



## **A spectacular setting...impressive results**

*South Yarmouth, Cape Cod, MA*

- 6,000 square feet of flexible meeting space and seasonal Ocean Front Pavilion.
- 150 Guest Rooms and 14 multi-bedroom villas
- Private white sand beach with seasonal on-site water sports
- Heated indoor and outdoor pools, whirlpool, tennis court, and beach volleyball
- Full service spa featuring massage, facial therapies, manicure and pedicure

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## **TESTIMONIALS**

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*"The Red Jacket Beach Resort was a very pleasant experience for our convention attendees. A true Cape Cod experience. The accommodations, service, and food were excellent. The entire staff from sales to children's activities were very accommodating."*

J.A - Catholic Association of Foresters, 8/11

*"The entire staff at the Red Jacket made the planning and execution of our corporate event a huge success. All aspects of planning were made easy by both the professionalism and knowledge of those we worked with. I look forward to next year."*

R.F. - Bankers Life, 10/11

*"Three weeks later, people are still calling to tell me what a great time they had at our event. Great job!"*

R.W. - N.E. Truck Association, 6/11

*"Our group has held its annual convention at the Red Jacket for several years now. The staff members are always pleasant and very accommodating to our needs."*

D.L. - NAPUS-MA Postmasters, 7/11

*"Very accommodating and attentive staff at your resort. We look forward to having our 3rd Annual Founders' Day event at the Red Jacket next year!"*

B.N- Agios Pharmaceuticals, 9/11

*"The Red Jacket was perfect for our summer outing!"*

K.M.—ISM, 10/11



red jacket  
red jacket beach resort

## Continental Breakfast & Refreshment Breaks

### AM

#### **Red Jacket Refresher**

Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
Assorted Juices, Soft Drinks and Bottled Water  
**\$5.95** per person

#### **Red Jacket Express**

Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
Assorted Juices and Bottled Water  
Freshly Baked Danish Assortment  
Freshly Baked Muffins  
Sliced Seasonal Fruit  
Low Fat Yogurt with Granola Topping  
Fruit Preserves and Butter  
**\$10.95** per person

#### **Executive Beach Continental**

Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
Assorted Juices, and Bottled Water  
Assorted Bagels with Cream Cheese, Butter and Fruit Preserves  
Freshly Baked Cinnamon Pecan Rolls  
Freshly Baked Muffins  
Sliced Seasonal Fruit  
Low Fat Yogurt with Granola Topping  
**\$14.95** per person (MPS)

#### **A la Carte Selections (AM and PM)**

Bagels with Cream Cheese, Butter and Preserves:	<b>\$36.00</b> dz.
Freshly Baked Blueberry Muffins:	<b>\$36.00</b> dz.
Red Jacket Chocolate Chip Cookies	<b>\$30.00</b> dz.
Freshly Baked Double Fudge Brownies:	<b>\$30.00</b> dz.
Assorted Ice Cream Bars:	<b>\$36.00</b> dz.
Soft Drinks & Bottled Water:	<b>\$2.50</b> each
Assorted Fruit Juices:	<b>\$2.75</b> each
Chef's Assorted Breakfast Sandwiches:	<b>\$40.00</b> dz.
Fresh Fruit Skewers:	<b>\$24.00</b> dz.
Chocolate Dipped Strawberries:	<b>\$36.00</b> dz.
Assorted Yogurts:	<b>\$24.00</b> dz.
Coffee and Tea by the Gallon:	<b>\$40.00</b> gal.

### PM

#### **Red Jacket Refresher**

Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
Assorted Juices, Soft Drinks and Bottled Water  
**\$5.95** per person

#### **Recess**

Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
Soft Drinks, Ice Cold Milk and Bottled Water  
Petite Peanut Butter & Jelly Sandwiches with Cape Cod Potato Chips  
Freshly Baked Chocolate Chip Cookies and Brownies  
Whole Fresh Fruit  
**\$10.95** per person

#### **The Wellness Break**

Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
Assorted Individual Juices and Bottled Water  
Fresh Vegetable Crudites with Low Fat Dip  
Individual Low Fat Yogurts  
Fresh Fruit Skewers  
Chex Mix Trail Mix  
**\$12.95** per person

#### **Ice Cream Social**

Chocolate and Vanilla Ice Cream  
Whipped Cream, Chopped Nuts, Cherries and Assorted Toppings  
Freshly Baked Double Fudge Brownies  
**\$9.95** per person

#### **Displays and Stations (AM and PM)**

*(Each order will serve approximately 20 people)*

Bowl of Fresh Whole Fruit:	<b>\$40.00</b>
Tray of Sliced Fresh Fruit with Yogurt Dip:	<b>\$60.00</b>
Vegetable Tray with Low Fat Dip:	<b>\$60.00</b>
Smoked Salmon and Bagel Display:	<b>\$125.00</b>
International Cheese Tray with Fruit Garnish:	<b>\$75.00</b>
Assorted Tea Sandwich Platter:	<b>\$50.00</b>
Hot Crab and Cheddar Dip with Crackers:	<b>\$60.00</b>
New England Clam Chowder Station:	<b>\$150.00</b>

18% Administrative Fee and MA Sales Tax applied to all Food and Beverage. Administrative Fee is subject to MA Sales Tax.

