



# Youth Athletic Banquet Menu

**2021 MENU**

**Seaport INN**  
*and Marina.com*

**Seaport Inn and Marina**

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Fairhaven, MA 02719

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YOUTH ATHLETIC BANQUET MENU

### BRUNCH & LUNCHEON BUFFET

#### Brunch Kick-Off

*Served Before 1:00pm*

Scrambled Eggs  
Crispy Bacon Strips · Sausage Links  
Breakfast Potatoes · French Toast Sticks  
American Chop Suey with Ground Beef  
Orange or Cranberry Juice · Coffee & Tea Station  
Assorted Pastries/Danishes  
17.95 Adult | 15.95 Children

#### Half-Time Luncheon

*Served Before 2:00pm*

Baked Marinara Ziti and Meatballs  
Crispy Chicken Tenders  
Steamed Hot Dogs in Buns  
French Fries or Mashed Potatoes  
Buttery Sweet Corn · Warm Rolls with Butter  
Lemonade · Assorted Freshly Baked Cookies  
17.95 Adult | 15.95 Children

### THEMED DINNER BUFFET

#### Touchdown Barbeque Buffet

Sweet Barbeque Pork Ribs  
Country Fried Boneless Chicken Breast  
Steamed Hot Dogs in Soft Buns  
French Fries or Mashed Potatoes  
Creamy Potato Salad or Fresh Caesar Salad  
Buttery Sweet Corn · Cornbread  
Lemonade or Iced Tea  
Choice of Dessert  
20.95 Adult | 17.95 Children

#### Double Header Italian Buffet

Chicken Broccoli Penne in Alfredo  
American Chop Suey with Ground Beef  
Swedish or Marinara Meatballs  
French Fries or Mashed Potatoes  
Fresh Garden Salad  
Sweet Honey Carrots · Garlic Breadsticks  
Lemonade or Iced Tea  
Choice of Dessert  
20.95 Adult | 17.95 Children

### FAMILY STYLE DINNER

Minestrone Soup Served Family Style or Plated Garden Salad  
Herb Roasted Chicken Breast · Country Fried Chicken Breast with Gravy · Roasted Pork Tenderloin  
Pot Roast of Beef · Brown Sugar Glazed Ham · Chicken Broccoli Penne in Alfredo  
Served with Mashed Potatoes, Chef's Vegetable, and Warm Dinner Rolls with Butter  
Lemonade · Iced Tea · Choice of Dessert  
*Choice of 1:* 20.95 Adult | 17.95 Children      *Choice of 2:* 22.95 Adult | 19.95 Children

*All above options include ice water pitchers at each table. Hot coffee and tea station may be added for 1.50 per person. Youth Athletic Banquet Menu is for leagues with participants up to 16 years of age. Children pricing for ages 10 and under.*

*Eligible November-May. Prices are subject to 18% gratuity, 10% administrative fee, and 7% tax.*



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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

<b>Celebration Cake Flavors</b>	<b>Fresh Cake Fillings</b>	<b>Celebration Cake Decoration</b>
Gold ( <i>Yellow</i> )	Raspberry	Personalization ( <i>ie. Happy 50<sup>th</sup></i> )
Chocolate	Strawberry	Choice of Theme
Marble	Caramel	Choice of Colors
Carrot ( <i>Available Nut-Free</i> )*	Cappuccino	Buttercream Balloons
Lemon*	Oreo Cookie	Buttercream Flowers
Red Velvet*	Chocolate Ganache	Custom Décor Available
Funfetti*	Cream Cheese	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

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## **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.