

Thank you for choosing Sea Dog Brew Pub for your upcoming event!

As a locally owned and operated restaurant, we take the utmost pride in our guest satisfaction. From the freshest seafood to our certified Angus beef, here at Sea Dog we expect nothing but the best for our guests.

We offer several options and accommodations for your gathering. Our Front room can seat 50 people. Cocktail parties and standing room events can hold up to 75 people more. We try to accommodate all our guests’ special requests, please feel free to ask if we can help you in any way possible.

**We can also customize a menu or package that will make your event day special.**

All packages come with complimentary cookies and brownies

Or

Chef’s dessert of the day

**All Packages include Tax and Gratuity**

**Brunch Buffet**

*20 per person*

Assorted Breakfast Pastries

Fruit Platter

Scrambled Eggs

Apple Smoked Bacon

Maple Sausage

Crispy Home Fries

French Toast or Buttermilk Pancakes

Add

Chicken Marsala 4

Baked Local Cod 6

Stuffed Shrimp 8

Apple Cranberry Stuffed Chicken 4

**Carving Stations**

*150 Chef’s Fee*

Slow Roasted Prime Rib (minimum 30 people) 15

With horseradish sauce, red wine demi glaze and dinner rolls

Herb Crusted Turkey Breast (minimum 25 people) 9

With cranberry compote, turkey sauce and dinner rolls

Roasted Brown Sugar Glazed Ham (minimum 30 people) 9

With honey Dijon glaze and dinner rolls

Pork Loin (minimum 20 people) 9

With caramel apple sauce, grain mustard pork sauce and dinner rolls

**Omelet Station 8**

Farm fresh vegetables, ham, bacon, linguica and assorted cheeses

**Waffle Bar 6**

Freshly made buttermilk waffles served with fresh strawberries, blueberries, raspberries, blackberries, Chantilly cream and pure maple syrup

**Continental Breakfast**

10 per person

Assorted Breakfast pastries

Baked brie with fruit jams

Tropical fruit platter

Smoked salmon with condiments and bagel chips

Coffee tea and juice station

Add

Scrambled eggs 4

Bacon 3

Sausage 3

**Hot Hors D’oeuvres per piece**

Seafood Stuffed Mushrooms 3

Petite Meatball Pomodoro 3

Cheese Arancini ala Vodka 3

Panko Chicken Tenders 2

Thai Chicken Satay 3

Teriyaki Beef Satay 3

Chicken Wings 2

Buffalo Chicken Dip Cups 3

Coconut Crusted Shrimp 3

Mini Lump Crab Cakes 3

Scallop wrapped in Bacon 4

Clams Casinos 4

Mini Stuffed Quahogs 4

Beef Wellington 4

Petite Lobster Mac & Cheese Cups 4

Fish & Chips Cones 4

Lobster Bisque Soup Shouter with Sherry Cream 4

Vegetable Spring Rolls – vegetarian 3

**Cold Hors D’oeuvres per piece**

Prosciutto and Melon 3

Smoked Salmon on Toast 4

Sliced Tenderloin Crostini 4

Shrimp Cocktail 4

Petite Lobster Rolls 5

Summer Heirloom Gazpacho Shooter 3

Smoked Salmon Crostini 4

Tomato Mozzarella Skewers – vegetarian 3

Tomato & Fresh Mozzarella Bruschetta vegan 3

Ahi Tuna Snapps 4

Asian Vegetable Cucumber Cup – Vegan 3

Herb Goat Cheese Crostini 3

**Raw Bar /per piece**

(150 charge for Shucker)

Shrimp Cocktail 4

Chatham Oysters 3

Chatham Little Neck Clams 3

Lobster Claws 5

King Crab Legs 7

Scallops in half Shell 6

**Stationary Displays**

Fresh Fruit Display 4

Cheese Board 3

Assorted imported and local cheese with mixed berries, grapes and crackers

Vegetable Crudités 3

Raw Seasonal Vegetables with 2 dipping sauces

Smoked Salmon 6

**Sandwich Platters**

Assorted Meat Wraps 6

Assorted Vegetarian Wraps 5

Tuna Salad Finger Rolls 4

Chicken Salad Finger Rolls 4

Harvest Chicken Salad Wraps 6

Mini Croissant Lobster Salad Rolls 8

Tea Sandwiches assorted 3

All platters come with choice of pasta, potato, mixed green house salad

**Barney’s**

35 per person including Tax and Gratuity

Platted or Buffet style

(Minimum 10 People)

**Salad**

(please choose one)

Tavern Salad

Caesar Salad

**Entrées**

(please choose two)

Slow Roasted Sliced Prime Rib

Chicken Saltimbocca

Stuffed Local Sole (mixed seafood stuffing)

Seafood Casserole (mixed seafood with lobster bisque)

Grilled Pork Tender Loin with Pineapple Relish

Chicken Marsala

**Sides**

(Please choose two)

Roasted potato

Potato Gratin

Mashed Yukon Gold Potato

Saffron Rice

Sautéed Vegetable Medley

**Dessert**

Please choose one

Apple Crisp

Key Lime Pie

New York Cheesecake

**Bass Hole**

38 per person including Tax and Gratuity

Platted or Buffet style

**First Course**

(please choose one)

Homemade New England Clam Chowder

House Salad

Traditional Caesar Salad

**Second Course**

(please choose two)

Pan Roasted Boneless Half Chicken

Herb Crusted Atlantic salmon

Grilled Pork Tenderloin with Apple Cranberry Chutney

Chicken Marsala

Sautéed Chicken Breast with portabella mushrooms, cherry tomatoes in a marsala wine sauce

(please choose two sides)

Asparagus

Roasted Potatoes with garlic herb butter

Red Bliss Mashed Potato

Saffron Rice

Glazed Baby Carrots

Broccoli with garlic butter

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**Mayflower Beach**

45 per person Tax and Gratuity

Platted or Buffet style

**First Course**

(please choose one)

Homemade New England Clam Chowder

House Salad

Traditional Caesar Salad

**Second Course**

(Please choose two)

Beef Wellington

Filet mignon with Dijon mustard

Potato Crusted Cod Loin

Sweet potato crusted local cod loin with lime butter broth

Boneless Half Chicken

Pan roasted boneless half chicken with thyme au jus

Seared Scallops

Pan seared jumbo sea scallops with champagne beurre blanc

**Sides**

(Please choose two)

Broccolini

White Asparagus

Maple Baby Carrots

Jasmine Rice

Sweet Pea Risotto

Twice Baked Potato

All packages come with complimentary cookies and brownies

Or

Chef’s dessert of the day

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Pricing based on menu selections.