*Menus and Rates are subject to change.*

**MPS Denotes Meeting Plan Surcharge** (only applicable to Complete Meeting Packages).

**Minimum of 10 Guests for all Refreshment Break Selections.**



## Breakfast Buffet & Brunch

### Breakwater Breakfast Buffet

*The Breakwater Buffet is served for a period of 1½ hours*

Selection of Chilled Juices  
Seasonal Sliced Fruit  
Assorted Cold Cereals  
Danish Pastries and Freshly Baked Muffins  
Sausage, Egg & Cheese Sandwich on an English Muffin  
Western Vegetable Omelet served on an English Muffin  
Coffee, Decaffeinated Coffee, Tea and Milk

**\$14.95** per person  
*(Minimum of 10 guests)*

### Whitecrest Breakfast Buffet

*The Whitecrest Buffet is served for a period of 1½ hours*

Selection of Chilled Juices  
Seasonal Sliced Fruit  
Assorted Cold Cereals  
Freshly Baked Danish Pastries and Muffins  
Farm Fresh Scrambled Eggs  
French Toast with Maple Syrup  
Hickory Smoked Bacon and Sausage Links  
Home Fried Potatoes  
Coffee, Decaffeinated Coffee, Tea and Milk

**\$19.95** per person (MPS)  
*(Minimum of 30 guests)*

### First Encounter Brunch

*The First Encounter Brunch is served for a period of 1½ hours*

Selection of Chilled Juices  
Fresh Fruit Display  
Assorted Cold Cereals, Danish Pastries and Muffins  
Farm Fresh Scrambled Eggs  
Belgian Waffles with Seasonal Berries and Whipped Cream  
Hickory Smoked Bacon and Sausage Links  
Home Fried Potatoes

#### With Choice of: *(Select Two)*

Pan Seared Lemon Pepper Crusted Salmon, Lemon Beurre Blanc  
Baked Stuffed Sole with Crabmeat Stuffing and Lobster Sauce  
Sautéed Julienne of Chicken Scampi over Baby Spinach  
Inside-Out Chicken Cordon Bleu with Ham and Cheese

#### Chef Carved Selections: *(Choose One)*

Herb Rubbed Roasted Breast of Turkey, Cranberry Compote  
Maple Glazed Spiral Sliced Ham  
Boneless Pork Loin with a Madeira Wine Sauce  
Dry Rubbed Roasted Sirloin of Beef, Béarnaise Sauce

Fresh Seasonal Fruit Cobbler  
Coffee, Decaffeinated Coffee, Tea and Milk

**\$35.00** per person (MPS)  
*(Minimum of 50 guests)*

### Seaview Breakfast

Guests may dine at their leisure in our dining room between the hours of 7:30AM and 11:00AM.

*Full breakfast menu is available daily. Reservations suggested for parties of 10 or more.*

**\$12.95** per person (Breakfast Vouchers must be pre-purchased.)

**Please see our Meeting Breaks Menu for Continental Breakfast Selections.**

18% Administrative Fee and MA Sales Tax applied to all Food and Beverage.

Administrative Fee is subject to MA Sales Tax.

*Menus and Rates are subject to change.*

We are pleased to offer a 50% discount on the Whitecrest and First Encounter menus for children ages 12 and under.

**MPS Denotes Meeting Plan Surcharge** (only applicable to Complete Meeting Packages).



## Lunch on the Run

Our “quick and easy” luncheons are ideal for a working meeting or a picnic at the beach. Menu selection forms will be distributed prior to the start of your meeting. All selections may be plated or packaged to travel for your convenience.

