

# Plan the Perfect Holiday Party By the Sea



**Do something different.** Mix picture perfect ocean views with awesome food, stir in great entertainment and signature cocktails, then finish with indoor ice skating plus a dash of fun games and you have the ideal recipe for the best holiday party yet.

**We can make it happen.** Savory food stations featuring cuisines from around-the-world. Sit down dinner. Elegant cocktail reception. Fun dance party. Bountiful buffet. Whatever style suits your employees, clients or guests, we will create an unforgettable experience.

**Big or small.** Our flexible spaces host from 35 to 500 guests with diverse offerings to accommodate any size budget.

**We have it all.** Mix, mingle and enjoy. Events include house holiday décor, linens, candlelit centerpieces, dance floor, risers and set up. Sound and AV equipment is also available.

**And then some.** Event add-on's include ice skating on our indoor rink, a party visit from the Grinch or Sandy the Seagull, bean bag toss games, and an indoor s'mores bar. Need entertainment? Let our talent buyer book the best in live music, comedy or a DJ.

**Let's get this party started.** Six breathtaking oceanfront event spaces. Delectable holiday fare prepared fresh on-site. One memorable day or evening of dining and merriment. Call or email today to reserve your date!

**RESERVE TODAY!**  
**Marsha Cummings**  
**[mcummings@atlantichg.com](mailto:mcummings@atlantichg.com)**  
**978.462.5992 x136**



4 Oceanfront North | Salisbury MA 01952  
[www.blueoceaneventcenter.com](http://www.blueoceaneventcenter.com)

*Prices are subject to change. All food is subject to an additional 7% meals tax and 20% administrative fee*

# 'Tis the Season to Book & Receive!

Confirm space for a group of 35 or more by October 25, 2017 and receive:

- \$50 gift card to Seaglass Restaurant
- 20 Admit One passes to the SeaFestival of Trees (\$100 value)



## Holiday By the Sea Dinner Package

**Starts at \$52PP++ and includes:**

- Three passed hors d'oeuvres
- One stationary display
- Seasonal salad
- Up to two entrée selections
- Dessert and coffee
- Ice skating on our indoor Seaside Ice Rink *(pending availability)*
- Bean Bag Toss and Giant Jenga Games *(dependent on space)*
- Dazzling candlelit table centerpieces
- Holiday décor
- House linens
- Full set-up
- Complimentary parking

**Multiple Menus Available!** Ask our Events Team to tailor a special holiday package to wow your guests and suit your budget.

978.462.5992 [info@blueoceaneventcenter.com](mailto:info@blueoceaneventcenter.com)



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# Plated Holiday Dinner Package

## PASSED HORS D'OEUVRES SELECTIONS SELECT THREE—INCLUDED IN HOLIDAY PACKAGE

Pork Potsticker  
Ginger + Vegetable + Pork + Orange Ponzu Sauce

Chicken Rumaki  
Brown Sugar + Soy Ginger Marinated Chicken + Water Chestnut  
+ Apple Bacon Wrapped + Szechuan Peppercorn

Spanikopita  
Puff Pastry + Spinach + Feta

Classic Shrimp Cocktail  
U 13-15, Horseradish + Lemon + Cocktail Sauce

Teaspoon of Tuna Tartar  
Tamari + Sesame Seed + Chive

Shrimp Escabeche  
Avocado + Mango + Cilantro + Bermuda Onion

Thai Chicken Satay  
Yellow Curry + Coconut

Beef Wellington Puff Pastry  
Braised Short Rib + Mushroom Duxelle + Puff Pastry + Root Vegetable Mire Poix +  
Cabernet Reduction

Petite Beef & Veal Meatballs  
Italian Seasonings + Romano + Marsala Cream Sauce

Caprese Brochette  
Fresh Mozzarella + San Marzano Tomato + Basil Pesto + EVOO

## ENHANCED PASSED SELECTIONS—ADDITIONAL FEE

Seaglass Signature Mini Lump Crab Cakes 6 PP  
Sriracha Aioli + Minced Chive

Lamb Lollipops 7 PP  
Sea Salt + Thyme + Mint Scented Glace

Smoked Bacon Wrapped Sea Scallops 6 PP  
Applewood Smoked Bacon + Sea Scallop





# Plated Holiday Dinner Package

## STATIONARY DISPLAYS

### SELECT ONE—INCLUDED IN HOLIDAY PACKAGE

#### Fresh Fruit Display

Chef's choice of fresh melons + berries + pineapple + yogurt dip

#### Farm Fresh Garden Crudité

Menagerie of Vegetable Battonettes + Bleu Cheese Ranch  
Coconut Milk Ranch + Buttermilk Dill & Shallots Dipping Sauces

