

## CATERING SERVICES

Let our catering professionals tailor the taste of your event exactly as you have envisioned. With exquisite menu options and flexible choices, feeding your guests will be a breeze. We offer full service catering and bar service on site that make planning easy. Your guests will be delighted with the menu, whether you choose a casual clambake, barbeque, or four-course dinner.

### ATLANTIC SEAFOOD RAW BAR

Fresh Shrimp Cocktail on Ice - \$160

Local Oysters on the Half Shell - \$150

Priced per 50 pieces

(The above are served with cocktail sauce, horseradish, and garnished with fresh lemon wedges.)

### HOT HORS D'OEUVRES

Buffalo Chicken Wings with Bleu Cheese Dressing - \$70

Scallops Wrapped in Bacon - \$110

Italian Meatballs in Marinara Sauce - \$60

Pizza Bites - \$70

Mushroom Caps filled with Seafood Stuffing - \$125

Assorted Mini Quiche - \$100

Premium Blue Swimmer Crab Cakes - \$100

(Priced per 50 pieces)



Ashley Ney-Vollmer

Food and beverage selections are subject to 8% gratuity charge, 14% island support fee, and 7% Massachusetts State Meal Tax (subject to change without notice).

## CATERING SERVICES



Simi Rabinowitz Photography

### **SELECT CHEESE PLATTER**

A selection of domestic and imported cheeses, including Gouda, Dill Havarti, Swiss, and cheddar garnished with fresh strawberries, grapes, dried fruit, and assorted crackers. Half \$130 / Full \$250

### **FRESH GARDEN CRUDITES**

An assortment of crisp fresh vegetables served with chunky blue cheese dip. Half \$80 / Full \$150

### **FRESH SEASONAL FRUIT PLATTER**

A selection of seasonal fresh fruit including pineapple, melon, strawberries, and grapes. Half \$130 / Full \$250

### **TUSCAN ANTIPASTO DISPLAY**

A selection of Italian meats and cheese including Prosciutto, Genoa Salami, Capicola, fresh Mozzarella, and Provolone cheese, garnished with tomatoes, cucumbers, and black olives. Half \$170 / Full \$320



Ashley Ney-Vollmer



Henry + Mac Photography

Selection of Hors d'Oeuvres and displays served one hour prior to your main course. Half displays serve approximately 50 guests. Full displays serve approximately 100 guests.

## HORS D'OEUVRES

Sausage-Stuffed Mushrooms  
sweet Italian sausage,  
mozzarella, fennel, and  
breadcrumbs  
\$125 / per 50 pieces

Chicken Satay with spicy  
dipping sauce  
\$125 / per 50 pieces

Beef Crostini with horseradish  
\$125 / per 50 pieces

Asparagus Puff Pastry with  
asiago cheese  
\$100 / per 50 pieces

Caprese Skewers with baby  
mozzarella, grape tomatoes,  
and basil  
\$150 / per 50 pieces

Fillo Cups stuffed with fig,  
gorgonzola, and red onion  
compote  
\$100 / per 50 pieces

Red Pepper Hummus with  
marinated feta cheese on  
gluten free crackers  
\$100 / per 50 pieces

Gazpacho Shooters with  
celery sticks  
\$125 / per 50 pieces

Mini Lobster Rolls  
\$250 / per 50 pieces

Chicken & Waffle Bites  
\$150 / per 50 pieces

Chips and Salsa with queso  
\$60

# CLAMBAKES AND BARBEQUES

## NEW ENGLAND CLAMBAKE

Fresh Garden Salad with Balsamic Vinaigrette and Ranch Dressing\*  
Thompson Island New England Clam Chowder with Oyster Crackers  
Steamed Littleneck Clams\* served with Drawn Butter  
1 ½ lb Maine Lobster\* served with Drawn Butter  
Grilled Seasoned Chicken Breast\*  
Corn on the Cob\*  
Rosemary and Garlic Roasted New Potatoes\*  
Quinoa Salad\*  
Breadsticks  
Fresh Apple and Blueberry Pies  
\$85 per person

## ISLAND COMBO

Fresh Garden Salad with Balsamic Vinaigrette and Ranch Dressing\*  
Thompson Island New England Clam Chowder with Oyster Crackers  
Lobster Tail served with Drawn Butter or Fresh Seared Atlantic Salmon  
Sirloin Steak Carving Station\*  
Grilled Seasoned Chicken Breast\*  
Corn on the Cob\*  
Rosemary and Garlic Roasted New Potatoes\*  
Quinoa Salad\*  
Breadsticks  
Fresh Apple and Blueberry Pies  
\$90 per person

Food and beverage selections are subject to 8% gratuity charge, 14% island support fee, and 7% Massachusetts state meal tax (subject to change without notice).

Kate Osborne Photography



Dan Squire



Paul Robert Berman





## CLAMBAKES AND BARBEQUES

Arguesdas Photography

### TEXAS BARBEQUE

Fresh Garden Salad with Balsamic Vinaigrette and Ranch Dressing\*  
Homemade All Beef Chili with Tortilla Chips  
Sirloin Steak Carving Station\*  
Grilled Seasoned Chicken Breast\*  
Barbeque Baby Back Ribs\*  
Corn on the Cob\*  
Rosemary and Garlic Roasted New Potatoes\*  
Quinoa Salad\*  
Cornbread  
Fresh Apple and Blueberry Pies  
\$75 per person

### CHILDREN'S MENU

No food or beverage charge for children four years old or younger. Kids 5-12 years old are charged 50% of the adult cost.