### Red Jacket Boxed Lunch

*Choice of:*

Thin Sliced Roast Beef Deli Sandwich served on a Kaiser Roll with Lettuce and Sliced Tomato

Oven Roasted Turkey Deli Sandwich served on a Kaiser Roll with Lettuce and Sliced Tomato

Sautéed Vegetable Wrap with a Julienne of Garden Vegetables and Roasted Red Pepper Aioli served on Flat Bread

*Served with:*

Cape Cod Potato Chips

Fresh Whole Fruit

Homemade Chocolate Chip Cookie

Choice of Soft Drink or Bottled Water

Appropriate Condiments

**\$15.95** per person

### Red Jacket Picnic Basket

*Choice of:*

Smoked Turkey Salad rolled in Flat Bread with Alouette Cheese Spread, Romaine, Tomato, Crispy Onions and Capers

Shaved Roast Sirloin of Beef served on a Baguette with Boursin Cheese, Fire Roasted Peppers, Caramelized Onions and Freshly Grated Romano Cheese

Vine-Ripened Tomato, Baby Spinach, Cucumber, Roasted Red and Yellow Peppers and Grilled Summer Vegetables served with a Mild Chili Salsa on Flat Bread

*Served with:*

Al Dente Pasta with Olive Oil, Lemon, Parmesan and Basil

Fresh Fruit Salad

Homemade Chocolate Chip Cookie

Choice of Soft Drink or Bottled Water

**\$19.95** per person (MPS)

### Red Jacket Working Luncheon

For a timely luncheon served in our Dining Room or your Meeting Room.

Roast Beef Deli Sandwich served on a Star Cut Roll

Char-Grilled Turkey Burger served on Bulky Roll

Char-Grilled Chicken Sandwich served on a Bulky Roll

Turkey Club Sandwich on Home Style Toasted White Bread

Grilled Chicken Caesar Salad with Garlic Breadstick

Red Jacket Roasted Vegetable Wrap with Hummus Spread

Sandwich selections are served with Cape Cod Potato Chips and Deli Pickle Spear.

All selections are served with Chef’s Selection of Freshly Baked Cookies, Brownies, Fresh Whole Fruit, Soft Drink or Bottled Water.

**\$17.95** per person

*(Maximum of 25 people).*

Please refer to our Plated Luncheon and Luncheon Buffet Menus for Groups of 25 or more.

**Minimum of five (5) guests required for all “Lunch on the Run” Selections.**

Our Dining Room is available daily for à la carte luncheon service.

18% Administrative Fee and MA Sales Tax applied to all Food and Beverage.

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## Luncheon Buffets

### The Parker's River Luncheon

Chef's Sandwich Assortment (*includes one vegetarian selection*)  
Pasta Salad and Potato Salad  
Fresh Fruit Salad  
Freshly Baked Cookies and Brownies  
Coffee, Decaffeinated Coffee, Tea, Iced Tea  
Assorted Soft Drinks and Bottled Water

**\$17.95** per person  
(Minimum of 10 guests)

### The Herring River Soup and Sandwich Bar

Victory Garden Vegetable Soup  
New England Clam Chowder  
Home Baked Rolls and Butter

Caesar Salad with Herb Toasted Bread Sticks  
Roast Sirloin Sandwich with Boursin Cheese served on a Baguette  
Cape Cod Chicken Salad served on Lavish Flat Bread  
Grilled Summer Vegetable and Mozzarella Wrap Sandwich  
Tangy Lemon Bars, Chocolate Mousse, and Fresh Fruit  
Coffee, Decaffeinated Coffee, Tea, Iced Tea  
Assorted Soft Drinks and Bottled Water

**\$22.95** per person  
(Minimum of 20 guests)

### Lewis Bay B.B.Q. Luncheon Buffet

Mixed Garden Greens with Assorted Dressings  
Potato Salad and Pasta Salad  
Fresh Fruit Salad  
Grilled Hamburgers, Garden Burgers and Hot Dogs  
Barbecued Marinated Chicken Breast  
Lettuce, Tomato, Onions and Deli Pickles  
Freshly Baked Cookies and Brownies  
Coffee, Decaffeinated Coffee, Tea, Iced Tea  
Assorted Soft Drinks and Bottled Water

**\$24.95** per person  
(Minimum of 20 guests)

### The Bass River Deli Buffet

Chef's Daily Soup Selection  
Mixed Garden Greens with Assorted Dressings  
Potato Salad and Pasta Salad  
Fresh Fruit Salad  
Assorted Sliced Deli Meats and Cheeses  
Lettuce, Tomato, Onions and Deli Pickles  
Sliced Breads and Sandwich Rolls

Freshly Baked Cookies and Brownies  
Coffee, Decaffeinated Coffee, Tea, Iced Tea  
Assorted Soft Drinks and Bottled Water

**\$20.95** per person  
(Minimum of 20 guests)

### The Nantucket Sound Luncheon Buffet

#### Appetizers: (Choose Two)

Victory Garden Vegetable Soup  
New England Clam Chowder  
Traditional Caesar Salad  
Mixed Garden Greens with Assorted Dressings

#### Entrées: (Choose Two)

Baked Fresh Native Scrod topped with Golden Cracker Crumbs  
Mediterranean Pasta Primavera  
Chicken Picatta with a Lemon and White Wine Sauce  
Crispy Chicken and Broccoli Alfredo with Penne Pasta  
Sweet & Sour Pork with Fire Roasted Peppers & Grilled Pineapple  
Grilled Choice Sirloin Tips finished in a Smoky Barbecue Sauce