### ENHANCED STATIONARY OPTIONS—ADDITIONAL FEE

#### Artisanal Cheese Board 7 PP

Imported & Domestic Artisanal Cheeses  
Fresh Grapes + Crisp Crackers

#### Mediterranean Display 7 PP

Hummus + Baba Ganoush + Tabouli + Stuffed Grape Leaves  
Marinated Olives + Feta + Toasted Pita Chips

#### Antipasto Display 9 PP

Mediterranean Olives + Marinated Artichoke Hearts  
Marinated Mushrooms + Fresh Mozzarella + Parmesan  
Imported Prosciutto + Genoa Salami + Mortadella + Olive Bread

#### Chef Harley's Handmade Sushi Presentation 21 PP

Spicy Tuna Roll + California Maki + Avocado & Cucumber Roll + Tamari

#### Raw Bar ~ Market Price PP

Select three items:

Lobster Salad Teaspoons  
Cherystones  
East Coast Oysters  
Black Tiger Shrimp

Other items by request

*Served with horseradish, mignonette, cocktail and hot sauces, lemon wedges.*

Plated Holiday Dinner Package



FIRST COURSE ~ SELECT ONE

Mista Salad  
Mixed Baby Lettuces + Fresh Vegetables + Balsamic Vinaigrette

Fresh Fruit & Shaved Prosciutto  
Chef's Seasonal Fruit Selections + DiParma Prosciutto

Holiday Salad  
Frisee + Baby Arugula, Pomegranate Seeds, Blood Oranges, Goat Cheese  
Candied Pistachios, Champagne Vinaigrette +3 PP

SECOND COURSE ~ SELECT UP TO TWO

Choice of two entrée sides served with most entrées

Herb Dusted Statler Breast of Chicken 52 PP  
Wild Mushroom Marsala Sauce

North Atlantic Baked Haddock 54 PP  
New England Style Herb Bread Crumbs + Lemon Beurre Blanc

Grilled Swordfish Steak 57 PP  
Sauce American

Local "U-10" Sea Scallops Risotto 62 PP  
Shitake Mushroom Risotto + Shaved Asparagus + Parmesan White Truffle Oil

Spiked Sherry Seafood Newburg ~ Market Price  
Bay Scallops + Baby Shrimp + Haddock + Lobster + Spiked Sherry Cream Sauce

Grilled New York 12 oz Sirloin 64 PP  
Lemon Herb Butter

Choice Center Cut Filet Mignon (7 oz) 64 PP  
Glace de Veau

Duet of Petite Filet of Beef Tenderloin (6oz) & Scampi Style Shrimp 72 PP  
Citrus Beurre Blanc

Duet of Petite Filet of Beef Tenderloin (6oz) and Lobster Tail 72 PP  
Béarnaise + Drawn Butter

Gluten-Free, Vegetarian and Vegan Options available.

ENTRÉE SIDES

Select two

Starch

Yukon Whipped Potato  
Roasted Fingerling Potato  
Au Gratin Potato  
Red Quinoa  
Wild Rice Pilaf

Vegetables

Steamed Broccolini  
Roasted Asparagus  
Haricot Vert  
Cream Spinach  
Chef's Seasonal Medley

THIRD COURSE ~ SELECT ONE

Chocolate Mousse with Shaved White Chocolate  
Chocolate Lava Cake

Red Wine Poached Pear with Crème Patisserie  
Presentation of Petit Fours + 2 PP

New York Style Cheesecake + 3 PP





## WINTER FUN AT THE BEACH PARTY PACKAGE

Do Something Different

**\$48PP++includes**

- Three themed food stations with savory tastes from around the world
- Make-your-own s'mores bar
- Indoor ice skating featuring disco balls and snowflake gobo lights for a festive rink atmosphere
- Guest selfies with Blue Ocean's mascot Sandy the Seagull
- Bean bag toss games and giant Jenga
- House holiday décor and music
- Complimentary guest parking

**MINIMUM 35 GUESTS**

### #1—MAKE YOUR OWN SLIDERS

*Includes petite burger buns and accoutrements.*

*Two sliders per person. Choose two.*

Pulled Pork + Kimchi Slaw

Buffalo, Barbecue or Lemon Pepper Chicken

Beef, Turkey or Veggie Burgers

Toppings include: Hickory Bacon + Vine Ripe Tomato + Chopped Iceberg

Monterey Jack Cheese + Thousand Island & Ranch Dressings + Sriracha Aioli +

Pickles

### #2—FAJITA FIESTA

*A build-your-own station complete with a selection of marinated ingredients served warm.*

Chili Lime Shrimp

Chipotle Marinated Chicken

Garlic Rubbed Skirt Steak

Tri-colored Bell Peppers

Vidalia Onions

Fresh Tomato Salsa

Housemade Guacamole

Sour Cream

Soft Flour and Corn Tortillas



**continued**



Do Something Different

### WINTER FUN AT THE BEACH PACKAGE (continued)

#### #3—MAD FOR MAC AND CHEESE

*Our signature four cheese mornay sauce blended with cavatappi pasta and topped w/ toasted bread crumbs + a medley of add-on's.*