### BACKYARD COOKOUT

Fresh Garden Salad with Balsamic Vinaigrette or Ranch Dressing\*  
¼ lb Grilled Hamburgers\*  
All Beef Grilled Hot Dogs  
Grilled Seasoned Chicken\*  
Veggie Burgers\*  
Quinoa Salad\*  
German Potato Salad  
Platter of Sliced Beefsteak Ripe Tomatoes, Sliced Spanish Onions, Shredded Lettuce, and Pickle Spears\*  
Potato Chips  
Refreshing Sliced Watermelon\*  
Freshly Baked Chocolate Chip Cookies  
\$70 per person

### SPECIALTY DIETARY OPTIONS

Vegetarian options included with each menu option.

\*Signifies Gluten Free

All buffets will remain open for up to 1.5 hours.

# BEVERAGES

## OPEN FULL SERVICE PACKAGE\*

Mixed Drinks, Draft Beer, Wine, Assorted Sodas, Juice, and Bottled Water on a per person basis.

One Hour .....	\$26.00 per person
Two Hour .....	\$31.00 per person
Three Hour .....	\$38.00 per person
Four Hour .....	\$45.00 per person
Five Hour .....	\$52.00 per person
Additional ½ hour	\$5.50 per person

## OPEN BEER & WINE PACKAGE\*

Draft Beer, Wine, Assorted Sodas, Juice, and Bottled Water on a per person basis.

One Hour .....	\$23.00 per person
Two Hour .....	\$28.00 per person
Three Hour .....	\$33.00 per person
Four Hour .....	\$38.00 per person
Five Hour .....	\$43.00 per person
Additional ½ hour	\$4.50 per person

## OPEN SODA PACKAGE\*

Assorted Sodas, Juice, and Bottled Water on a per person basis.

Flat Rate \$15.00 per person

\*Subject to 8% gratuity charge, 14% island support fee, and 7% Massachusetts Meal Tax (subject to change without notice).

\$100 liquor license fee

\$150 bartender fee for cash bars.

Substitutions may incur additional fees.

## HOST FULL SERVICE PACKAGE\*

Mixed Drinks, Draft Beer, Wine, Assorted Sodas, Juice, and Bottled Water on a per drink basis.

Mixed Drinks .....	\$9.00 per drink
Harpoon IPA & UFO .....	\$7.00 per drink
Bud Light.....	\$5.50 per drink
Wine .....	\$7.00 per drink

## HOST BEER & WINE PACKAGE\*

Draft Beer, Wine, Juice, Assorted Sodas, and Bottled Water on a per drink basis.

Harpoon IPA & UFO .....	\$7.00 per drink
Bud Light.....	\$5.50 per drink
Wine .....	\$7.00 per drink

## CASH BAR

Paid by individual guests at time of purchase. Prices include tax and island support fee. Gratuity is not included.

Mixed Drinks .....	\$10.00 per drink
Harpoon IPA & UFO .....	\$7.25 per drink
Bud Light.....	\$6.50 per drink
Wine .....	\$8.50 per drink
Frozen Margaritas & Piña Coladas .....	\$13.50 per drink

**Last Call** — All bars close 30 minutes prior to boat departure.

**Liquor Liability**—Thompson Island abides by all Liquor Laws in Massachusetts.

Guests must be of the legal age of 21 to consume alcoholic beverages. All alcohol must be purchased through Thompson Island and served by Thompson Island employees. Thompson Island reserves the legal right to refuse further service of any guest. All alcoholic consumption is restricted to event sites only.





## MENU ENHANCEMENTS

1 ½ lb Maine Lobster with Drawn Butter  
\$35 each (minimum 10 orders)

12 oz Grilled Sirloin Steak with A-1 Sauce  
\$25 each (minimum 10 orders)

Barbeque Baby Back Ribs  
\$100 per pan (approximately 32-36 pieces)

All Beef Hot Dogs with Condiments  
\$45 per dozen

¼ lb Grilled Hamburgers with  
Condiments  
\$70 per dozen

Veggie Burgers with Condiments  
\$70 per dozen

Roasted Marinated Seasonal Vegetables  
\$75 per pan (approximately 30-35 orders)

Oven Baked Vegetarian Lasagna  
\$65 per pan (approximately 35 orders)

Beef Chili or Veggie Chili  
\$4.00 per cup (minimum 15 orders)

Clam Chowder  
\$5.00 per cup (minimum 15 orders)

Butternut Squash Ravioli with Sage  
Brown Butter & Dried Cranberries  
\$70.00 per pan (approximately 30-35 orders)

German Potato Salad  
\$65.00 per bowl (approximately 30-35 orders)

Build Your Own Sundae Bar with vanilla  
and chocolate ice cream with toppings  
\$5 each

Freshly Baked Chocolate Chip Cookies  
\$14 per dozen

Straight from the Oven Fudge Brownies  
\$20 per dozen

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\* If there is something you do not see on our menus and would like to add, please let us know and we will do our best to provide it.