Chef's Choice of Seasonal Vegetables and Starch

Red Jacket Dessert Table  
Coffee, Decaffeinated Coffee, Tea, Iced Tea  
Assorted Soft Drinks and Bottled Water

**\$26.95** per person (MPS)  
(Minimum of 20 guests)

18% Administrative Fee and MA Sales Tax applied to all Food and Beverage.  
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## Plated Luncheons

All Plated Luncheons include your Choice of Appetizer, Home Baked Rolls and Butter, Coffee, Decaffeinated Coffee, Tea, Iced Tea and Dessert

### Appetizer (Select One)

New England Clam Chowder      Harvest Vegetable Soup      Traditional Caesar Salad  
Fresh Seasonal Fruit Salad      Mixed Garden Greens with Raspberry Vinaigrette Dressing

### Entrées (Select Two)

#### *From the Sea*

Grilled Shrimp Caesar Salad served with a Garlic Crostini \$19.95  
Baked Native Scrod with a Golden Cracker Crumb Topping \$23.95  
Seafood Salad (Lobster, Shrimp and Scallop) served over Mixed Greens and Sliced Vine-Ripened Tomato \$29.95 (MPS)  
Shrimp and Scallop en Brochette - Lightly Marinated Fire-Grilled Skewer with Peppers, Onions and Mushrooms \$29.95 (MPS)

#### *From the Land*

Grilled Chicken Caesar Salad served with a Garlic Crostini \$19.95  
Wrap Combination Luncheon - 1/2 Roast Beef Wrap & 1/2 Turkey Wrap Sandwich served with Pasta Salad \$19.95  
Mediterranean Pasta Primavera - Vegetable Medley tossed with Farfalle Pasta, Garlic, Herbs and Olive Oil \$20.95  
Panko Crusted Chicken - Crispy Breast of Chicken with Baby Spinach finished in a Light Shallot Soy Sauce \$22.95  
Breaded Pork Cutlet - Lightly Breaded Pork Cutlet served with Pan Gravy \$22.95  
Grilled Club Steak - Center Cut Top Sirloin Steak served with Steak Fries and Vine-Ripened Tomato \$27.95 (MPS)  
Chilled Sliced Sirloin of Beef - Accompanied by a Fresh Tomato and Cucumber Salsa with a Wasabi Drizzle \$27.95 (MPS)

#### *Land & Sea*

Chicken and Shrimp en Brochette - Lightly Marinated Fire-Grilled Skewer with Peppers, Onions and Mushrooms \$29.95 (MPS)

### Accompaniment

Plated Luncheons are served with Chef's Starch and Seasonal Vegetable unless otherwise specified.

### Dessert (Choose One)

Key Lime Pie • Chocolate Roulade with Raspberry Sauce • Fresh Fruit Tart with Pastry Cream  
New York Style Cheesecake with Strawberry Sauce • Strawberry Shortcake

Plated luncheons are limited to two entrée selections.

**Minimum of 10 guests for all Plated Luncheons. Entrée selections and counts are due seven working days prior to event.**

18% Administrative Fee and MA Sales Tax applied to all Food and Beverage.

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*Menus and Rates are subject to change.*

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## Hors d'Oeuvres

### Butlered Selections

50 Pieces Per Order

#### Hot

Scallop Wrapped in Bacon	\$115.00
Crab Stuffed Mushroom	\$115.00
Oyster Rockefeller	\$165.00
Clam Casino	\$140.00
Petite Maine Crab Cake, Remoulade Sauce	\$115.00
Beef Teriyaki on a Skewer	\$90.00
Swedish Meatball	\$90.00
Thai Grilled Chicken Skewer	\$90.00
Philly Cheese Steak Spring Roll	\$90.00
Wild Mushroom Tart	\$90.00
Spanakopita with Spinach and Feta in Phyllo	\$90.00
Asian Marinated Lollipop Lamb Chop	\$165.00
Vegetable Spring Roll, Mango Dipping Sauce	\$90.00

#### Cold

Iced Jumbo Shrimp, Cocktail Sauce	\$140.00
Assorted Canapés de Maison	\$115.00
Selection of Tea Sandwiches	\$115.00
Melon and Prosciutto	\$115.00
Asparagus and Parma Ham	\$115.00
Smoked Chicken Salad on Belgian Endive	\$115.00
Sliced Sirloin with Horseradish Cream Crostini	\$125.00
Smoked Salmon and Boursin Crostini	\$115.00