Topping Selections:

Roasted Tomatoes

Crumbled Apple Smoked Bacon

Steamed Broccoli or Asparagus

Truffle-Scented Baby Bella Mushrooms

Andouille Sausage

Buffalo Chicken

Condiments—Parsley, Chives, Romano, Crushed Red Pepper + Sriracha

Fresh Ground Pepper + Sea Salt

#### BUILD YOUR OWN S'MORES BAR

*Heavenly Bottoms*

Brownies + Snickerdoodles + Honey Graham Crackers

*Sauces for the Middle*

Toasted Marshmallow Fondue + Chocolate Hazelnut + Caramel

Raspberry Coulis

*Tasty Toppings*

Hershey's Chocolate Tiles + Crushed Heath Bar Crunch

Oreo Dust + Petite Peanut Butter Kisses + Coconut

#### ENHANCED OPTION

#### PASSED WELCOME SIGNATURE SAMPLER COCKTAIL

Choice of one 4 PP

Egg Nog Elyxr or Hot Chocolate Martini





# Festive Holiday Food Stations

## MINIMUM 35 GUESTS PER STATION

### HOUSEMADE FLATBREAD PIZZAS

*Three different flatbreads. Six slices per pizza.*

*Number of flatbreads served is based on two pieces per person. 8 PP*

Crispy round flatbread pizzas are baked fresh in our deluxe brick oven with house made dough and artisan toppings.

“BLT”

*Apple Smoked Bacon + Heirloom Tomatoes  
Triple Cream Brie + Grilled Romaine*

Margarita

*Fresh Mozzarella + Lemon Basil + Heirloom Tomatoes + EVOO*

Chicken Pesto

*Grilled Chicken + Basil and Pine Nut Pesto + Shaved Grape Tomatoes  
Whole Milk Mozzarella*

### WINGS FIVE WAYS

*40 wings per chafer, serves approximately 20 guests.*

*70 per chafer*

Oven Roasted Chicken Wings

*Served with batonettes of Carrot & Celery and Creamy House Made Ranch*

*Choose one style of preparation*

*Sriracha Hot Sauce*

*Jamaican Jerk*

*Cajun Spiced*

*Thai Chili*

*Maple Bourbon Bacon BB*

### MASHED POTATO BAR

*Two mashed potato offerings and chef's medley of sumptuous topping choices for guests to build their own mashed potato creation. 12 PP*

Creamy Mashed Idaho White Potatoes

Sweet Potato Mash

Topping selections:

*Chives + Sour Cream + Crumbled Hickory Smoked Bacon*

*Bleu Cheese + Chopped Steamed Broccoli*

*Brown Sugar + Mini Marshmallows + Roasted Pecans*







# Festive Holiday Food Stations

## MINIMUM 35 GUESTS PER STATION

### SOUP & SALAD

*Includes one soup selection, full salad display and warm rolls.* 12 PP

#### Soup

- Butternut Squash Bisque
- New England Clam Chowder
- Chef's Seasonal Soup

#### Salad Bar

Salad accoutrements are presented in our dory boat with dressing selections.

### A TASTE OF ITALY

*Select two pasta entrees.* 18 PP

#### Chicken Tuscano

- Rustic Chicken + Roasted Mushrooms + Baby Spinach + Bell Peppers
- Parmesan Reggiano + Orecchiette Pasta

#### Three Cheese Tortelloni

- Pesto + Pine Nuts + Grape Tomatoes or Sage Butter + Butternut Squash Sauce

#### Shrimp Farfalle

- Baby Shrimp + English Peas + Bow Tie Pasta
- Parmesan + Beurre Fondue

### CARVING STATION

*One chef required for every 100 guests at \$75 per chef.*

*Served with Parker House rolls.*

Apricot Glazed Pork Loin Orange Dijon Marmalade 15 PP

Rosemary Encrusted Roast Breast of Turkey Marsala Gravy  
+ Orange Cranberry Relish 15 PP

Salt & Pepper Dusted New York Sirloin Bordelaise Sauce 26 PP

Slow Roasted Black Pepper Rubbed Prime Rib French Onion Au Jus 27 PP

Tenderloin of Beef Cognac Peppercorn Cream 32 PP

### SWEET ENDINGS

*Select two desserts. Served with coffee.* 7 PP

Fresh Baked Cookie Assortment

Mini Chocolate Mousse Cups

Assorted Dessert Bars

### ENHANCED DESSERT OPTIONS—ADDITIONAL FEE PP NOTED

Presentation of Petit Fours and Mini Cheese Cakes +2 PP

Coffee/Decaf and Tea

Add Coffee Liqueurs ~ Priced by selections & consumption

China coffee cups

Milk, Cream, Sugar and Artificial Sweeteners

