolate Truffle Layered with Chocolate Mousse and Chocolate Ganache add 3.50*

Salted Caramel Cake with Caramel Cream Filling and Caramel Ganache add 3.50*

Lemon Burst Cake with Lemon Cream and Silky Lemon Ganache add 3.50*

Chocolate Fudge Brownie with Creamy Peanut Butter Mouse add 3.50*

Gourmet Dessert Display (*Choice of two/three asterisked above desserts*) add 6.00/7.50

CELEBRATION CAKES

	WITHOUT FILLING	WITH FILLING
Quarter Sheet Cake with Buttercream (<i>serves 20 people</i>)	40.00	45.00
Half Sheet Cake with Buttercream (<i>serves 40 people</i>)	75.00	85.00
Full Sheet Cake with Buttercream (<i>serves 80 people</i>)	125.00	143.00

Celebration Cake Flavors

Gold (Yellow)
Chocolate
Marble
Carrot (*Available Nut-Free*)*
Lemon*
Red Velvet*
Funfetti*

Fresh Cake Fillings

Raspberry
Strawberry
Caramel
Cappuccino
Oreo Cookie
Chocolate Ganache
Cream Cheese

Celebration Cake Decoration

Personalization (*ie. Happy 50th*)
Choice of Theme
Choice of Colors
Buttercream Balloons
Buttercream Flowers
Custom Décor Available
Novelty Décor Available

Half and full sheet cakes available split into two flavors. Delivery included and coordinated on your behalf.

**Specialty cake flavors are an upgrade of \$5 per quarter sheet, \$10 per half sheet, and \$18 per full sheet.*

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booking information

BOOKING INFORMATION

Seaport Inn and Marina does not charge any facility rental fees for the use of the Grand Ballroom or Commodore Room. A \$500 non-refundable deposit is required to secure an event date. All events are booked in up to five hour increments with your choice of a start time. Event times may not surpass midnight. Additional event hours are available at \$150 per additional hour.

PAYMENT

Your original, non-refundable deposit amount will be deducted from your final bill. Final payment is expected at the final appointment, two weeks prior to your event date. 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

No cancellations are accepted after final arrangements have been made. Additional counts may be added up to two days prior to your event date. 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 SAFETY

Due to Food Safety Recommendations of the FDA issued food code and Board of Health Guidelines, no catered bulk food is allowed to enter or leave the premises by patrons. The only exception being a cake/cupcakes.

LIQUOR GUIDELINES

Seaport Inn and Marina holds a license granted by 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 (e.g. liquor event favors or gifts). 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 \$1.00 per person.

GUEST MINIMUMS

Any event held in our function rooms are held financially responsible to guarantee a minimum guest count per event based on the room you have secured. Our Commodore Room guest minimum is 35 guests (Monday-Thursday), 50 guests (Friday-Sunday). This room may hold up to 65 guests for a seated event and up to 100 guests standing. Our Grand Ballroom guest minimum is 65 guests for the partial space and 100 for the full space. This room may hold up to 300 guests for a seated event and up to 450 standing. If a guest minimum cannot be met, we may instead accommodate the event with a food and beverage minimum. Restrictions to room layout may apply to accommodate larger guest counts.