### Carving Station

Baked Sugar Glazed Ham	\$150.00
Herb Roasted Breast of Turkey, Cranberry Compote	\$150.00
Roast Loin of Pork, Bordelaise Sauce	\$160.00
Roast Sirloin of Beef, Horseradish Cream Sauce	\$210.00
Roast Tenderloin of Beef, Sauce Béarnaise	\$360.00

Served with Home Baked Rolls and Appropriate Condiments

*Each order serves approximately 30 people.*

### Chef Manned Pasta Station

Shrimp and Scallops, Mushrooms, Onions and Peppers  
Chicken and Broccoli  
Choice of Ziti or Bow Tie Pasta

Served with choice of Marinara or Alfredo Sauce

**\$16.00 Per Person - Minimum of 30 Guests**

### Fresh Garden Crudités

A Colorful Array of Chilled Radishes, Carrots, Celery, Cauliflower and Broccoli with Ranch Dipping Sauce

**Small (serves 30) \$75.00    Large (serves 70) \$135.00**

### International Cheese Display

An Array of Domestic and Imported Cheeses with Assorted Crackers and Fresh Seasonal Fruit Garnish

**Small (serves 30) \$105.00    Large (serves 70) \$195.00**

### Fresh Fruit Display

Seasonal Melon, Citrus and Berries with a Yogurt Dipping Sauce

**Small (serves 30) \$105.00    Large (serves 70) \$195.00**

### Combination Garden Crudités and Cheese Display

An Assortment of Fresh Vegetables with Dip, Cheese and Crackers

**Small (serves 30) \$150.00    Large (serves 70) \$250.00**

### Antipasti Display

Grilled Marinated Vegetables, Chef's Selection of Italian Meats and Cheeses, Assorted Breads and Rolls, Appropriate Condiments

**Small (serves 30) \$195.00    Large (serves 70) \$325.00**

### Chilled Seafood Sampler

(60) Chilled "peeled and deveined" Jumbo Shrimp  
(40) Oysters on the Half Shell, (40) Little Neck Clams on the Half Shell,  
Chef's Selection of Smoked Seafood  
Served with Lemon Wedges and Cocktail Sauce

**\$400.00 - Serves approximately 30 people**

### Sushi Display

Chef's Choice of (100) Assorted Sushi Rolls to include Salmon, Spicy Tuna, Shrimp and California Rolls served with Soy Sauce, Pickled Ginger and Wasabi Garnishes

**\$400.00 - Serves approximately 30 people**

### Party Favorites

Cape Cod Potato Chips and Vegetable Dip	\$45.00
Tortilla Chips and Salsa	\$45.00
Five Layer Taco Salad with Tortilla Chips	\$60.00
Hot Crab and Cheddar Dip with Crackers	\$90.00
New England Clam Chowder Station	\$195.00

*One order serves approximately 30 people.*

**A \$50.00 fee will be added for each Chef-manned Station.**

18% Administrative Fee and MA Sales Tax applied to all Food and Beverage.

Administrative Fee is subject to MA Sales Tax. Menus and Rates are subject to change.

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food-borne illness. 2012



## ***Plated Dinners***

### **Appetizers and Soups (Select One with Four Course Menu Only)**

Shrimp Cocktail served with Cocktail Sauce and Lemon • Prosciutto and Melon with Strawberry Dressing • Crab Cake with Citrus Hollandaise  
Portobello Napoleon • New England Clam Chowder • Seasonal Harvest Vegetable Soup • Lobster Bisque • Potato & Leek Soup

### **Soup or Salad (Select One)**

Marinated Tomato and Buffalo Mozzarella Salad • Red Jacket Spinach Salad • Mixed Garden Greens with Raspberry Vinaigrette  
Traditional Caesar Salad • New England Clam Chowder • Seasonal Harvest Vegetable Soup • Lobster Bisque • Potato & Leek Soup

### **Entrées (Select Two)**

**Fresh Native Haddock** – Pan-Roasted Fillet of Haddock in a Golden Ritz Crumb Crust served with a Lemon, Butter and Wine Reduction  
**Herb-Crusted Atlantic Salmon** – Pan-Seared Fillet of Salmon served with a Fine Herb Compound Butter  
**Chicken Picatta** – Sautéed Boneless Breast of Chicken finished with a Lemon Caper Sauce  
**Roasted Statler Breast of Chicken** – Semi-Boneless Breast of Chicken finished in a Natural Pan Jus with Fine Herbs  
**Mediterranean Pasta Primavera** – Baby Spinach, Roasted Peppers, Portobello Mushrooms and Summer Vegetables tossed with Farfalle Pasta  
**Vegetable Lasagna** – Layers of Portobello Mushrooms, Eggplant and Summer Vegetables baked with Mozzarella Cheese and Tomato Sauce  
**Breaded Pork Tenderloin Medallions** – Sautéed Medallions of Pork Tenderloin served with a Demi-Glace Sauce  
**Roast Sirloin of Beef** – Dry Rubbed, Seared and Slow Roasted Tender Sliced Sirloin of Beef finished with a Beef Jus Lié

**Three Course Menu: \$28.95 per person**

**Four Course Menu: \$34.95 per person**

**Chicken and Shrimp en Brochette** – Fire-Grilled Skewer of Teriyaki Marinated Chicken & Caribbean Spiced Gulf Shrimp  
**Pan Bronzed Native Cod** – Pan-Seared Fillet of Fresh Cod with Tarragon, Lemon Pepper, Virgin Olive Oil and Tomato Concassé  
**Chicken Oscar** – Boneless Breast of Chicken sautéed with Asparagus and Lobster and topped with Sauce Béarnaise  
**Chicken Florentine** - Lightly Breaded Boneless Breast of Chicken filled with Baby Spinach and Swiss Cheese  
**Vegetable Grillées Tian** – Grilled Sliced Root and Garden Vegetables skewered with Fresh Rosemary and served with Israeli Couscous  
**Grilled Club Sirloin Steak** – Grilled Center Cut Filet of Top Sirloin served with a Demi-Glace Sauce  
**Prime Rib of Beef** – A 12 oz. Cut of Choice Prime Rib of Beef and a Golden Popover, served au Jus

**Three Course Menu: \$34.95 per person**

**Four Course Menu: \$41.95 per person (MPS)**

**Land and Sea** – Char-Grilled 5 oz. Filet Mignon and Two Jumbo Crab-Stuffed Gulf Shrimp, finished with a Bordelaise Sauce  
**Grilled Swordfish Steak** – Char-Grilled Fresh Swordfish Steak finished with a Fresh Basil and Ginger Compound Butter  
**Scallop Stuffed Sole** – Fresh Yellow Tail Flounder stuffed with Sweet Sea Scallops finished in a Velvety Lemon Cream Sauce  
**Long Island Roast Duckling** – Slow Roasted Semi-Boneless Duckling finished with a Raspberry Demi-Glace  
**Filet Mignon, Jour et Nuit** – Grilled Filet Mignon accompanied by a duet of Demi-Glace and Smooth Béarnaise Sauce  
**Rack of Lamb** – Marinated with Fresh Rosemary, Garlic and Black Peppercorns, finished in a Rosemary and Garlic Demi-Glace

**Three Course Menu: \$41.95 per person (MPS)**

**Four Course Menu: \$46.95 per person (MPS)**

Entrées served with Chef's Selection of Vegetable and Starch.

### **Desserts (Select One)**

Molten Lava Chocolate Cake • White Chocolate Mousse with Raspberry Puree • Fresh Fruit Tart with Pastry Cream  
Chocolate Cheese Cake with Raspberry Drizzle • Profiteroles with Chocolate Sauce • Chef's Miniature Dessert Selection

*Three-Course Dinners include Fresh Baked Rolls, Soup or Salad, Entrée, Dessert, and Coffee & Tea Service.*

*Four-Course Dinners include Fresh Baked Rolls, Appetizer or Soup, Salad, Entrée, Dessert and Coffee & Tea Service.*

**Plated dinners include choice of two entrée choices plus a vegetarian option.**

MPS denotes Meeting Plan Surcharge (applicable to Complete Meeting Packages) Minimum of 20 guests for all Plated Dinner Events.

All Prices subject to an 18% Taxable Administrative Fee and MA Sales Tax – Menus and Rates are subject to change. 2012





## Dinner Buffets

### Highland Lighthouse

#### Soup and Salad (Choose Three)

Lobster Bisque au Cognac  
New England Clam Chowder  
Seasonal Harvest Vegetable Soup  
Fresh Fruit Salad  
Traditional Caesar Salad  
Seasonal Garden Greens with Assorted Dressings  
Cape Cod Spinach Salad

#### Entrées (Choose Two or Three)

Baked Salmon and Cod Duet with a White Wine Butter Sauce  
Scallops and Shrimp sautéed with Scallions and Pancetta Bacon  
Grilled Portobello Mushroom Caps stacked with Spinach & Manchego  
Mediterranean Pasta Primavera with Farfalle Pasta  
Chicken Saltimbocca - Finished in an Italian Brown Sauce  
Chicken Oscar - Garnished with Lobster and Sauce Béarnaise  
Veal Piccata - Enhanced with Fresh Lemon, White Wine and Capers

#### Chef Carved Selections (Choose One)

Herb Roasted Breast of Turkey, Cranberry Compote  
Roast Sirloin of Beef, Horseradish Cream  
Roast Loin of Pork, Bordelaise Sauce

Chef's Selection of Vegetable and Starch  
Home Baked Rolls and Butter

Red Jacket Dessert Table  
Coffee, Decaffeinated Coffee, Tea and Iced Tea

Two entrées: **\$38.95** per person (MPS)

Three entrées: **\$44.95** per person (MPS)

We are pleased to offer a 50% discount on all Dinner Buffet Menus for children ages 12 and under

A children's plated menu is available upon request.

### Nauset Lighthouse

#### Soup and Salad (Choose Three)

New England Clam Chowder  
Seasonal Harvest Vegetable Soup  
Fresh Fruit Salad  
Traditional Caesar Salad  
Seasonal Garden Greens with Assorted Dressings  
Cape Cod Spinach Salad

#### Entrées (Choose Two or Three)

Golden Ritz-Coated Baked New England Cod served over Baby Spinach  
Shrimp and Scallop Scampi finished with White Wine, Butter and Lemon

Portobello and Eggplant Lasagna  
Mediterranean Pasta Primavera with Farfalle Pasta  
Crispy Panko Chicken finished with an Orange Shallot Soy Sauce  
Chicken Florentine - Stuffed with Baby Spinach and Swiss Cheese  
Bourbon Glazed Grilled Sirloin Steak Tips  
Asian Sesame Beef Stir Fry with a Teriyaki Sauce

Chef's Seasonal Vegetable and Starch  
Home Baked Rolls and Butter  
Red Jacket Dessert Table  
Coffee, Decaffeinated Coffee, Tea and Iced Tea

Two Entrées: **\$31.95** per person

Three Entrées: **\$38.95** per person (MPS)

### Race Point Lighthouse Cookout

Homemade Corn Bread  
Red Jacket Beef Chili  
Red Bliss Potato Salad and Fresh Fruit Salad  
Seasonal Garden Greens with Assorted Dressings

Grilled Hot Dogs, Hamburgers and Garden Burgers  
Barbecued Marinated Grilled Chicken Breast  
Barbecued Baby Back Ribs  
Lettuce, Tomatoes, Onions and Deli Pickles  
Molasses Baked Beans

Red Jacket Dessert Table  
Coffee, Decaffeinated Coffee, Tea and Iced Tea

**\$29.95** per person

#### **Minimum of 30 guests for all dinner buffet selections**

MPS denotes Meeting Plan Surcharge (applicable to Complete Meeting Packages)

18% Administrative Fee and MA Sales Tax applied to all Food and Beverage.

Administrative Fee is subject to MA Sales Tax. Menu and Rates are subject to change.



## Specialty Dinner Buffets

### Genoa Lighthouse Italian Buffet

Italian Wedding Soup  
Antipasti Salad  
Marinated Tomato and Buffalo Mozzarella Salad  
Garlic Bread and Herbed Bread Sticks  
Roasted Vegetable Ratatouille  
Entrées (Choose Three)  
Chicken Parmesan served with Ziti Marinara  
Chicken and Broccoli Alfredo Ziti  
Sautéed Shrimp and Scallops tossed with Bowtie Pasta  
Sausage and Roasted Butternut Squash tossed with Ziti Pasta  
Eggplant Parmesan served with Ziti Marinara  
Portobello and Eggplant Lasagna  
Chef's Specialty Dessert Table  
Coffee, Decaffeinated Coffee, Tea and Iced Tea

**\$31.95** per person

### Monomoy Lighthouse Clambake

Homemade Corn Bread  
New England Clam Chowder  
Red Jacket Summer Cole Slaw  
Steamed Shellfish Medley  
1 ¼ lb. Steamed Lobster (one lobster served per person)  
Grilled Sirloin Tips finished in a Smoky Barbecue Sauce  
Boiled Onion and Portuguese Sausage  
Sweet Corn on the Cob and Roasted Red Bliss Potato  
Clarified Butter and Hot Clam Broth  
Seasonal Fruit Cobbler and Watermelon Slices  
Coffee, Decaffeinated Coffee, Tea and Iced Tea

**\$59.95** (MPS) \*Subject to market price surcharge

#### Additions

1 1/2 lb. Lobster Upgrade            \$8.00 per person  
Barbecued Chicken                    \$5.00 per person

### Stage Harbor Lighthouse Buffet

Soup and Salad (Choose Three)  
Lobster Bisque au Cognac  
New England Clam Chowder  
Fresh Fruit Salad  
Traditional Caesar Salad  
Mixed Garden Greens with Assorted Dressings  
Red Jacket Spinach Salad

#### Entrées (Choose Two or Three)

Baked Stuffed Sole with a Lobster Cream Sauce  
Pan Seared North Atlantic Salmon with Herb Compound Butter  
Chicken Saltimbocca - Finished in an Italian Brown Sauce  
Statler Chicken Picatta with a Pan Glazed Lemon Caper Sauce  
Grilled Portobello Caps with Spinach and Manchego Cheese  
Sliced Roast Sirloin of Beef with a Mushroom Bordelaise Sauce

Chef's Selection of Vegetable and Starch  
Home Baked Rolls and Butter  
Chef's Specialty Dessert Table  
Coffee, Decaffeinated Coffee, Tea and Iced Tea

Two Entrées: **\$34.95** per person (MPS)

Three Entrées: **\$38.95** per person (MPS)

### Chatham Lighthouse Buffet

New England Clam Chowder  
Cape Cod Spinach Salad  
Fresh Fruit Salad  
Tortellini Salad and Red Bliss Potato Salad  
Miniature Red Jacket Lobster Salad Rolls  
Herb Marinated Grilled Chicken Skewers  
Grilled Sirloin Steak Tip Skewers  
Grilled Seasonal Vegetable Medley  
Chef's Specialty Dessert Table  
Coffee, Decaffeinated Coffee, Tea and Iced Tea

**\$37.95** per person (MPS)

#### Minimum of 30 guests for all Theme Dinner Buffet Selections

MPS Denotes Meeting Plan Surcharge (applicable to Complete Meeting Packages).

We are pleased to offer a 50% discount on the Genoa, Stage Harbor and Chatham Lighthouse buffet menus for children ages 12 and under.

18% Administrative Fee and MA Sales Tax applied to all Food and Beverage.

Administrative fee is subject to MA Sales Tax. Menu and Rates are subject to change.



## Cocktail Reception Beverage Service

### Premium Selections:

Absolut Vodka - Tanqueray Gin - Bacardi Rum - Dewars Scotch - Jim Beam Bourbon - Seagram's VO Whiskey  
Cuervo Gold Tequila - Kahlua

### Top Shelf Selections:

Ketel One Vodka - Bombay Sapphire Gin - Mount Gay Rum - Jack Daniel's Bourbon - Crown Royal Whiskey  
Jameson Irish Whiskey - Johnnie Walker Black Scotch

### Red Jacket Reception Beverage Package

(Includes Top Shelf and Premium Selections plus Budweiser, Bud Light, Sam Adams, Heineken, and House Wine Selections)

First Hour: \$15.00 per guest

Each Additional Hour: \$12.00 per guest

### Cash Bar and Open Bar by Consumption Pricing

Sodas:	\$2.50	Domestic Beer:	\$4.25
Bottled Water and Juices:	\$2.50	Imported/Micro Beer:	\$5.00
Cognacs & Cordials:	Priced By Item	House Wine Selections:	\$6.75
Premium Selection Liquors:	\$6.75	Champagne Toast (Minimum of 10 people):	\$4.00
Top Shelf Selection Liquors:	\$7.75	Non-Alcoholic Beer:	\$4.75

### Featured Red Wines by the Bottle

Cabernet Sauvignon, Robert Mondavi Woodbridge	\$28
Cabernet Sauvignon, Rodney Strong	\$38
Merlot, Beringer Founders Estate	\$31
Pinot Noir, Trinity Oaks	\$32
Zinfandel, Dancing Bull	\$32

### Featured White Wines by the Bottle

Chardonnay, Robert Mondavi Woodbridge	\$28
Chardonnay, Hess Monterey	\$32
Chardonnay, Rodney Strong	\$36
Sauvignon Blanc, Oyster Bay	\$32
Pinot Grigio, Mezzacorona	\$28
White Zinfandel, Beringer	\$26

### Featured Champagne and Sparkling Wine

Moet & Chandon Imperial (NV)	\$80	Domaine Chandon (NV)	\$40
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**Please inquire with our Sales Office about our complete wine, spirits and frozen beverage menu.**

Private Cocktail Reception Service is subject to \$75.00 private bar setup fee. This fee includes the services of a bartender for two hours. A \$10.00 per hour bartender fee applies to each additional hour.

Private Cocktail Reception service is limited to a maximum of five (5) hours.

Massachusetts Sales Tax is included in the above pricing. An 18% Administrative Fee is additional for all open bar & table wine service. The Administrative Fee is subject to MA Sales Tax. Menus and prices are subject to change.

In adherence with the laws of the Commonwealth of Massachusetts and the Town of Yarmouth, guests are not permitted to consume alcohol in hotel common areas unless beverages are provided by the Resort. This includes all meeting rooms, function facilities, public areas and hospitality suites. The Red Jacket Resorts reserve full right to discontinue bar service to any individual or group, who is disruptive to other guests or appears to be intoxicated. The sale or delivery of alcohol to a person under twenty-one (21) years of age is prohibited by law. Guests who look thirty (30) years of age or younger will be asked for picture identification. Shots, shooters, doubles, Long Island iced teas and pitchers of beer will not be served.